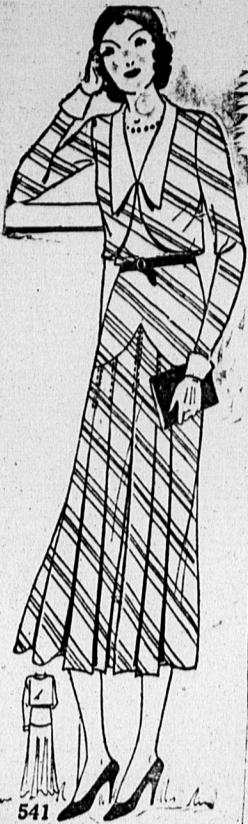


# Woman's Realm :- Social and Personal :- Fashions :- Literature

## What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



Tremendously smart are the new diagonal woolsens, particularly for school and college wear. Today's little dress is jacket-minded. The skirt hugs the hips, and is laid in plaits across the front, with circular cut at the back. It is dark green colouring, so youthfully becoming.

Style No. 541 is designed for sizes 14, 16, 18, 20, 22, 24, 26, 28 and 30 inches bust. Size 16 requires 3 3/4 yards of 39-inch material with 3/4 yard of 35-inch contrasting.

Black canton-faille crepe is very effective with white crepe satin trim. Then again, you'll like it immensely in tweed mixtures.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred.)

Price of pattern 15 cents.

No. 541. Size .....

Name .....

Street Address .....

City .....

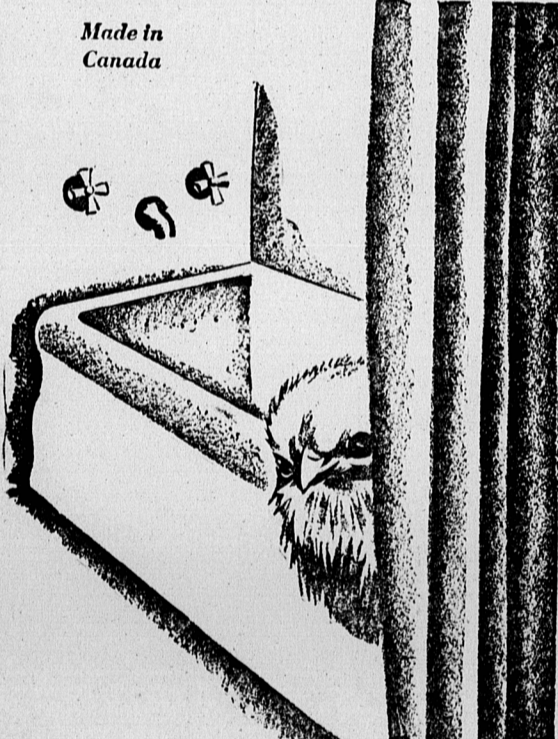
State .....



**SUFFERED MONTHLY PAINS..**

What misery! If she would only try Lydia E. Pinkham's Vegetable Compound! It's such a help for those dreadful Monthly Pains that make life unbearable.

was seized by a coast guard vessel Nov. 14.



## Take a peek at a perfect polish

Yes, there it is—a glistening Bon Ami-cleaned bathtub! And if you could peek closer, you'd see not a scratch nor a scar on that lovely, glossy porcelain. For unlike coarse, gritty cleansers, Bon Ami Powder doesn't injure bathtubs and sinks. Bon Ami is fine and soft—yet thoroughly efficient. It cleans in a flash—and polishes as it cleans! Never leaves gritty sediment behind—never clogs up the pipes. Utterly odorless, too. And your hands will like Bon Ami—because it never reddens or roughens even tender fingers. You can buy Bon Ami Powder and Bon Ami Cake at grocery stores everywhere.



## Dorothy Dix

### What a Pity That Most Women Have the Show-Wedding Complex, to Which They Sacrifice Their Families and Their Husbands' Future Welfare, and All for Ten Minutes of Display

A young couple I know are about to get married. They are as fine a boy and girl as you could find in a Sabbath day's journey. Clean, upright, energetic and deeply in love with each other, they should found one of the homes that are the bulwark of the Nation, and their romance should end like the old fairy tales with "and they were married and lived happily ever afterward."

