

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

Dorothy Dix' Letter Box

Is Strong Physical Attraction Enough to Marry on? — Worth Chancing Marriage When There is Love Plus Two Good Jobs — Attentions Without Intentions

Dear Miss Dix—Are people foolish to get married on the strength of physical attraction, no matter how great it is? My fiance and I love each other and it would be hard to break up, but mentally we haven't a thing in common and never agree on anything.



Answer: Sex attraction draws a man and woman to each other, but it takes mental attraction to hold them. Probably three-fourths of the unhappy marriages are the result of people mistaking physical lure for love.

Many people contend that physical attraction is the most important thing in marriage, but in this I think they are mistaken.

Passion dies of satiety and when that is gone nothing is left if the husband and wife have not the bond of congeniality. Physical attraction is the most unstable of all things because it is dependent upon youth, upon health, upon good looks, upon personal daintiness and fastidiousness, upon a thousand little things that can vanish into thin air at a moment's notice.

It depends also upon novelty and it is always seeking fresh sensations so that you are never sure of holding it for any individual, and when it is gone it is gone forever. Nothing you can do will revive it. When you have lost your taste for some one, you have simply lost it, and that's all there is to it, and there is nothing you can do about it. You don't know why it is yourself that the man or woman who lured you one day repulses you the next; why the person at whose touch you thrilled leaves you cold; why you would give your life for kisses one time and to have to kiss the same lips another time would be a chore.

So physical attraction is a poor thing to marry for because, for one thing, you cannot be sure of it lasting and because, for another thing, it makes up but a small part of life, and because the only love that endures between a man and a woman must be based on congeniality.

The only people that we enjoy as companions are those who think as we think; who like the things that we like; who have pleasure in doing the same thing that we do, who like to read the same books, play the same games, go to the same places that we do. The friends of whose society we never get enough are those with whom we can hold amicable discussions, not those with whom we invariably get into a quarrel because our ideas are diametrically opposite on every point.

You can start out under ideal auspices for an outing. Perfect weather, a good car, fine roads, lovely scenery, but your day will be ruined if some one is along who didn't want to go or who wants to go a different road or who hates automobiles or who is a perpetual fault-finder and grouch. And that is the way it is with marriage.

Many a young couple start out with every prospect in the world for happiness. They are both fine characters, they are high-principled, they have money, a lovely home, everything that should make their marriage a success, but it is a failure because they are not congenial. The man wants to go one way, the woman another. One is a spender and one a saver. One likes to read and the other doesn't. One is a golf fiend and the other hates games. One wants to step out and the other to stay at home. And so they quarrel and fight over everything and their home becomes a place of discord.

Two people can have a beautiful time together if they can agree, but they will bore each other to death if they have nothing in common.

DOROTHY DIX.

Dear Miss Dix—My fiance and I are submitting to you our problem and ask you to help us. Mine is: I have been engaged to Jane for more than a year, but it will be some time before we have enough saved to buy furniture, etc. Even when we have attained our goal I don't make enough to support us both and she is used to having things that I could not give her. I hate to take her as my wife and for her to go on working. And there is the risk of one of us losing our job when we need it most. It is agony to think of waiting for an indefinite number of years, but I am afraid to chance it.

JERRY.

I am Jane and here is my side: I love Jerry and while he alone couldn't support a home, together we can. I am efficient and capable, and why shouldn't I work as well as he? Can't two people who love and understand each other as we do make a go of it and be much happier than we would be waiting until we could do it right? Surely he should know that he means more to me than the little luxuries I shall have to give up when we start out. What do you think best?

JANE.

Answer: Between you, you can make a comfortable living. You both have jobs and I don't see why you shouldn't take a sporting chance at happiness and get married at once.

It is taking a foolhardy risk for young people to marry with no way of making a living, but you don't have to have luxuries in order to be happy. You don't have to have a fine house and period furniture. A couple of rooms with a few chairs and tables bought on the installment plan can make a real home if love and happiness abide therein.

It is a tragedy when young people have to put off marrying too long and when they drag an engagement out through so many years that it just sort of wears itself out and loses all of its thrill. The romance fades, the wonder and the glory of young loves pales and grows cold, worn out with the kind of waiting and hope deferred that makes the heart sick.

So I think the young are wise to take their courage in both hands and storm the gates of Paradise. It is something to have known Eden, even for a little while.

Of course every man who loves a woman dreams of making life soft and beautiful for her. He would like to give her the world on a silver salver. And it hurts his pride not to be able to support her, but I believe he takes the wrong point of view on all of these subjects.

