

Woman's Realm :- Social and Personal :- Fashions :- Literature

Dorothy Dix Letter Box

How Can Repentant Philanderer Regain His Wife's Devotion? - Quitter Wife Who Wants to Desert Crippled Husband. How Can Fickle Youth Tell True Love?

Dear Miss Dix—My wife and I were married when I was 20 and she was 19. Our children came close together and she had her hands full with them and with her home while I was struggling to support the family.



Answer: Alas, we cannot have our cake and eat it, too, which is a homely truth that men find it hard to accept. They are always deluding themselves that somehow they are going to be able to pull off this gastronomic feat, but they never do.

In his youth a man is faithless to his wife. He plays around with other women. He insults her by his amours and tears her heart to shreds with jealousy. Then when he has tired of these light loves he comes back to his wife and expects her to take him back with peans of rejoicing and for her to wipe the slate clean and forget the past and to feel toward him just as she would have felt if he had remained loyal to her.

And, of course, it never happens. It is one of the things that can't be because there is really no such thing as forgiving and forgetting. Always there is the memory in the back of a woman's mind. Always the scar that aches. Always the contempt for his weakness. Always a complete disillusion.

So for you to expect your wife to be in love with you as she was in the old days when she trusted you is to ask the impossible of life. Nor in the 50s can you expect the rhapsodies of young love in any event, but there is no reason why you and your wife should not establish a friendship that will be a solace to both of you as you go down the last stretch of the road.

I often think that married people make no greater mistake than they do in not looking forward in their youth to the time that will come to them when their children are married and gone and they will be thrown upon each other for companionship. It is just as important for them to lay up some comradeship for that rainy day as it is to lay up some money for their old age.

Yet most husbands and wives never seem to think of this. The woman is absorbed in rearing her children. The man is engrossed in his business, and so they make no effort really to keep in touch with each other. They do not try to cultivate the same interests or the same hobbies. They make no effort to keep in step with each other, and they only too often drift so far apart that they have nothing in common except the children and the fact that the man supplies the money for the woman to live on and the woman keeps the house and makes him comfortable.

Then the children marry and go about the business of life for themselves and a lonely and forlorn man and woman are left who can't even carry on a conversation together.

In your case I think your wife is very foolish not to meet you half way and help you kindle as bright a fire as you can out of the old ashes, because she is as dependent on you for companionship as you are on her and whatever happiness she finds she must find with you.

Dear Dorothy Dix—My husband and I have been married about twelve years and have always got along quite well. He has been very kind to me. He was injured in an automobile accident not long ago and will never be able to support me again, although he can live on the small income which he has and I can go home to my mother and try to find work. I feel that I cannot be tied to a husband and have the responsibilities of a home if I work.

I think you are a sorry quitter, Betty, if you abandon a husband who has always been kind to you because he has got crippled in an automobile accident and can no longer support you.

That is not the part of a true woman or a true wife. The more he needs her the stancher she should stand by. Why, right now I know dozens of women whose husbands have been invalidated who have never even once thought of turning their backs upon them and running back to mother.

Instead, they have gone bravely out to work, to earn the support of the poor sick man and sometimes a household of children besides, and they have been game enough to do it with a smile and to pretend that they like it and to do everything in their power to save the pride of the men whom misfortune has incapacitated.

Of course, it is no easy thing for a woman to make a home and care for an invalid and be a bread-winner, too, but a multitude of women are doing it and thanking God that they have the ability to do it for the men they love.

I think a woman is a rotten sport who will desert the man who has divided what he had with her when he was able to work just because he

Advertisement for Brown-Betty Tea. The bright metal package preserves the FRESHNESS as nothing else can. Big value - Modest price. 35¢ PER POUND. From the House of KING COLE.

is down and out. Think it over. But don't do it unless you have a brave enough heart to do it cheerfully. Any man is better off with no wife at all than with one who considers herself a martyr because she stays with him in his misfortune.

Dear Miss Dix—I am a young man of 21. I have had many affairs with women and thought I would never want to marry because I soon got tired of every one of them. Now I have met a wonderful young woman who means everything in the world to me. I want to marry her, but I am afraid that if I do after the first few weeks I will be weary of her and start looking out for green pastures again. I am saying this from my past experiences. What am I to do?

