

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

Dorothy Dix' Letter Box

Long-Suffering Parents Who Are Forced to Support Their Children's Families Have Only Themselves to Thank, Declares Dorothy Dix

Dear Miss Dix—Doesn't it seem the fair thing that children should try to become self-supporting after they reach a certain age and thus lift the burden of their keep from their parents? Nowadays when children get married they seem to think that their father and mother should provide for them and their families, whether the old people can afford it or not. They borrow money they never repay. They get into debt and father has to pay them out. They must have a car and luxuries that they cannot afford and mother and father must sacrifice to provide for them. Why doesn't a young man who is contemplating marriage start planning and saving for it, instead of spending his money on sowing wild oats and then expecting father to make good? Why doesn't a girl who marries a poor man make up her mind to live on his salary instead of expecting father and mother to still buy her pretty clothes and hire her a servant? In a word, why don't young people think a little of their parents' welfare? Answer: X.

Because the parents have spoiled them and taught their boys and girls to depend on them instead of standing on their own feet. Even a brainless sparrow has more sense about rearing a family than the average human being, because when their young reach maturity Mr. and Mrs. Sparrow push their fledglings out of the nest and make them use their own wings and hunt their own worms.

A mother complained to me not long ago that her daughter, who had been engaged to a worthy young man for four or five years, frankly refused to get married because her fiancé could not support her in the style that her father did. As long as she lived at home she had servants to wait on her, the best of food, a car at her disposal, but if she married she would have to do her own housework and dress simply and ride in the street cars, and so she stayed home and let father pay the bills. And many young men refuse to marry for the same reason. They don't want to give up the good board and lodging that they have at home. And many other young men become loafers for the same reason. They feel that there is no real reason for them to get out and hustle so long as they are sure of three square meals a day gratis and mother to buy them new clothes when they get shabby and slip them a little of the market money.

The best thing that could happen for 80 per cent of the young people would be for their parents to follow the example of the birds and push their offspring out of the nest and make them use their own wings as soon as they are able to fly.

And if children knew that they had to finance their own marriages it would put a stop to a lot of the boy-and-girl weddings.

As things are, with youngsters knowing that their parents are not even going to let them have to scuffle any, to say nothing of starving, every little adolescent Johnnie and Mamie who mistake call love for the grand passion feels free to stop around to the parson's and get married and take their husband or wife back to papa to be supported.

This is bad enough even when father is able to take on a second family to support, but ninety-nine times out of a hundred this is not the case.

Father and mother have worked hard and scrimped and saved and denied themselves every luxury and pleasure in order to rear their children and put them through school, and they are trying now to lay up something for their old age that is just around the corner. And all the years when they were giving everything to their boys and girls they have looked forward to having a few indulgences themselves and taking things easier when the children were grown.

But, alas, this vision vanishes into thin air when John gets married before he can support a wife and brings her to father to take care of, and Mary quarrels with her husband and comes back with three or four children.

(Continued on page 3)



HE SHOWERED HER WITH ATTENTION — until he saw her PIMPLY SKIN

End Pimples, Blackheads —with famous medicated cream

If badly blemished skin makes you ashamed to be seen—you don't need to be told how fatal it is to your charm and daintiness. What you do long to know is how to end pimples, blackheads, coarse pores or other stubborn skin faults. Ordinary creams are powerless to help. They cannot correct the deep-rooted pore-clogging impurities that irritate—inflammation—disfigure your skin. But here is a medical treatment—scientifically blended, tested, approved. And... it is efficient! Prescribed by doctors—nurses were among the first to use it. They recommended it to delighted friends. Now 6,000,000 women say it's the most important step to facial loveliness. This famous beauty aid is Noxzema, the snow-white, greaseless medicated skin cream that actually purges and heals. Noxzema



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GARDENING

MODERN SQUASHES AND MARROWS

Summer squashes and vegetables marrows are becoming staple articles of the summer table after a slow progress towards popularity. Domestic science and popular cooking lectures showing how to use these vegetables are in part responsible.

They must be cooked quickly and lifted and drained before they disintegrate. Served with butter they have a delicate flavor and are much liked when known. Another excellent way and one which preserves the substance of this rather intangible vegetable is trying in batter like egg-plant, which it much resembles in delicacy of flavor, although quite distinctive. It is a delicate vegetable both in substance and flavor and needs careful handling to be palatable.

The marrows are a variety of summer squash growing to huge size. They may be used when only a few days old and a few inches long. Boiled and served with a butter sauce, they are a revelation in tenderness and flavor. They may also be pickled when half grown and while the flesh is tender, and cooked for the table. They are also baked when half-matured, but care must be taken not to overbake them or there will be little left but the rind. Quick cooking is an essential. For baking they need to be a little more mature than when sliced and fried in butter.