In the first place, it is no kindness to take all work away from a woman. She is far happier in having something to do than she is in idleness. The bright, alert, interesting women who are on their tiptoes are all busy women who are rushed every minute of the day, not the loafers who spend their time lying on couches eating chocolates and reading novels. So the first recipe that I should give any man for making his wife happy is: Keep her busy. Work her hard. Make her pull her weight in the boat.

Then I think it is false pride that makes a man object to his wife working outside of the home when the money is needed. He wouldn't object to her cooking and scrubbing and sewing to help him along. Most men expect that of their wives. Then why make an issue of it when she can best help by working for him less hard in an office?

That is the modern point of view and it is a sensible one. For in the future it is going to be just as commonplace for a girl to keep on with her job after marriage as it is for a man.

DOROTHY DIX.

Dear Miss Dix—I have been going with a man for four and a half years. My friends are always asking me when I am going to announce our wedding day, but he has never said a word about a wedding day. I love him, but I don't want to waste my time on him if he never means to marry. What must I do about it?

B. D.

Answer: Ask him what his intentions are. Many men waste a girl's whole life by hanging around her and keeping other men away, without any intentions whatever of marrying her.

DOROTHY DIX.

MORSE'S STANDARD TEA



The Good Old Family Tea Of The Maritimes

Now 40c per pound package; 20c per half pound

Canadian Cookery For Canadian Women

By Mari Moore. Specially contributed to The Guardian for Guardian Readers.

Have you adopted the delicious fad of serving Yorkshire Pudding with your Roast Beef? If not here's your chance.

Yorkshire Pudding

Two cups flour, 1-2 teaspoon salt, 3 eggs well beaten, 2 cups milk, beef drippings. Sift the flour and salt together, then add the well beaten eggs, then the milk. Beat with rotary beater for at least three minutes and pour into very hot baking pan in which are melted 4 tablespoons of beef dripping of the roast of beef. The fat should be bubbling vigorously before pouring in the pudding. Bake in hot oven of 450 deg. Fahr. for 30 minutes—heat may be reduced for last five or ten minutes. Cut in strips six inches long by two inches wide for serving. Yorkshire pudding may be baked in same pan as roast, by pushing roast to one end and pouring off all but 4 tablespoons of the fat.

With these four savory recipes for serving eggs let us move on to their dessert and afternoon tea possibilities.

Popovers

One cup flour, 1-4 teaspoon salt, 7-8 cup milk, 2 eggs, 1 teaspoon melted butter. Mix the salt and flour; add milk gradually, in order to obtain a smooth batter. Add eggs beaten until light and butter; beat for 2 minutes with strong rotary beater, then turn into hissing, hot buttered iron gem pans and bake 30 minutes in oven of 425 deg. Fahr. These may be baked in buttered earthen cups (custard cups) and if so the bottoms will have a glazed appearance. The iron gem pans are preferable.

These may be served with the meat course in place of potatoes or other carbohydrate vegetables, or as dessert with maple syrup, or with maple syrup and broiled breakfast bacon for breakfast. This breakfast combination has become fashionable for late supper parties. The two desserts which follow are suitable for any special occasion such as for serving to invalids or after a dinner or for a nourishing luncheon or supper dessert and may be served to children. Quite delicious.

Chocolate Souffle

Two tablespoons butter, 2 tablespoons flour, 3-4 cup milk, 1 1-2 squares unsweetened chocolate, 1-3 cup sugar, 2 tablespoons hot water, 3 eggs, 1-2 teaspoon vanilla. Melt the butter and add the flour and pour on gradually, while stirring constantly, the milk; cook until boiling point is reached, then melt chocolate in a small saucepan placed over hot water, add sugar and water and stir until smooth. Combine mixtures and add yolks of eggs well beaten; cool. Fold in whites of eggs beaten stiff, and add vanilla. Serve with cream or unsweetened whipped cream or cold soft custard (or any blend and creamy pudding sauce).

Orange Cream Sponge

Three tablespoons butter, 1-4 cup flour, 1 cup scalded milk, 4 eggs, 1-4 cup sugar, 1 tablespoon orange juice, 1 tablespoon grated orange

rind. Melt the butter, add flour, and stir until well blended; then pour on milk gradually, while stirring constantly, and bring to boiling point. Add orange juice and grated rind to yolks of eggs and beat until thick and lemon colored; then add the sugar, continuing the beating. Combine the mixtures and fold in whites of eggs which have been beaten until stiff and dry. Turn into buttered mould (a melon mould is suggested) and steam 35 minutes. Serve with

ORANGE SAUCE: Whites 3 eggs, 1 cup powdered sugar, juice and rind 2 oranges, juice 1 lemon. Beat whites until stiff, add sugar gradually, and continue beating, then add fruit and fruit juices.

