

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

Here is a Paradox in Length of Engagements

Dorothy Dix

Warns Don't Wait Too Long Before You Trip to Altar

Engagement Periods Should Only be Long Enough for the Man and Woman to Become Thoroughly Acquainted With the Faults and Good Points of Each Other

How long should an engagement last? A group of scientists who have been studying the subject have made the surprising discovery that the too brief and the too long courtships are equally dangerous. Both result in unhappy marriages. In a word, it seems that it is about as safe to rush off to the person from a cocktail party with a perfect stranger as it is to marry the steady with whom you have been keeping company for years and years and years.

At first blush this does not seem to make sense. Heaven knows, we say to ourselves, it is hard enough to pick out a husband or a wife that will suit you even after you have taken your time about it and shopped all over the place. You are so likely to want to return your bargain to the Marriage License Bureau after you have got it home and given it the once over carefully. You find so many defects that you didn't notice at your first glance. The quality isn't all wool and a yard wide as it looked to be in the shop, and the color isn't nearly as rosy by day as it was by night. So many of us get stung even when we have taken our time in selecting our mates that to marry at sight appears to add an unnecessary risk to an already hazardous enterprise.

It may be romantic, it is certainly adventurous, to marry a man or woman with whom you are slightly acquainted and toward whom you have not even tested your emotions to find out if what you feel is merely a passing fancy or the grand passion, but what about the disastrous revelations that marriage may bring of faults and foibles you would have been bound to discover if you had known him or her better?

Any man and woman can keep up a pretense of being a Fairy Prince or Princess for a while, but sooner or later they are bound to drop their disguise and show themselves in their true colors. Temper, nerves, selfishness, tyranny, stupidity come out and wigwag a warning to an engaged couple, which they may or may not heed, but at least it lets them know what they are due to get in a wife or husband. But this life-saving service is not offered by the short engagement. That affords no opportunity for a couple to get a line on each other's little peculiarities. They take each other "as is" and if the "as is" isn't all what they want or like, it is just too bad.

A marriage is chancy enough when a man and woman, who have known each other for years and who have tested out their congeniality, knowing whether they are loaded dice for them to marry without common sense, hence only those who have broken the bank at Monte Carlo or picked only winners during a racing season or otherwise had unmistakable proof given them that they are the white-haired children of Lady Luck are justified in running the risk of marrying after a brief engagement.

This being the case, and knowledge of each other's characters and dispositions being about the best insurance against failure in marriage that a man and woman can take out, it would seem that a long engagement should insure domestic felicity. It would prevent, one would think, those fatal catastrophes in which the husband and wife fight from the altar to the grave over smoking or golf or religion or politics or the use of rouge and lipstick and the many other things over which men and women differ so radically in opinion.

And surely, it would seem, no man could be engaged to a woman for years without finding out if she understood him and was companionable or not and that no woman could sample a man's love-making for a protracted length of time without ascertaining whether it was to her taste or not and whether he was a seething volcano or a human icexob. And thus would be eliminated the dumb wife and the undemonstrative husband, the two most common sources of matrimonial woe.

Thus the long engagement should lead by a lengthy road, but a sure one, to a successful marriage, but such, unfortunately, is rarely the case. There is something about a long engagement in which the high contracting parties are neither bound nor free, neither fish nor flesh nor good red herring, which gets on the nerves of even the most phlegmatic and frets them to fiddle strings and makes them peevish and quarrelsome.

Furthermore, a long engagement is even more disillusioning than marriage and offers more things to scrap over because a couple see each other's faults without any palliating kindnesses and services to cover them, and just because they have no legal right to control each other it makes them the more tyrannical. All of this is death to love and tears romance to tatters, so that the long engagement often than not unite two people who are already tired of each other and who marry just because people expect it of them. Their wedding cake has grown stale with long standing on the shelf and they have no appetite for it.

All of which indicates that the medium length engagement is the preferred one. It should be long enough for a man and woman to get really acquainted with each other, but short enough to keep them from getting tired of each other.

Australia Building Silos Handle Grain

In connection with the grain trade of Australia, studies were made as to the best methods for handling the crops and, as an outcome of those studies, it has been decided to erect about 160 silos in various centres. The scheme includes five types of silos, one with a capacity of 65,000 bushels in one bin; the second, of two bins with 110,000 bushels capacity; the third, three bins with capacity of 150,000 bushels; fourth and fifth, with capacities of 200,000 and 250,000 bushels, respectively, according to the Master of one of the freighters of the Canadian National Steamships in the Canada-Australia-New Zealand trade. Proposed plans call for 10 or 12 silos of the larger capacities. The silos at terminal grain depot points will be of concrete construction while those elsewhere will be of concrete, steel or wood.

