

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

Why Husbands Leave Home

Dorothy Dix

Gives Warning to Wives

When Wives Lose Their Husbands it is Not the Result of Time or Avoirdupois, But of a Lack of Tact, Lack of Love, Excess of Domesticity or a Penchant for Criticism

Chief among the mistakes that wives make are these: Forgetting that they have married men. Some women seem to think that they have married demigods and are terribly upset and disappointed that their husbands are just mere, ordinary, human men...



Before she married every wife had a good reliable recipe for working men. Otherwise she would be an old maid. She caught her husband by flattery and cajoling him, by sympathizing with him...

But in most cases after marriage the wife disdains to employ the tactics in holding her husband that she used in catching him. From being a yes-yesser she turns into a no-noer. Instead of applauding her husband she harps upon his faults.

It is only once in a hundred times that you see a wife who treats her husband after marriage in the way she treated him before marriage, and when you do you also behold a husband who is eating out of his wife's hand.

The second mistake that wives make is in ceasing to be lady loaves. Too many wives regard the marriage license as a license to appear before their husbands in sloppy wrappers and with cold cream on their faces and smelling of onions?

They forget that men are just as heart hungry as women are and that every man longs for his wife to tell him that he is still the hero of her girlish dreams and that she loves him better every day of her life.

No wife makes a greater mistake than she who believes that her husband is going to be satisfied with a placid affection that manifests itself in darning his socks. He wants love that says it in words and caresses and if he doesn't find it at home he seeks it abroad.

The third mistake that wives make is in going too domestic. Of course, a man wants his wife to be a good housekeeper; and a good mother, but he doesn't want her eternally to smell of bread and butter and to have no interest outside of the children.

There are plenty of women who get so absorbed in their homes that they have no interest in anything else on earth. They never read, never think, never have an original idea, and their conversational range is from the kitchen to the nursery and back again.

Babies have broken up more homes and led to more divorces than all the sheiks and Shebas rolled together.

The fourth mistake that wives make is in being poor sports. A lot of them throw up their hands and quit cold when they find out that marriage isn't a perpetual party and that their husbands are not movie heroes but just ordinary human beings and that marriage exacts work and sacrifice from a woman just as it does from a man.

Half of the alimony collectors never even made an honest attempt to make their marriage a success.

And a lot of other wives are whiners and complainers who are always wailing out a tale of woe about how dull and monotonous housework is and how many hours they had to stand over the kitchen stove and what sacrifices a mother has to make and so on, and who generally make their husbands feel like slave-drivers who are persecuting an innocent woman.

And nobody but their wives blame the husbands of these sob sisters for fleeing from them to ladies who are more cheerful company.

And perhaps the biggest mistake of all that wives make is in being critics on the hearth. Very many wives consider that it is a wife's sacred duty to do all in her power to break down her husband's morale by continually keeping before him all of his defects and reminding him continually of the mistakes he has made and drawing invidious comparisons between him and some other man.

No woman ever makes a greater mistake than this, for the one person whose faith in him a man most needs is his wife, and if she does not believe in him he soon ceases to believe in himself, and then all is over except winding up the bankruptcy.

Possibly it may be good for a man's soul to have a wife who criticizes his grammar and pronunciation and table manners, but her hand opens the door for the other woman who tells him how great and wise and wonderful he is. When women lose their husbands they always lay it on age and fat, but it isn't really time nor avoirdupois that is to blame. It is because they make one or the other of these mistakes.

DOROTHY DIX.

End Piles Quick

No Salves - No Cutting Your itching, bleeding, protruding piles will go when you actually remove the cause - bad blood circulation in the weak, flabby parts - and not one minute before. Salves or cutting can't do this - an internal remedy must be used. HEM-ROID, prescription of Dr. J.S. Leonard, succeeds because it stimulates the circulation, drives out congested blood, heals and restores the almost dead parts. HEM-ROID has such a wonderful record in this City, that Geo. Hughes says one bottle of HEM-ROID Tablets must end your Pile agony or money back.

Bacon, Rice And Tomato

Cut three stripes of lean bacon in small dice and fry in frying pan. Add a tablespoon of finely chopped onion and cook until softened. To this add a can of tomatoes seasoned with salt, pepper sugar and a tablespoon of minced green pepper. Partly cook a cup of rice in boiling salted water. Drain it and add to the ingredients in the frying pan. Allow the mixture to cook until the rice is done.

