

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

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



Here's a stunning woven sheer woolen in brown tone with green trim in plain woolen.

It expresses such smart individuality. It has so many points in its charming new line that slenderizes the figure.

The new skirt cut is interesting with a vertical line carried out by grouped platts. The dip in the hip seam also reduces breadth.

Style No. 538 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52 inches bust. Size 36 requires 4 1/2 yards of 39-inch material with 1/4 yard of 39-inch contrasting and 1 yard of 6-inch lace.

DRAPERIES MADE NEW

When we resumed housekeeping a month ago I found my draperies had become creased from packing. I hung them out on the line, hoping to remove the creases.

I was heart-sick until the happy thought struck me to dye them. The result was they became beautifully faded and sun-spotted.

Mrs. J.F.T., Montreal

yards of 39-inch material with 1/4 yard of 39-inch contrasting and 1 yard of 6-inch lace. It is fascinating too in black crepe satin with eggshell trim. Or if you prefer, you may use the reverse of the crepe for the bodice trim with eggshell crepe tucked in at the neckline in vestee effect.

Form for pattern order: No. 538, Size, Name, Street Address, City, State.

Can All You Can

The Fruit Branch of the Dominion Department of Agriculture are giving special support to a Dominion wide campaign to encourage housewives to can everything they can for winter use so that no surplus may be left to go to waste in field or garden.

Spanish Omelet

- 6 eggs, 1-3 cup milk or water, 1 teaspoon salt, Few grains pepper, 2 tablespoons butter, A sauce may be made as follows: 3 tablespoons butter or bacon fat, 2 tablespoons minced green pepper, 4 mushrooms sliced, 2 small onions sliced, 1-2 cups sliced tomatoes, 1-4 cup paprika, 3-4 teaspoons salt, Few grains cayenne. Melt fat, add peppers, onions and mushrooms, cover and cook slowly for 5 minutes.

Paris Styles

By MARY KNIGHT

(United Press Staff Correspondent)

PARIS, September 14.—(U. P.)—It has been rather a surprise, I will admit, said Mrs. R. G. Scudamore, the American woman in charge of clients and buyers at Worth's, "to the Maison Worth, that the pale blue faille evening gown with ruffles on the skirt, and the long-waisted basque with the diamante buttons, and also the pale grey faille, along the same lines but with a draped bodice, has been such a success with the American and European buyers as well as with private clients."

"Hattie Carnegie bought both frocks for America," she continues, "and Bendel, Thurn, and others bought one or the other, and among prominent American clients who have purchased the gray faille with the circular ruffles on the lower part of the skirt and the draped embroidered bodice is the new Mrs. Clarence Mackey, formerly Anna Case."

So you see, even the creators of the mode are sometimes the last ones to have any idea what is going to succeed and what is not. Occasionally, but not often it is true, a gown they themselves select to be the piece de resistance is passed up. The public, however, knows what it wants, and it makes its selection accordingly.

Schwartz Sun-Sweetened Jaffa Dates. For Freshness Say Schwartz and be Sure. Illustration of a man on a horse.

Dorothy Dix Letter Box

Shall the Divorced Wife of a Poor Husband Risk Marriage Again at 50? — Quarrelsome Wife Who Ruined Her Children's Lives—Unworthy Husband

Dear Miss Dix—I am 50 years old. Divorced after twenty years of unhappy married life with an unfaithful husband whom I left when life itself was endangered and to continue living with him impossible. About two years ago I met a widower, a man of fine character, and our friendship has ripened into love. He is a man of high ideals, generous to a fault, kind good to look at, well educated, has a beautiful home, loves me devotedly and wants me to marry him. His children are grown and married, and so is my child. I live alone, so does he. I have sufficient income to live on comfortably. I hesitate to marry because of the memory of my former life. Shall I marry him or not? Have I reason to believe that I could make him happy and be happy with him?

Answer: You remember what Dr. Johnson said about a second marriage? That it was the final triumph of hope over experience. And this goes double for grass widows and widowers.

Personally, I have never been able to see how any man or woman had the courage to risk a second matrimonial venture, no matter whether they had been happily or unhappily married. I should think that if they had been happily married they would feel that they could not hope to draw matrimonial prizes twice in succession, and so they would not dare take another chance.

