

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

How To Hold Your Husband Says: Cultivate Good Nature

Dorothy Dix

If You Want to Hold Your Husband's Affection, all You Have to do it to be Pleasant to Live With, Says Dorothy Dix—He Will Never Know That There is Another Woman in the World

A bride asks me: "What is the one quality above all others, that a wife should have in order to hold her husband and keep him in love with her?" To which I unhesitatingly answer: Good nature. Being easy to get along with. Being pleasant to live with.



"Of course, every man would like to have a wife who is balm to his eyes, an intelligent and interesting companion and a good cook and manager, but these charms and graces are but the meringue on the lemon pie of matrimony. The thing that has the real nourishment in it is the bland, rich sweetness of amiability on which the airy charms and graces rest. That is truly the food of love.

"For a man soon ceases to see beauty in the fairest face if he finds that it is only a mask that covers a mean and selfish soul. The most stupendous aggregation of classical features and peachy complexion, of violet eyes and Cupid's bow mouth, rouse no admiration in his breast if their expression is peevish and fretful and irritable.

"Nor does a man long enjoy the conversation and society of a wife, no matter how brilliant and intellectual she may be, if her wisecracks are mostly directed at him and if she uses her keenness of mind in searching out his every fault and foible, and turning the spotlight of her wit upon them.

"Nor can a woman keep her husband eating out of her hand merely by stuffing him on cake if she is nagging and whining and complaining, and if she dares not speak for fear of starting something that will take an all-night curtain lecture to finish.

"But the wife who is good-natured and easy-going, who takes her husband as he is and likes it, the woman who fits herself as comfortably into a man's life as his old coat or his old shoes or his old pipe, has a charm to conjure with that never fails, that never wears out, that never loses its potency. And its power and its virtue increase every year after marriage, so that it is irresistible in the end. You hear often of men divorcing wives who are beauties and wits, but never of a man divorcing a wife who was pleasant to live with.

"The obsessing fear that haunts the days and nights of virtually every wife past 35 is the dread of losing her husband's affection and having him philander off after some other woman. This is a fear that strikes at her heart, because she loves him and life will be cinders, ashes and dust without him. At her pride, because it proclaims her lack of charm and marks her failure as a woman. At her pocketbook, because when she loses her husband she loses her job and her comfortable support, and is thrown out on the world to earn her own living or exist on grudgingly paid alimony.

"So for every reason it is important to a woman to hold her husband, but, curiously enough, the only formula they have evolved for doing this is by trying to retain a synthetic youth and look flapperish when they are fortyish. Which can't be done.

"It is sad but true that after thousands of years of studying how to please men, women have not yet assimilated the fact that man's dominant passion is for having things made easy and pleasant and comfortable for him, especially at home and where women are concerned. They like women who are not too hard to please and women who do not expect too much of them. That is why you see haughty Lady Disdain losing out so often to a girl who is a good incense burner, and why we observe so many husbands wandering away from wives with high ideals to ladies who have no ideals at all.

"Men get all the fighting they want in the outside world and when they come home they want to find peace and rest and quiet, and for this reason they will overlook sloppy housekeeping in a wife who will let them drop cigar ashes on the rugs and go to sleep on the living-room couch. They dread a scene as they dread a cyclone, and if a wife will only meet the stress of domestic life with calmness and reason, and if she will only laugh off her husband's little blunders and faults, she may be extravagant and a gagger and he will pay her bills without a murmur and eat downtown on her club nights and still think he married a paragon.

"As long as a woman sings her husband's praise; as long as she makes him feel that she considers him the greatest man in the world; as long as she shows him appreciation and affection; as long as she uses tact in



Barbour's PEANUT BUTTER

handling him and gives the soft answer that turns away wrath; as long as she smooths his fur the right way, he never knows that there is another woman in the world, even if she isn't a beauty or a wit or a good housekeeper.