Afternoon Tea Rolled Egg Sandwiches

Hard cook eggs by simmering them for 20 minutes. Then chill and peel them and force through strainer. Cream them with a fork and season with salt and paprika and moisten with mayonnaise. Cut very fresh bread into 1-4 inch slices and cut off crusts. Brush with melted butter and spread thinly with the egg paste. Roll up and fasten with tooth pick and chill so that they will keep their shape when tooth pick is removed for serving. Garnish sandwich plate with sprigs of parsley. Rolled egg sandwiches may be toasted too. Rolled egg sandwiches are always favorites.

Egg Canapes

These can be very attractive to be served as a first course at a company dinner or if served for afternoon tea are called open face sandwiches, but who cares what they are called as long as they are good:

Cut bread in rounds about three inches in diameter and 3-8 inch thick. Brush it with melted butter. Slice hard cooked eggs in egg slicer, and push out the yolk from each slice. On each round of bread place one tissue thin slice of green pepper. Inside it place the ring of egg white and mash yolks to a paste with very finely minced pickle or a little catsup or chili sauce or anything you have on hand to make it spicy. Put a small mound of this yellow paste in the centre and garnish top of mound with slice of stuffed olive. These are a little fussy to make but are such delicious little morsels you will remember them when planning to serve your next party.

For Expectant Mothers Those Who Need Strength



London, Ont. —

"My health failed before my little girl was born, I felt I had not the least bit of strength, was so weak I was not able to do anything, had pains in my back and head, some days my feet would swell and I had many restless nights," says Mrs. G. Goode of 248 Ottawa Ave. "I took Dr. Pierce's Favorite Prescription and have never forgotten what it did for me. It put me in good physical condition, I had no trouble and had a very healthy baby." Sold by all druggists. Write to Dr. Pierce's Clinic, Buffalo, N. Y., for free medical advice.

For The Cook

Braised Live With Vegetables

1 lb. beef liver
1 1/2 tablespoons flour
1/2 teaspoon salt
1/2 tablespoon pepper
2 tablespoons melted fat
1 medium onion, sliced
1/2 cup diced celery
2 carrots, sliced
2 cups strained tomatoes
1/2 bay leaf
Cut liver into 2-inch squares, roll in combined flour, salt and pepper and then brown on all sides in hot melted fat. Remove meat and arrange in casserole. Brown onion, celery and carrots slightly in the same fat, then place in the casserole with tomatoes and bay leaf. Cover tightly and bake in a moderate oven of 350 degrees F. for 1 1/2 hours to 2 hours, or until liver and vegetables are tender. Serves 6.

Peppermint Ice Cake

1 tablespoon gelatine.
1 cup boiling water.
1/2 cup crushed peppermint stick candy.
1 1-3 cups sweetened condensed milk.
Soak gelatine in 1/4 cup cold water, and dissolve in 1 cup boiling water. Cool, and when mixture begins to thicken, beat until light. Fold in condensed milk and crushed peppermint sticks, turn into mould and chill. When set, remove from mould onto a serving dish.

A Morning Smile

Mrs. Brown always allowed her maid to have her young man in the kitchen in the evening. But Mrs. Brown was of a curious disposition and, knowing the girl was entertaining a new suitor, she stole downstairs and listened at the kitchen door. She was not rewarded for her pains. All within was silence.

Next morning she said to her maid: "Mary, your new young man seems very quiet. I never hear any sound of talking while he is here."

"Bless you, mum," replied the girl, "he's that shy he's done nothin' but eat up to now."

A page-boy was going round a Brighton hotel inquiring for one of the guests. He went into the lounge and called out, "Mr. Macpherson!" No answer. Then into the dining-room. Still no answer.

Next he went into the saloon bar, and on again calling out "Mr. Macpherson!" a little voice in the corner inquired: "Not initial?"

PRICELESS HISTORIC RELICS

MONTREAL, Mar. 29.—(C. P.)—Priceless relics illustrating the important period in Canadian history 1770-1870, are being shown at the McCord National Museum at McGill University here.

The tunic of General Sir Isaac Brock and parts of the military attire of James McGill, founder of the University and at one time commander of the Montreal militia, are included in the exhibit.

First event illustrated in the 100 years' history is the American attempt on Quebec in 1775. Then follows the war of 1812, the rebellion of 1837, the burning of the Parliament Buildings at Montreal in 1847 and subsequent events leading up to Confederation.

"NOW I FEEL FULL OF PEP"

After taking Lydia E. Pinkham's Vegetable Compound

That's what hundreds of women say. It steadies the nerves... makes you eat better... sleep better... relieves periodic headache and backache... makes trying days endurable.