And if they had been unhappily married, I should think that they would be burnt children who would keep a long distance away from the fire, and that nothing on earth would ever persuade them to risk getting back into the hell on earth from which they had escaped.

However, the experience of thousands upon thousands of widows and widowers who remarry shows how fallacious my reasoning is. For all of us know dozens of men and women who have lost good wives and husbands and have got just as good wives and husbands on their second deal, and whose marriage estate has always been one of peace and happiness. And we know many men and women who have been mis-mated in their first marriages and utterly wretched, who have found their real soulmates in a second marriage and have been gloriously happy.

So there you are. Because your first marriage was a failure is no indication that your second one will be. Because your first husband treated you badly is no sign that your second one will do so. To conclude that there are no good husbands is as foolish as it would be to believe that there are no good apples because you happened to get a rotten one.

If middle-aged people have the nerve to marry again, I think it is the wisest thing that they can do, because it enables them to have their own home, to preserve their independence instead of feeling hangers-on of their children, and to have the companionship of one of their own age down the last lap of the journey. There can be between them a beautiful and comforting friendship that is one of the loveliest relationships in life.

Most widows and widowers are unhappy because they are detached. Their scheme of life has been broken and they don't know what to do with themselves nor where to go. The widower finds that he cannot make a comfortable home with no one but servants to run it. The widow finds that there is no interest in getting up a good dinner just for herself. Both are lonely. They do not want to go to live with their children and be on their p's and q's to get on with their in-laws and keep from interfering about the children. And, besides, after one has been at the head of one's own home for forty years one doesn't like to play second fiddle in any one else's.

So, wise are these widows and widowers who get married to men and women of their own age and keep their own homes and their own interests in life. DOROTHY DIX.

Dear Miss Dix—My father and mother have been married for forty years, and thirty of these years have been spent quarrelling over my father's father coming to spend one year in my father's house when he was poor and old and had nowhere else to go. We children have had to listen to this wrangling and my mother's abuse of my father from our infancy up. We were forced to take our mother's side, as life otherwise would have been unbearable for us, but now that we are grown and married we see things in a different light. We realize my father didn't have much of a break and we would like to make up for some of the companionship that was his due.

Mother sees this and she is bitter against us. We try to reason with her on the injustice she has done her children. There are eight of us and our lives are blighted. We have lived in a house of hate and none of us children can get along with each other. Now my mother is sick and I wish her to call a truce and make up with my father. He has never done her any wrong. Why do not parents realize the harm they do their children in bringing them up in such an atmosphere? MRS. M.

Answer: I shouldn't think that there was very much that was good and kind and sympathetic to appeal to in your mother if she has cherished a feud for thirty years that originated in her objection to giving shelter to her husband's poor old homeless father.

The chief objection that is urged against divorce is that it breaks up a home and half-orphan children and deprives them of the influence of either a mother or a father. But no sane person can contemplate a home such as you were brought up in without wondering if such a home isn't better broken up than kept together, and if the children wouldn't be far better off with either parent, or even in an orphan asylum, than they are with a father and mother who are continually wrangling and saying insulting things to each other and deliberately poisoning the minds of the children by making them take sides in a sordid family squabble.

Such a home is a pest spot that breeds evil in a child's soul. It develops everything that is worst in a child's character. It fills it with hate and venomous thoughts. It strips from it every ideal of goodness and purity and unselfishness and tenderness and kindness and sympathy and makes the two holiest names in the world, that of father and mother, a byword and a hissing to it.

So many husbands and wives feel that their quarrelling is a personal matter between themselves. But it isn't. It is the children's affair, and it is a deadly wrong to them when their fathers and mothers have their spats before them. It wrecks their nerves, it blights their happiness and it warps their characters. It does them an injury greater than malice itself could invent.

So far as your mother is concerned, Mrs. M., the mischief is done. It is too late for her to change, but the wrong that she has done should be a warning to you not to do your children the same injury. Continued on page 11 DOROTHY DIX.

