

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

Dorothy Dix Letter Box

Silent "Understanding" Generally a Long-Drawn-Out Waste of Time to Girl. Brothers Should Promote Sisters Socially. Girl too Young to Marry at Sixteen

Dear Miss Dix—Will you please do us girls a favor. I am sure there are plenty in the same boat with me, wishing some one would give our boy friend a jolt. I have been going with "him" ever since high school days. Have passed up wonderful chances on boy friends for him just because he was IT to me. His actions and eyes show he cares for me, but just because he has a number of years yet before he will be finished college he has never told me he loves me or mentioned the future. Don't you think that even if a young man has five or six more years of schooling ahead of him that he could give a girl a sort of an inkling of his intentions by saying out loud that some day she can share his degree that he is striving for? Will you tell our boys in school to let us know that we aren't only sweethearts during students days, but that we will be theirs after graduation. It would make the years go by so much faster. We don't want a formal engagement, just an assurance and not to be left guessing.



YVONNE.

Answer: There you are, boys, and now you know how the girls feel about it. They don't like this repression stuff. The strong, silent man who keeps his feelings locked in his own heart because he is not in a position to escort the girl to the altar, doesn't make any hit with them. They don't admire his nobility. They feel like choking the words out of his mouth and shaking him until he speaks what they feel is just trembling on his tongue. If men love them, they want to be told about it in good, unmistakable language and to have it repeated to them often and loud.

You see when a girl loves a boy it hurts her vanity for him to keep mum about his sentiments toward her. It humiliates her because it makes her feel that she has given her heart unasked, and that perhaps the man doesn't even want the gift she has bestowed upon him.

Of course, she may think that she sees the love light burning in his eyes but she can't be sure that she has read the signal aright until he unmistakably marks them "go" or "stop." She may think that his actions indicate his preference for her, but again she can't be certain because many a man hangs around a girl's house because he likes her mother's cooking and takes her out because she is good company without ever entertaining for her more than a mild liking or having any intentions beyond have a good time.

So, naturally, a girl wants a boy to file a declaration of his intentions by coming out flatfooted and stating them. She wants him to justify her affection by telling of his own. She wants to be fed on flatteries and cajoleries and, above all, she wants to know what she has to look forward to in the future and whether there is any use in wasting any more time on him or not.

So the girl is quite right in expecting the boy who is in love with her and who knows that she is in love with him—for when a girl is in love she can no more hide it than she can the shape of her head or the color of her eyes—to tell her all about it. To deny her that is like refusing to give a child a stick of candy that it is begging for, and I am of the opinion that if the boy is really in love he does it. For when two young hearts are aflame with passion there is a case of spontaneous combustion when they come in contact, and not many youths are heroic enough to smother out the fire of words under the wet blanket of silence.

I strongly suspect that the boys who never tell their love to their childhood sweethearts when they are starting off on a long college course, are those who are wise enough to analyze their own emotions and realize that all they feel is a little calf love that will ficker out. They know that in five or six years they will change from boys into men; that in a different environment, meeting different people; studying, learning, their whole outlook on life will be altered and that they will acquire new ideals, new standards, form different tastes and habits and that it will be almost a miracle if they are still in love with the same girl that they were in love with in their salad days.

And these boys are wise enough and honorable enough not to want to bind a girl to them whom they may not want to marry when they are ready to marry. They do not wish to feel obliged to marry a girl whom they may have possibly outgrown or of whom they may just have tired. Nor do they want to feel that they have kept her from making some advantageous marriage and settling herself in the world.

So I think, Yvonne, that the boy who does not tell you of his love knows in his own heart that he has no affection for you that will last and he is trying to save both of you from getting into a sentimental situation out of which neither one of you could extricate yourselves without somebody getting hurt. And that somebody would be you.

Better let him go; get a boy friend who can say it with an engagement ring. DOROTHY DIX.

