

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



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WARNING Ovaltine is widely imitated but never equalled. The process by which it is made is exclusive...

Must the Poor Mother Deny Her Children? Dorothy Dix Says She Gives Them Advantages That Money Cannot Buy

The Things That Money Buys Are Not the Most Precious Things a Mother Gives Her Children: Better Are Love and a Happy Home Life, and Poverty to Spur Them to Success

I have a friend, a poor woman, who is always complaining that she has nothing to give her children because she cannot like her girls out in imported finery and present her boys with sport cars and send them off to high-priced colleges.



"Why," I say to her, "you have everything worth while to give to your children. You give them many things that millionaires cannot give to theirs. Every mother who bends above a cradle has it in her power to bestow upon her babe treasures so great that their worth cannot be computed in dollars and cents, and that will bring the child greater benefit and more happiness in life than it could purchase with all the wealth of the Fords."

"For there is no price tag on the most precious things in the world. They are equally free to More—the beggar gets them oftener than the rich prince and pauper man."

"For example. You give your children love, a close, intimate, personal association that is often impossible for the rich woman to give to her children. You do things for your children with your own hands. You make your children's world, and the children who really possess their mother are rich beyond the dreams of avarice, while the children whose mother is only an abstraction to them are poverty stricken, although they have all else besides."

"The mother who rocks her baby to sleep on her breast; whose tender arms are always outstretched to gather her youngsters to her heart; who is never too tired or too busy to listen to childish confidences; who surrounds her little ones with a brooding atmosphere of affection gives to her children far more than she would if she gave them nurses and governesses and pony carts and fine clothes and costly playthings. Frequently the rich mother can give to her children everything but the things that a child wants most and needs most—the real mother touch, the real mother companionship."

"Not very long ago a very rich youth figured in a peculiarly disgraceful scandal, and the one excuse offered in his defense was that his mother died when he was a baby and that his father had never given him anything except money. He had never had any affection bestowed upon him. He had had no parental guidance. When a little lad he had been put in a school and kept there without ever being visited by any one who loved him, without even going home for the holidays. He had been just a pitiful little millionaire waif, infinitely worse off than the most ragged little newsboy who had a mother's arms to go to after he had sold his last paper."

"The fathers and mothers to whom children are grateful and whose memories they revere are not those who bequeath them great fortunes, but those that leave them a memory of love and understanding that never faded, and of a childhood that was made sweet by their parents' cherishing."

"And you give your children a peaceful and happy home in which to grow up, and that is something that money cannot buy, nor can money compensate for the lack of it. You give your children a chance to grow up in the sunshine of right living, with their ideals unswayed, with their beliefs unshaken, with their faith in all that is good undimmed, with their nerves unshaken by the jar and fret of family discord."

"A million times better off are the children of the humblest and poorest man and woman, who love each other and dwell together in amity, than are the children of millionaires whose parents are perpetually fighting and quarrelling, and whose baby ears have had to listen to their monstrous and degrading charges against each other. What can a man give his children that will atone to them for hearing their mother accuse him of infidelity? What finery can a mother give her daughters that will make up to them for their knowing of her indiscretions?"

"Better a dinner of corned beef and cabbage that is eaten to the tune of family laughter and family jokes and good will than a banquet at a table across which disgruntled husbands and wives are hurling insults at each other. It isn't money that brings happiness to children. It is love. And peace. And good will. You will find more happy children riding in flivvers than you will in Rolls Royces. You will find more happy children playing around in sunny kitchens and helping mother make fudge than you will in specially decorated nurseries with a high-priced dietitian supervising every mouthful they eat."

"And most of all," I said to my friend, "you can give to your children necessity, which is the first aid to success. Somebody once said to a great self-made man that he had given to his son every advantage. 'Yes,' replied the wise man, 'I have given him every advantage except the greatest advantage of all, and that is poverty.'"

"It is poverty that is the spur in our sides. It is the desire for things that we haven't got that makes us hustle out and get them. We all fight best when we fight with our backs against a wall. It is because he has to struggle to his last ounce of strength, or go under, that nerves the poor boy's arm up to give the final blow that wins out. It is because the poor boy has to stick to his job whether he is tired or not that makes him carry on to success."

"We can all count on our fingers the rich men's sons that we know who have ever amounted to much. They didn't have the need to forge on, and so they sat down by the wayside and loafed when the sledding grew hard. It is the poor boys driven on by necessity who are our famous lawyers and doctors and bankers and merchants."

"Believe me," I said to my friend, "the things that money buy are the poorest gifts you can make to your children. Riches ruin youngsters oftener than they help them." DOROTHY DIX.

OUR JIMMY

"A plateful a day keeps the doctor away"



"Did you hear that Willie Reilly is awfully sick? The doctor's been to his house, even." "Ha, ha! I'll bet I never get sick once in my whole life 'cause my Mom gives me food that makes me big and strong."



"Well, I've got to be going now. I don't want to miss my dinner. I can smell it cooking from here." "Gosh, I'll bet if Willie Reilly's mother gave him lots of Clark's Pork and Beans he'd never get sick, would he, Mom?"