But it takes no prophet to foretell that their marriage is foredoomed to disaster because they are getting off on the wrong foot.

To begin with, they are starting off with a show-wedding. It is to be a scrumptious affair, with the bride in white satin and orange blossoms and veil and bridesmaids in picture hats and dresses and with shower bouquets and special music and a reception and all the other flummies, and it will cost the Lord knows what, and plunge two families into debt for the next five years.

It is the girl's doing, of course. No man on earth ever wanted to make a spectacle of himself at his wedding or to invite his dear 500 friends and enemies to come and gaze upon his pallid countenance when he went through the most trying ordeal of his life. Probably there isn't a man alive who, if he had any say at all in his own wedding, wouldn't just take the girl friend and step around with her to the parson and have it all over with in five minutes.

It is only women who have a morbid mania for making a display of themselves at such a solemn moment. And that is curious enough, for getting married is the most momentous thing that happens to a woman between the cradle and the grave. It determines her happiness or her misery. It makes or breaks her, and why any one should wish to have a lot of curious onlookers rubbering at her at the supreme crisis of her fate passes comprehension. In reality it is as incongruous to ask people to come to see you married as it would be to ask them to come and see you die.

But the great majority of women don't look at the matter this way. They are born with the show-wedding complex, and by the time a little girl is 12 years old she has begun planning her trousseau and trying to decide whether she will have six bridesmaids or eight and whether she will have them in white or rainbow effects.

And to achieve the object of her lifelong dream a girl will go to any lengths and not only sacrifice herself and her future husband, but her entire family. She knows that it is rank extravagance to buy a white satin gown and a veil which will be of no possible use to her except for that one occasion. She knows her poor, hard-worked father cannot afford to pay for decorating the church and souvenirs for the bridesmaids and hired automobiles and caterers. She knows that it will take all that the bridegroom has saved up and more to pay his part of the expenses.

She knows that the price of her display-wedding is going to force pinching economies on her family for years. She knows that the little brothers and sisters are going to have to do without things they need, that mother is going to have to wear her old dress until it is threadbare and cut down on the food bill until the family have barely enough to eat and that the harassment of the bill collectors is going to put more lines in father's face and a deeper stoop to his shoulders. She knows that instead of her and her husband starting out their new life free and independent they are going into it with a load of debts hung around their necks.

Nevertheless, she is bound to have her show-wedding. Why, heaven alone knows. Certainly not for the pleasure of the groom. Certainly not for the good of her own family. Certainly not to exhibit publicly her own beauty, for worn and tired and nervous with the preparations for getting married, a bride always looks her worst. Certainly not to gain prestige among her acquaintances, for every girl has been present at such spectacles and well remembers the comments she has heard on similar occasions:

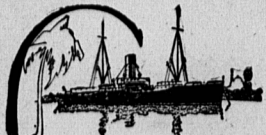
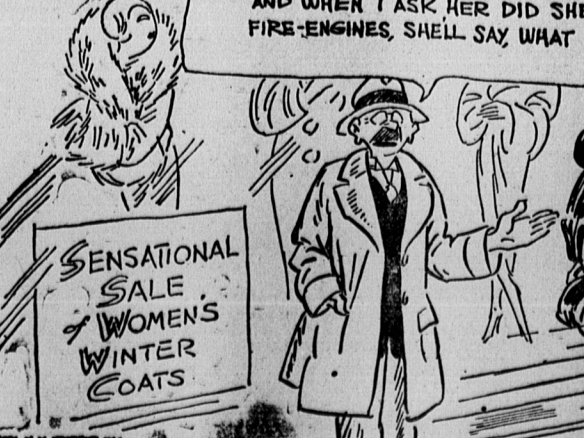
"For goodness sake, how do you reckon poor old Mr. Blank is going to pay for all this splurge? It will put him in the hole so far he will never get out to his dying day. Bet the family lives on corned beef and cabbage for six months to pay for all those lilies and smilax. Lots of whoopee over marrying a city salesman. Nice fellow, they say, but, my lands, he would need to be the Prince of Wales or Mr. Astorblit to live up to this. Sh-u-sh, here comes the bride. Don't she look ghastly in all that white satin? Etc., etc., etc."

