

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

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BESS: Why I thought she had a maid—

ANN: Her hands certainly look as if she did

BESS: How can she keep them so smooth and white?

ANN: She told me her secret—Lux in the dishpan. She says it's a regular beauty treatment... and my dear, it costs less than 1c a day

LUX for dishes

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Dorothy Dix Letter Box

Get Job in Another City, is Dorothy Dix's Advice to Girl Who is Being Sacrificed to Younger Sister. Girl Who Can't Find Work Thinks She'll Get Married — Is it Better to be Loved Than to Love?

Dear Miss Dix—I am in my early 20s. Have been at work for four years. Pay board at home and am always buying something for the house and for every member of the family, yet no matter how tired I am, when I come home my mother expects me to help with the housework. She also expects me to stay at home and take care of a younger sister who has been something of an invalid and who is spoiled to death. Nothing is ever expected of her, though she is amply able to do anything she wants to do. I often have to break my dates to stay at home with this sister because mother wants to go out. If I object to anything mother flies into a rage and tells me how ungrateful I am and how sorry I will be when I see her cold face lying in her coffin. This nearly kills me. I love my parents. That is why I have put up with being sacrificed to my sister all my life, but can you say a word to help me?



PUZZLED DAUGHTER.

Answer: I certainly can, but I doubt whether you will have the courage to try it. The only remedy for the situation is for you to leave home for a while. Get a job in another city if you possibly can. You and your mother and your sister have got on one another's nerves and you will end up by hating one another unless you have the good sense to part.

Probably there is no other one thing in the world that has brought about so much misery and wrecked so many lives as the old superstition that families had to live together, no matter how uncongenial they were, and that children, and especially that daughters, must stay under their parents' roofs until they got married no matter how badly they got along with their brothers and sisters or how tyrannically their parents treated them.

Fortunately, we are acquiring more sense and looking at this problem from a saner viewpoint. We perceive that not all parents and children are congenial, for many an old hen hatches out a swan and pecks the very life out of it trying to keep it out of the water for which nature destined it. Also, many brothers and sisters are so temperamentally different that they fight by instinct like cats and dogs.

So now, when families are at odds and live in perpetual strife, we see that their only salvation is to separate and go their separate ways. This does not kill family affection. It strengthens it, because when mother and Julia are separated by a thousand miles they forge each other's maddening little ways and remember only the good points.

You can see the beneficial effect of separation by noting how much better mothers love their daughters after they are married than they did before and how fond brothers and sisters are of each other when they meet once or twice a year instead of three times a day at the family table.

Certainly your mother is very unjust in sacrificing you to your younger sister, but lots of mothers play favorites and especially are they prone to spoil a child who has been sickly.

The old parable of the prodigal son is the truest story ever told. Practically no parents appreciate their good children who work and slave for them and do their duty as children. Always fathers' and mothers' hearts go out to the renegade, the selfish, predatory one who takes the best of everything and who never even gives a thought to the heartaches that he or she is causing father and mother.

I do not think that any girl who works and who pays her board should be expected to do any more housework than any other boarder would.

DOROTHY DIX.

Dear Dorothy Dix—I am a girl of 19, just out of school. As I cannot find any work to do I think I had better get married. The big question at present is in selecting a man with the characteristics necessary to combine with mine to make a perfect marriage. What type of man should I pick out for my husband?

DELORES.

Answer: Well, DeLores, it seems to me that the big question is not so much selecting an ideal man as finding any man at all who wants to marry in these times of depressed matrimony.

You seem to think that you can step around to the ten-cent store and pick up a husband as easily as you could a paper of pins, but, believe me, my child, such is not the case. Far from it. Husbands are even harder to find than jobs and the difficulty is that you can't go around asking men to marry you as you can ask men to give you work. So don't be too optimistic about solving your bread-and-butter problem by marrying a meal ticket.

Anyway, that is a bad thing to do. Marriage isn't a temporary job that you can hold down until something better turns up and that you can chuck at a moment's notice if it doesn't suit you or you don't like it. It is a life sentence at hard labor and getting out of it is harder than breaking out of jail, and even if you do manage to escape it leaves you scarred for life.

So don't marry for a support or because you don't know what else to do or because you are bored or because some other girl is marrying. Don't marry for any reason at all except that you are so much in love with some youth that you feel that life would be sweeter, safer and dirt without him and that you would rather starve with him than feast with any other man.

You do well to try to find a man whose characteristics will match with yours, but don't expect to have a perfect marriage. There is no such thing as a perfect marriage. All marriages are full of trials and tribulations and adjustments.