"And that's a sure tip for wives. If you want to hold your husband's affections all you have to do is just to be pleasant to live with. DOROTHY DIX.

For The Cook

Chicken Liver Omelet

One cup minced cooked liver, 1 teaspoon minced onion, 1/2 cup Spanish sauce or brown gravy, 1 teaspoon vinegar, 1 tablespoon chopped mushrooms, 1/2 teaspoon salt, few grains cayenne.

Make omelet of 4 eggs, 1/4 teaspoon salt, 1 tablespoon hot water, few grains cayenne, and before folding spread with liver mixture. Liver mixture is made by cooking together minced liver, onion and Spanish sauce or brown gravy, adding vinegar, mushrooms and seasonings. Serves 6.

Planked Beef Liver

Dredge parboiled liver with flour, using one piece just large enough for serving required number of peo-

and some pepper in double boiler until light. Cream 4 tablespoons shortening till smooth, add a third of it at a time to beaten egg yolks, beating till smooth. Add 1 tablespoon tarragon vinegar and a teaspoon of onion juice. Cook over hot water for three minutes, beating constantly with egg beater. Remove from fire, add chopped parsley and serve with liver immediately.

ple. Fry on one side first, then place on plank, cooked side down. Surround with molded cooked spinach and mashed potato, broil.

Liver Bearnaise

Cut medium slices beef liver, parboil it, trim evenly. Season with salt and pepper. Baste the slices with melted butter or bacon fat and roll in bread crumbs, broiling until done. Serve with alternate slices of French toast with Bearnaise sauce. Beat 4 egg yolks, 1/2 teaspoon salt

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The Double Act

A Romance of the Theatre

BY MARION TOMLINSON

"What's the matter, boy? You're all of a shake. Bad news or something?"

"Rats!" returned Rosemary, remembering her role. "I'm fit as anything. Don't forget what I promised you."

"Oh, that stage box!" laughed Flynn. "Sure, I'll expect it, but I hate to see ye go."

Rosemary was already off, her Journal clutched under her arm. She raced upstairs to her room, dodging the long arm of the landlady half way up.

"Whurs that muffer of yours goin'," followed her in raucous tones. "As soon as yer time is up, out yer goes, and that's to-morrow week!"

"Sure," shouted Rosemary confidently, whisking into her room. "Why'n't yer frow me out ter night?"

She heard the stairs groaning under the heavy ascent of Mrs. Hicks and bolted the door.

She thought with a rush of pity of young Joe, so valiant and so handicapped by under nourishment and homelessness. If what she hoped for happened, Joe should have at last some of the things he had missed.

Rosemary spread her Journal out that mirror before which in the weeks just past she had practised

on the floor of her room and read and re-read the small announcement.

"A new play by Antony Carson is to go into rehearsal this week at the Imperial Theatre. It is said to be totally different from Carson's last success, 'Berenice,' which, it will be remembered, was repudiated by the young playwright on his return from America. 'Kinship,' the new play, has been running successfully for many months in America. It is the story of a young newsboy and his loyalty to his mother, a woman with a past. In an interview the playwright said that the role of the mother was to be played by the famous revue actress, Miss Dolores Monclair. The difficult part of the newsboy was not yet been assigned."

At this point in her reading Rosemary leaped to her feet and surveyed herself anxiously in the mirror, carefully the gestures and expressions and appearance of Joe, her newsboy friend.

"I think I look the part, at least," she decided at last. "Oh, I must, I must get it!"

She polished her shoes carefully on a bit of carpet torn out from under the bed, combed her hair into a shining sleekness, and looked carefully at the spots on her now disreputable jacket. She decided to let them remain as they were.