If you are not as well as you want to be, give this medicine a chance to help you. Get a bottle from your druggist today.

TESTED RECIPES OF TEMPTING INTEREST.



SURPRISE GRILL

Serve Very Hot

Using up the left-overs is a real means of economizing on the food budget. Here's a recipe for a truly delectable left-over dish, easy to prepare and very economical. Costs about 10c a serving—50c for a family of five.

Cut slices of cold meat 1 inch thick, then mix 2 level teaspoons Colman's Mustard, 4 teaspoons olive oil, 2 teaspoons vinegar, cayenne to taste. Score the meat slices and spread the mixture in the incisions. Broil over a hot fire. Place on heated platter and season with salt, pepper and butter. Serve it very hot.

Delicious! Surprise Grill will be a credit to your cooking ingenuity, the kind of dish your family will ask you to prepare again and again. But—in the interest of fine flavour and real success don't forget the 2 teaspoons of Colman's Mustard.

Colman's D.S.F. Mustard

AIDS DIGESTION

Your Hands

PROTECT THEM FROM THE STINGING GWINDS OF MARCH

The end of winter weather is hard on your hands. This year it is a time when you should take even more care than usual. For with shorter sleeves, with the new costume rings and bracelets and the perky, quaint-looking hats to help you create the portrait of a lady, your hands show up most dramatically.

Do you use a hand cream? Well, you should. They not only help keep your hands bleached nicely, but they soften the skin and refine its appearance and protect it from March winds.

The size and shape of your hands really doesn't matter. Big hands can be tremendously handsome and appealing. It is the care you give them that counts.

Massage for your hands should take place just as regularly as facial massage. Begin at the finger tips, stroke down each finger, then gently in rotating motion, massage the backs of your hands and the palms, way up onto the wrists.

For this massage, you should use a rich cream. Leave it on over night. If your hands are rough, cream them liberally and wear gloves at night, loose ones are best. This will soften up the most obstinate case of chapped hands; or hands roughened by housework.

Brittle nails are a foe to beauty. If you are bothered with breaking nails it is an excellent idea either to use an oil or any kind of grease, every single day. This really does wonders toward correcting this handicap.

CALL FOR PATHOLOGISTS

"The great activity in crop improvement that has been characteristic of agricultural development in Canada and the United States since the beginning of the present century has been accompanied by such an increased call on the services of the plant pathologists that each of the staple crops has, not one, but many men engaged in the study of the cause and control of the diseases to which it is liable."

—Dr. E. F. Butler, C.M.G., C.I.E., F.R.S., citing Canada as a great example, in a lecture to the British Association on the utmost importance to the human race of stamping out disease in crops and plants.

CANADIAN FARM POULTRY

The total value of all descriptions of farm poultry in Canada in 1932 is officially estimated at \$34,738,000 as compared with \$43,138,000 in the previous year.

What the Fashionables are Wearing

By Annabelle Worthington

It's very simple—as it should be for youth. It carries a sporty air in its buttoned closing from neck to waistline. Its caped sleeves are another smart feature.

Still another asset is that it is easily fashioned. For it, linen in sailor-blue is exceedingly attractive with white trim and buttons, carrying out the nautical idea, now so popular.

Angora weave woolen in a yellow and brown checked pattern is another smart scheme with yellow trim.

Style No. 597 is designed in sizes 8, 10, 12 and 14 years.

Size 8 requires 2 1/2 yards 35-inch, with 1 1/2 yards 3/4-inch braid.

For warmer weather wear, you can omit the long sleeves as seen in the miniature view.

Price of Pattern 15 cents in stamps or coin (coin is preferred.) Wrap coin carefully.

No. 597. Size

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Among the newest inventions is a universal static balancing machine, designed to take the "wobble" out of rotating parts of engines of all kinds.

An old favorite with young folks

For growing boys and girls, no biscuits are more nourishing. Christie's Arrowroots are so delicious, children love them and thrive on them. Absolutely pure... there is no substitute.



Christie's Arrowroots

Do you March in the 4.30 "DINNER PARADE"?

Hundreds of women hurry away at 4.30 to cook their family's evening meal. But there's no need for you to start for home before 5.30. For now a Hotpoint electric range is within the limit of practically every household budget. And when you cook electrically you can put your food in the oven mornings and forget about cooking.

Dinner will be perfectly cooked and ready to serve when you return at 6 o'clock.

Inquire at our store or at your electrical dealer's about our special terms for electric ranges and water heaters. These terms include small down payments and 24 months to pay the balance.

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