

Woman's Realm Social and Personal Fashions Literature

Amateur Glamour Girl

By Joseph Chadwick

CHAPTER IV

A short time after Jim Kirby left Tonia's suite that Sunday evening, another visitor arrived—Beth Harvey.

The screen star had never met her before, but this was the girl that sat facing each other. Now Beth Harvey looked exactly as Tonia had expected—very young and very pretty, smartly, if not expensively dressed.

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Dorothy Dix Says

AGE ELEMENT IS MOST IMPORTANT IN MARRIAGE

Very Few People Are Happy When There Is A Great Difference In Their Years

Dear Miss Dix—Do you think that a man of 50 can ever keep a girl of 20 content and happy in marriage? That's my case, and I feel as if I were married.

ANSWER—A happy marriage between a man of 50 and a girl of 20 would be a miracle. The girl of 20 is a creature of the moment, and she is here to stay.

But we have all seen this happen. The girl of 20 is here to stay, and she is here to stay. The girl of 20 is here to stay, and she is here to stay.

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Lenten Meditations

O great Lord of the harvest, send forth, we beseech Thee, laborers into the harvest of the world that the grain which even now ripe may not fall and perish through our neglect.

O Lord, since first the blood of Abel driek it, this earth of Thine has been defiled with the blood of man shed by his brother's hand, and the centuries roll on, and the endless horror of war. Ever the pride of kings and the covetousness of the strong have driven peaceful nations to slaughter.

Two large cups of medium oatmeal. Soak overnight in a quart of cold water. Next day add a pinch of baking soda and then salt to taste, beat up an egg and add it to the rest. If necessary add a little more water, but only if too thick.

Remove from the heat and add the honey, ginger almonds, and saltans, then add the margarine, and pour into a greased 8-pc-dish. Sprinkle the top with a little of the ground almonds, then bake in a slow oven for one hour.

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THE COOK'S CORNER

IDEAS ABOUT OATMEAL

Now that catering is becoming a little more difficult, things such as oatmeal and other cereals are figuring more often on the average menu. Oatmeal is particularly nutritious as we all know and it is fast returning to the breakfast table as the foundation of a really substantial way of starting what is often a strenuous day in these times.

Here are a few other ways with oatmeal which may be new to some of you and which are certainly a great help where the question of getting out rations is concerned.

SAVOURY PUDDING

Served with vegetables and a good brown gravy this makes a good substitute for meat. Four ozs medium oatmeal; 4 ozs breadcrumbs; 2 ozs suet; 1 onion; 1-4 teaspoon of mixed herbs; 1 teaspoon chopped parsley; seasonings of pepper and salt; milk to bind. Heat a little dripping in a pan then spread the mixture in the tin. Bake in a moderate oven for 50 minutes. Serve very hot.

OATMEAL PANCAKES

Two large cups of medium oatmeal. Soak overnight in a quart of cold water. Next day add a pinch of baking soda and then salt to taste, beat up an egg and add it to the rest. If necessary add a little more water, but only if too thick.

OATMEAL HONEY PUDDING

This, while conforming to wartime needs, is so delicious as to be called a luxury pudding.—1 pint of milk; 3 tablespoons fine oatmeal; pinch of ground ginger; 1 oz. margarine; 2 tablespoons of suet; 4 ozs sultanas; 1 oz. sweet ground almonds.

Soak the oatmeal in the milk overnight, then bring it gradually to the boil and simmer gently for one hour, stirring frequently. Remove from the heat and add the honey, ginger almonds, and saltans, then add the margarine, and pour into a greased 8-pc-dish. Sprinkle the top with a little of the ground almonds, then bake in a slow oven for one hour.

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TENDER LEAF TEA advertisement with image of tea box and text: 'At your grocer's in 7- and 12-oz. packages—also in the new FILTER-type tea balls.'

Living & Leisure - The Woman's Realm

They gave me clothes—(things to wear): Carriage boots, a good warm pair; Woolen, scarf, a wolen shawl—! Such nice quiet, colored blouse; Grey mittens, a nice blouse, Kitchen towels—things for the house.

When the canary refuses to take a bath in the bird tub, try sprinkling a little clean sand in the bottom of the tub before filling with water. The slippery bottom of the dish is frequently the reason for the bird's hesitancy about a tub bath.

No timid, retiring fashion is the new neckwear! It's big and important, appearing on daytime dresses, casual dresses, suits, coats and dinner costumes. Big sailor Big Puritan! Big yoke! Big sailor! And lots of generously ruffled jabots!

Whether a lace, embroidered net, lace edged organdie, embroidered organdie, or sheer mousseline de sole, they give any costume feminine flattery.