For The Cook

PINEAPPLE MARMALADE

Take the grated rind and juice of two lemons and two good-sized oranges, and add this to finely chopped fresh or canned pineapple enough to make four cups. Place this in a large kettle, add 7 cups sugar, and bring to a full rolling boil, stirring constantly. Boil hard for one minute, then remove from fire, and stir in 1/2 cup commercial pectin. Stir for just five minutes to cool slightly. Four quickly and cover hot marmalade with hot paraffin. When jam is cold cover with more hot paraffin, and roll glass to spread paraffin on sides. Makes ten eight-ounce glasses. This is delicious, Flisbury Park, and is the most satisfactory and economical way of making pineapple marmalade.

A Morning Smile

Crises for help had attracted Fred's attention. A big man was beating a much smaller individual. "Leave him alone!" shouted Fred who threw himself into the fray and knocked out the big man with a well-timed uppercut. "Thanks," said the little man after he had pulled himself together. "Now, look here, you share this 10-pound note I took off 'im."

Etiquette

By Roberts Lee

Q. Should two persons who are divorced meet each other in friendliness?

A. Etiquette demands that they meet as strangers for unless there had been some good reason for making friendliness impossible, they would not be divorced.

Q. When are flowers sent for a funeral?

A. Shortly before the services.

Q. What is the order of procedure for men and women when entering a restaurant?

A. The women follow the head waiter, and the men follow the women.

Quick Bread For A Hurry Up Luncheon

Something in the way of fresh muffins or a pan of quick bread, to give interest to the luncheon or breakfast. A good idea. Here are some ways to put it in action.

Corn Bread

- 1 cup yellow or white corn-meal, 1 cup flour, 1 teaspoon salt, 3 tablespoons baking powder, 1-4 cup melted shortening, 1 egg, 3-4 to 1 cup milk. Mix and sift dry ingredients and beat egg and add milk and stir into dry mixture. Beat until smooth and stir in the melted fat and pour into a well greased shallow pan or into muffin pans. Bake for 30 to 40 minutes in a moderate oven—350 degrees. Time of baking depends on the depth of the pans.

Quick Nut Bread

- 2 cups flour or equal parts whole wheat and white flour, 1-4 cup sugar, 4 teaspoons baking powder, 1 teaspoon salt, 5 tablespoons shortening, 2 eggs, 1 cup milk, 1 cup finely chopped nut meats. Mix and sift flour, sugar, salt and baking powder. Rub in the shortening with a fork until the mixture is well blended. Beat eggs, add milk and stir into the dry mixture. Add nuts, pour into a well greased pan and let stand 20 minutes. Then bake for 40 minutes in a moderate oven—350 degrees.

Bran Muffins

- 1-1-2 cups flour, 1-1-2 cups bran, 3 tablespoons brown sugar, 1-1-2 cups milk, 1-2 cup molasses, 1-2 teaspoon baking soda, 2 teaspoons baking powder, 2 tablespoons melted fat, 1 teaspoon salt, 1 egg, beaten, 1-2 cup raisins if desired. Mix dry ingredients. Mix molasses and egg and milk. Combine mixtures and beat in melted fat and raisins. Pour into well greased

Eggs Au Gratin

Break eggs into shallow buttered dishes or one larger dish. Pour

Try this delightful MENU

MAGIC BAKING POWDER



Next time you're entertaining, try this delightful Tea Menu, suggested by Miss McFarlane, Dietitian of St. Michael's Hospital, Toronto.

- TEA MENU: Tomatoes stuffed with pineapple, Graham Gems, Nut Cookies, Chase & Sanborn's Tea.

Miss McFarlane says: "My successful experience with Magic Baking Powder dates back many years. Consequently, I always use and recommend it because I know it will give dependable baking results. Even a beginner can use it confidently."



MAGIC Baking Powder ensures better baking results

Here is Miss McFarlane's Recipe for GRAHAM GEMS

- 1 cup flour, 1 cup Graham flour, 1 cup milk, 3/4 teaspoon salt, 1 egg, 4 teaspoons Magic Baking Powder, 4 tablespoons brown sugar, 1 cup milk, 1 egg, 4 tablespoons butter, melted.

Sift together white flour, sugar, salt and baking powder. Add Graham flour, add milk, egg and melted shortening and beat well. Half fill greased muffin tins and bake in hot oven at 425° F. about 20 minutes.