SMART CLOTHES FOR THE HOME DRESSMAKER



Yes! Dressing the little school-girl is a lovely job to say the least of it! What Mother does not get a thrill out of seeing her daughter, smart and prettily rigged?

Today's jumper dress of navy blue crepe, is cute as can be with its separate blouse of blue dimity with gay red dots. And by way of smart change, another blouse would be a nice of red and white gingham check.

The jumper is also attractive in cotton broadcloth, tweedy cottons, poplins, scotch gingham plaids, etc.

Style No. 447 is designed in sizes 2, 4 and 6 years. Size 4 requires 1 1/2 yards of 35-inch material for dress with 1 1/2 yards of 35-inch material for blouse.

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

No. 447. Size

Name

Street Address

City

State

Use Minkard's for Dandruff

THE COOK'S CORNER

GOLDEN RELISH

4 cups finely chopped carrots
4 cups finely chopped celery and leaves
2 green peppers, chopped
2 red peppers, chopped
4 tart apples, finely chopped
2 cups white or brown sugar
2 cups cider vinegar or more
2 tablespoons salt
8 grains cayenne pepper

Mince the washed carrots, celery, seeded red and green peppers and peeled and cored apples with a sharp knife on a cutting board. For this relish the vegetables and apples should not be put through the food chopper.

Turn the minced vegetables and apples into an enamel saucepan; add the vinegar in which the sugar has been dissolved; slowly bring to a boil; reduce heat and simmer until vegetables are pierceable but not soft. Add as much salt as desired.

Pour the relish into hot, sterilized pint jars; if the liquid does not cover the relish well, add a little hot vinegar. Adjust new rubbers and lids; seal tight. Invert to test seal. Keep under observation several days; then store in a cool, dark place. The relish is particularly nice with stew or pot roast and with cabbage salad. This makes approximately four pints of relish.

MUSTARD PICKLES

75 small fresh cucumbers
1 medium-size cauliflower
1 gallon small onions
3 red peppers (cut up)
3 green peppers (cut up).
Dressing
1 tablespoon white mustard seed
2 1/2 cups brown sugar
1-3 cup flour
1/2 oz. tumeric
3 pints vinegar
1/2 oz. celery seed
1/2 lb. Colman's mustard
Vinegar to mix paste

Put cucumbers, onions, cauliflower and peppers into a crock and cover with hot brine (2 cups salt to 1 gallon water) and let stand overnight. In the morning drain and make a dressing of the brown sugar, vinegar, mustard seed and celery seed. Let this come to a boil and stir in the following paste: flour, mustard (tumeric and vinegar.) Add cucumbers, onions and cauliflower. Boil 15 minutes.

Grandma's Birthday

When making a birthday cake for a person up in years a novel way of indicating the age is to use pecans of walnuts instead of candles, using one whole nut for each year. One fancy candle may be placed in the centre of the cake to shed a little light on the subject.

Remove Chocolate Stains With Borax

Where there are children there are also chocolate stains. These stains can be removed from suits and dresses by slightly moistening borax and leaving it on the fabric for several hours. This applies only to white materials as the borax may take the colour out of a poorly dyed material.

A Morning Smile

NOT TRUE

The manager of a southern hotel tells one about the days when he was making his start as a clerk in a country hostelry. A guest came downstairs and complained to the proprietor that he hadn't slept a wink all night.

"I was troubled with insomnia," he said.

The proprietor got sore. "I don't believe a word of it," he snapped. "Had the place cleaned from top to bottom this spring—show me one, if you can; show me one!"

ORDERS ARE ORDERS

A general, known for his strict insistence upon implicit obedience, met a soldier carrying a steaming kettle from the camp cookhouse.

"Here, you," he ordered, "let me taste that."

"But, sir, it isn't—"

"Don't give me any 'buts.' Get a spoon!"

"Very good, sir."

The soldier doubled back to the cookhouse and fetched one.

The general helped himself to a spoonful of the liquid and immediately spat it out.

"You don't call that soup, do you?" he roared.

"No sir. That's what I was tryin' to tell you. It's disinfectant, sir."

"TROUBLED WITH CONSTIPATION" FOR PAST 25 YEARS

Then ALL-BRAN Brought Welcome Relief

Read this voluntary letter from Mr. Lecour: "I have been troubled with constipation" for the past 25 years. I tried practically every cathartic without results.

"Recently, I determined to give Kellogg's ALL-BRAN a fair trial. Kellogg's ALL-BRAN has not only helped me, but I believe it is an actual relief for chronic constipation."—Mr. Henry E. Lecour. Address upon request.

"Due to insufficient 'bulk' in meals.

Kellogg's ALL-BRAN provides 'bulk' to aid elimination. It also furnishes vitamin B and iron.

The "bulk" in ALL-BRAN is gentle—and safe for normal individuals. Often more effective than "bulk" in fruits and vegetables, as it does not break down within the body.