Let the Clark Kitchens Help You for Quicker and Better Meals.

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P.S.—Clark's Tomato Ketchup, remember, is genuine ketchup—no preservatives—no coloring!

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

Child's Separate Blouse and Two-Piece Suspender Skirt. The Blouse is slashed from neck at center-front, bound and finished for closing at ends of attached collar. Set-in sleeves, gathered into wristbands perforated for short sleeves. Blouse is gathered to a waistband. Skirt is pressed in plaits, front and back, finished with a two-piece band. 11 pieces.

Proportionate Measurements. 2, 4, 6 Years. Breast. 21, 23, 24 inches. Socket bone to floor (with shoes). 28, 32, 36 inches. Before cutting, compare carefully all pieces of pattern with chart.

MATERIAL REQUIRED. Plain Material. 35 or 40 inches. Sizes. 39-in. 54-in. 32-in. 35-in. 2 yrs. 1 1/4 1/4 1 1/4 1 1/4 4 yrs. 1 1/4 1/4 1 1/4 1 1/4 6 yrs. 1 1/4 1 1/4 1 1/4 1 1/4 1 yard 4-inch ribbon.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred). Price of pattern 15 cents.



Just The Thing For Busy Days

On busy days at home, when the things to be done have little relation to the time left in which to do them, a course dinner often gives way to a one-dish entree, with meat or fish cooked neatly together with its vegetables in a single pot.

The old-time solution of busy cooks was to serve a stew—a dish whose familiar flavors were so well known to the family that it plainly announced a day of crowded duties. Casserole dishes are the modern version of meals that require little attention.

As long as there is any ingenuity left in the world no one will ever know all the ways there are of making busy-day dinners. Readers keep on discovering them all the time, and have sent us their best formulas.

Creamed Chicken en Casserole. 2 1/2 cups Cooked Chicken. 3 tablespoons butter. 4 tablespoons flour. 3 cups milk. 1 teaspoon salt. 1/4 teaspoon pepper. 1/4 teaspoon paprika. 2 tablespoons finely cut pimiento. 1/4 cup bread crumbs. Steamed Broccoli. Cut chicken in small pieces. Make a cream sauce of butter, flour, milk and seasoning. Add chicken and pimiento, put into buttered casserole, sprinkle with bread crumbs and bake in moderate oven (350 degrees F.) for 25 minutes. When bread crumbs start to brown, place steamed broccoli on top, sprinkle with grated cheese and crumbs. Continue browning uncovered. This serves six.

Oven Cooked Southern Chicken. Chicken adapted itself to all kinds of casseroles. Cooked in milk and judiciously seasoned is the recipe for the following combination: 1 large stewing chicken. 1/2 cup thin cream. 4 tablespoons chopped celery. 1/2 cup sliced carrots. 1/4 cup milk. 1 tablespoon parsley. Sage. 1-3 cup fat. Paprika. Salt. Few drops onion juice. Flour to dredge chicken. Pepper.

Have chicken disjointed as for frying. Season with salt and pepper and a dash of paprika. Roll in flour and brown quickly in the fat. Then place in baking dish. Add celery and carrots, milk, cream, onion juice, parsley and sage. Cover dish tightly and bake in hot oven (400 degrees F.) for about 2 hours or until chicken is tender. When done uncover and brown top. Add more milk while cooking if necessary. Serve from the baking dish. Chicken may be cooked in the morning, for 1 hour, placed in refrigerator, and an hour before dinner returned to oven to finish cooking. This will serve from five to six persons.

Hamburg for Monday. To 1 pound hamburger steak add 1 beaten egg, 1/2 teaspoonful salt, 1/4 teaspoonful pepper and 1/4 teaspoonful poultry seasoning. Mix thoroughly and then blend with 1 cup bread crumbs and 1/2 cup milk. Put a layer of thinly sliced raw potato in a greased baking dish. Cover with a layer of the hamburger, then one-third of onion sliced thin. Pour in milk to cover and bake in moderate oven (350 degrees F.) until the potatoes are tender, about 1 hour. Serve with cheese or tomato sandwiches and a crisp vegetable salad. This amount will serve four.

Salmon Curry in Ramekins. 2 cups canned red salmon. 1 cup milk. Parsley. 2 tablespoons fat. 2 tablespoons flour. Juice of 1/2 lemon. 1 teaspoon curry powder. Cayenne. 1 teaspoon salt. Few bread crumbs. 1 bunch cooked carrots. 1 beaten egg. Make a cream sauce of the fat, flour and milk. Stir in the curry

Advertisement for Schwarzkopf hair cream, featuring a woman's face and the text 'Say Schwarzkopf and be sure!'.

Etiquette

Q. What is a dinner dance? A. It is a large function in a large home, where no less than forty people dine and remain after dinner for dancing. Q. Should the pages of a letter be numbered? A. No, but long letters should be written on consecutive pages.

BLUE and Melancholy...



