

Woman's Realm Social and Personal Fashions Literature

The Housewife And Her Activities

Do all the good you can, By all the means you can, In all the ways you can, In all the places you can, At all the times you can, To all the people you can, As long as ever you can. —Wesley.

RED UNSUITABLE
Red, it is stated, will be almost the only color not seen at the Courts. It is unsuitable, owing to the red carpet and the many touches of red introduced by means of hangings.

THE LAST POSTWOMAN
The village postwoman, we are told, will soon disappear. Thirty years ago, an authority relates, the number of postwomen ran into thousands. Now there are 164 in Britain. The majority are in country parts of England.

HAZE OF LACE
Lace forms a filmy haze over striped flowers and patterned silks on many of the new afternoon and evening frocks. A similar effect is obtained by the new multi-colored wool-lace fabric when they are made up in day dresses. A variety of this for evening is brightly flowered net which is being used for vivacious picture frocks.



VEILED VARIETY
Brilliant colours are now being coyly veiled with overlays of net, tulle, marquisette and lace. An evening gown, for instance, or gaily flowered taffeta with a background of lime green has the bouffant skirt.

THE BEST POLICY
What honesty is in deeds sincerity is in words—the best policy. It is a policy however, to which the artificial habits of society are not very favorable. We know that politeness, with all their utility have to retain the real sentiments and ideas which cannot conveniently be expressed, they are apt to lose the expression of others which are not consistent with the truth. —Anon.

LOOKING BENEATH
There are some characters who appear to superficial observers to be full of contradiction, change, and inconsistency; and yet they are in the secret of what such persons are driving at, know that they are the very reverse of what they appear to be, and that they have one single object in view, to which they so pertinaciously adhere, through every circumstance of change, as the bound to the hare, through all her mazes and doublings. We know that to accomplish one end, although it shifts with every variation of the weathercock and assumes ten different positions in a day.

NET CURTAINS
Before making up short lace or net curtains immerse in very hot water, either in a roll or square, as received from the shop. Wring out. Then undo and put on a screen to dry.

WASHING PAINT
Wash your paint and enamel-work with clean, soapy water, dry thoroughly, then polish with a good hair wax. This helps to preserve the paintwork and also helps to prevent finger marks and dust marks.

A DRESSMAKING HINT
When dressmaking it is always difficult to press the seams of the sleeves. A good plan is to put a clean rolling-pin inside the sleeve, when the steam can be pressed quite easily.

USES FOR LEMONS
The wife-housewife always has lemons at hand. It is so difficult to prepare food healthily, tastily and attractively without lemons as without onions. Store your lemons in a bowl of clear, cold water; this keeps them moist and prevents the evaporation of their valuable oil. When they have been squeezed with their peels unused, grate the peels dry quickly, and store for flavoring purposes.

REGAL FLOUR
When you put the bread you've just baked on the table and folks begin asking for more—that's the real test of your baking ability, and of the flour you used. I've been using REGAL ever since I was a girl and it's never let me down yet. Now you see why I always insist on having it.

WHY DRINK INSIPID TEA? Change to LIPTON'S Full Flavored TEA

FREE!
For Premium List of Wm. Rogers & Son Silverplate write to Mrs. J. L. Lipton, 43 Front E., Toronto.

Dorothy Dix's Letter Box

Mere Suspicions Are Not Reasonable Grounds Upon Which a Wife Can Cast Her Happiness to the Winds and Rush Into a Divorce Court

Dear Dorothy Dix—My husband is the average American good husband. Until very recently I have had no occasion to doubt him, but lately have suspicions (so far as I am concerned) that he is unfaithful to me. I firmly believe there is no special woman, just the "lilies of the field." He is as good to me as always and, though I hate myself for it, I find I still love him, but outraged love tells me to leave him. Should I, or should I bear this indignity and calmly hope his decency will assert itself? I am just 30 and out of place am seriously thinking of having an affair with some man, just to let myself know I am still desirable. What shall I do? I have no children who might be hurt by my behavior.



