

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

Happenings of the Week

The king and Queen are spending Christmas at their Sandringham home in Norfolk...



Mr. and Mrs. E. R. Brow, Prince Street. On her way home Miss Allan spent a few days with Mr. and Mrs. James Paton in Montreal.

Mrs. J. A. Rodd of Ottawa was hostess this week at a charming afternoon tea in honor of Mrs. Irving Linnell...

Miss Constance MacFarlane is home from Dalhousie spending the holidays with her aunt Mrs. (Senator) Robertson, Prince Street.

Colonel Alexander Macphail, of Kingston, went to Montreal for the dinner by the Engineering Institute at the Windsor Hotel...

Lord Duncannon, who took part in the play "The Cat and the Cherub," at Moyle Hall arrived in Montreal from Government House, Ottawa, on Sunday...

The many friends of Miss Beulah Munroe will regret to learn of her serious illness.

The death of Mrs. D. A. Ramsay has cast a deep shadow over the community and to the family deepest sympathy is extended.

Prof. Mark K. Inman, M.A., of the staff of the University of Western Ontario, London, Ont., is spending the holiday season with his parents, Mr. and Mrs. Peter Inman, Clyde River.

Mr. J. Roy MacLean who is attending Acadia University, Wolfville, N. S., is spending the Christmas vacation with his parents, Mr. and Mrs. D. J. MacLean of Argyle Shore.

Mid-December snow and ice Paris is preparing your first spring hats. Jean Patou is making salonniers of rough straw with round crowns and trimmed with bright quills...

The newest way to fasten the smart topcoat is to tie it on with a big woolen scarf of red, Lyolene is featuring this closing for southern wear...

Ties, sleeves and sashes of supple patent leather are trimming details that appear in the new Lyolene collection.

Patch-work pillows are smart. Save the pieces from the dresses you have made and combine them with the least-worn parts of your old clothes to make these charming decorative pillows...

Mr. David Stewart is home from Toronto to spend Christmas with the Premier and Mrs. J. D. Stewart.

Dr. J. S. Jenkins is spending Christmas with Mrs. Jenkins and family in Montreal.

Mr. and Mrs. Edwin Murphy of China Point are being welcomed, having come to the city for the winter months.

Mrs. Albert Trueman is being welcomed home for the Christmas season the guest of her parents Mr. and Mrs. W. A. Miller.

Miss Anna Campbell, E.N., of East Orange, N.J., arrived home Wednesday night to spend Christmas with her parents Mr. and Mrs. A. G. Campbell, Pownall Street.

Miss Isabelle Jamieson left Wednesday to spend Christmas with her sister in Fredericton, N. B.

Mr. Clyde Auld of Toronto has joined Mrs. Auld and family at Malpeque, the guests of Dr. and Mrs. Keir for the holidays. They are receiving the congratulations of their friends on the arrival of a young son.

Miss Sally Virginia Allan of Mount Holyoke College, Boston, is spending the holiday season with

Why Do Modern Marriages Fall? Dorothy Dix Calls Moderns Poor Sports

It is Because the Modern Young People Are Rotten Poor Sports That They Turn Quitter the Moment They Find Marriage is Not the Picnic They Expected it to be, Says Dorothy Dix

"What's the matter with the young people of today that they can't stay married?" asks a correspondent. "All about us we see fine girls and boys who are head over heels in love with each other, who get married with every prospect of happiness and of living together to celebrate their golden wedding and, presto! The first thing you know they are getting a divorce.

"What ails them? Why doesn't marriage 'take' on the modern youngsters as it used to do on their forbears? Human nature hasn't changed. Men and women are still cut off the same bolt of cloth and the present output of husband-and-wife material is not a whit different from what it has always been.

of finding out that they have united themselves to just plain, ordinary human beings instead of romantic movie heroes and pin-feathered angels, just as their parents did.

"If there is any difference between the husbands and wives of today and the husbands and wives of the past I would say that the advantage lies with the 1931 models. Certainly no young husband now would dream of treating his wife in the dictatorial, high-handed, I'm-the-head-of-the-house manner that grandpa adopted toward grandma as a matter of course.

"Nor have the conditions of marriage changed. There are still temper and nerves and grousing and nagging and bossiness and the difficulty of two people of different heredity and coming from a different environment adjusting themselves to each other.

"But when our parents and grandparents undertook to be yoke mates and pull the domestic load together they settled their necks down into the collar and put their weight against it and never thought of balking or running away or upsetting the apple-cart.

"Granting that marriage is not—and it never was as a matter of fact—the picnic that ardent young lovers think it is going to be, still the modern marriage is a much cheerfuller and more enjoyable affair than the old-fashioned marriage was. Especially for women. Husbands and wives are not thrown so completely on each other for society as they used to be.