TROUBING HEAD... jumpy nerves... cramps... and those morbid, melancholy blues... how terrible to look forward to a painful period month after month. Why doesn't someone tell her how to avoid monthly pains by taking Lydia E. Pinkham's Vegetable Compound? It calms and comforts... keeps you on your feet four more active days. Buy a box of the new convenient tablets. Be prepared next month.

Lydia E. Pinkham's VEGETABLE COMPOUND

End Piles Quick

No Salves — No Cutting. Your itching, bleeding, protruding piles will go when you actually remove the cause—bad blood circulation in the weak, flabby parts—and not one minute before. Salves or cutting can't do this — an internal remedy must be used. HEM-ROID, prescription of Dr. J.S. Leonard, succeeds because it stimulates the circulation, drives out congested blood, heals and restores the almost dead parts. HEM-ROID has such a wonderful record right in this City, that Geo. Hughes says one bottle of HEM-ROID Tablets must end your Pile agony or money back.

For The Cook

STEAMED CHOCOLATE PUDDING

1 cup sugar. 3 tablespoons butter. 1 egg. 1 cup milk. 1/2 cup of cocoa. 2 cups of flour. 2 teaspoons baking powder. 1/2 teaspoon salt. 1/2 teaspoon vanilla. Method: Cream the butter and sugar well. Add the well beaten egg. Mix the cocoa and milk until smooth, and then add to the creamed butter, sugar and egg mixture. Sift the flour, salt and baking powder together and stir into the first mixture thoroughly. Butter a mold on pudding basin well and pour the mixture in about two-thirds full, leaving sufficient room to rise. Cover with a lid and steam for 2 1/2 hours, then turn out of the mold and serve hot with the following vanilla sauce:

Plain Vanilla Sauce. 1 cup milk. 1 egg. 4 tablespoons sugar. 1 teaspoon cornstarch. 1/4 teaspoon vanilla. 1/4 teaspoon salt. Mix the corn starch with a little cold milk, add the sugar, vanilla, salt and egg which has been well beaten. Boil the cup of milk and then add the corn starch mixture and boil for two minutes.

A Morning Smile

A lady who kept poultry had, among others, some Andalusian fowls. One day she had one killed for dinner, which proved to be very tough. "Rachel," she said to her elderly servant, who had been with her some time, "what fowl is this? It seems to me a very old one." "Well, mum," replies she, "it's one of them there Antediluvians."

degrees F.) Serve immediately, garnished with parsley. This quantity will fill eight ramekins.

German Sour Meat. A beef stew, in the German style, fills the specifications for a busy day dinner. It combines the substantial meat characteristic of the stew, with the more unusual flavors of ginger-snaps and vinegar.

2 lbs. stewing beef. 1 tablespoon fat. 10 gingersnaps. 3 large onions, sliced. 3 large carrots, sliced. Salt. Pepper. 1/2 cup vinegar. 2 cups hot stock or water. Brown the beef in the hot fat in a deep kettle. Add the onion and brown slightly. Add 1 cup of hot water or stock, the salt, pepper and vinegar; cover and simmer until meat is tender (about 2 hours). Add the second cup of liquid and the gingersnaps and let it cook a few minutes longer. Serve hot with potato dumplings. This will serve six to eight.

Fork Chop Italienne

Long cooking improves the following combination: 6 loin pork chops. 2 cups soft bread crumbs. 1/2 cup canned corn. 2 teaspoons chopped green pepper. 1 teaspoon salt. 1 tablespoon chopped onion. 2 tablespoons melted fat. 1 egg. Brown the pork chops first in a little hot fat, then arrange them in a shallow roasting pan. Mix the crumbs, corn, onion, seasoning, green pepper, butter and beaten egg. Heap some of the mixture on each chop. Pour in sufficient water to just cover the bottom of the pan. Bake 1 hour in moderate oven (375 degrees F.) Make thick brown gravy and serve

Kitchen Comments

When planning to serve a vegetable dinner, remember that it is more appetizing to serve small portions of four or five different vegetables than to have servings of only three.

If you have children in the home, remember that they adore to eat food that is prepared in fanciful ways. Soldier molds for custards and gelatin desserts can be bought for a few cents. A flock of sheep including Mams Sheep and several of her little lambs may be had for party use for the molding of ice cream or pudding recipes.

Have you flowers on the kitchen window sill? They are most comforting and decorative. But you should have, too, one of those pretty new watering cans which are available in odd shapes and brilliant lacquer finishes—pale blue, green, red—gold. We are especially fond of the long-nosed ones with the big round sprinkler-knob at the top.

You may be very simple about the hors d'oeuvre service—and yet be very smart. These inexpensive and easily prepared tidbits make a very attractive service... Celery stuffed with pimiento cheese; a slice of deviled egg; stuffed and ripe olives; a little spicy salad or relish in small lettuce leaves.



Such a clean, fresh, lovable fragrance—

No wonder dainty women all over the world treasure its refreshing charm — no wonder our Canadian leaders of taste and fashion find it indispensable for those informal occasions when heavier scents are out of place.

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