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muffin tins and bake in a moderate oven—350 degrees—about 35 minutes.

- Gingerbread: 1-3 cup shortening, 3-4 cup boiling water, 1 cup molasses, 1-4 cup sugar, 1 egg, 3 cups flour, 3-4 teaspoons salt, 1-12 teaspoons baking soda, 2 teaspoons ginger, 1 teaspoon cinnamon, 1-4 teaspoon cloves or allspice. Mix fat with boiling water and stir until fat melts. Then add the molasses, sugar and beaten egg. Sift all dry ingredients together and add to the liquid. Beat until smooth. Pour into a well greased shallow pan and bake 25 minutes in a moderate oven—350 degrees.

- Lemon and Pineapple Pudding: 2 cups fine breadcrumbs, 1 cup finely chopped suet, 1-2 cup sugar, 2 tablespoons flour, Grated rind 2 lemons, Juice 1 lemon, 1 cup grated canned or fresh pineapple, 2 eggs. Mix crumbs, suet, sugar and the flour together, add lemon rind and juice pineapple and then the well beaten eggs. Mix thoroughly and pack into a well greased pudding mold. Cover and steam 2 1-2 hours if a large mold is used or 50 minutes for individual ones.

- Luncheon Eggs: Cook the required number of eggs hard. Cut in two and remove the yolks, mash and season them and mix with a little grated cheese or chopped cooked meat. Pack in the halved whites and reheat in a rich tomato sauce. Serve on toast.

- Eggs Shirred with Tomatoes: Butter individual ramekins or custard cups. In each put half of a peeled ripe tomato, seasoned with salt and pepper and a little lump of butter or well seasoned canned or stewed tomato. On top of each cup break an egg and sprinkle with salt and pepper and set in a moderate oven till the eggs are set, and grated cheese may be sprinkled over the tops of the eggs if desired or chopped parsley may be scattered over the top before serving.

- Egg a la France: Butter custard cups and in each sprinkle chopped parsley and chopped cooked beef, or lay fancy slices of beef against the sides of the cup. In each one carefully slip a broken egg. Sprinkle with salt and pepper and cook in a pan of hot water in the oven till the eggs are firm. Serve the moulded eggs on slices of buttered toast with a rich cream sauce.

slightly beaten eggs. Cook till thickened, scraping the egg from the bottom of the pan as it cooks.

- Swiss Eggs: 4 eggs, 1-2 cup rich milk, 1 tablespoon butter, 1-2 teaspoon salt, 1-3 teaspoon pepper, 2 table spoons grated cheese. Heat a pan, melt the butter in it and then pour in the milk. Break the eggs in it carefully and then sprinkle with the salt and pepper and the cheese. When firm remove the eggs to slices of toast. Four the milk over them.

Style Chats

WITH ALMA ARCHER

Smart girls may be judged by their ribs this fall at school, rather than by their blackboard equations. As a matter of fact, it almost appears that all the beautiful darlings in the country will be doing a Tiller-Albertina-Rasch number shortly, for everyone is buying a corduroy suit. These suits are available at all prices from \$9 to \$40 and in various sizes of ribs, from little, snooty ones to lovely big squatty ones. Corduroy, as you recall, has long been a favorite of hod-carriers and teamsters, and may be depended upon for durability as well as chic. With a sweater, or French jersey waistcoat, these outfits are perfect for the World Series and early football games, and if I may say, the probability is remote of one's being stuck with a dinner check while wearing the cute things.

This Wonderful Free Book will give you over 100 New Delightful Recipes

Illustration of a woman in a kitchen holding a book. Text: AN AMAZING variety of new ideas for spring and summer cooking—desserts, ices, rich light cakes, smart and delicious sandwiches and salads await you in this wonderful little book. It is illustrated in full color, and every recipe is a product of one of the world's finest cooks. We are giving away "The Good Provider" to introduce Borden's St. Charles Evaporated Milk to you. St. Charles adds a rich creamy flavor to your cooking—and we want you to try the improvement for yourself. Just clip the coupon below, and your copy of "The Good Provider" will be mailed at once.

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