Dear Miss Dix—Don't you think brothers should treat their sisters as if they were human beings? Brothers seem to be different people when they are around their girls. They are smiling and chatty and help them into cars and over curbs, while they never have a word to say to their sisters and they can climb over a wheel the best way they can. Of course, I don't expect my brothers to treat me as though I were his best girl, but I would like him to talk to me once in a while and take me out occasionally and I think he might introduce his friends to me and when he goes out get a date for me. A BEWILDERED SISTER.

Answer: It has been said that no brother can ever imagine what any other man ever sees in his sister to make him fall in love with her, but I don't think the disillusion of brothers is quite as bad as that. I think most brothers are very fond of their sisters, only they don't feel that they have to go to any trouble to make things pleasant for them.

Of course, a brother can do a lot for a sister if he wants to. He can bring nice boys to the house and give her a chance to get acquainted with them. And he can take her to places and give her a good time. Above all, he can give her a lot of hints about how to make herself popular with boys and he can be the best chaperon in the world because they are in the same crowd and he knows what the young ones do and he is always Johnny on the spot.

But from the boy's side of the question it must be admitted that they frequently don't get much encouragement from their sisters. The girls think brother is trying to boss them if he tells them not to go with certain boys or to certain places and they resent his criticism of the way they dress and the amount of rouge and lipstick they use and so brothers say, "Oh, what's the use," and leaves sister to paddle her own canoe.

The relationship between brothers and sisters can be one of the most beautiful and comforting ones in life and it is a pity that so many men and women miss it. DOROTHY DIX.

Dear Miss Dix—I am a boy of 19 very much in love with a girl of 16. Can a girl of 16 know the meaning of saving? Most girls want to see



Hungry as Wolves... When real hungry nothing tastes better than a Sandwich made with Barbour's PEANUT BUTTER. Children love it too!

For The Cook

PEACH BUTTER

Scald peaches, dip into cold water and slip skins. Remove stones and put into preserving kettle with just enough water to prevent burning. Cover and cook until peaches are tender, stirring to prevent sticking. Rub through a coarse sieve and measure pulp with its juice. Put fruit in preserving kettle and add as many cups of sugar as there were cups of fruit. Bring to the boiling point and boil fifteen minutes, stirring constantly with a long-handled spoon. When the butter is nearly done it sputters and splashes and will burn one's hands if the spoon handle is not long enough. Pour into sterilized jars and seal.

PEACH AND ORANGE MARMALADE

Twenty-four peaches, 4 oranges, sugar. Scald and peel peaches. Cut in thin slices, removing stones. Wash oranges and squeeze out juice. Cut rind in thin strips. Combine juice, prepared rind and peaches. Weigh. Add as many pounds of sugar as there were pounds of fruit. Cover and let stand overnight. Bring slowly to the boiling point and boil fifteen minutes, stirring to prevent sticking as the mixture thickens. Simmer over a low fire until thick. It will take about two hours to cook the marmalade. Turn into sterilized glasses. Cover with paraffin when cold.

Old English Pickled Onions. (This Is A Prize Recipe)

One basket of silver skins or small yellow onions. Remove the skins and place overnight in brine strong enough to float an egg. In the morning drain and pack loosely in sterilized one pint sealers. Scald together one half gallon English malt vinegar with whole pickling spice, allowing 1 tablespoon of spice for each pint of onions. Simmer for ten minutes, cool, and pour over onions equally distributing the spices between the jars. If the onions are not entirely covered, a little more spiced vinegar should be added. Seal and store for at least two months before using.

Apple Relish With Raisins

I hardly need mention that this would be delicious with hot or cold roast pork or duck. Eight firm tart apples, eight large green peppers, four onions of medium size, one cup seeded raisins, and one sweet red pepper. After paring the apples, chop very fine or run through the food chopper all the vegetables and the raisins and apples, mixing them very thoroughly. Then boil together one quart of vinegar, two and one half cups brown sugar, three teaspoons salt, and four tablespoons of mixed whole spices—cloves, cinnamon, allspice and a blade of mace—tied in a piece of muslin. When a light syrup has formed, stir in the chopped ingredients, and cook for one hour, very slowly. The sauce must be very thick when finished and stirred frequently during the cooking period. Seal in hot sterilized jars.