A POOL IN LOVE.
Answer: If every wife who suspected her husband of casting a roving eye at some other woman, there would be a great deal of divorce. The crash of falling homes, and there wouldn't be a marriage left intact in the length and breadth of the land.

There are mighty few wives who at some time during their married lives have not suffered from more or less acute attacks of jealousy, but the wise ones have shut their eyes to what they did not want to see, and kept their homes together. An eventually they discovered that having alienated his little bit of stolen cake, he found it didn't set well on his stomach and he came back to home and mother, a chastened man bearing gifts in his hand.

So you are facing a situation that many another wife has to meet. Heaven knows it is heartbreaking when a man really has forsaken his wife for another woman. It is a tragedy when he is once and for all, never seeing his lady love. But in a case like yours, divorce is not the answer. You have no proof of your husband's infidelity or of the existence of any special affinity, and all that you suspect is that he likes to philander a bit, and he is still good and kind and attentive to you. Philandering madness for you to talk about leaving him and breaking up your home just because your pride has been hurt.

Ask yourself what you would gain by leaving him. Would you be happier apart, cut off from all association with him, out of his life forever, never seeing him, than you are as his wife, having his companionship every day, having your position as the head of his house? Believe me, a half loaf is better than no bread. Do you imagine that a divorce would automatically make you a better person? Don't deceive yourself into thinking that a decree absolute will cure a hurt heart.

And certainly you must know that financially and socially you will be much worse off as a divorcee than as a wife. It is one thing to have a little grudgingly given alimony. It is another thing to have a charge account at the best stores. All that most women get out of divorce is the necessity to support themselves, and when you are walking the streets hunting for a job you will wonder why you ever bothered about your husband and that platinum blonde.

As for revenging yourself upon your husband by having affairs of your own, that is too childish for an intelligent woman to think about doing. In the first place, instead of being a boomerang that would say, "you husband, he would regard it merely as a justification of his course, and think there was no reason why he should have been true to a double-crossing wife. And, in the second place, if you were to have affairs of your own, you would lose something far more valuable than any husband's love. You would lose your own self-respect and the respect of every one who knows you. Two wrongs have never made a right. Nor is there any truth in the old adage that "revenge is sweet." It is bitter as gall, and once you taste it you never get the flavor out of your mouth.

My earnest advice to you is to put all suspicions of your husband out of your mind, and instead of trying to pick up some other man spend all of your energies and charms in vamping your husband.

Dear Dorothy Dix—For a number of years I have clothed and educated a poor girl. Now she has a position where she might be a good, as she is a capable worker, if she would only give some thought to her appearance. I have tried to encourage her to have her hair waved and to wear neat collar-and-cuff sets and to have her heels straightened and keep herself well groomed, but she can't see that it is of any importance. Do you think I should risk hurting her feelings by telling her plainly about it?

ANSWER:
I think it is your duty to tell her just as plainly as possible to speak that cleanliness in a woman is the greatest handicap she can have and that, no matter how hard she works, nor how efficient she is, she will get nowhere unless she is at least neat and tidy in her appearance.

A girl's looks are her capital in these days. They are her letter of introduction, her recommendation. They are what every employer judges her by when she goes to look for a job, and if she is sloppy and untidy; if her hair is uncombed and her hands unmanicured; if her neckwear is soiled and her skirt needs pressing, she will never be chosen for any but the most menial positions. She is too hard on the eyes for any man to want to spend his days looking at across a counter or a desk. No customers want to be waited upon by a girl who looks germey and as if she needed to be disinfected.

More than that, the sloppy woman proclaims her laziness by her attire, and that is another reason why she will never be passed over and get to make the most of herself and her clothes.

Dear Miss Dix—My husband and I want to adopt a girl baby, but he is afraid she might turn out badly and be wild and wayward when she is grown. Do you think there is any danger of this? If we do adopt her, should we tell her about it, and at what age should she know?