The most important part of her apprenticeship was still before her—the persuading of Anthony Carson to let her have the part. But she reflected, the crisis was still to come. Nevertheless, in passing muster with Joe and the Flynns, and Mrs. Hicks, who, in spite of her occasional slips, had accepted her as a Cockney newsboy, she had gone through the most difficult of her ordeals. She had no fear now of not being able to convince an audience. The thing was to persuade Carson by her appearance that she was the very person he wanted for the role.

tion, but appreciation in her kindly way, the thoughtfulness of the boy. "For me, you say? Who'd be the idiot? Would be giving ye ladies' clothes? Now if it was for that big hulking Michael of mine—It's a marvel now that boy goes through his clothes. Still in that case ye'd be needing them for yerself. Come in now and let me mend that tear in yer sleeve."

"I haven't got time now," said Rosemary. "But you like pretty things for yerself, don't you?"

"Me? Oh, I did once, surely, before I got this family of mine to be wanting everything Flynn and me between us could manage. Flynn used to say I was the prettiest dressed girl in the town."

Mrs. Flynn sighed, remembering her youthful charms, and added, "but that's all past and done with now."

"You're still pretty, Mrs. Flynn," said the youngster before her, staunchly. "I wish you had a lot of nice things to wear!"

"Ah, get along with yer blarney!" cried Mrs. Flynn, and Rosemary, dodging her playful thrust, laid the parcel on the doorstep and disappeared, followed by Mrs. Flynn's hospitable invitations to "stop and have a bite."

Rosemary next sought out young Joe, who was anxiously awaiting his pal with the day's papers.

"I've got to go away for a while," she explained, "but I'll not forget you. Promise me you'll go every day to Flynn's shop and ask if there's word for you. I'll write you a letter addressed there."

Joe looked at her's friend curiously. "Lumme, if yer ain't acting odd again," he said. "What yer goin' away for?"

"I can't tell you," said Rosemary, "but I'll let you know by letter. Be sure to ask for it."

Canadian Cookery For Canadian Women

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

QUESTION: Since I discovered the nice recipes in your paper no other paper will do. I have enjoyed so many of the recipes—I dearly love to try my hand at new dishes—something different, so I am guarding every one for future use.

Will you please print how to can pimentoes, and I would like to know if we can make candied cherries.

Please send me the superior recipe for Banbury Tarts. Thanking you, Mable.

ANSWER: Recipe for Banbury Tarts has been sent to you by private letters.

Canned Pimentoes

Select sound uniform pimentoes of medium size. To remove seeds, cut around the stem of each with a slender paring knife and remove the inside partitions. To peel, place the peppers in a hot oven from 6 to 10 minutes (until the skins blister and crack), being careful not to allow them to burn. Then remove the skins with a slender paring knife. Flatten the peppers and pack in horizontal layers. No liquid is used in canning pimentoes. During the processing a thick liquor oozes from the pimentoes, which almost covers them in the can or jar. When they are packed in sterilized jars, adjust rubbers and tops, screwing down to within one quarter turn of tight, or if spring top is used do not snap spring in place. Place in canner or boiler in hot water coming to within two inches of top of jar cover and sterilize for 35 minutes, counting time after water begins to boil. Tighten tops when they are finished.

Candied Cherries

Wash and dry cherries, then pit them. Cover with syrup made by boiling together one pound of sugar for each pound of fruit to be candied with one cup of water. Boil rapidly together for 15 minutes, remove from the fire and allow to stand overnight. The next morning boil for 10 minutes again, and repeat the heating and cooling for 4 days—another day if the water is not being evaporated quickly enough and the syrup absorbed by the fruit. The fruit plumps slowly, and the gradual increase in the density of the syrup caused by the many cookings insures tender fruit which is filled with syrup. After the fruit is transparent and bright lift it from the syrup and arrange on waxed paper and dry in the sun or in an oven of not more than 120 deg. Fahr, which is very slow, indeed.

QUESTION: I should be greatly pleased if you could give me the recipe for making maraschino cherries. We have found your page very interesting. We have tried out several of the recipes and found

them good. Thank you for your trouble, W. B. Verdun.