Watermelon Rind Preserves

Four pounds watermelon rinds, 5 pounds sugar, 4 ozs. preserved ginger, peel of one orange. Cut the rind in pieces of any size or shape desired, being careful to remove all the red meat and the green outer rind. Weigh, then wash in cold water. Put in a cooking vessel, almost covering with cold water, and let boil thirty minutes. Remove the rind and chill thoroughly in cold or ice water. Cut three fourths of an orange peel in thin strips and boil until tender. Add the orange rind to the watermelon rind in the cold water. Bring to a boil and cook until tender. Remove and chill thoroughly as before. Make a syrup of the sugar and five cups of water, and add the watermelon rind, the orange rind, and the preserved ginger cut in small bits. Cook all slowly until the syrup thickens. They may be allowed to stand overnight in the syrup if desired. Color slightly with green vegetable coloring if desired. Seal in hot sterile jars.

Chill Sauce

Twelve large tomatoes, 2 large onions, 4 green peppers, 2 tablespoons salt, 2 tablespoons sugar, 1 tablespoon cinnamon, 2 1-2 cups white wine vinegar. Peel the tomatoes and onions and chop them finely or force through coarsest knife of food chopper if pressed for time. Chop the peppers finely. Stir all together and add salt, sugar, cinnamon and vinegar. Boil for one hour, stirring well and seal in hot sterile jars. This sauce gives a delicious zest to any cold meat platter.

Sweet Pickled Gherkins

To give variety to the hors d'oeuvres platter. Sweet pickled gherkins made by the following recipe will keep for several years without being sealed. Select very small cucumbers. Soak them in weak brine (two tablespoons salt to one quart water) overnight. Next morning remove the gherkins, scald the brine and skim it, pour it over the gherkins again and let them stand for two days. Repeat this process on the third morning, and then let the pickles stand two more days. Scald the brine each morning until the eighth day, removing the pickles and pouring the hot brine over them each day. On the 8th day remove the pickles from the brine, cover them with spiced vinegar, heat thoroughly and place them in clean hot jars.

Pickled Peaches or Pears

One half peck peaches or pears, 2 pounds brown sugar, cloves, 1 pint vinegar, 1 ounce stick cinnamon. Select large, firm peaches or pears, and prepare by dipping peaches in hot water to skin. Remove skins of pears by paring. Make a syrup by boiling the brown sugar, and vinegar, and cinnamon together for five minutes. Stick two cloves in each fruit, put them into the syrup and cook until soft. This syrup is sufficient for half peck of fruit, but it is better to put only half this quantity into the syrup at a time.

Tomato Chutney

Four pounds ripe tomatoes, 1 pound pruned and chopped tart apples, 3 finely chopped medium sized onions, 1 pint cider vinegar 2 tablespoons salt, 2 cups brown sugar, 1 cup seeded raisins, 1 teaspoon cinnamon, 1 teaspoon mustard, 1-2

Canadian Cookery For Canadian Women

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

Your Nose Knows Good Fragrant Pickling

One idea is guiding me as I send this message to you: I believe there is the perfect pickle relish accompaniment for every meat or savory dish that needs it; and while the old reliable mustard pickle, nine day pickle, chili sauce and other common pickles, are delicious, they should not be forced to accompany every meat you ever serve. Believe it or not if I were deaf and blind and were invited to dine at three or four homes I have in mind, without knowing which one was which by any other means I could tell who my hostess was by the pickles I was tasting. Now, hostesses should not want to be labelled year in and year out like that, should they? Although I am always grateful to one of our little friends who never forgets my big chief's weakness for pickled beets. He always feels that he has been especially "pampered" when he dines there. She has taken to serving me rosebud beets on tooth picks on her hors d'oeuvres platter—quite effectively, too. I have a few notes here reminding me to mention what recipes supplement a particular meat or fish or savory dish. At the moment I am thinking of pickled pears or peaches with cheese and crackers and coffee.

