

Dorothy Dix Letter Box

What Chance Has the Man of 35 or 40 of Marrying for Love?—Can the Wife Who Left Her Drinking Husband Believe in Reform?—To Marry or Not to Marry

Dear Miss Dix—What chance do you think normal men of 35 to 40 have of ever marrying for love, especially if they are reasonably attractive to women? Of course, there are numbers of desirable women, probably one of whom a man could get, but a man cannot fall in love with one merely because he wants to. After a man has loved and lost and then looks around for a girl he can love and get and does not find one—well, when he has passed 35 the time left seems to be getting pretty short. JULIAN.



Answer:

If you mean to ask what chance a man between 35 and 40 years of age has of winning the love of a woman, then I can answer: the best. For a man at that age is at the peak of his attractiveness to women.

He still has the physical claims and good looks of youth. He still has the fire and ardor of youth and in addition he has the sophistication that no boy has, and that is a trait that is peculiarly appealing to women. The man between 35 and 40 knows his way around. He has seen the world. If he has any intelligence whatever, he has read and studied and thought and is a far more interesting companion than any boy can be.

He has known many men and many women and he has learned how to please women, how to pay them the compliments they like, how to take care of them when he takes them out, how to show them the little gracious courtesies that make a boy seem crude and provincial by comparison. Also, a man at that age has generally got settled in business and has more money to spend on giving a girl a good time than a boy has.

Of course, a little 19 or 20 year old flapper would prefer a boy of her own age who would want to jump around and dance endlessly and scream and make whoopee just as she does, because they are overflowing with animal spirits. To the flapper the man between 35 and 40 would seem positively decrepit with age, but I am not supposing that a man of that age would even want to be a cradle-robbler. He would have more sense. Besides, the young girl would bore him as much as he would bore her, for, as a matter of fact, two generations never speak the same language, and there are none to whom we have so little to say as those who are twenty years younger than we are.

But girls mature early, and after one is 25 she is far more likely to admire an older man than even one of her own age, because a girl at 25 is a woman, whereas a man of 25 is still a boy. So I should say that the man between 35 and 40 could go a-wooing with every confidence of winning his ladylove if he picked out one old enough to know a good thing when she saw it.

But if you mean what chance has a man between 35 and 40 of falling romantically in love, I would say not so good. If a man has reached that age without ever having fallen in love at all, then, obviously, his heart is not made of inflammable material and a girl would have to be a first-class arsonist to set it on fire.

There are men who are cold by nature and self-sufficient. They never feel the need of love and tenderness. They like women well enough as playfellows, but do not want to be burdened by having to support one and put up with her exactions. A man who has thought of nobody but himself, who has coddled himself for thirty-five years, cannot fall head-over-heels in love. He has no more the ability to be romantic than he has to sing tenor or write poetry.

Other men, because of family burdens, have put off marrying until they are 35 and suppressed their love instinct so long that they have well nigh atrophied it and they are not likely ever to have any overwhelming passion for a woman. Still others have loved and lost and the most that they have to give any woman is a warm friendship, the dregs at the bottom of the glass whose wine another woman has quaffed.

But if the man between 35 and 40 does find the woman he loves and who loves him he has every chance of making an exceptionally happy marriage, because it takes wisdom and self-control and a knowledge of life, as well as romance, to make marriage a success. DOROTHY DIX.

Dear Dorothy Dix—I divorced my husband a year ago on the grounds of cruelty and non-support. Then I took my two small children home to my mother and father and have been with them ever since. They treat me very badly and show me in a thousand ways that they do not want me and that they despise our support. I haven't been able to get any work and it makes me feel terrible. My husband is begging me to go back to him and go away and start all over again. He says he will never drink again and that he realizes how badly he treated me, and that he is a changed man. I am so miserable here at home that I am tempted to go back to him, but before I do anything I want your advice. A MISERABLE WOMAN.

Answer:

If you have any faith at all in your husband's reformation and believe that he has strength of character enough to stick to his good resolutions, go back to him by all means.

Perhaps he has had his lesson and will profit by it. Perhaps the very



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How easy to make GOOD tea!

Draw fresh water and bring to a brisk boil quickly as possible. Scald out and heat the teapot with a little of the boiling water. Empty teapot and put in one small teaspoonful of King Cole Tea for each person to be served. Pour on boiling water, but be sure it is boiling briskly. This is most important. You cannot make good tea unless water is really boiling fast. Allow tea to steep at least five minutes before pouring, but never put teapot where the tea could boil. Simple, isn't it? And if you faithfully observe the rules, you can have delicious tea every time. Use, preferably, an earthen or crockery teapot—it is the best tea maker.

