

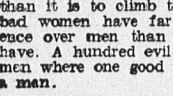
Woman's Realm Social and Personal Fashions Literature

Living & Leisure - The Woman's Realm

Dorothy Dix Says—

MEN HAVE GREATER POWER IN EXERTING INFLUENCE Woman Can Only Guide Man Along The Path He Has Already Determined To Follow

A girl's club is debating this question: Which sex has the greater influence over the other? That is easy to answer. Men have far more influence over women than women have over men. Men direct course long and eloquently about women's sacred influence over them, and it flatters the vanity of women to believe it, but when we come down to realities we find that women's influence over men is purely theoretical, while men's influence over women is practical. A woman can only influence a man to do what he wants to do, but a man can make a woman do what she doesn't want to do. Comparing the two, I should say that a woman's influence over a man is about as much as a man's influence over a woman. A woman is a thousand horsepower. Woman's influence consists principally in speeding a man up along the road he is already going. If he is a man of a fine and noble and generous nature, a good woman can help him develop those qualities which are his. If he is ambitious, she can spur him on to the greatest achievements of which he is capable. If he is thrifty and industrious, she can make him a go-getter. But she cannot put a backbone into a weakling, nor sew up holes in a spendthrift's pocket, nor galvanize a lazy man into action. And doubtless because it is easier to slide down hill than it is to climb the mountain, bad women have far more influence over men than good women have. A hundred evil women ruin men where one good woman saves a man.



Many Marry To Reform
Multitudes of men have told multitudes of women that they only needed their influence to reform them, and multitudes of women have believed them and have married drunkards and rakes and shiftless ne'er-do-wells in the fond and foolish faith that they could turn swine into men, but the proportion of those who have worked this miracle has been infinitesimally small.
The girl who thought her influence would be a keely cure spends the remainder of her life fishing a drunkard out of the gutter. Demeritism pulls upon the philanthropist and he returns to his roaming. The wife of the I.W.W. who was born too tired to work, either goes back to Mother, or gets a job to support him.
But, on the other hand, men's influence over women has been so great that they have been virtually able to form women's manners and morals and code of conduct. They have set the pattern for femininity and women have broken their necks trying to be what men wanted them to be. And if you doubt this, consider what a change has come over the behavior of women in the last few years.
Never Set Moral Standard
As long as men admitted modesty in women every girl was a prunes-and-prisms miss who went swathed in draperies from head to foot.
As long as men demanded chastity in women they kept themselves