Mushroom Catsup (Finnish Recipe)

Clean and cut in pieces fresh mushrooms and stems. Arrange in layers in a bowl sprinkling salt between each layer. Cover and let stand in a cold place for three or four days, stirring now and then with a spoon. Bring to a boil the liquid and pulp through a sieve. Put the liquid on the fire, allow to two cups liquid, pepper, mace, and all spice. (one teaspoon of each), one bay leaf and some onion juice. Simmer until thick, strain, and bottle, sealing with paraffin or sealing wax.

Tomato Fruit Relish

Does not this sound exactly right for cold roast lamb? Twenty large ripe tomatoes, 8 peaches, 8 pears, 6 large onions, 2 tablespoons salt, 1 tablespoon allspice, 1 tablespoon cinnamon, 1 quart cider vinegar, 4 cups brown sugar, 2 small sweet red peppers. Peel and cut fruit and vegetables in small pieces. Mix ingredients together and simmer for two hours, watching and stirring carefully all the while to keep mixture from sticking and scorching. Bottle and seal. I dearly love cheating the garbage can, and by using this recipe we cheat it of both watermelon rinds and orange peel.

Pickled Onions

There is no doubt you have had to prepare meals out of thin air as often as I have. My latest achievement was sautéed accompaniment, placed on lady fingers of toast, accompanied by stuffed tomato salad and pickled onions made after the following method.

Watermelon Rind Preserves

Four pounds watermelon rinds, 5 pounds sugar, 4 ozs. preserved ginger, peel of one orange. Cut the rind in pieces of any size or shape desired, being careful to remove all the red meat and the green outer rind. Weigh, then wash in cold water. Put in a cooking vessel, almost covering with cold water, and let boil thirty minutes. Remove the rind and chill thoroughly in cold or ice water. Cut three fourths of an orange peel in thin strips and boil until tender. Add the orange rind to the watermelon rind in the cold water. Bring to a boil and cook until tender. Remove and chill thoroughly as before. Make a syrup of the sugar and five cups of water, and add the watermelon rind, the orange rind, and the preserved ginger cut in small bits. Cook all slowly until the syrup thickens. They may be allowed to stand overnight in the syrup if desired. Color slightly with green vegetable coloring if desired. Seal in hot sterile jars.

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NANCY: I'm only half through my dishes. How do you get finished so soon?



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What the Fashionables are Wearing Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

There are so many occasions when just a dress—especially in town, seems a trifle inadequate. As for resort, the smartest of sports frocks have their own little jackets. And isn't this little rig a darling? The front buttoned bodice and rather wide belt, add a modish touch. A white crepe silk printed in vivid orange-red made the dress. The jacket and belt showed striking contrast in reverse colour scheme in orange-red printed in white.



The dress in white pique with yellow bone buttons and yellow belt is smart. Style No. 598 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust. Size 16 requires 3 yards 35-inch with 1 1/2 yards 35-inch contrasting. Price of Pattern 15 cents in stamps or coin (coin preferred.) Wrap coin carefully.

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A Morning Smile

A Washington woman who has enjoyed thirty-five years of more than unusual conjugal bliss has in her employ an amusing old Negro cook. One day, when a box of especially beautiful flowers was left for the mistress, the cook happened to be present. She said: "Yo' husband send you all them pretty flowers you gits, Missy?" "Certainly, my husband," was the response. "Glory be!" exclaimed the cook, "he suttenuy am holdin' out well, ain't he?"

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how much a boy can spend on them, but this one is different. Can she really mean it? GLENN.

Answer:

Most girls of 16 belong to the Gimme family. They think of nothing but having a good time and grabbing everything in sight, so if you have found one who considers your pocketbook you have discovered a marvel. But she is too young to marry or for you to be certain what she is going to develop into. Give her five or six years more in which to develop and grow, then you can be certain whether you are getting a spender or a scoundrel. DOROTHY DIX.