DOROTHY DIX.

Dear Miss Dix—I married a man I worshipped, but the more I loved

him the colder he became. My devotion made him think that he must be a very demon with the fair sex and he became a philanderer and finally left me. Now I am married to a man of whom I am merely fond and he worships me. Time has taught me that the way to keep a husband is not by spoiling him and loving him too much, for no man can bear a woman's worship without a growing sense of independence and indifference.

A man cannot be chased any more after marriage than before unless you want to chase him out the front door. I am happy because I did not worry and work myself into a stew as a woman will when she is not sure of her husband. Nor do I wonder where my darling is if he is fifteen minutes late for dinner. I do not suffer the heartache of working and cooking all day to make him comfortable and then have the One and Only sarcastically ask what I've been doing to make myself look like such a rag. Nor do I have the disappointment of wearing my prettiest frock to the theatre and then have husband admire the stunning brunette two rows ahead of us all evening.

So I say that it is better for a woman to be loved than to love.

WIFE NO. 2.

Answer: The proof of the pudding is in the eating and no one can doubt that there is great happiness and peace in a wife knowing that she is IT with her husband and that she doesn't have to make any special effort to hold him and that he never sees any of the platinum blondes that he encounters in his daily walks abroad and in his office.

But sometimes it isn't all cakes and ale to be the favorite wife. Nothing is more tiresome than to be loved by a person to whom you are indifferent and there are no kisses so flat as those from lips that leave you cold. The woman who loves may have her anxieties and her jealousies and her moments of torture, but she also has her hour of rapture and something in her life that makes it full of interest and that keeps her on her tiptoes.

DOROTHY DIX.

Canadian Cookery For Canadian Women

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

Give Thanks For An Abundant Harvest By Mary Moore On wandering through our local market in the late afternoon the other day, I understood the urge our forefathers felt to thank our Almighty Benefactor for such abundance.

This may be the Year of Our Depression 1932 but there was no depression in Nature's mind when she grew the vegetables and fruits—such abundance, such size, such flavor!

When the strawberry season was here I definitely made up my mind that they were the best of all the fruits and vegetables that grew. But when the corn was at its height I swung my allegiance to it; and with the peach crop I had another change of heart.

Now in October with its abundance of everything I know why the nations have set a day apart to give public acknowledgement for a bountiful harvest. Everything is superlatively good.

Probably it was the hugeness of the cabbages that impressed me most, and right there I decided to have a whole cabbage prepared in some delicious way or another for our Thanksgiving dinner on the Canadian Cookery page and you will find the recipe that was tried in our kitchen only yesterday below. It was good.

Around our neck of the woods' opinions differ as to the suitability of celebrating Thanksgiving so early, but I am all in favor of having as many holidays as possible and, if an early Thanksgiving means another holiday on Armistice Day, well and good.

I am torn between several choice vegetables to suggest to you for your Thanksgiving feast—sweet potatoes in some delicious syrupy candied form, baked squash, just dripping with butter, or my stuffed cabbage, so I am outlining directions for each one and will let you do the rest of the worrying.

The Cranberry Pie will be new to most of you I hope. An innovation for Thanksgiving dinner is our Cream of Corn Soup, served with popped corn in place of crackers or croutons. It is so good you will probably want to try it before Thanksgiving.

For a centerpiece on your Thanksgiving table, a low basket overflowing with blue grapes and red apples, with trailing tines of grapes truly snugly tucked under it, gives a truly harvest festival glow to the feast.

Now that the table is set and your appetites are whetted, let us bring on the food. Is it to be a turkey, goose, chicken, baked ham of loin of pork in your house? (I know one home where oysters are to be the best part of the main course.) Baked apples and cranberries will be the favorite accessories with any of the above fowls or meats.

We have endeavored to give at least two alternatives for each course. Much as I would like you to serve the Cream of Corn Soup, I would not want you to miss trying the Tomato Chowder.

Cream of Corn Syrup (with popped corn) One can corn (or 2 cups corn cut fresh from the cob), 1 pint boiling water, 1 pint milk, 1 slice onion, 2 tablespoons butter, 2 tablespoons

flour, 1 teaspoon salt, few grains pepper. Chop the corn or run through food chopper, add water, and simmer twenty minutes. Rub through strainer. Scald milk with slice of onion, remove onion, and add milk to corn. Thicken with flour and butter which have been blended together. Add seasonings. Serve with popped corn.