WE TWO.
Nobody has a guarantee that even their own children will turn out to be credits to them. You have to take that risk, but if the child is properly reared there isn't much danger. An adopted child should be told it is adopted before it is old enough to really understand. Then it grows up with the idea and is not shocked by it.

DOROTHY DIX.

Household Scrapbook (By ROBERTA LEE)

A Morning Smile

Little Cathie had been to her first party, and was eagerly telling her mother what a happy time she had had.

"Cathie," said her mother, "I hope you remembered to tell the hostess that you had a pleasant time at the party."

"Oh, yes, mother," answered Cathie, "I told her as soon as I got there, so I wouldn't forget it."

"Jimmy, I wish you'd learn better table manners; you're a regular little pig at the table."

Deep silence on Jimmy's part, so father, in order to impress him more, added: "I say, Jimmy, do you know what a pig is?"

"Yes, sir," replied Jimmy meekly. "It's a hog's little pig."

Heating Rolls
A most satisfactory method of heating rolls, so that they will taste the same as when freshly baked, is to sprinkle them with water, place in a covered pan, and heat in a moderate oven from five to ten minutes.

Solled Wall Paper
Try cleaning the solled wall paper in the following way: Dip a clean duster into dry powder, box and rub it all over the solled paper.

Sweet Peas
When planting sweet peas, run the rows north and south and they will bloom far better than when run east and west.

Today's Short Wave Radio Program (All Time is Eastern Standard)

THURSDAY, APRIL 21

PARIS
12:45 p.m.—Fifteen Minutes with the Foots. TPA-3, 25.2 m., 11.86 meg.

TOKYO
4:45 p.m.—Orchestral Selections. JZL, 26.4 m., 11.80 meg.; JZL, 31.4 m., 9.58 meg.

LONDON
6:30 p.m.—Songs from "Tyllus and Oressida" by William Shakespeare. GSB, 19.6 m., 16.31 meg.; GSB, 31.5 m., 9.51 meg.

MOSCOW
7:00 p.m.—News and Program for English Listeners. RAN, 31 m., 9.6 meg.

BERLIN
7:30 p.m.—Singing Music and Songs from the Opera and Operetta. DJD, 25.4 m., 11.77 meg.

SCHENECTADY
7:30 p.m.—The Science Forum. WZXA-F, 31.4 m., 9.68 meg.

ROME
7:30 p.m.—Selections from Operas; "Rome's Birthday." ZRO, 31.1 m., 9.68 meg.; IRF, 30.5 m., 9.63 meg.; IQY, 25.21 m., 11.80 meg.

PRAGUE, CZECHOSLOVAKIA
8:00 p.m.—Jos. Suk: "Under the Apple-tree," melodrama; English talk. OLR4A, 25.3 m., 11.84 meg.; OLR4A, 19.7 m., 15.23 meg.

BERLIN
8:30 p.m.—The 25th Anniversary of the death of Karl Hagelbeck. DJD, 25.4 m., 11.77 meg.

CARACAS
9:00 p.m.—Songs. YVBRG, 51.7 m., 5.8 meg.

LONDON
10:50 p.m.—"At the Black Dog" Mr. Wilkes at home in his own bar-parlour. GSD, 25.5 m., 11.76 meg.; GSB, 31.3 m., 9.58 meg.; GSB, 31.5 m., 9.51 meg.

SYDNEY, AUSTRALIA
4:30 a.m.—(Friday)—Chimes from G. P. O. Sydney. VK2ME, 31.28 m., 9.56 meg.

Modern Etiquette (By ROBERTA LEE)

Q. What is the correct male attire for a debutante's ball?

A. A ball is the most formal of social functions and calls for the most formal of evening dress, which is swallowtail coat, trousers to match, white waistcoat, white tie, wig collar, patent leather pumps or oxfords, and high silk hat.