Isn't this natural food pleasanter than patent medicines? Just eat two tablespoonfuls daily. Chronic cases, with each meal. If not relieved, see your doctor.

Get the red-and-green package at your grocer's. Made by Kellogg in London, Ontario.

Keep on the Sunny Side of Life

The HOUSEWIFE and HER ACTIVITIES

THE QUESTION

Earth is so faulty, so full of things amiss,
So grim with bolt and bar,
Our love demands a summer realm of bliss,
A finer sphere afar.

Do you think, when death sweeps into the abyss,
All mortal things that are,
We shall meet and forget the bitterness of this
Upon some brighter star?
Nancy Pollok.

Must Be Cooled

Let all foods cool thoroughly before placing them in the refrigerator. Not only do warm dishes cause the box to warm unnecessarily but the keeping qualities of the food will be destroyed.

Better Crust

Do you always brush over the under crust of the fruit pie with white of egg before putting in the fruit. It will prevent the juices from sinking through the crust if you do and make a much better pie to both eat and serve.

Distributes Energy

When feeling tired out after a strenuous day working or shopping, try eating one or two pieces of candy as pick-me-ups. The sugar in the candy is the quickest acting of all energy foods and its beneficial effect on the tired feeling is felt almost immediately.

Sweetening

Sugar may be added in the proportion of 1 cup to a gallon of juice. The sugar helps to retain the color and improves the flavor of the juice, but is not necessary for preservation. When used, it should be added to the strained juice and dissolved by stirring just before the juice is reheated for bottling.

Bottling

After the juice is strained and the sugar added, reheat to the simmering point (180 deg. F. or 85 deg. C.) If a thermometer is not available, heat the juice in a covered double boiler for about 10 minutes (or until thoroughly heated through.) Pour the hot juice into hot sterilized bottles.

STOVE

Any stove which gives a steady high heat is suitable for canning. Make certain that it is in as good condition as possible. If a wood stove is used, have plenty of dry wood at hand to keep a steady hot fire. If an oil stove is used, be sure that the wicks are clean and even. Large-wick burners are desirable.

GUARD FOR GLAZED DOORS

Many people who live in flats or houses with glass panels in their front doors have suffered from thieves who have gained an entrance by breaking the glass, putting a hand through the opening, and turning the latch. A simple guard which effectually prevents access to the latch knob is now obtainable. This guard has been designed to fit Yale type latch. It is slid over the body of the latch and the knob from the back, and automatically locks itself round the knob. Only with a special key can this guard be removed. Hence the thief who breaks the glass in a door cannot turn the latch, says Chambers's Journal. The guards are made of stout steel plate, and are given a matt black finish. Their presence does not prevent the opening of the door in the usual way with the door key.

A HERO'S PART

What is a hero? In real life he is a brave and splendid figure—or else a quite commonplace figure who nevertheless has a splendid moment of bravery—or perhaps a person who plods away courageously all his life in humdrum obscurity, doing some task he knows should be done.

In this world of films in which I live, it is a little different. Here the hero is the man who gets the girl in the final fade-out; he may be mean, he may be a weakling, a coward, a traitor, a thief; he may have done heroic or unheroic deeds; he may woo the girl with fair words or knock her on the head with a club; but if in the last close-up he has her in his arms, you may take it as certain that he is the hero.

That is due to a convention which is as old as Art—the supposition that the story finishes at the end of the last sentence, and at the sound of wedding-bells.

Every man, I suppose, wants to be a hero—if only to his own looking glass; far more so to the hundreds of thousands who see him on the screen. I confess I also have had this modest aspiration; but is it ever granted to me? No!

What can there be about me that causes producers to deny me the climax of a film hero's career? I have tried everything; I have been good and bad, brave and cowardly, kind and brutal; sometimes I have given up everything for the girl's sake, at others I have given up even her for the sake of an ideal. And all to no purpose. The distinguishing badge of heroism always seems to be held temptingly just beyond my reach.

What makes it more trying is that, even when I have played a despicable role, I have usually tried to instill into it a modicum of charm or of decency, on the principle that all human nature is mixed and blended, and no one is wholly bad. And still they do not let me have the girl—Conrad Veidt in the Screen Pictorial.

BOTTLED FRUIT JUICES START DAY RIGHT FOR THE BUSY FAMILY

A glass of fruit juice will start the day right for father, mother

Preparing Fruit

Pick over the fruit carefully, and then wash it thoroughly by one of the following methods:

No. 1. Place the fruit in a wire basket or colander and wash with a light spray of water until the fruit runs clean.

No. 2. Place the fruit in a bowl of water and then lift it out gently to another bowl of water using the fingers as a sieve. This should be done two or three times until there is no dirt or sand in the bottom of the bowl. (Do not let the fruit stand in the water.)