Cranberry Apples Pare and core small tart apples; for a dozen little apples make a syrup of 1 cup water and 1-3 cup sugar; bring to boiling point and add a half dozen red clove candies ( procurable at drug stores) which will color as well as flavor the syrup. Drop in the apples, and cook until transparent or still whole. Arrange apples on serving dish, pour cranberry sauce around the apples and put aside to chill and to jelly.

Stuffed Cabbage Boil the whole cabbage fifteen minutes, then peel back leaves of cabbage without breaking off and remove heart. Stuff cavity with well seasoned hamburger steak, or leftover cooked meat, mixed with a few bread crumbs. Pull leaves over the meat, and wrap cabbage with enough string to keep whole intact. Bake or steam one hour, basting generously frequently.

Alabama Candied Sweet Potatoes Pare and halve six medium sized sweet potatoes and baveily cover with boiling water. Immediately add 1 cup brown sugar and 1-4 cup butter. After they have cooked for about 15 minutes add the juice and some slivers of rind from one lemon. This gives the flavor that you find so hard to discern and almost impossible to imitate in potatoes cooked by Southerners. Cook for a few minutes until tender.

Baked Squash Supreme Cut in pieces three inch square, remove seeds and stringy portion from squash, place in flat pan, sprinkle with salt and pepper, and put 1-2 teaspoon molasses and 1 teaspoon butter on each square. Barely cover bottom of dish with water and cover and bake 50 minutes or until soft. Remove cover and baste with more butter during the last 10 minutes, and sprinkle with paprika before sending to table. These squares trim the platter containing the meat very effectively.

Thanksgiving Ginger Sponge One half cup butter, 2 tablespoons sugar, 2 eggs, 1 cup milk, 2 1-2 cups flour, 3 teaspoons baking powder, 1-4 teaspoon salt, 1-4 cup Canton ginger, cut in small pieces, 1 tablespoon ginger syrup. Cream butter and add sugar gradually and eggs well beaten; then add milk alternately with flour which has been mixed and sifted with baking powder and salt. Add ginger and ginger syrup, and turn into buttered mould and steam 1 3-4 hours.

Remove from mould and serve with 1 cup heavy cream beaten until stiff and sweetened lightly with powdered sugar and flavored with 2 tablespoons ginger syrup. Delicious! Black coffee and raisins and nuts will give the finishing touch to this sumptuous meal—and, one more thought—as there are bound to be leftovers if you do not, may I suggest that you invite someone less fortunate than yourselves to share it with you—and make that an expression of your thanks.

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What the Fashionables are Wearing

By Annabelle Worthington Pattern Dressmaking Lesson Furnished With Every Pattern

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A Morning Smile

Two college girls were having lunch together. "My dear," said one, "why do you always call your mother 'the mother'?" "Because," answered the other girl, "she managed to find her hands for and my seven sisters."

kidneys and cook until brown, about 8 minutes. Add water and boil. When boiling pour into pudding pan. Make batter of the flour, salt, baking powder, egg and milk. Pour over the kidneys and bake in a moderate oven about 30 minutes or until light and brown.

For The Cook

KIDNEY STEW

1 beef kidney. 1 cup diced potato. 1 small onion, sliced. 3/4 teaspoon salt. 1 tablespoon flour. 1 tablespoon melted butter or other fat. 1 egg yolk. Chopped parsley. Few drops tabasco sauce. 1 tablespoon lemon juice.

Wash the kidney well, and remove the skin and most of the fat. Cover with cold water, heat slowly to the boiling point, discard the water and repeat the process until there is no strong odor and no scum on the water. Then add about 1 quart of fresh water and simmer the kidney until tender. Remove the kidney and cut into small pieces. Reserve the broth and cook the potato and onion in it. Then add the kidney and the salt. Thicken

with the blended flour and fat, and cook for a few minutes longer. Stir some of the stew into the beaten egg yolk, mix all together, and add the parsley, tabasco sauce and lemon juice. The heat of the stew will cook the egg sufficiently. Serve at once.

KIDNEY PIE

3 veal or 6 mutton kidney. 2 tablespoons fat. 1 small onion. Salt, pepper, flour. 1 cup water or gravy. 1 cup flour. 2-3 cup milk. 1 egg. 2 tablespoons baking powder. 1/2 teaspoon salt.

Wash kidneys, cut in 3/4 inch pieces, roll in flour, sprinkle with salt and pepper. Melt fat in pan, add onions and cook 3 minutes. Add