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NEW IMPROVED PALMOLIVE
UNDER PRESSURE
By **GEORGE AGNEW CHAMBERLAIN**
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His cheek caressed the smooth olive oak of the stock. His fingers closed on the rough grips. Taking a full breath, he fired. The bullet sang the high song of a bullet that finds no mark. A second can seem long, sometimes it can be divided into sections. An age after Leonardo had given up hope of a possible richest which by a miracle might hit Dorado on the bounce a puff of dust came back at his astonished eyes from far beyond the riders. While amazement still paralyzed his vocal chords he saw every nose sink out of its haunches and come to a sizzling stop. It was what Dirk had planned. In that instant of suspended movement he drew the foresight down to the vanishing point, steadied and fired again. There came the answering thud of a hit. Dorado's big torso squatted, rushed from under his rider and fell dead.
"I missed him!" groaned Dirk. "I killed the horse!"
Joyce came racing along the esplanade. Who did that? she asked angrily. "What fired that?"
Already Dorado had been swept up by two of his followers and the whole troop was riding away at a gallop. A dark monument of a mound of the sorrel, a dark monument suddenly erected against the shimmering gold of the desert. Dirk roared over and sat up.
"You're a butcher!" cried Joyce, his eyes blazing. "You come to my house, you invited guests, and you amuse yourself by shooting horses!"
Dirk's cheeks flushed with anger. "The man out there shot me up without the slightest provocation; why shouldn't I pay him back in his own coin?"
"But you didn't hit him," cried Joyce, "you killed a horse—you killed a poor horse."
"What bunk!" intervened Arnaldo, lowering his field-glasses. "For one thing, I did hit him. Don't you think it may have been only through the leg. Add to that the just missed freeing you of all your troubles and has a bomb-proof alibi besides—shooting at a bandit who's holding an American for ransom. Bunk to you and the dead horse!"
"What American?" asked Joyce, her attention seized.
"Man named Blackadder," said Dirk. "Ever heard of him?"
"Blackadder?" gasped Joyce. "Mr. Helm Blackadder?"
"I've thought of one more for the list," interrupted Arnaldo excitedly, leaving an affectionate hand on Dirk's shoulder. "He's listed under siege. You, he and I—for a day or two anyway—we can go anywhere."
He turned to Leonardo. "What's become of Dorado's silver-plated car?"
"It's in Toluca where he always sent it," explained Leonardo, "to save it from the bandits."
"So," said Adam. "We can go whenever we like—on foot or a horse."
Don Jorge lifted his chin. "Leonardo?"
"Yes, all the men they can take a six hours' sleep and the women to prepare a bed feed for them when they wake. Open the gates and let the children go out the gate with whatever small stock was left outside. As for you, Adam, give a blind man your arm; I want to have a talk with you."
"Dirk was left alone with Joyce. "Fine kettle of fish," he muttered. "Now that I've fixed things so we could go for a gallop on the hunters—perhaps even jump them—you take to be sore! How long does it take you to snap out of a grouch?"
"I'm out now," said Joyce, cheeks and eyes already alight with anticipation. "Come along."
Ten minutes later, with the help of Tobalio, he had saddled the hunters and was ready to give her a leg up. He faced her and spoke gravely.
"Listen, this horse is called Tronido and that one's Rayo. Do those names mean anything to you?"
"Thunder and Lightning," said Joyce. "Are you trying to frighten me?"
"No; only fill you with sense before we start. You're going to ride Rayo because he's a shade lighter and not so touchy in the mouth. If you do what I say, you'll be all right; if you don't you may break a neck—the horse's or yours."
"I'll be good," said Joyce, impressed by his earnestness. "What are your orders?"
"Walk a manhood horse for half a mile," said Dirk, "and you can go anything with him; start him off with a rush and he'll ride your arms out of their sockets. So we're going to take them away slow."
Mounted, Joyce gave a gasp.

Your Individual HOROSCOPE

By Frances Drake

For Wednesday, January 15, 1941.
MARCH 21 to APRIL 20 (Aries)
Today offers business opportunities and profits to you who are out to win; you who are consistently busy in a systematic manner. Look for new leads—they are available.
APRIL 21 to MAY 20 (Taurus)
A day for reorganization and preparation for the week to come. A well-planned schedule is half the battle. Its proper execution, timely and systematic will put you in the path of gains today. Discipline yourself to meet each day's demands.
MAY 21 to JUNE 21 (Gemini)
A quiet day, planetarily speaking. Be on the alert to grasp every opportunity and profit by it. Don't be overbearing. Pleasant associations with those you contact daily will enlist their aid in your behalf toward your desired goal.
JUNE 22 to JULY 23 (Cancer)
Favorable rays abound, particularly for financial matters. Keep your mental attitude fresh and clear, for what you say at the important moments will lead you to or away from your objective.
JULY 24 to AUGUST 22 (Leo)
Today's aspects are on your side. Make the most of your day and employ extra, streamlined effort to hasten honest, progressive results. Guard your health from foolish risks.
AUGUST 23 to SEPTEMBER 23 (Virgo)
Finances are especially sponsored. Deal with people in authoritative positions if possible. Set a new business record for yourself. Ask for favors that are within reason.
SEPTEMBER 24 to OCTOBER 23 (Libra)
There are many more improved ways of doing things than are at present employed. Why don't you, who possess such fine capability and keen foresight, put your talents to the task of helping your employer or employees, if that's the case, find more efficient ways?
OCTOBER 24 to NOVEMBER 23 (Scorpio)
Life, liberty and the pursuit of happiness are yours to have and to hold. These, interspersed with conscientious effort and thoughtful speech, should be the blueprint of today's journey.
NOVEMBER 24 to DECEMBER 23 (Sagittarius)
Grand rays predominate, especially from business and financial issues. Keep on your feet and advance every opportunity for progress. Tact and patience are essential.
DECEMBER 24 to JANUARY 23 (Capricorn)
Do not succumb to the investment of today's "wool-gathering." Rusty machinery, whether mental or physical, cannot work well.
JANUARY 24 to FEBRUARY 20 (Aquarius)
Excellent influences tend toward gain in financial circles. However, be sensibly careful in investments and spending. In the evening, replenish depleted energy by wholesome relaxation.
FEBRUARY 21 to MARCH 20 (Pisces)
Don't confuse your program by tackling too many things

