

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



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What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



be brought around the back and knotted in a bow at the neck. A printed sheer woolen in the fashionable rich brown and red tones made the original. Plain brown contrast carried out a striking smart effect.

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584

A Morning Smile

The vicar was inquiring of one of his flock why he had not been to church for several Sundays. "Well, you see," said the man unctuously, "I've been troubled with a bunion on my foot." "Strange," commented the pastor, "that a bunion should impede a pilgrim's progress."

Dorothy Dix Letter Box

How Can a Man Tell if His Fiancee Really Loves Him?—Comfort for Girl Who Thinks She Has Spoiled Her Life—Foolish Widow

Dear Miss Dix—I am a man of 40 engaged to be married to a woman of the same age with whom I am passionately in love, but I somehow feel that she does not care enough for me and I have not courage enough to put her love to the test. Tell me, does a woman need to be passionately in love with a man to make him a good wife and companion? This woman is most desirable in every way and would make a wonderful pal for any man. What should I do? BILL.

Answer: Why not apply a little common sense to the situation? Ask yourself why this woman should want to marry you except for love of you.

If you are a millionaire, you might think that she is marrying you for your money, but mighty few women marry for a mere living in these days. They can support themselves as well as the average husband is likely to do it.

Nor do women marry nowadays to keep from being old maids because the stigma has been removed from celibacy for women and the girl bachelor is often envied than pitied. Neither do women marry just to be a marrying and for something to fill in their time, and give them an interest in life, for in these days when every avocation is open to women they find plenty to do to keep them busy and by the time they are 40 they have settled down into some congenial occupation.

The men of the past may have doubted whether the women they led to the altar married them for love and themselves alone, but the modern man can be very sure that the woman he marries is actuated by nothing but affection when she gives up her job and her freedom and her pay envelope and her latchkey for him.

I don't know how a man could apply any test to a woman's affection that would determine either its quantity or its quality. In the end it is something that he has to take her word for. I often get letters from girls who say that men have demanded that they prove their love for them by living with them before they are married.

But this is no test of a woman's love. It is merely a test of her morals and her principles and her intelligence. Any girl who is asked to give such a proof of her affection as that might well say with Lovelace as she refused: "I could not love thee, dear, so much, loved I not honor more."

Nor can you tell whether a woman loves you or not by the amount of petting she bestows upon you. Some women wear their hearts upon their sleeves. Others do not. Some women are gushing and demonstrative with their affection. Others are reserved. But it is eternally true that still waters run deep and that those who love truly and sincerely do not feel that they have to be always parading their affection.

It always seems to me that the real proof of love is to be found in deeds, not words of endearment, nor kisses. Observe whether your fiancée thinks first of her happiness or yours. Whether she is more anxious to please you than to have you please her. Whether she adapts herself to you or expects you to fall in with all of her ways. If she is selfish toward you, then she loves herself if better than she does you.

I certainly think that companionship and congeniality and mutual respect make a mighty safe basis for marriage between a man and a woman of 40. After all, at that age, one is done with wild romance and of expecting the impossible in thrills and emotions. One is tired of the fireworks and ready to settle down to the warm, steady fire on the hearthstone.

So my advice to you is to forget all about testing the lady's love and just take it for granted that she loves you because she says she does and is willing to prove it by marrying you, and let it go at that.

DOROTHY DIX.

Dear Miss Dix—I am a young girl in my twenties and have a hard road to travel because through love I stumbled off the strait and narrow path. I live in a little town and every one knows about me and every one stares at me and gossips about me. I haven't a job, I haven't a home, I haven't a mother and father, but am living with my sister, and I am so miserable I have thought of taking poison. What would you do? UNHAPPY.

Answer: First, put all thoughts of suicide out of your mind. Don't add cowardice to your other weaknesses. You have made a mistake, but you are young and have plenty of time in which to retrieve your error and to find life worth living again.

Keep this thought in your mind all the time: That you are not going to let Fate down you. You are not going to quit. You are not going to let one wrong thing wreck your whole existence. You are going to make good in spite of everything.

Then fit yourself to do something by which you can make a good living. If your family is not able to send you to any school where you can learn a trade, go to the woman who is the best cook in your town and work in her kitchen until she teaches you how to bake bread and pies and cakes and fry chicken and roast meat that will make any mouth water. Then, when you are a blue-ribbon cook, go to the nearest city and get a job cooking until you can do something else. But there are mighty few jobs that pay better than the chef's. What you get will depend on your skill.

But get away from the little town in which you live and in which everybody knows your story. Nowhere else in the world are people's judgments so hard nor their memories so long as in Main Street and as long as you live there you will have your disgrace thrown in your face and never be allowed to forget it.

Go away where people don't know you. Get a fresh start and never, never, never under any circumstances tell any human being your story. DOROTHY DIX.

Dear Miss Dix—I am planning to marry a man whose sister disapproves. He is a man of 65, with no money. I am a widow with three children of high school age, a nice home and am twenty-eight years younger than he. My children think I will soon have to support him. He won't give me up and yet he is wondering if his sister is right. What would you do? UNDECIDED.

Answer: I don't see why you should be undecided about marrying a man like that. If you have any gumption at all, you will leave him to his sister to support and not take upon yourself the burden of a man who has nothing to offer you, not even love, for he seems to think more of his sister than he does of you. DOROTHY DIX.

For The Cook

CHINESE LETTUCE SALAD, RUSSIAN DRESSING

Cut Chinese lettuce, crisped by standing a short time in cold water, in quarters, lengthwise, then crosswise; drain and dry on a cloth. Set in a salad bowl and pour over about a cup of Russian dressing. Or, serve the lettuce on individual plates and the dressing in a bowl.