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For The Cook

BOSTON CREAM PIE WITH FILLING

Cream together one-quarter cup butter and three-quarters cup fine granulated sugar, add 2 eggs, and beat again. Sift together 2 cups flour, 3 teaspoons baking powder and a pinch of salt, and add this to the first mixture alternately with 1 small cup sweet, rich milk. Bake in two layer-cake tins in a moderately hot oven for twelve or fifteen minutes. Fill with orange filling made as follows: Mix together 1/2 cup sugar, 2 dessertspoons corn starch, saltspoon grated orange rind, 1/4 cup orange juice, and 2 dessertspoons lemon juice. Then add 2 egg yolks. Cook in double boiler until thick, then add 2 teaspoons fresh butter. When cold, spread between layers, and serve with whipped cream.

Moderation, not diet fads, prolongs life.

knowledge that you have got enough spunk to get up and leave him if he doesn't behave himself, and that you will do it again if he doesn't walk a chalked line, will keep him in the strait and narrow path. Perhaps he really does love you and the children and is remorseful over the way he treated you and he will try to atone for it by his tenderness to you.

But you can judge of your husband's character much better than I can, and if you know him to be a weakling who hasn't the grit to stick to a good resolution, it would be folly to go back. You would far better place your children in some sort of institution where they will be taken care of, and go out and get you a job to support yourself and help take care of them.

Don't feel too harshly toward your parents because they resent the burden you put upon them by coming back home with two children. I often think that when husbands and wives quarrel and part it is their parents who have to pay the price of it, for daughters seem to think that they have a right to saddle their offspring on father and mother.

And father and mother are old and children annoy them and get on their nerves. Father and mother need what little money they have to spend on themselves and it is a cruel thing for them to be deprived of their little comforts in their old age because of their children's matrimonial difficulties. DOROTHY DIX.

Dear Miss Dix—I am 28 years old and have a fine business position. Have been the sole support of my mother since I was 19. My problem is this: A young man wants to marry me and my mother is wild for me to take him. She harps upon the subject all the time until she keeps me miserable. Says she could die happy if she knew I was married to this man, but I do not care for him at all. As a matter of fact, I do not like men and avoid them if I possibly can. Never even sit beside one in a train or in a movie house if I can help it. I have had scores of boy friends, but as soon as one got sentimental I immediately took a violent dislike to him. Do you think it would be right or fair for me to marry this man under the circumstances? I don't. AN ADMIRER.

Answer: Certainly not. You would be miserable yourself and you would make the man miserable and your marriage would almost assuredly end in divorce.

Don't let your mother persuade you into marrying this man by telling you that you would fall in love with him after you are married. You would not. You would come to hate him and you would find marriage intolerable.

There are women who are celibate by nature and they are wise when they accept this fact and remain single. Then they are happy and useful in the world, but if they marry they make their husbands unhappy by their coldness and starve them for the affection that they have it not in their power to give. DOROTHY DIX.

What the Fashionable are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



Ochre lace vest and deep cuffs provide smart contrast to an all-day

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Ten Ways To Vary Chicken Recipes

Hot biscuits and muffins, fritters, dumplings and rice are among the favorite accompaniments for chicken. There will be an improvement in the tenderness and flavor if the chicken is killed at least twelve hours before it is cooked.

Fried Chicken a la Florentine.

Take 2 large, tender chickens, singe, draw out and cut up as for fricassee. Drain when done and cook the sauce down quite thick; add the beaten yolks of 4 eggs and stir until it comes to a boil; then add the juice of a lemon and put through a fine sieve or thin cheesecloth. Dip each piece of chicken, which should be free from skin and fat and neatly trimmed, into the sauce, coating well. Then place them in a slightly oiled pan in a cold place for the sauce to set. Dip each piece in bread crumbs; then cover with crumbs, to which you have added a third in quantity of Parmesan cheese. Lay carefully in a fine wire frying basket and cook in deep hot fat until a nice brown. Drain and dish up on a folded napkin with garnish of parsley and lemon, and serve with mushroom sauce.

American Chicken Chop Suey.

2 cups cold chicken, 1 cup cooked celery, 1 onion, 1-4-cup fat, 1 tablespoon cornstarch, 2 cups chicken stock, 1 teaspoon salt, 1-8-teaspoon pepper, 1 teaspoon Worcestershire sauce.

Bolled Rice.

Cut chicken, celery and onion in strips. Fry onion in fat until a delicate brown, add cornstarch mixed to a smooth paste with a little cold water. Add chicken celery and stock and stir until mixture thickens; season with salt and pepper and Worcestershire. Serve on a mound of hot boiled rice. To make Chinese chop suey, add 1 cup sautéed mushrooms, 1 can bean sprouts, drained, and one can bamboo shoots to the chicken mixture.