Answer: Homemade Maraschino Cherries

Four pounds sweet cherries, 1 quart dilute vinegar, 3 pounds sugar, 1 cup cherry juice. Carefully remove the stones, place cherries in trays or pans and cover with the dilute vinegar which to make up the quart should be one cup vinegar and 3 cups water. Allow to stand overnight, drain well next morning and cover the four pounds fruit with a heavy syrup made by boiling together 3 pounds sugar and 1 cup cherry juice. Allow to stand in this syrup in the sun for 3 or 4 days to plump. Pack into jars and strain the syrup over them. These may be artificially colored with vegetable coloring matter, which may be purchased from your druggist. A small amount of the coloring should be added when the cherries are put in the heavy syrup.

QUESTION: Would you please send me the recipes for the new Devil's Food with Foamy Frosting? Can you solve a problem for me?

The meringue on my pies is not nice. I have tried every rule it seem. I will tell you how I do it and probably you will know where I fail. I beat the egg white stiff then I add 2 level tablespoons of sugar to each white and beat until the sugar is dissolved. I spread it on the pie and bake in a slow oven. The whites do not puff up—they stay as flat as can be all over the pie and next day when a fork is used to serve the pie, the whole meringue slides right off with the first mouthful. This may seem amusing to you but I love to cook and have good luck in everything else but this certainly "got me." And another question please—the tartie one sees at the fair with jelly dropped in the centre—are they made from puff pastry? They seem to be just layers of short crust. I have some good recipes from your page all on file.—I. R. Granby.

ANSWER: This recipe for mixing and baking a meringue is infallible if not tampered with. I know of no other item in cooking that causes so much grief as meringues, unless it be Hollandaise sauce, but if the rule is rigidly observed success is sure.

Meringue (for 9-inch pie)

Three egg whites, 6 tablespoons sugar, psec salt. Beat the egg whites with the salt until they are stiff enough to stand but still glossy—sprinkle on the sugar a little at a time beating all the while until the mixture stiffens again which will take about 5 minutes. Turn the meringue directly onto the hot filling. (Leave the filling in the top

What the Fashionables are Wearing

By Annabelle Worthington



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of the double boiler over hot water until the meringue is finished, then pour it into the pie shell, then immediately put on the meringue—in this way the filling starts to cook the egg whites at once and they are thus blended to the filling.) Bake in an oven of not more than 300 deg. Fahr. for first 10 minutes, then reduce heat to very slow oven and bake for 20 or 25 minutes more. This long baking period gives the walls of every little air cell in the meringue a chance to be reached by the heat and cooked. If it is baked too fast the outer crust is baked first and forms a crusty film over the finer meringue which very effectively keeps out the heat.

I hope these detailed instructions will clear up your difficulty.

Jelly Tarts do not have to be made with puff paste. A very light and flaky plain paste may be made if pastry is rolled out and folded into eight layers and put in ice box to chill thoroughly, then rolled out and cut into shapes and put into tart tins and chilled again before baking in an extremely hot oven. Add the jelly after they are baked and cool.

QUESTION: Would you kindly let me know through your page some directions about making meringue. When I put it on my pies it is quite high and fluffy and as it cools it shrinks up quite a bit.

It will make kitchen chores a pleasure to work around in this smart outfit.

And there will be no need to hesitate to answer an unexpected ring of the doorbell.

Carry it out as its inspirator in flattering powder-blue and white tweedy cotton print. The apron is plain blue cotton to match the little yoke of the dress and sleeve trim.

It will cost you next to nothing to make it. And besides, it's so easy to fashion it, even for an amateur sewer.

Note how attractively the apron buttons on to the dress at the front.

Another delightful scheme is a candy stripe in pink and white pique dress. Make the apron of white pique with bias binds and ruffling of the striped pique.

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Form with fields for Name, Street Address, City, State.