Etiquette

By Roberts Lee

Q. Is it proper for a hostess to delegate some other person to do the introducing for her at a large function? A. Yes, it is done quite often. Q. Should it be necessary to turn one's back towards another, in an apology necessary? A. Yes, always. Q. Is it ever proper to leave the coffee spoon in the cup? A. Never.

MILBURN SCHOOL

On Monday afternoon, June 30th, the semi-annual examination of Milburn School was held, in the presence of a number of ratepayers and visitors. The pupils were examined in all subjects by the teacher, Miss Hazel Carver and answered all questions promptly and correctly, showing that they had been thoroughly trained. The following certificates and prizes were awarded: Public School Certificate, Marion Pyke. Prize for attendance, Annie Mae Robbins. Prize for Department, Marion Pyke. Prize for Most Improvement during the term - Jennie Rapson. Prizes for Proficiency in Grade X, Ethel Cobb. Grade IX - Ruth Moore. Grade VI - Muriel Cobb. Grade V - Dorothy Cobb. Grade IV - Margaret Flynn. Grade III (a) Isabel Pyke. Grade III (b) Jennie MacDon-ald. Grade II - Alexander Cobb. Grade I (a) - Howard Pyke. Grade I (b) - Lillian Rapson. The teacher was the recipient of many lovely gifts from her pupils. Complimentary remarks were made, commending Miss Carver on the good work accomplished during the two years that she was teacher in this school. Cake and drinks were served by the Women's Institute and candy and fruit by the teacher. The National Anthem brought a very enjoyable afternoon to a close. Before Miss Carver departed from Milburn she was waited upon by the members of the Women's Institute and presented with a beautiful gift and the following address: Miss Hazel Carver, Milburn, P. E. I. Dear Miss Carver: We, your sister members of Milburn Women's Institute, realizing that you are about to depart from us, wish in some small way, to show our appreciation of your service while amongst us. In the past two years you have always been willing to aid us in our work, and have given devotedly of your time and talent on our behalf. We would like to know, that, after you leave us, you will often think of us and remember the happy evenings we have had together, because the words of the poet were true when he said, "Into each life some rain must fall, some days must be dark and dreary." And we have had some dark days, but these have been quite overshadowed by our many pleasant times together. We wish you to accept this small gift, not for its intrinsic value but as a token of esteem and good-will in which you are held by us. Signed by the Members of Milburn Institute

A Morning Smile

Asylum Patient (to new appointee) - Who are you? Appointee - I am the new superintendent. Patient - Oh, it won't take them long to knock that out of you. I was Napoleon when I came here.

MR. AND MRS.

LITTLE GIRLS DO LIKE TO DRESS UP IN THEIR MOTHERS CLOTHES, DON'T THEY? I SPOSE THEY'LL BE ASKING FOR PENNIES WHEN THEY SEE US. WHAT ARE YOU TALKING ABOUT? I'M TALKING ABOUT THOSE TWO LITTLE GIRLS ALL DRESSED UP IN THEIR MOTHERS SKIRTS. LITTLE GIRLS! MOTHERS SKIRTS! WHY, THAT'S YOUNG MRS. MERINGUE AND HER SISTER!

Curried Halibut

2 cups boiled halibut, 1 tablespoon butter, 1 tablespoon flour, 1 cup milk, 1-2 cup cream, 1 tablespoon curry powder, 1 teaspoon salt, 1 teaspoon minced onion, 2 tablespoons lemon juice, Speck of cayenne. Melt the butter in the chafing dish or pan and when hot cook the onion in it. Add the curry powder mixed with flour; when these bubble, stir in the milk and cream gradually. Put in the fish, salt and cayenne; when it has heated through, add the lemon juice. Fresh cod fish may be used instead of halibut, if desired.

Household Suggestions

The Electric Fan The buzz of the electric fan will be greatly lessened if the fan is placed on a newspaper or magazine before it is started. Better Plants When making supports for sweet peas, use cords rather than wires, as the sun heats the wire causing the vine to burn and die. Rhubarb Juice Rhubarb juice, squeeze from the ends of the fresh stalks, will remove rust from the clothing more quickly than the well-known method of lemon and salt. A Big Help If you will starch the colored clothes and overalls from the time of their first washing you will find the starch will prevent the dirt from getting into the fabric and keep the sun from fading the colors. Tested First When trying a stain remover on a garment, try it first on an underneath section of the garment where it will not show. Then if the color is affected by the stain remover there will be no harm done to the frock itself.

