

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

See how quickly you can clear up
UGLY SKIN BLEMISHES!



Try it for just 10 days —
see the improvement!

• Make the grand discovery that has thrilled so many thousands! See what a glorious change can take place in your complexion—how quickly you can get rid of ugly pimples, irritations, blemishes, roughness! Yes, in just 10 days see your skin grow softer, smoother, clearer. Just apply Noxzema, the remarkable snow-white medi-

cated cream. Use it as an overnight cream. And as a foundation for your daily make-up. It's graceless—helps prevent shine. Get a jar of Noxzema today. All drug and department stores. 176, 394, 594.

NOXZEMA
Medicated Skin Cream

Living & Leisure THE WOMAN'S REALM

RECIPROCITY

I wonder if the little lambs and safe herded in the fields that Christmas night. Were awakened from their stolid dreamless sleep. By angels voices and the heavenly light? And were there cattle in that stable shed. When Heaven stooped to share their manger rum? Did they begrudge Him room for His hard bed? And watch when shepherds round him stood? The docile flocks and herds, and cooling doves. For ages—past had been man's sacrifice. And now all heaven shares with them its price. Of great redeeming love. It chose a stall cradle—Christ, the Babe, the Lord of all.

By Mary Stoner Wine.

TO CLEAN BRASS OR COPPER

Rub with a hot solution of vinegar and salt. Or lemon and salt. Then wash in clear hot water and dry.

TRY THIS ON WINDOWS

Dampened newspaper is excellent to clean window glass or mirrors. Dampen with kerosene if very dirty. This is also good for cleaning sinks and bathtubs.

LARGER SIZES

Women's glove manufacturers in Britain are making their products in bigger sizes now, and the manager of a London glove shop recently made two guesses why. He said: "The hands of British women may have been thickened by the amount of heavy work they did during the war; or they are cannily buying slightly larger sizes to avoid splitting their rationed and scarce gloves."

WALL PAPER CLEANER

Make a cleaner as follows: 1 cup flour, 1 tablespoon fine salt, 1 tablespoon kerosene oil, 1 tablespoon vinegar, 1 tablespoon ammonia, 1/2 cup warm water. Stir and boil until it thickens, then knead until it is elastic and like putty. Form into balls, a small handful in each ball. Rub the paper with the cleaner taking a clean part for each stroke.

SEQUIN TRIMMED GLOVES FOR FORMAL WEAR

NEW YORK—Formal accessories are getting more attention this season. These include sequin-trimmed gloves, hair ornaments and fancy belts, some of confidence by Mothers for over 40 years, too, for feeding fever, constipation, and other simple ailments. No evening, as sponsored by Carnegie's Own Tablets today. Only 25¢. If kite, are shades of blue—deep blue, they fall to help, call your physician at once, with a strong undertone of blue.

NO CURE FOR BABY'S COLDS

But You Can Help Nature To Fight Them Off
Medical Science denies there is any such thing as a cure for colds—only Nature herself can do it. So when baby's sniffles, or stuffy breathing warn you of a cold's presence—cooperate at once with Nature. See that baby is kept warm, gets plenty of sleep and take extra care that the bowels are thoroughly cleared of harmful waste which drag down vitality and resistance. Do this without upsetting baby's whole system and further weakening it, try Baby's Own Tablets—easily crushed to a powder, these include secretly secreted, hair ornaments and fancy belts, some of confidence by Mothers for over 40 years, too, for feeding fever, constipation, and other simple ailments. No evening, as sponsored by Carnegie's Own Tablets today. Only 25¢. If kite, are shades of blue—deep blue, they fall to help, call your physician at once, with a strong undertone of blue.

WHEN METAL CAME MARCHING HOME



Some of the first metal that came marching along at war's end went into All-Metal Containers to protect ABSOLUTELY from all assaults by air the fresh goodness of Barbours' ACADIA Baking Powder.

Barbours' ACADIA BAKING POWDER
Only 25¢ a pound Double Acting
Back again at your grocer's—ACADIA in the new, easy-to-open All-Metal Can

Household Scrapbook

By Roberta Lee

Mending a Sweater

If a large hole in a woolen sweater is to be mended, try heating a piece of material on the wrong side and darning through the patch. It will make the darn stronger and will keep the shape of the garment.

Letuce

Letuce that is not pure white can be used by removing the discolored parts and then shredding the remainder with the scissors. It can be used as a foundation for any salad.

Matches

Matches will keep dry when camping or in a car if they are dropped in warm paraffin.

Modern Etiquette

By Roberta Lee

Should parents allow a child to write his own acceptance to an invitation?