The culture is the same as for cucumbers—warm, well-drained soil, thoroughly enriched and with a plentiful supply of moisture. The same army of bugs menaces the marrow and summer squash that attacks the melon and cucumber and winter squashes. Protect by the same methods and poisons. Plant marrows and summer squashes now. They are hot-weather plants.

USEFUL HINTS TO GARDENERS

Leeks are sown this month for summer and in August for the fall crop. Soups without leeks are lacking one of their finest ingredients. You will then up to blanch like celery.

The old-fashioned summer savory is an excellent tang for stews and soups and some people like it with string beans.

The white African daisy, Arctotis grandis, will prove a fine cut flower. It is an easy grown annual. It needs all the sun there is.

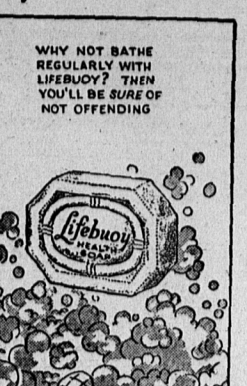
Try some of the mimulus or monkey flowers for shaded window boxes. The seed is like powder. Just scatter it on the surface of a seed box and transplant the tiny plants with the end of a toothpick. They will grow fast to blooming size.

Don't forget some packet of seed of annual vines to drape the fences, clothes poles and other unsightly spots, morning glories, cypress vines, cardinal climber, climbing nasturtiums, wild cucumber, hyacinth bean and other favorites.

The purple kohlrabi is considered more heat-resistant and of more delicate flavor than the green types. The sweetest of all the mignonettes is the old-fashioned one. You find it in some catalogues listed as Reseda odorata, sweeter than the improved forms.

Plant a popcorn patch for the youngsters.

WHEN ROMANCE NEARLY CRASHED... by Timmins



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THE COOK'S CORNER

DATE AND RAISIN PIE

One-half cup dates, 1/2 cup raisins, 1 1/2 cups water, 1-3 cup sugar, 1 tablespoon cornstarch, 1 teaspoon lemon juice, butter size of a walnut, 1/2 teaspoon salt.

Cook dates and raisins in water until soft, add sugar and salt, and thicken with cornstarch dissolved in a little cold water. Remove from fire, add butter and lemon juice. When cool pour into cooked pastry shell and serve with whipped cream. Lemon extract or vinegar may be used instead of lemon juice.

Peanut Rarebit

1 small onion, 2 tablespoons cooking oil, 2 tablespoons flour, 1 cup milk, 1 egg, 1/2 cup cheese, 1 cup bolted rice, 1/2 cup chopped peanuts, 1/2 teaspoon salt, 1/2 teaspoon celery salt, 1 teaspoon chives, Speck pepper.

Saute sliced onion in oil until slightly yellowed, and add flour and blend well. Add milk and cheese, and cook until mixture is smooth and cheese is melted. Add unbeaten egg to hot mixture and beat well. Add rice, peanuts and seasonings. Serve hot at once on crisp crackers or squares of toast. Servings, 4.

Savory Rarebit

2 tablespoons green pepper, finely chopped, 1 tablespoon onion, finely chopped, 1 tablespoon butter, 1 cup canned tomato soup, 1/2 cups soft cheese, 1/2 teaspoon salt, Few grains cayenne, 1 egg.

Cook pepper and onion in butter three minutes. Add soup and simmer five minutes. Then add cheese, cut in small pieces, and seasonings, stirring constantly until the cheese is melted. Add egg slightly beaten and cook until thickened.

FOR THE WOMAN READER

SINGING

There is delight in singing, though none hear Beside the singer; and there is delight in praising, though the praiser sit alone And see the praise'd far off him far above.

MAN AND NATURE

I love no man the less but nature more—Byron.

HOUSEHOLD TIPS WORTH TRYING

Before washing cut glass, keep it in a warm room for several hours. The water should be as hot as your fingers can stand without discomfort. Pour into the water a generous amount of household ammonia. Rub all crevices with a stiff brush covered with a lather of white soap. Scrub fairly hard, then rinse the glass in clear water of the same temperature and dry with a piece of soft linen.

A Morning Smile

The vacant-eyed young man was strolling up and down in the park waiting for his lady friend.

When he eventually got tired of this he leaned against some nearby railings. But he did not lean long. Suddenly with a cry of horror he discovered that the railings had been painted recently.

"Hi!" he called to the painter, "why don't you put 'wet paint' on these railings?" The painter looked at the young man.

"Why, sir," he replied, "I be doing that, baint it?"

Dried coffee grounds to which a pinch of carbonate of soda has been added, makes a splendid cleaning medium for steel, either knives or curbs or the polished surfaces of fireplaces. Finish off with a soft clean cloth.