Why Use A "Sissy" Laxative?

Chronic constipation has to do with the colon or large intestine. Unless the large bowel is thoroughly cleaned out from time to time you become a victim of chronic constipation and poisoning of the system which may result in a colicky, nervous disposition.

Needlecraft - For The Home

Simplicity of line makes this attractive house frock easy enough for the beginner to make. There is also an added comfort feature in the back which separates the dress from the bodice.

Style No. 2818 is designed for sizes 14, 16, 18, 20, 22, 24, 26 and 28. Size 36 requires 4 1-8 yards of 39-inch fabric with 2 1-2 yards of ruffling.

Send twenty (20c) coin is preferred, for Pattern. Write plainly your Name, Address and the style number. Be sure to state the size you wish.

ALL THE SYMPTOMS: 'Sure! I'll come with you if you wish! I'll change these traffic-cop shoes of mine'.

Your Individual HOROSCOPE By Frances Drake

For Tuesday, March 25th (Aries) MARCH 21 to APRIL 20 (Aries)—If you are thinking only of personal recognition or gains, you may be disappointed. But if you are ambitious and intend to spend advancement in matters of general importance, all sound, constructive activities are favored under beneficent vibrations.

APRIL 21 to MAY 20 (Taurus)—Matters connected with land, real estate, taxes, government projects, army, navy and aeronautical interests, consumers' commodities, domestic affairs first on the long forecast may play for selfish, pointless endeavors.

MAY 21 to JUNE 20 (Gemini)—This day may appear unimpressive and unexciting but if you'll apply yourself with your usual intelligence and initiative you can turn in a splendid record.

JUNE 21 to JULY 20 (Cancer)—Activities intended only for monetary gains are not in the running. The whole setup for a day is constructive in leaning and spells achievement in worth while, necessary matters.

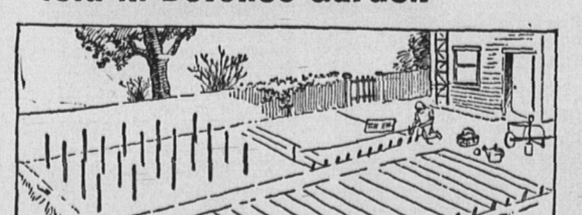
AUGUST 21 to SEPTEMBER 20 (Leo)—Friedly on whole, particularly for you born after August 7th, and for all of you who will pitch in and do your work with the usual industry and willingness. Especially favored: Judges, lawyers, brokers, bankers; dealers in machinery, tools, soldiers' and sailors' equipment.

SEPTEMBER 21 to OCTOBER 20 (Virgo)—From 9:10 a.m. until 10 p.m. several benefic aspects appear which cause an underlying all-around though care is advised in financial deals, property transactions, making contracts.

OCTOBER 21 to NOVEMBER 20 (Libra)—Step out in a new style, method, plan or tempo. Do something definite about revitalizing your work with new ideas and new methods. It is a shame when you don't give them to the world.

NOVEMBER 21 to DECEMBER 20 (Scorpio)—You, too, like Librans, will be doing yourselves a favor and going competitors one better if you will change your method for an improved one, and make new resolutions to keep your best banner and attitude on top. Aspects are favorable.

Succession Crops Boost Yield in Defense Garden



Getting the most food from a small plot of ground is a problem for most Defense Garden makers. Where unlimited space is available for a garden, every vegetable may be grown in its own particular section, but with limited space, early and late crops must be doubled up.

Succession planting is the answer, and with a little investigation and planning on paper almost the entire gamut of garden edibles may be grown on a 20-foot square in one season.

In general, do not follow root crops with root crops or plants of one family with members of the same family. For example, roots and turnips. Here are a few combinations that work out excellently:

Late peas followed by early peas; early peas followed by late peas; early lettuce by summer squash; spinach, lettuce and radishes by bush lima beans; early beans by string bean; early string beans by fall beans; early carrots by endive or winter radishes; early onions from sets by kale; peas by turnips, or carrots.

THROAT SORE? advertisement for Minard's Liniment with image of a person holding their throat and text: 'for common ordinary sore throat JUST RUB ON MINARD'S LINIMENT'.

3-PURPOSE MEDICINE Hits HEAD COLD Misery Fast! advertisement for Vicks Vapo-Rol.

LOVELY STAR LUNCHEON SET advertisement for K4190 with image of a luncheon set and text: 'The circular dolly is crocheted in the star design in three different sizes, making an attractive luncheon set. Pattern No. 4190 contains all the materials needed, illustration of the design and complete instructions.'