And in ten minutes it is all over. And in thirty minutes more they are throwing rice and old shoes after the bridal party. And everything is finished except paying the bills, and that will go on for a long time. The poorest and shortest run for the money that anybody ever gets is the show wedding.

The girl that I mention at the beginning of this article is a poor girl and she is going to marry a poor man, but they both hold good positions and would be on the high road to prosperity if they would only invest their money rationally. But she is going to put their all and go into debt for a show-wedding with all the trimmings.

She figures that in a couple of years, if they have no bad luck and no babies come and they don't lose their jobs they will be able to pay for

## MR. AND MRS.



### ARGOE'S OF TEA FRAGRANCE

From the gardens of Ceylon and India for your enjoyment.

## KING COLE TEA

For the meat course? They impart a delicious tang. You will find them among the canned fruit delicacies in most fancy grocery stores.

The small fish, such as smelts, trout, baby catfish and others, are excellent when fried in deep fat. Remove fins and tails; the heads may be left on, for the sake of appearance. Dust with salt and pepper, roll in crumbs and fry in the hot oil or fat.

Smartly designed old cloths already pinked out, ready to be turned into instantaneous curtains, are being shown for use at kitchen windows. They come in a dull silk finish and in amazingly lovely colors and patterns.

Do not count your kitchen equipment complete until you have on the shelf beside the pepper and salt shaker a large shaker for sugar. This for the French pancakes, which you butter as you bake them, for the cinnamon toast, seasoning of vegetables, and such.

Save the stems of mushrooms, scrape them and slice them finely, and saute them. They will give a delightful flavor when added to gravies, to cream limas, peas, carrots or scalloped egg plant.

Ever consider flavoring the ice cubes that you intend using in cold beverages? Thus lemon, orange or pineapple-flavored cubes for the cocktail combinations; tea or coffee-flavored cubes for those beverages? Might not be a bad idea to keep on hand a few strongly flavored coffee cubes to cool Dad's coffee when he is in a hurry to be off in the morning, but dislikes to dilute his hot drink with an overdose of cream or plain water.

Make tea or coffee last of all things on the menu. It takes only a few minutes to bring the water for either to the point of boiling... and the beverage is best when taken right from the stove to the table. This is true even of drip coffee.

Ever serve stuffed oandled oranges sliced, as a garnish for ice cream, or use them as a garnish the white satin and the orange blossoms and a soulful tenor singing, "The Voice That Breathed O'er Eden."

You cannot make her see that she is jeopardizing the whole future of herself and her husband, and that any young couple who go into marriage in debt carry a heavy handicap; that nothing so discourages a man and so takes the pep out of him as to owe money; and that nothing produces so much friction between husbands and wives, and provokes so many bitter quarrels as bills, bills, bills, and especially bills for foolishness.

And yet this girl is otherwise intelligent and reasonable, but she has just got to have a show-wedding or die. And that is one of the vagaries of the feminine psychology that nobody can explain.

## For The Cook

### CARAMEL CAKE

- 2 cups sugar.
- 3 beaten egg whites.
- 2 teaspoons baking powder.
- 1 teaspoon vanilla.
- 1 cup hot milk.
- 4 tablespoons butter.
- 2 1/2 cups sifted flour.
- 1/2 teaspoon salt.

Caramelize one cup of sugar and add slowly to the hot milk, stirring constantly. Cool. Cream the butter and add the second cup of sugar, beating well. To this add the caramel mixture. Mix and sift together the dry ingredients and add to the first mixture. Add the flavoring and fold in the beaten egg whites. Bake in a medium oven for 45 minutes, preferably in an angel cake pan. Frost with a plain white frosting; finish with shredded cocoanut and nut meats.