In mixing mustard we stir always with a knitting needle, then the mustard can be made in the vessel in which it is to be served and there is no waste or untidiness.

To boil milk without burning, before putting the milk into the saucepan we boil rapidly a few minutes a couple of tablespoonsfuls of water, then pour out the water and put in the milk. This is a trick well worth trying. If, however, the saucepan is a large one, add more than two tablespoonsfuls of water—add enough just to cover the bottom.

When making a boiled pudding grease the basin in the usual way, then shake coarse brown sugar thickly over the base and sides. This makes a toffee-like crust, much beloved by children.

Before cleaning copper kettles, fill them with boiling water and let stand a while. The copper will be found to polish more quickly and the lustre will remain longer than otherwise.

If brass of any description has become dirty or badly tarnished, take a piece of cloth, damp it slightly and dip it into cement. Rub the brass as you would silver, then take another cloth and rub the cement off. You will find that the brass is like new.

If you are troubled by your copper rusting in between washdays, rub the copper over with soap while it's hot and it will not rust. The soap that is deposited on the metal

will serve to make suds for next washing day.

To prevent the frequent use of hot starch causing colored articles to fade, make a solution of one ounce gum arabic to a pint of hot water, cool, strain and bottle. Add a teaspoonful to every quart of hot starch and the colors will not be affected. If your fingers are fruit stained,

My Best Girl

By KATHLEEN MORRIS

"Maggie," Joe began at this point uncomfortably, "thought that I was the dumbest thing she had ever gotten hold of, didn't you Maggie? She gave me my first start."

"I didn't know who he was," she explained, with a patient glance at his mother.

Something happened to Mrs. Merrill in that second. "You had no idea who Joe was?" "Nobody did," said Maggie. "What did you call yourself, Joe?" "Joe Grant."

There was an interruption. A dance had ended and a girl and young man came up to the Merrills' table. Joe an dhis father stood up, and a waiter pulled up another chair, and the girl—perfumed and rouged and beautifully gowned—sat down negligently and easily and was introduced to Maggie Johnson. Mrs. Merrill studied the other girl comfortably, insolently as she talked.

"I may go." "May go? Why, I thought—" said Millicent innocently, turning to something of a little good-bye dinner. Mrs. Merrill—"I thought you said ner to night, Mrs. Merrill? I thought he was going tomorrow?" "The color drained from Maggie's face. Mrs. Merrill laughed unasily as she said:

"We'll, I think is is practically settled, isn't it Joe?" Millicent, her bright, mischievous eyes reading all their faces, changed the subject tactfully and presently went on her way. Then Maggie in the little pause that followed the other girl's chattering and laughing good byes, said steadily:

"I'm going to ask you will you excuse me and let me go home now, Mrs. Merrill. I oughtn't to have come—I know that. But I didn't understand. You and his father have been pretty well worried about me, maybe. But it was because I thought Joe a poor boy—and that, if he loved her, he'd be glad to marry a girl as poor as me! Don't speak to me, Joe. I'm done with you—to night. I never would have come here, ma'am," she added, to Mrs. Merrill. "I never would have given you any worry—if I had known. We were working together, only this afternoon, and he asked

me would I meet his folks—" She faltered for a second, went on. "I thought maybe you and Mr. Grant were like us—I thought it'd be some little place like we have. I might have known—I might have known Joe wasn't like the rest of us!"

"He'll go to Japan to-morrow," said Maggie, looking Joe full in the face, "and that's right—that's what he ought to do. And I promise you—I promise you that I'll never see him again!"

"I don't think he meant to hurt you, Miss Johnson," Mrs. Merrill said.

"That's all right," she said, in a cold, nervous voice. "I guess he didn't know how it would strike me. Will you please excuse me if I go home now?" "Wait just a minute, won't you—Maggie?" George Merrill said.

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And in his turn he laid an arresting hand upon her arm. The voice, grave and sympathetic and distressed, shook her, as did the touch, and the somewhat haltingly pronounced name. For the first time she showed signs of a break.

"Maggie," Joe said pleadingly, "you know what we had planned—you know I never meant to hurt you."

"I think, dear that Miss Johnson feels nervous and tired, and your deceiving her about your name and who you are has upset her. I wouldn't say anything more about this just now, Joe."

"You don't have to come with me," Maggie said stonily, to Joe. And she turned to the older man. "Thank you, Mr. Merrill. Good night."

And even while she said it, he saw her eyes move beyond him to the door of the room and saw her face whiten. She sank down weakly into her seat again. (To Be Continued)

CROSS HIS FINGERS Little girl (to mother)—Ma, I'm afraid baby will have seven years of hard luck. He swallowed a piece of mirror.—Lile.

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