A Morning Smile

An old darkey living in Missouri advertised a mule for sale at a great bargain, and one day a stranger stopped and offered to buy it. The darkey asked where the man lived. The man told him he lived in Ohio, and then asked what difference that made. To which the darkey replied:

"Well, suh, Ah ain't goin' ter transfer dat-air mule ter nobody unless he lives a pow-ful distance fum heah. When Ah sells dat animal Ah wants ter be sure Ah's red ob him foh good, an' likewise all conversation pertainin' ter him.

"I want," said the house hunter, "a small place in an isolated position. Somewhere at least five miles from any other house."

"I see, sir," said the agent, with an understanding smile. "You want to practice the simple life, I take it?"

"Not at all," said the other grimly. "I want to practice the cornet."

Could you tell me the reason? Mrs. F. M.

ANSWER: The most probable reason for shrunken meringue is too fast baking. Please see recipe directly above.

NOTICE TO CREDITORS

THE BANKRUPTCY ACT

In the matter of the assignment of Health M. Chisholm, North Tryon P. E. I.

Notice is hereby given that Health M. Chisholm, of North Tryon, Prince Edward Island, made an assignment of his estate to the Official Receiver, on the 21st day of February, 1933, and that the first meeting of creditors will be held on the 11th day of March, 1933, at the hour of ten o'clock in the forenoon, in the office of the Official Receiver, in the Court House, in the city of Charlottetown, Prince Edward Island.

To vote thereat, proofs of claims and proxies must be filed with me prior thereto.

Those having claims against the estate must file the same with the Custodian or Trustee when appointed before distribution is made, otherwise the proceeds of the estate will be distributed among the parties entitled thereto, without regard to such claims.

Dated at Charlottetown, Prince Edward Island, this 24th day of February, 1933.

THE CANADIAN CREDIT MEN'S TRUST ASSOCIATION, LIMITED, CUSTODIAN

By H. K. S. Homming, Agent. Bank of Nova Scotia Building, Charlottetown, P. E. I.

MEETING

The quarterly meeting of the Prince Edward Island Fish and Game Association will be held in the Board of Trade Rooms, Charlottetown, on Friday, March 3rd, at 8.00 P. M.

J. M. MacFADYEN, SECRETARY

DOMINION OF CANADA PROVINCE OF PRINCE EDWARD ISLAND In the Surrogate Court, 23rd George Street, V. A. D., 1933. In re estate of Jessie K. McDonald late of Lorne Valley in Kings County in the said Province deceased, testate. By the Honourable Harold Leonard Palmer, Surrogate Judge of Probate, etc., etc. To the Sheriff of the County of Kings County or any Constable or Iratee person within said County. Greeting: Whereas upon reading the petition on file of Alexander H. McDonald of Lorne Valley aforesaid, Farmer, the administrator of the estate of the above named deceased praying that a citation may be issued for the purpose hereinafter set forth: Ye are hereby required to cite all persons interested in the said Estate to be and appear before me at a Surrogate Court to be held in the Court House in Charlottetown in the County of Kings County in the said Province, on Wednesday the twenty-ninth day of March next, coming at the hour of eleven o'clock forenoon on the same day to show cause if any they can why the accounts of the said Estate should not be passed and the Estate closed as prayed for in said petition; and on the day of the said hearing, to receive notice of H. Francis MacPhee, Esquire, Doctor for said Petitioner. And I do hereby order that a true copy hereof be forthwith published in Charlottetown for at least four consecutive weeks from the date hereof and that a true copy hereof be forthwith posted in the following public places respectively, namely, in the hall of the Court House in Charlottetown in Kings County aforesaid, at the Post Office in Charlottetown in said County of Kings and at the store of Daniel J. McArthur in Lorne Valley aforesaid. And I do hereby further order that a true copy hereof be forthwith served on the Attorney-General of this Province, so that all persons interested in the said Estate as aforesaid may have due notice hereof. (L. S.) (Sgd.) H. L. PALMER, Surrogate. 8119-2-24-Fri-4.

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