Yes, by all means; this is excellent training. The mother may of course read the letter he writes to see if there are any glaring errors.

Q. Are long claw-like finger nails considered good form?
A. No; the nails should be carefully filed and slightly pointed.
Q. What tone of voice is the most pleasing?
A. The low, gentle voice is always the most agreeable.

Morning Smile

Little Joan knew that her aunt was anxious at not having heard from her soldier sweetheart and offered to include him in her prayers. "Thank you, darling," said aunt, "that will be nice."
"God bless me and make me a good girl," said little Joan, "and send aunt's soldier home safe and single."

MUCH CHEAPER

A Scot boarded a tramcar carrying a very bulky parcel. The conductor, noting the size, decided it was above the standard for "free baggage" and he, without further ado, asked the man to pay for it. "I'll be a penny for you, and threepence for your parcel!"
"Thank you, sir," said the man, "and I'll be a penny for you, and threepence for your parcel!"

BLACKHEADS

Get two ounces of peroxide powder from your druggist. Sprinkle on a hot, wet cloth and apply to the face gently. Every blackhead will be dissolved. The one safe, sure and simple way to remove blackheads.

Better English

D. C. Williams

1. What is wrong with this sentence: "I wish to explain, so you will know."
2. What is the correct pronunciation of "thousand."
3. Which one of these words is misspelled? Stylph, syvian, sybble.
4. What does the word "interminable" mean?
5. What is a word beginning with "ref" that means "unmanageable"?

ANSWERS

1. Say "so that you will know."
2. Pronounce thousand, a, un-dressed, but sound the d, not thousand.
3. Stylph, syvian, sybble.
4. Endless. "The long days of waiting seemed interminable."
5. Refractory.

Cook's Corner

UNCOOKED FONDANT

(To make after-dinner mints, or studded cakes for sending overseas.)
2 cups icing sugar
2 tablespoons butter
3 tablespoons evaporated milk or table cream
Over hot water melt the butter and sugar, reserving a little of the sugar to spread on board for kneading, and stir in the milk.
Stir thoroughly, remove to board and knead until smooth. Color different shades as desired.
When used for after-dinner mints, add peppermint flavoring (or a few drops of oil of peppermint) to taste.

SCOTCH SCONES

2 cups flour, 3 tablespoons sugar, 4 teaspoons baking powder, 1/2 teaspoon salt, 1/2 cup shortening, 1 egg yolk, 1/3 cup cream, 1 egg white.
Mix the flour, salt, baking powder and 1 tablespoon sugar. Rub in the shortening. Beat the egg yolk and add the cream and mix with the dry ingredients. Roll out to 1/2 inch thickness on a lightly floured board. Cut in 2 inch squares and cut these across into triangles. Beat the egg white slightly, and brush the remaining squares with it. Bake in hot oven of 350 degrees for 15 minutes.

WIN YOUR FAMILY'S PRAISE!



Save AUNT JEMIMA'S Often
Good for you • Digestible as toast!

Dorothy Dix Says—

Next to Mother

Bride Resents Hubby Putting Dead Mother Before Her

DEAR MISS DIX: I am a bride, happy except for one thing. My husband's mother is dead, but he says that she will always come first with him and that he would never be married if she had lived. He says he loves me next to her, and this makes me perfectly miserable as I want to be first in his heart. Please tell me what I can do.
WRETHED

ANSWER: You can use a little common sense and refrain from borrowing trouble. You should worry if you have nothing worse in your life to complain of than your husband's affection for his dead mother.

But I think that your husband is just as wrong and foolish as you are to keep continually throwing his love for his mother in your teeth. A man should never bring his love for his wife and his mother in contrast, because they are two entirely different things. They are not alike in any respect.

MORBID OBSESSION

Your husband never cared to marry before his mother died simply because he hadn't happened to meet a girl with whom he fell in love. If you had crossed his path, he would have found out quickly enough that Mother didn't suffice him and that he wanted the love of a mate.

In is particular case, his love for his mother has become a morbid obsession. He glorifies her and idealizes her because she is dead. You can't argue with this, but you can win your husband to a more normal way of thinking by not quarreling with him on the subject, by not showing any jealousy and by accepting the situation cheerfully and philosophically.

It really means nothing. It takes nothing from you that is your own, and you are very foolish to let it make you unhappy even for a moment. Be jolly and cheerful and affectionate to your husband and his love for his mother will gradually slip back into its rightful place among his sacred memories.