Russian Dressing

Beat half a cup of French dressing (six tablespoons of oil, two tablespoons of vinegar, one-fourth teaspoon each of salt and paprika) gradually with an egg-beater into half a cup of mayonnaise dressing, then beat in two tablespoons of chili sauce and fold in one-third cup of whipped cream, with finely-chopped green or red pepper, onion juice, cucumber pickle and parsley to taste.

Mixing Skill Is Proven In Cutting Cake

Cakes and more cakes—we never seem to have too many of them at our finger tips. Variety is so essential to the appreciation of even so tried and true a favorite as cake—and something new in this line will delight the family—and intrigue your guests too.

Vienna Cake

4 egg yolks
1 cup sugar
3 tablespoons cold water
1 cup pastry flour
1 1/2 teaspoons baking powder
1-4 teaspoon salt
6 egg whites
1 teaspoon lemon extract
Beat egg yolks until light colored, add sugar gradually and then add water. Mix and sift flour, salt and baking powder and add to first mixture. Fold in stiffly beaten egg whites and lemon extract. Pour into well-buttered and floured angel cake pan and bake about 40 minutes in a moderate oven (350 degrees). Remove from pan and cool. Then cut crosswise so as to make four layers of equal thickness. Spread mocha cream between layers; cover top and sides with coffee frosting and garnish with mocha cream.

Mocha Cream

1 cup sweet butter
1-2 lb. powdered sugar (1 1/2 cups)
3 egg yolks
1-2 cup heavy cream
1-4 cup very strong coffee or coffee extract to flavor.
Work the butter until soft, add sugar gradually and beat until the mixture is white and light. Then beat in the egg yolks one at a time, and the cream. Continue beating until the mixture is thick and very smooth. Flavor with the coffee or coffee extract.

Almond Strips

1 cup sugar
1 cup butter
3 eggs
Grated rind of one lemon
1-2 lb. ground blanched almonds
2 and 2 1/2 cups flour
Work sugar and butter together until creamy and smooth. Beat in the eggs and lemon rind and then add almonds and enough flour to make a soft dough. Chill for an hour, then roll out very thin and cut in strips about 2 inches long and 1-2 inch wide. Brush the top of each with beaten egg or milk and sprinkle with almonds. Bake about 8 minutes in a moderate oven (350 degrees).

White Almond Cakes
1-2 cup butter or other shortening
1-2 cup sugar
1 teaspoon almond extract
1-2 cup milk
1 7-8 cups pastry flour
2 teaspoons baking powder.
5 egg whites
3-4 cup blanched, chopped almonds.
Work the butter to a soft cream and add the sugar gradually. When well blended, stir in the milk and almond extract. Mix the flour and baking powder and sift in twice. Add to the first mixture and beat until smooth. Stir in the nuts and then the stiffly beaten egg whites. Bake in small, well-greased tins or in a shallow pan in a moderate oven about 25 minutes. Remove from pan, cool and cover with white icing. Roll in chopped, toasted almonds over the top.



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Etiquette

By Beberia Lee

Q. How long is it obligatory for a guest to remain after a meal?
A. A half hour, unless for some special reason the stay is prolonged; he should not linger on indefinitely.
Q. Is a signature necessary when one sends flowers to a friend who is ill, and writes a few lines on his visiting card?
A. No; the name on the card takes the place of a signature.
Q. Is better ever served at formal dinners?
A. No.

Rev. C. W. Rose President Of Alliance

(Canadian Press)

TRURO, N. S. Sept 30—Rev. C. W. Rose, D. D. of Wolfville, was elected President of the Social Service Council and Temperance Alliance of Nova Scotia at the annual meeting held here. The retiring President, Dr. Hamilton Wigle of Halifax, was elected Honorable President.

Others elected to office were: Vice-President, Rev. L. J. Donaldson, D. D., Halifax; Rev. D. MacPherson, P. P. Port Hood, Rev. D. C. Ross, B. D. Kingston; L. A. Miles, Halifax; P. F. Marjarty, Halifax; Mrs. A. L. Powers, Lunenburg; John Burgoyne, Halifax; Rev. J. A. Bradley, Wallace; Rev. D. O. McKay, Elmsdale; Rev. A. D. McKinnon, Halifax.

Associated Secretaries: Rev. E. V. Forbes, M. A., Shubenacadia; Rev. F. E. Barrett, New Aberdeen.

Paris Styles

By MARY KNIGHT

(United Press Staff Correspondent)

PARIS, September 30.—(U.P.)—What do you 'spose now? Red tea napkins to keep the lipstick from showing on the hostess' best linen and embarrassing the guest whose fault it is for being there! There is no getting around it, this lipstick question at mealtime is one to consider if you happen to be the one who has to pay the laundry bill. Even if you can afford to have that mount way up, the trouble does not always stop there.

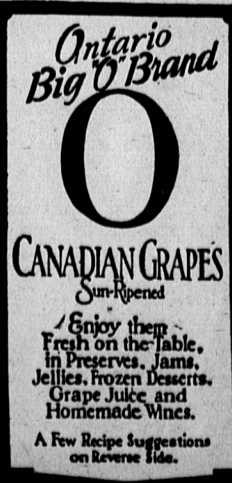
Some lipsticks are of that indelible compound that neither rub, wash or wear out, and the only way that a hostess can 'get even' is to go and do likewise, which isn't exactly according to Hoyle.

It's funny, too, in the days when lipsticks were not so popular, or even known for that matter, red tablecloths and napkins were used almost daily. One hostess, who did not wish to spoil the effect of her beautifully white damask, nor yet spoil the damask itself, conceived the bright idea of lining her lovely white linen with red so that when a guest automatically picked up the napkin from her lap the red side would be toward her lips.

Green and red plaid is another combination used for luncheon and bridge parties because a few more streaks of red does little damage to the general effect of the color scheme.



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