Household Suggestions (continued)

Macaroni and rice are excellent for the family - large or small - which likes to indulge itself in fanciful and substantial dishes. The kitchenette has made them even more popular and so, for folk who "try their own" in a little flat we suggest these methods of cooking these old reliables. Cook part of a package of macaroni in boiling salted water. Drain and run cold water through it. Use parts of it in different ways for various meals. To some of it add half a cup of milk, a little cheese and a beaten egg and salt and pepper. Pour into the buttered frying-pan, and stir till hot and thickened, like scrambled eggs, and eat at once. Another portion may be reheated in a cheese sauce, adding plenty of cheese, salt and pepper, a tiny bit of cayenne and a very little bit of dry mustard to the white sauce. Another part of it may be heated with cooked chopped meat and gravy or tomato sauce. Rice Time is saved by cooking the double boiler full of rice at one time, planning to use it for several meals. First it may be eaten hot with brown sugar and cream for a dessert. To another portion add a beaten egg, a little milk, sweeten to taste, add raisins or dates, if wished, and cook either in the double boiler or in the oven. To some of it add a little cheese and milk, and seasonings, and heat for a main dish. To half a cup of rice, cooked, add a little ripe or canned tomato, seasonings, a little chopped onion, a little chopped green pepper if you have it, and if wished, some chopped cooked meat, and heat for a soup of Spanish Rice. To some of it add a beaten egg, a little canned salmon if wished and enough flour, with seasonings to form into one or two croquettes to be browned in butter or drippings on both sides in the frying-pan. Or to a little cooked rice add a beaten egg, a little milk, salt, a spoonful of sugar, and enough flour with a little baking powder to make a pancake batter. Some of it may be eaten either

Lantern Maid Distribute Light



ALL LIT UP - AND HOW!

We're told it's well worth a trip to New Port, near Los Angeles, to see Miss Sally Maguire and the other lantern maids in the Balboa tournament when thousands of gaily colored Chinese lanterns appear in the grand parade and are distributed among the yachts, piers, residences and specially decorated floats in the bay.

PASTE FOODS

Macaroni and rice are excellent for the family - large or small - which likes to indulge itself in fanciful and substantial dishes. The kitchenette has made them even more popular and so, for folk who "try their own" in a little flat we suggest these methods of cooking these old reliables. Cook part of a package of macaroni in boiling salted water. Drain and run cold water through it. Use parts of it in different ways for various meals. To some of it add half a cup of milk, a little cheese and a beaten egg and salt and pepper. Pour into the buttered frying-pan, and stir till hot and thickened, like scrambled eggs, and eat at once. Another portion may be reheated in a cheese sauce, adding plenty of cheese, salt and pepper, a tiny bit of cayenne and a very little bit of dry mustard to the white sauce. Another part of it may be heated with cooked chopped meat and gravy or tomato sauce. Rice Time is saved by cooking the double boiler full of rice at one time, planning to use it for several meals. First it may be eaten hot with brown sugar and cream for a dessert. To another portion add a beaten egg, a little milk, sweeten to taste, add raisins or dates, if wished, and cook either in the double boiler or in the oven. To some of it add a little cheese and milk, and seasonings, and heat for a main dish. To half a cup of rice, cooked, add a little ripe or canned tomato, seasonings, a little chopped onion, a little chopped green pepper if you have it, and if wished, some chopped cooked meat, and heat for a soup of Spanish Rice. To some of it add a beaten egg, a little canned salmon if wished and enough flour, with seasonings to form into one or two croquettes to be browned in butter or drippings on both sides in the frying-pan. Or to a little cooked rice add a beaten egg, a little milk, salt, a spoonful of sugar, and enough flour with a little baking powder to make a pancake batter. Some of it may be eaten either

Jewel Salad

1/2 envelope gelatine, 1/2 cucumber, 1/2 cup pineapple, 1/2 cup cold and 1/2 cup boiling water, 1/2 cup sugar, 1-4 cup vinegar, 1 tablespoon lemon juice. Chop cucumber and pineapple. Add gelatine which has been soaked in the cold water and dissolve in the boiling water. Add other ingredients. Pour into moulds and chill thoroughly. Garnish on a lettuce leaf, and serve with mayonnaise.

Jelly for Salad

Basic recipe for a simple fruit or vegetable salad. 1/2 envelope gelatine, 1-4 cup cold water, 1 cup boiling water, 1-4 cup mild vinegar or lemon juice, 1-4 cup sugar, 1/2 teaspoonful salt. Soak gelatine in cold water 5 minutes and dissolve in boiling water; add sugar and stir until dissolved. Add vinegar and salt. Allow jelly to thicken somewhat, then stir prepared vegetables or fruit through and turn into wet moulds. When canned fruit is to be moulded, the fruit syrup may be substituted for part of the boiling water.