Answer: If you know yourself to be so fickle, you will be wise to give your love a long-time test to see if it is the genuine thing or another false alarm.

There are men who are born philanderers, incapable of any lasting affection, and whom no woman on earth could hold, no matter if she was a concatenation of every feminine charm and grace.

Such a man must know his own nature and I have often wondered that he did not have enough humanity about him to refrain from marrying and breaking a woman's heart and messing up her life. These men would save themselves from much trouble and alimony by keeping themselves free to follow every passing skirt, and what a blessing their keeping out of matrimony would be to women!

You are evidently a man of wisdom and humanity and I congratulate you upon your forbearance. Wait at least a year, and if at that time you are still in love with the same girl, you may be very sure that she is IT.

Spring Lamb Roast Or Prepared Other Ways Is Good Meat

Meat That Will Make The Family Glad To Be Dining At Home Instead Of Out In A Hotel Or Restaurant - Cook Lamb!

One of the attractive meat offerings butchers are putting forward these days is spring lamb. There are many cuts, and many ways to cook them.

Notice the low roasting temperatures. After an initial searing in oven, this slow and gentle cooking develops tenderness and good flavor.

If you do not like quite so slow an oven, you can roast very well at medium temperature, allowing about 25 minutes to the pound. But the slow cooking after a good browning has been administered to keep in the juices, will give very satisfying results.

Roast Leg of Lamb. Select a leg of lamb weighing from 5 to 6 pounds. Wipe the meat with a damp cloth, rub the surface with 3-4 teaspoon salt and 1-8 teaspoon pepper to each pound of meat, and 2 tablespoons flour. Strips of bacon may be laid across the top of the roast if the meat is quite lean. Lay the meat on a rack, skin side down, in an open roasting pan without water. Place the pan in a hot oven (480 degrees 500 degrees F) and sear the meat for 30 minutes. Reduce the temperature to that of a slow oven (275 degrees-300 degrees F) and cook the meat at this temperature until it is tender. Allow 30 to 35 minutes per pound for the roast to be medium done. Prepare gravy from the juice in the pan, using the proportions of 2 tablespoons fat and 2 tablespoons flour to each cup of liquid. Season with finely cut mint leaves or watercress and a little lemon juice.

Irish Stew With Dumplings. 1-2 pounds neck or breast of mutton or lamb. 2 carrots. 2 onions. 1 turnip. 1 stalk celery. 2 or 3 medium sized potatoes. 3 tablespoons bacon drippings. 1 teaspoon salt. 1-4 teaspoon pepper. 2 tablespoons flour. Meat stalk or water. Sprig of parsley. Cut the meat into half inch cubes. Salt and pepper them and toss in flour. Melt the bacon drippings in an iron frying pan and brown the meat, add the sliced onions and brown slightly. Add

Dumplings. 1 cup flour. 1-2 teaspoon salt. 1-4 to 1-2 cup milk. 2 teaspoons lard. 1 tablespoons baking powder. Sift the dry ingredients, cut in lard and add enough milk to give

Lamb Croquettes. 2 cups finely chopped cooked lamb. 1cup boiled rice. 1 tablespoon minced parsley. 1 tablespoon lemon juice. 2 tablespoons flour. 1 tablespoon butter. 1 cup milk. Salt and pepper. Make a white sauce of flour, butter and milk. Mix the other ingredients thoroughly and then combine with the hot white sauce. Spread on platter and when cold, shape into croquettes and fry in hot, deep lard until brown. Approximately five servings.

Nice airtight tins can now be bought so that cakes and biscuits will keep longer, but if a crust of bread is placed in the tin it absorbs the moisture and the biscuits keep crisp longer.

There is this difference between happiness and wisdom: he that thinks himself the happiest man, really is so, but he that thinks himself the wisest is generally the reverse.

Forgiveness is better than revenge.

For The Cook

SCOTCH SCONES. 2 cupfuls flour. 1/4 cupful butter. 1/4 cupful dried currants. 1 tablespoonful baking powder. 1 1/2 cupfuls milk. 1/2 teaspoonful salt. Sift flour, baking powder and salt together. Rub the butter into the mixture. Add the milk and currants, sprinkle with flour and stir until smooth. Place on floured board and roll to half-inch thickness. Cut into triangles and place in greased baking pan. Bake for 15 minutes in a hot oven. Split, butter and serve hot.