Q. How close to the table should one sit when eating?

A. One should sit close enough to reach the plate without bending forward awkwardly.

Q. Is it obligatory for guests at a christening to bring gifts?

A. It is not obligatory, but it is customary.

Home Service

Grow a Fascinating Window Herb Garden



Combine Beauty With Usefulness
Orange and red nasturtiums, lavender-flowering chives—all sorts of fragrant, spicy herbs blooming within an arm's length of your kitchen table.

Fun to pinch off tender nasturtium leaves, bits of parsley and sweet marjoram for salads, sandwiches, garnishes; cut sprigs of spearmint for mint jelly and summer's long cool drinks; have chives and rosemary on-hand for seasoning. Besides making pretty house plants, herbs are rich in minerals, vitamins. Their savory flavors tempt jaded appetites, aid digestion.

Herbs flourish in a water-tight window box at least five inches deep. Fill bottom of box with cinders for drainage. Set potted plants on cinders and for luxuriant growth pack peat moss between them to hold moisture. Your window garden will give you joy this summer, all next winter, too.

Our 32-page booklet gives full directions for care of herbs. Also how to make all kinds of lovely terrariums and dish gardens.

Send 20c in coins for your copy of Glass Gardens and Novelty Indoor Gardens to the Guardian Home Service, Address. Be sure to write plainly your Name, Address, and the Name of booklet.

Street Address _____
City _____ Province _____

ADDS A tang TO TOMATO JUICE

Tomato Juice is a "million times" improved by the addition of just a few drops of Lea & Perrins. Makes a real cocktail.



Lea & Perrins SAUCE

THE ADDED TOUCH THAT MEANS SO MUCH

How Can I?? (By ANNE ASHLEY)

Q. How can I remove paper labels from bottles?

A. A paper label can be removed very easily from a bottle of jam if the face of the label is wet thoroughly with water and then heated near a flame.

Q. How can I prevent fine lines from tearing when washing them?

A. Wash them in a bottle of soapuds. If they are to be starched, use a solution of sugar and water. To whiten the laces, wash them in sour milk.

Q. How can I prevent mold from forming on uncooked ham?

A. Rub the cut end thoroughly with vinegar. Another method is to spread lard over the lean part.

THE COOK'S CORNER

WHITE BREAD

4 c. liquid (water, potato water, milk, or half milk and half water)
1 cake dry yeast
11 c. sifted hard wheat flour
4 tsp. sugar
4 tsp. shortening
1-1/2 tsp. salt
Scald milk and boil water; cool to lukewarm. Put yeast cake and sugar in 1-2 cup of the liquid and stir until dissolved.
Sift flour; measure; add salt to flour.
Add dissolved yeast to remaining liquid; sift in 4 cups flour and beat well.
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Add melted shortening to liquid mixture and beat well again.
Cover and leave overnight in a warm place, free from draughts (about 70 to 75 deg. F. is the best temperature.)
In the morning gradually add 7 cups sifted flour, beating well after each addition and knead on a lightly floured board until smooth and elastic. The dough should be soft but not sticky.
Place dough in a greased pan, brush the surface with melted butter or other shortening; cover and leave in a warm place until doubled in bulk.
If desired knead down and give a second rising.
When dough has risen to required size, cut it down; knead it lightly and shape it into loaves large enough to half fill well greased bread pans. Brush the surface of the dough with melted butter or some other shortening; cover and leave in a warm place until the dough doubles in bulk.
Bake in a moderately hot oven

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Bake in a moderately hot oven

FASHION GUIDES FOR THE HOME DRESSMAKER

Smart little grown-ups adopt the coat and dress ensemble to join the Easter parade. It is so admirably suited to girls from eight to twelve. Either garment may be worn separately. This model might combine a red and navy cotton challis print dress with a navy blue wool coat. The warm fitted and flared navy blue coat will be a grand topper for almost any other dress in her wardrobe. It will be smart and useful all summer, too. The dress pattern may be used again and again for summer cottons. The coat is darling in white pique over print frocks or of print over solid colored cotton frocks. The easy to follow pattern includes both the dress and the coat. Complete illustrated sewing instructions accompany the pattern.

Style No. 2553 is designed for