For The Cook

THREE WAYS

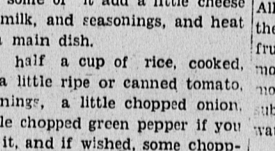
Poached Eggs With Ham Heat in a sauce pan cup of cooked ham in one cup of sauce made with stock, two tablespoons flour, one tablespoon butter, seasonings, put on toast and on top of each serving put a poached egg. Sprinkle with parsley. Eggs With Ham II. On slices of toast put thin slices of cooked ham on top of each, a poached egg. Pour mushroom, tomato or white sauce over them. Eggs With Ham III. Cut thick slices of bread, scoop out a small depression in one side of each, and brown on both sides in butter in a hot frying pan. Spread the side having the depression with minced cooked ham, set in the oven to heat for a moment, then slip a poached egg into each hollow.

Jelly Salads

There is something inimitable cool and tempting about the appearance of a mould of quivering delicately textured jelly, with its colorful, flavorful solids and garnishes arranged hit-or-miss or in calculated effect - the latter quite worth doing on occasion, for the really handsome appearance it will put up. With the usual bit of crisp greens - and do try a variety of these, too, lettuce, cabbage, endive, the cresses - and with a dressing that adds the requisite touch, the jellied salad is complete. And, of course it may be anything from a highly flavorful appetizer, to the main dish of the meal, according to the solid contents you add to it. Here is a very useful jelly mixture in which almost any combination of solids may be moulded:

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern By Annabelle Worthington



3105

made the original model. And as you can plainly see, it is exceedingly simple to fashion. You can carry it out in plain crepe silk is desired. It is stunning in dusty-pink shade. Finish the cap at the edge with self binding. Choose a shiny brown patent leather belt. Also chiffon prints, eyelet batiste printed batiste, eyelet handkerchief linen, printed voile, shantung and cotton mesh are smartly appropriate for this model. Style No 3105 may be had in sizes 14, 16, 18, 20 years, 36 and 38 inches bust measure. Size 16 requires 3 1/4 yards of 39-inch material with 2 1/2 yards of edging. Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred.) Price of pattern 15 cents.

Style Chats

WITH ALMA ARCHER

I recall complaining bitterly and vehemently to my mother about the unwittingly poor accommodations of my golden oak baby carriage. I was approximately one-year-old, but living in a college town, was able to give her splendid arguments about what my particular buckboard lacked in wheelbase and dash. I've felt keenly on this carriage problem ever since, and even though you may have but one-twelfth dozen baby, consider its pride and this very instant, ask yourself, "How about MY child's transportation?" If the springs go "squeak! squeak! squeak! - squeak," or if the passenger falls "blump!" onto the pavement when you turn corners on high, then you couldn't have one of those marvelous English coaches. I doubt if these have front-drive, or dual high gears, but the baby who is a connoisseur of rolling craft, will appreciate the perfectly-balanced, spacious, low-swung, ball-bearing, draught-proof coaches.

Paris Styles

By MARY KNIGHT United Press Staff Correspondent

PARIS, August 6. - (U. P.) - One of the newest tendencies of Jean Patou is to do things diagonally with all materials. It gives them a definite line that is graceful and lends itself to all kinds of interesting arrangements. Draping evening gowns in this way gives the admiring eye a chance to travel in unbroken line from shoulder to tip of toe and back again where it rests with sparkling approval at a lovely jeweled buckle or ornament that appears to be the sole means of fastening the garment together. Otherwise it seems made on to the wearer. Draping usually gives an uneven hem-line and since the spring fashion czars have decreed that well-turned ankles shall have a chance to be admired again, this gives them an artistic chance. For the matron, or maid, whose ankles are not so well-turned, drappings may appear at the sides rather than the front. It is easier this year than any other to attract attention to one's best features and to detract it from not so good ones, for creators of style are of one accord in saying that in order to be smart the body itself must be considered first, not the clothes that go on it. Then in selecting the gowns one will do so with the needs of the body in mind and will, therefore, avoid being conspicuous. The actual size of a woman has nothing whatsoever to do with her smartness and chic. It is the careful studying of herself and then the application of good taste that gives her the distinction of being always well-dressed.

Long Skirts And Short Women Are Deceptive

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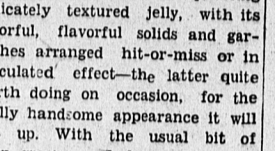
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