DEAR DOROTHY DIX: Why are married men always telling a girl that they love her and that they would like to marry her if they were free, and always wanting to get her, whereas single men do nothing of the sort? I know plenty of single men, but not one of them has ever told me he loved me or wanted to marry me. Usually when a single man kisses a girl it is just a peck on the cheek and a quick getaway.

ANSWER: The answer to that is easy. It is because the married men are safe. They are protected by the fact that they have wives and don't have to marry you. They don't have to make good on their love-making. But a single man does. That is why he is shy.

DEAR MISS DIX: What chance of happiness do you think my fiancée and I will have when we are married? I am sophisticated, fond of good clothes and new times, I detest athletics. Do not like to read. Am carefree and happy-go-lucky.

My fiancée likes all sorts of athletics. He loves good literature and is neat, efficient and serious-minded. He hates night clubs. Do you think we will be mismatched?
AGNES H. T.

ANSWER: I certainly do. I don't think that two people so utterly antagonistic will have the ghost of a show of making a success of marriage. The one indispensable thing in marriage is congeniality. If you have that, nothing else matters, and nothing else matters if you lack it, vary it is because one wants to do one thing and the other wants to do something else. The man likes to eat and the woman isn't interested in food. The wife wants to go out and the husband isn't interested in going out. The wife wants pretty clothes and the husband doesn't care how she looks.

And there they are, if the husband and wife have different tastes. And they are generally on the way to the divorce court.

Fashion Horoscope

by Colette



Ellen's Diary

By an Island Farmer's Wife

This may not be the best time for me to write in my Diary, when I consider my beauty sleep and yet the house is so still and comfortably warm in the coldness that the thought is inviting. I shall write down, then, something of my day. James has retired—some time ago, I would say, for the fire in the new stove has reduced to embers when I came home. A softly added curl of birch bark and a part of tomorrow's kindling, and as once it glows and crackles companionably. Tomorrow, did I say? It is tomorrow now, but for the time we can let that ride. Furd keeps the company area and curls cozily in James' armchair. Lights are gone from the houses across the countryside, but the heavens are starlit. I have just returned from what Pat calls: "An avenin". In company with a couple from the community, I visited a home near the city—an old home, which provides a fitting and perfect background for our hospitable host and his gracious partner. James could not accompany us, because of a cold, which still annoys him, and also because, as he was most careful to explain to me when I came back earlier from a day in the city: "Home" he said "is more than a place there was another Ellen—to come to when there's no other place to go—Home entails many responsibilities that does not permit of much gadding. There is as you should know, a wolf to be kept at bay." So this evening James concerned himself with duties that could not be postponed, even for another day.

We gathered around an open fire and I think there is no better medium to draw the best in conversation from folks than when they are gathered about an open fire. We were a mixed company or so I thought yet most congenial—revealing the perfect hostess, in her gracious presence was a tweed-suited business man, much traveled, and his wife, a cultured, kind lady, with artist's fingers; there were two men of letters with a subtle charm of manner and his wife educated and with a fine sense of humor. There was another farmer's wife, than I or so I believe, for we seemed to speak a common language. Now, the guest all so new to us then—in Italy, where she visited many noted places including The Eternal City, in Capri, where the cliffs are so dramatic and the appearance in Switzerland where "the cobblestone streets are so clean." We followed her in snags and pickings and in her own country tries mean more to me because I have seen them through this clever girl's eyes. And I asked: "Did you like the prospect of coming back to the island?" wondering if perhaps in her traveling and her experiences in the States and the grandeur that was Rome, this Garden Province had perhaps lost its appeal for her. "Yes" she said, "I loved it very much." I asked her answer held much thought and possibly a bit of longing "I liked it—very much."

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Put that Rolling-Pin Down!

ARGUMENTS too frequent in your home? A Could the trouble be your snappy disposition? Men hate nagging! Perhaps you are doing three women's work! But maybe your edginess is due less to strain than to caffeine in tea and coffee. Why not try Postum instead? You'll love its rich, heart-warming flavor—not like tea, not like coffee, just a mellow goodness all its own. And Postum is free of caffeine, or any other drug that might affect nerves or heart or digestion. Postum is made right in the cup, by adding boiling water or hot milk. Costs less than a cent a serving. Try it!



How Can I !!

By Annie Ashley

Q. How can I make windows shine after washing?
A. One secret of a clean, polished window is to use a clean, soft cloth for wiping the glass. Rinse the glass with ammonia water before using the cloth for drying.
Q. How can I retain the brightness of knives and forks?
A. When putting knives and forks away, rub them with olive oil to keep them free from rust and to retain their bright appearance.
Q. How can I remove the scorched taste from food when it starts to burn?
A. By placing it immediately in a pan of cold water.

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