Marriage has more alleviations than it used to have, if you get me. "If Grandpa and grandma rubbed each other's fur the wrong way continually, or if they bored each other to extinction they simply had to set their teeth and endure it the best they could.

"So it seems to me that the young people of today have far less excuse for getting divorces than their parents did, yet the parents stayed married and the youngsters keep the path to the divorce courts hot. Why is it?"

"It is because the modern young people are rotten poor sports when it comes to marriage," I replied, "and it is a queer thing that the generation that prides itself upon its sportsmanship more than upon anything else in the world should bring so little of it to bear upon the greatest game in which they ever engage.

"Why this is, nobody knows. But the boys and girls who would die before they would be quitters in any sport because it was harder than they thought it was going to be, turn yellow and quit cold when they come up against the hardships of marriage.

"Look at the men who are philandering with pretty girls while their wives are washing and cooking and baby-tending and pinching pennies trying to save the money that their husbands are blowing in on giving flappers good times! Look at the middle-aged men who want to divorce the middle-aged wives because they have lost their looks.

"Look at the women who howl and complain and consider themselves martyrs because they have to bear children and make homes! Look at the women who will help a man spend his money and then go back to mother when it is all gone!

"What are these but poor sports? Men and women who couldn't stand the gaff. Men and women who hadn't the courage to stand by their bargains and to back the game when it went against them.

"It is because these youngsters are such poor sports that there is so much divorce.

INTER-EMPIRE PUDDING WILL BRING CHEER

Canada Flour, Australian Fruit, Indies Spice—Merry Christmas

Thinking about your Christmas pudding? Here is a recipe for a delicious pudding which will fulfill the "Buy British" ideal. It will keep for six weeks. Get Empire fruit and Canadian flour and if you make it now you can have it for Christmas, New Years and for some time after—if only you make enough. It will go first once the family gets a taste—they will ask for more!

- 6 oz. flour
6 oz. breadcrumbs
8 oz. beef suet
8 oz. sultanas
8 oz. currants
8 oz. raisins
2 oz. almonds
6 eggs
6 oz. brown sugar



The Added Value Of Molasses

Delicious tantalizing odors from the kitchen can very often be traced to a generous use of molasses—an ingredient that is a natural favorite with everyone, both for its flavored sweetness and the golden tinge it imparts to foods.

Spiced gingerbreads, pies and cookies, made with molasses, are all so good that they very seldom reach the cake box, and molasses waffles and candy have a gift for disappearing and for making frequent return visits in households that know the recipes. The production of molasses in some parts is increasing yearly, and contributes to the specialized cooking with dishes using this form of sweetening, low in cost, high in caloric value and rich in calcium and iron.

MOLASSES DROP COOKIES
3-4 cup shortening
3-4 cup brown sugar
1 egg
3-4 cup molasses
3-4 cup sour milk
3 1-2 cups flour
1 teaspoon salt
2 teaspoons cinnamon
2 teaspoons ginger
1-2 teaspoon cloves
1 teaspoon soda
1 teaspoon baking powder

Creem the shortening, add the brown sugar and well beaten egg. Beat well and stir in the molasses, and sift together flour, salt, cinnamon, cloves, ginger, soda and baking powder and add to first mixture alternately with the sour milk, and drop by spoonfuls on a greased baking sheet and bake in a fairly hot oven (375 degrees F.) about 15 minutes. This will make 80 to 90 small cookies.

MOLASSES CAKE
1-2 cup shortening
1-2 cup brown sugar
1 egg
1-2 cup molasses
2 cups flour
3 teaspoons baking powder
1-4 teaspoon soda
1-2 teaspoon salt
1-2 teaspoon allspice
1-2 teaspoon cinnamon
1-2 cup milk

Creem the shortening, add the brown sugar slowly, then the well beaten egg and molasses. Sift the flour, baking powder, soda, salt and spices and add to first mixture alternately with the milk. Beat until light and then pour into a greased shallow pan and bake in a moderate oven (350 degrees F.) about 30 minutes or until cake has started to pull away from edge of pan. Serve hot with butter, hard sauce chocolate icing or whipped cream.

MOLASSES ICE BOX COOKIES
1-2 cup shortening
1-2 cup brown sugar
1 egg slightly beaten
1-2 teaspoon vanilla
1-2 cup molasses
2 cups bread flour
1-2 teaspoon cream tartar
1-2 teaspoon soda

Creem shortening, then add the sugar and cream again. Stir in the beaten egg then the vanilla and molasses. Sift the flour, cream of tartar and soda together and add to first mixture. If flour is not sufficient to allow handling add a little more. Shape in roll and wrap in the waxed paper or pack in small bread pan and place in refrigerator.

When wanted cut in thin slices and bake about ten minutes in a moderate oven (375 degrees F.). These cookies may be baked immediately or they will keep for several days in the refrigerator. One half cup of chopped nuts will add to the richness of the cookies. This recipe will make from fifty to seventy five cookies.