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Chicken and Succotash. One can succotash, two egg yolks, two tablespoon chicken fat or butter melted, half teaspoon salt, few grains pepper, one tablespoon chopped parsley, 2 1-2 cups cooked chicken cut in large pieces, one cup buttered bread crumbs.

Beat egg yolks and add succotash, fat, salt, pepper and parsley. Put one-half of this mixture in bottom of casserole, add the chicken and cover with the remaining succotash; sprinkle top with bread crumbs and bake in a moderate oven (350° F.) about half an hour. Serve with hot baking-powder biscuits.

Chicken, Southern Style.

Clean and prepare the fowl as for frying. Roll the pieces in flour and place in a heated baking-pan which has been well greased with three tablespoonfuls of melted butter. Sprinkle well with salt and pour one-half cupful of cream over all. Cover, place in a hot oven and bake until tender. When the baking has finished remove the cover and let the pan remain in the oven until the pieces are nicely browned. Serve with creole sauce.

Creole Sauce.

Drain 1 quart of canned tomatoes and cook slowly for ten minutes. Strain again and add 1 tablespoonful of onion juice, 1 tablespoonful of vinegar, 1 teaspoon of salt, paprika to taste, and 1-2 teaspoonful of sugar. Allow to come to boiling point, and then add 1 tablespoonful of butter mixed with 1 tablespoonful of flour. Stir thoroughly and serve.

Spanish Chicken Pie.

1 chicken, cut in small pieces, 1 large onion, diced, 1 small clove garlic, mashed, 2 green peppers, julienne, 2 cupfuls canned tomatoes, 2 cupfuls ripe olives, sliced, can yellow corn, salt, pepper, cayenne. Boil the chicken until tender, saute the onions and peppers in fat. Stir in the tomatoes, garlic, olives and corn season, add the chicken. Simmer for ten minutes. Place in a buttered casserole and bake in a moderate oven for one-half hour.

Deep Chicken Pie.

Simmer chicken until tender, adding a stalk or two of celery, a sprig of parsley, and if desired, a slice of onion, while cooking; add pepper and salt to taste.

When the chicken is tender enough to come apart easily at the joints, let it cool in the liquid. When it is time to make the pie, separate chicken in neat pieces and arrange in a deep baking dish. Make a sauce

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Fashions

Roll Brims Develop "Profile" and "Mushroom" Hats

By Frances Paget

Copyright, 1931, by Style Sources NEW YORK, Feb. 17 (U.P.)—

Many of the new brimmed hats—and brims are coming in—are going to roll, not in a sea-faring manner, but in a jaunty way which has about it a very youthful aspect. Descart introduced this scheme last summer on a number of her brimmed models and it proved to be one of the important issues of the season.

This year, it has appeared early, the first spring hats favoring it definitely. It is employed differently however. Whereas formerly the roll was inclined to be loose and suggest the pirate silhouette, this season it is being introduced in a tight scroll-like effect or manipulated in a single brief roll. The one-side roll develops the profile type of hat which is now being promoted as an early spring version.

It is found most generally on the small brimmed types and is variously posed at either the front, side or side front and occasionally above a bandeau.

There are milliners who contend that as a basic foundation for the roll brim, the typical mushroom line

Etiquette

By Roberts Lee

Q. When introducing men and women, whose names are generally spoken first?

A. The names of the women. Q. What are three of the things connected with a wedding, that the groom pays for?

A. The ring, the clergyman's fee, and the conveyance in which he and his bride leave her father's home.

Q. On which side of the plate should the spoons be placed?

A. The right side.

Every year is a milestone, a stepping stone or a stumbling-block. Your life is a part of many lives, and these many lives are a part of yours. Character is the estimation of your conduct in life by those who dwell about you.

"Well, how are you getting on now you are married?" "It is just like Paradise."

"I am glad to hear that." "Yes, we have nothing to wear and are in daily fear of being turned out."

should be followed so that the brim can be worn turned down for sports purposes and turned up when worn indoors.



For lazy Sunday afternoons

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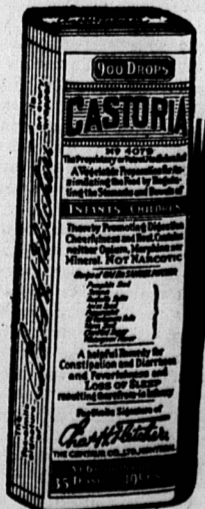
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