Extracting Juice from Berries and Other Small Fruits:

Mash a small portion of the washed fruit in a kettle and then stir while heating it quickly just to the boiling point. Remove at once from the fire. (It is important not to allow the fruit to boil because this spoils the flavor of the juice. Heating softens the framework of the fruit and makes the yield of clear juice greater than is obtained from raw fruit. Heating at a low temperature has the further advantage of retaining the colour and flavour.)

Strain the heated juice through a heavy jelly bag. The juice that runs from the bag is called "free" juice. This is generally clearer than the juice obtained by pressure. It may be bottled separately or mixed with the juice extracted under pressure.

In extracting from the less juicy fruits, a little longer cooking at the simmering point is required, and a small amount of water is needed—about 1-4 cup to 1 pound of fruit.

NOW, COLONEL, I'VE ALWAYS CLAIMED THAT NO COFFEE CAN POSSIBLY BE GOOD UNLESS IT WAS GOOD COFFEE TO START WITH

RIGHT, SIR! THAT'S JUST WHERE MAXWELL HOUSE WINS—THE SAME MATCHLESS BLEND LOVED BY THE CONNOISSEURS OF THE OLD SOUTH

WELL, DON'T FORGET THAT COFFEE HAS TO BE MADE A SPECIAL WAY

AH, MADAM, ONCE UPON A TIME COFFEE HAD TO BE MADE A CERTAIN WAY, BUT NOW, NO MATTER WHAT METHOD YOU USE, THE MAXWELL HOUSE PERFECT NEW GRIND INSURES MORE FLAVOUR

AND THE EXCLUSIVE VITA-FRESH PROCESS INSURES MAXWELL HOUSE FRESHNESS BY REMOVING MORE FLAVOUR—ROBBING AIR FROM THE TIN THAN ANY OTHER PROCESS

MAXWELL HOUSE COFFEE
Roasted and Packed in Canada
"Good to the Last Drop"

MAXWELL HOUSE COFFEE

Roasted and Packed in Canada "Good to the Last Drop"

TAKE FOG RISKS FROM AIR TRIPS

LONDON, Sept. 7.—(C.P.)—Experiments in "blind" landing of aircraft in fog and the effective warning by radio of the proximity of obstructions are to be conducted in the all-metal monoplane recently the property of the Prince of Wales. Special equipment will be installed.

Regularity of commercial flying services suffers till means are devised to make safe landings easy in thickest fog. Warning of dangerous obstruction is essential in the interests of safety. Within a few years aircraft should be equipped to move through fog and in other conditions of poor visibility with a sureness at present denied to any kind of vehicle.

VELVET FOR CHIC

NEW YORK, Sept. 7.—Fashion says it must be velvet for evening if women are to be smartly gowned this fall and winter.

Velvets for trimming, striping and lapels also are chic with white chiffon, broadcloth, faille and taffeta.

One smartly designed dinner gown in Fifth avenue's fashion plate is of stiff black velvet, particularly suitable for the young debutante. It has a full sweeping skirt, double puffed sleeves and little Lord Fauntleroy collar of coarse white lace.

A beige broadcloth suit has a

WIDE COARSELET GIRDLE OF VELVET RICHLY EMBROIDERED IN PANELS. VELVET IS USED FOR STRIPINGS AND LAPELS ON BROADCLOTH SUITS AND COLLARS OF WOMEN'S WOOL TOPCOATS.

Juliet caps of black velvet have ostrich tips. Brocade velvet in the venetian manner and all-over velvet broche taffeta are luxury notes.

SAYS WOMAN SHOULD "LOOK HER BEST"

BERKELEY, Calif., Sept. 7.—Even if a woman is 101 years old she should "look her best," Mrs. Lucy M. Ulyatt declared as she observed her 101st anniversary Saturday.

"It is just as important for a woman 101 years old to look her best as it is for a girl of 16," said Mrs. Ulyatt as she powdered her nose.

Mrs. Ulyatt, who was born at Morgan Springs, Va., attributed her long life to "keeping busy and being interested in world politics and political affairs."

A RETIRED COLONEL HAD BEEN ADVISED BY HIS DOCTOR THAT IF HE DID NOT GIVE UP WHISKEY IT WOULD SHORTEN HIS LIFE.

"Think so?" asked the colonel.

"I am sure of it, colonel. If you will stop drinking I am sure it will prolong your days."

"Come to think of it, I believe you are right about that, doctor," said the colonel. "I went 24 hours without a drink six months ago, and I never put in such a long day in my life."



Duke of Gloucester to Wed Daughter of Scottish Duke

The engagement is announced in London of the Duke of Gloucester 55-year-old third son of the King and Queen to Lady Alice Montagu Douglas Scott, 33-year-old daughter of Duke and Duchess of Buccleuch and Queensberry.