AUTUMN PIE
2 tablespoons flour
1 cup sugar
2 unbeaten egg whites
1 1-2 cups molasses
1 cup milk
3 tablespoons fat
1-2 cup raisins
1-2 cup chopped nut meats
1 previously baked pastry

Mix the flour with the sugar and add to the unbeaten egg whites. Beat until it makes a heavy foam then add the molasses and cook over hot water until the mixture thickens. While warm stir in the fat, raisins and nut meats. Pour the mixture into a medium sized previously baked pie shell.

Cover with meringue made of two egg whites and four tablespoons sugar. Bake in a slow oven (300 degrees F) for 15 minutes or until meringue is set and browned. This is best served cold.

PECAN MOLASSES PIE
1-2 cup molasses
1-2 tablespoon butter
2 eggs
1-2 cup sugar
1-2 cup milk
1-2 tablespoon flour
3-4 cup nut meats
1-4 teaspoon salt
1-2 teaspoon vanilla
1 unbaked pastry shell

Let the molasses and butter come to a boil. Beat the eggs and add slowly the sugar. Stir in the flour and then the milk. Pour the molasses slowly into the mixture; add the nut meats and the vanilla.

Fill an unbaked pastry shell of medium size with the mixture and bake in a hot oven (400 degrees F) for 10 minutes. At the end of this time reduce heat slightly (to 375 degrees F) and continue baking until the filling is set and crust browned. This will take about 20 minutes.

Instead of the pastry shell the crust may be made of the following ingredients:
1-4 pound solid fat
1-4 cup sugar

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern By Annabelle Worthington



No. 298—Smart Jacket Dress. This style is designed in sizes 16, 18, 20 years, 36, 38, 40 and 42 inches bust measure. Size 36 requires 5 1/2 yards of 39-inch material with 1 yard of 39-inch contrasting.

No. 708—Princess Slip. This style is designed in sizes 16, 18, 20 years, 36, 38, 40 and 42 inches bust measure. Size 36 requires 2 3/4 yards of 35-inch material with 2 yards of binding.

No. 696—Cunning Bolero Dress. This style is designed in sizes 4, 6, 8 and 10 years. Size 6 requires 1 1/2 yards of 39-inch material for bolero and skirt with 1/2 yard of 35-inch material for blouse and 2 3/4 yards of binding.

No. 705—New Sports Type. This style is designed in sizes 8, 10, 12, 14 and 16 years. Size 12 requires 1 3/4 yards of 35-inch material for

skirt, collar and wristbands and 1 1/2 yards of 35-inch material for blouse, and 1 1/2 yards of 5-inch ribbon.

No. 676—Darling Pajamas. This style is designed in sizes 12, 14, 16, 18, 20 years, 36 and 38 inches bust measure. Size 16 requires 3 3/4 yards of 39-inch material with 3/4 yard of 35-inch contrasting, and 1 1/2 yards of 39-inch material for jacket.

Be sure to fill in the size of the pattern. Send stamps or coin (coins preferred.) Price of pattern 15 cents.

Name Street Address City State

For The Cook

MOCK MINCEPIES FOR TWO PIES
Measure 1 cup of finely sifted bread crumbs, mix with 1 cup of seeded raisins chopped, 1 teaspoon of ground cinnamon, 1/4 teaspoon of cloves and a little grated nutmeg. In another bowl mix together 2 beaten eggs with 1/2 cup of cider vinegar, 1 cup of molasses and 1/2 cup of melted butter. Stir into these the first mixture of crumbs, fruit, etc., and mix well. Line two pie plates with a good crust and fill with the mince. Cover with criss-cross strips of the pie crust, mixed with quarter its volume of grated cheese, and bake in a moderate oven (350 degrees Fahrenheit) for half an hour. Serve hot. These make light and wholesome mince pies and are inexpensive.

Etiquette By Roberta Lee

Q. When may a man drop the form "My" in the salutation of a letter to a woman, using "Dear Mrs. Brown"?
A. After she has done so.
Q. Should the butter be placed on the table before serving or when everyone is seated?
A. Either custom is correct.

TAXES BOOST LIQUOR COST
LONDON, Dec. 24—Due to a diminishing demand for hard liquor by those who find whiskey drinking a positive luxury England has 748,435,000 bottles, or practically 43,000,000 worth of whiskey in her warehouses.

Before the Great War Britons paid a bit more than a dollar a bottle for choice brands. Now the government excise duty amounts to \$2 a bottle and wholesale dealers are clamoring for a reduction in the tax.

A Morning Smile

She was very well dressed, and, as she walked into the fashionable milliner's shops the manageress herself came forward to serve her. "I see by your advertisement," she said, "that you have just received 2,000 hats from Paris." "Yes, madam," the respectful manageress informed her. "Good!" said the girl taking off her hat. "I wish to try them on."