A Morning Smile

A clerk had embezzled a considerable sum of money, and his employer asked advice from friends as to how he should be dealt with. "Get rid of him at once," advised the Englishman.

"Keep him and deduct the sum from his wages," said the Scotsman.

"But," said the employer, "the sum he has embezzled is far greater than his wages."

"Then raise his wages," suggested the Irishman.

New Wonderful Face Powder

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a smooth dough. Drop by spoonfuls over the top of the stew. Cover the dish and allow dumplings to steam about 12 to 15 minutes. The stew should be kept very hot.

Bread Baking Not So Simple

Here Are Practical Suggestions For Baking Of All Kinds - Oven Thermometer Essential

Modern inventions have made an exact science of baking and there is little reason for failure when a delicate custard or a pan of biscuits is to be baked. Every stove manufacturer realizes the importance of dependable oven structure and builds his range on scientific principles.

Most modern ovens have an oven regulator which automatically controls the flow of gas, oil or electricity. It is almost impossible to maintain consistent results in baking without the use of an oven thermometer of some sort. So, if your oven is not equipped with a regulator, invest in an oven thermometer. It will pay for itself many times over.

A knowledge of the heat requirements demanded in the cooking of each type of food product is, of course, essential.

Perhaps bread offers the most difficult problem for many women. Bread is baked to check the growth of the yeast plant, to cook the starch in the grain and to diffuse the alcohol formed by the fermentation. To accomplish all this, the baking must be very thorough. Intense heat is needed to check effectively the growth of the yeast plant and a long period of oven heat is required to cook thoroughly the starch and overcome fermentation. Consequently, the "hot" oven of 400 degrees Fahrenheit is advised for the first 10 minutes. Then - gradual reduction of heat until the thermometer registers 300 degrees for the remaining baking period. If the oven is too hot or over 400 degrees, a crust is formed before the heat can reach the centre of the loaf and insufficient baking is the result.

Other yeast risen products such as rolls and buns require a hot oven and since they are small a temperature of 400 degrees may be maintained throughout the baking.

Hints for Cake Bakers

Cake baking is a law unto itself and requires entirely different oven manipulation. Thin batter rather than thick dough and a different leavening agent presents a different problem. The oven temperature should be low when cake is put into the oven and gradually increased until the required temperature is reached to complete the baking. Three hundred and fifty to 375 degrees are good temperatures for most butter cakes.

An important point regarding cake baking is the position of the pan in the oven. The loaf cake should be placed in the centre of the oven so that the distribution of the heat may be even-top, bottom and sides. Layer cakes, because they bake more quickly, are less apt to rise unevenly.

Crisp cookies should be baked in a hot oven. Molasses cookies,

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

To vie with springtime, this interesting model was carried out in navy blue crepe silk, printed in marine blue and vivid red motifs. The vivid leather belt fastened with a navy blue buckle. The button trimmed with the belt.

It can be made with short or long sleeves. The former promise much popularity this spring.

You can copy it in a jiffy, You'll marvel at its simplicity, and how little it will cost you.

Plain flat and crinkle crepe, thin woollens and fascinating rayon novelties are nice mediums.

Style No. 393 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust.

Size 16 requires 3/4 yards 39-inch. Be sure to fill in the size of the pattern.

Price of Pattern 15 cents in stamps or coin (coin is preferred.) Wrap coin carefully.

No. 393. Size ..... Name ..... Street Address ..... City ..... State .....

"What are you talking about man? Why this zigzag so expensive it comes in a special case?" "H'm! Is that the case you're smoking or the cigar?"

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THE TINTEX GROUP - Tintex Gray Box - Tints and dyes all materials. Tintex Blue Box - For lace-trimmed silks - tints the silk, lace remains original color. Tintex Color Remover - Removes old dark color from any material so it can be dyed a new light color. Whites - A bluing for restoring whiteness to all yellowed white materials.

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custard like combination must be baked at a low temperature. The oven must not be hotter than 350 degrees at any time.

A BETTER GUIDE

John - I'm afraid that new household of yours is dishonest, Mary.

Mary - Oh, John, your shouldn't judge by appearances.

John - No, my dear, I am not. I am judging by disappearances.

A stout heart may be ruined in fortune but not in spirit - Hugo.

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