## She needs the extra nourishment that FRY'S COCOA gives

What do we mean by that 'extra nourishment'? Well, you know how nourishing milk is. FRY'S Cocoa increases that nourishment by nearly one half. The two together provide just the extra support your children need to keep pace with their growing bodies. FRY'S is the cocoa with the chocolaty flavour—and the most economical food-drink you can buy.



J. S. Fry & Sons (Canada) Limited, Montreal, Que. Write for free Recipe Book.

Made by the oldest Cocoa and Chocolate House in the world

## CHOWDER MADE IN MANY WAYS

Chowders are substantial cold weather dishes that we well might cultivate now as the days become more reasonable. They are so simple to make and such stout fare, that they seem quite the right thing with which to greet a healthy appetite occasionally.

## A Morning Smile

COULDN'T DENY THAT "Well," remarked a man to his wife, with whom he was holding an argument on women's rights, "at least there is one highly-valued human possession a man may have which it is impossible for a woman to acquire." "Nonsense," cried the wife, contemptuously. "What do you mean?" "A wife!" was the husband's explanation.

## Good Boy!

Takes his food—doesn't disturb you at night—smiles at you out of his big blue eyes.

You'd love him anyway, but you love him more when he is a good boy.

Baby's Own Tablets help children to be good—by keeping them well. If your child has a cold, fever, no appetite or a coated tongue, he is probably constipated.

Don't wait for a serious illness to follow. Get Baby's Own Tablets today. Don't ever be without them. They are the ideal laxative for children. 25 cents a package at any druggist's.

## BABY'S OWN TABLETS (Dr. Williams') For Children of All Ages

Ever serve stuffed oandled oranges sliced, as a garnish for ice cream, or use them as a garnish

the white satin and the orange blossoms and a soulful tenor singing, "The Voice That Breathed O'er Eden."

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### Bean Chowder

Two cups cooked beans, four slices lean bacon, one medium sized onion, one-half cup celery, two cups boiling water, one-fourth inch bayleaf, one teaspoon salt, one-eighth teaspoon pepper, two tablespoons parsley.

Mash and strain cooked beans. Dice bacon and saute in frying pan. Finely chop onion and celery; add boiling water and boil five minutes, then add strained beans, sauted bacon, bayleaf, salt and pepper, and bring to boiling point. Remove from fire and sprinkle with finely chopped parsley.

### Vegetable Chowder

Try out a good sized slice of fat salt pork, diced until light brown. Remove from the stove, add one cupful each of sliced onions and tiny carrots, and sprinkle with one teaspoonful of pepper. Cook half an hour in a large, covered saucepan, in just enough water to cover well. Then add one cupful each of peas and diced potatoes, add more boiling water. Simmer until all are tender. Add a pint of thin white sauce made by cooking together two tablespoons of butter, two table-spoons of flour, one-half teaspoonful of salt, one-eighth teaspoonful of pepper and one pint of milk. Combine and serve at once with

toast strips covered with grated cheese, or hot buttered crackers, and tiny home-made pickles.

### Fish Chowder

Three pounds fresh fish, six medium sized potatoes, one sliced onion, one and one-third cups evaporated milk diluted with two and two-thirds cups water, three slices of salt pork or bacon, one table-spoon salt, one-eighth teaspoon pepper, three tablespoons butter.

Cut fat in small pieces and fry out. Add sliced onion. Cook five minutes and turn into chowder kettle. Cut fish in two-inch pieces. Place a layer of thinly sliced potatoes and a layer of fish in kettle. Sprinkle with salt and pepper, and continue until all are used. Add enough boiling water to cover, and cook until potatoes are soft. Scald diluted milk and add with butter. Serve with crackers.

## Etiquette

By Roberta Lee  
Q. If there is to be a card game at an afternoon tea, where should it be written on the invitation.  
A. In the lower left-hand corner.  
Q. If a baby is to be christened at home, what fee should be given to the clergyman?  
A. This is determined by the means of the parents.

## During a Family Trip to the Shopping District

By BRIGGS