THE COOK'S CORNER

PEACH AND RICE DESSERT

1 cup rice
2 cups milk
2 1/2 cups canned peaches and syrup
3-4 cup sugar
1 stick cinnamon
1 teaspoon butter
1/2 teaspoon vanilla
1-8 teaspoon ground cinnamon
1-2 cup macaroni crumbs

METHOD: Cook the rice in the milk in the top of a double boiler, over boiling water, until the rice is tender, and the milk is absorbed. Drain the juice from the peaches and add 1-2 cup of the sugar to the peaches with the stick of cinnamon and the butter. Cook until this is reduced to half the original volume, then remove the cinnamon and add the vanilla to the syrup.
Place the rice in a buttered casserole. Pour the prepared syrup over the rice and arrange peach halves on top with the honey side up. Sprinkle with the remaining 1-4 cup sugar, the ground cinnamon, and the macaroni crumbs. Bake in a moderate oven (350 deg. F) for about 15 minutes, or until the crumbs are delicately browned. This is delightful served either hot or cold, and you can garnish it with sweetened and flavored whipped cream if desired.

Callers Slow Routine Work

Housewives complain that one of the most annoying things about their jobs is constantly being interrupted by door-bell-ringing salesmen, telephone-addicted friends, and chummy neighbours who pop in during the busy morning hours on one pretext or another, writes Ruth Miller.
They say they lose so much time by these interruptions that their work is always behind schedule. Maybe these women could profit by the experience of a woman who approached the problem with an "I'll-take-care-of-this" manner.
A HINT FIRST
First of all, she made it a habit to say to friends at some time or other, "I think one reason we housewives seem to have so little time for ourselves is because we are interrupted so much by the door bell and telephones during the morning when we are trying to get our work out of the way. Maybe housewives ought to shut off their telephones and doorbells until 2 o'clock in the afternoon."
CANVASSERS
She also worked out a scheme to do away with having to stop her work for a half hour every time a salesman wanted to demonstrate his product. Each week she picked out a spare afternoon and told every salesman who called on her telephone or rang the doorbell to come to see her at that time. She stopped dropping whatever she was doing to sit down and have a cup of coffee with the neighbour who ran in "for a minute." She found a seat for the neighbour in the room where she was working and went right ahead with her work.
That finally proved discouraging to the morning callers—but didn't cost her a single friendship.
This woman found out that while housewives can't entirely do away with interruptions—they can cut them down so that they aren't the nature of an occupational disease.

CROWN ROAST OF PORK

Take six ribs from each side of a roast of pork. Each rib should be trimmed in the same way as French lamb chops, only the ribs are not too soon. Put roast in a hot oven, outside and fastened together in a circle. Any butcher can fix them up in this way. Make a stuffing of bread crumbs. Place stuffing in the centre of the roast and cover the ends of the bones with greased paper to prevent their browning. Cook for a half hour every time the ribs are turned so that the bones are on the outside and fastened together in a circle. Any butcher can fix them up in this way. Make a stuffing of bread crumbs. Place stuffing in the centre of the roast and cover the ends of the bones with greased paper to prevent their browning. Cook for a half hour every time the ribs are turned so that the bones are on the outside and fastened together in a circle. Any butcher can fix them up in this way. Make a stuffing of bread crumbs. 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