

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

THE COOK'S CORNER

SAUCES FOR PUDDINGS

Foundation Sauce—Cream together one tablespoonful of butter, one tablespoonful of flour, two tablespoonfuls of brown sugar, and a small pinch of salt. Add to these ingredients, gradually, enough boiling water—not milk—to make it the right consistency. Flavor with nutmeg, lemon, or in any way that will correspond with your pudding. For instance, by adding a little brandy and burnt sugar it becomes a good brandy sauce.

Another Foundation Pudding Sauce.—Beat two eggs well and mix with a cup of fine white sugar. Pour over these a cup of boiling milk and stir rapidly. Flavour in any way you like.

Lemon Sauce.—Boil together a gill of water, two ounces of sugar and a thin rind of a lemon; add the strained juice of a lemon and thicken with cornflour, of which you will need about a teaspoonful. Remove the lemon peel before serving.

Orange Sauce.—Boil half a pint of water, two ounces of sugar, and the rind of two oranges together for ten minutes, then strain, add the strained juice of the oranges and the juice of a small lemon, and thicken with a teaspoonful of cornflour.

Jam or Marmalade Sauce.—Boil together, until thick, two tablespoonfuls of red jam, or marmalade, half a teaspoonful of lemon juice, an ounce of castor sugar and a gill of water. Strain through a fine wire strainer. The jam sauce can be further colored with a few drops of carmine coloring if desired.

Chocolate Sauce.—Boil a small dessertspoonful of chocolate powder (cocoa can be used instead) in half a pint of milk. Well beat up the yolk of an egg with a little sugar; pour the milk, and so on, over, then put the mixture back into the saucepan and stir over a low flame until it reaches boiling point, but do not let it actually boil or the sauce will have a gray appearance. Add vanilla flavoring to taste before serving.

Wine Sauce.—Cream together a teaspoonful of white sugar and half a teaspoonful of butter, then stir into them a very lightly beaten egg; add half a teaspoonful of wine, mix, and put on the top of a small saucepan (or tea kettle) of boiling water. This sauce must not boil or stand directly upon the stove.

When baking bread, cover the dough with a damp cloth. This prevents the dough from getting dry and crusty on top. The cloth must be kept damp until the dough is ready for the tins.

A Morning Smile

Settled

Two old settlers, confirmed bachelors, sat in the backwoods. The conversation drifted from politics to cooking.

"I got one of them there cookery books once, but I never could do nothin' with it," said one.

"Too much fancy work in it?" asked the other.

"You've hit it. Every one of them recipes began in the same way: 'Take a clean dish—' and that settled me."

Hesitated

"Your house is on fire, sir," came the butler's voice over the telephone.

"Good heavens!" cried his master excitedly. "Where's my wife? Is she safe?"

"Quite safe, sir."

"And my daughters? Are they all right?"

"All right, sir. They are with their mother."

"And what about my mother-in-law?"

"That's what I want to speak to you about, sir. Your mother-in-law is asleep on the third floor, and knowing your regard for her comfort, I wasn't sure whether I ought to disturb her or not, sir."

Green Tomato Pie

- 2 cups chopped green tomatoes
1-2 cup brown sugar
2 tablespoons cider vinegar
1-2 teaspoon cinnamon
3 tablespoons melted butter
1-2 cup seeded raisins, chopped
1-2 teaspoon salt
1-4 teaspoon cloves
1-4 teaspoon mace

Cover tomatoes with boiling water and let boil quickly; drain immediately; add other ingredients and mix thoroughly. Bake between two crusts in a moderate oven.

Making A Go Of Marriage

Dorothy Dix

Says: Run It As You Would Your Job

Use the Same Tactics in Holding Your Husband That You Used in Holding Down a Good Job And You Will Have Gone a Long Way Toward Making Your Marriage a Great Success

A young business woman, who is about to take the fateful journey to the altar, asks me if I will give her a few tips about how to make her marriage a success.



Well, my dear, the best advice that I can give you is to use the same tactics in holding a husband that you used in holding down a good job. Regard marriage as a career and not as a chore and you will keep your husband eating out of your hand as long as he lives. You can make a success in marriage by using precisely the same methods that you used in making a success in business.

When you went into business you knew that there would be hard work in it and long hours, many difficulties and discouragements. You knew that the work would get dull and monotonous after the novelty had worn off, but you also knew that only those who have the courage and the grit to carry on when the sledding gets hard ever arrive at the goal, so you put your heart and your back into your work and won out.

And that's the way with marriage. You will discover that your husband is neither a Prince Charming nor a demigod, but just a mere male man with plenty of faults and foibles and weaknesses. You will find out that marriage isn't a picnic, though it has its pink-lemonade moments. You will get tired and discouraged many a time and think that the pay is pretty poor for what you get out of it, and you will be tempted to give notice and quit. But if you will just stick it, you can make it a going concern that will pay you about a million per cent dividends.

And don't forget, beloved, that just as the girl who is always running from one job to another trying to find a soft snap never gets anywhere, neither does the woman who is always swapping off one husband for another ever achieve her heart's desire.

Before you started out in business you prepared yourself for the work you intended to do. You wouldn't have thought of trying to practice medicine right off the bat without even the slightest knowledge of anatomy. You wouldn't have even undertaken to be a stenographer without a knowledge of typing and shorthand. But many girls undertake to be wives without taking the trouble to fit themselves to follow the most complicated career on earth.

They haven't even a bowing acquaintance with a gas range. They don't know a veal cutlet from a leg of lamb or what anything should cost, and that's the beginning of the little rift within the lute that makes love's music mute for many and many a married couple. For the god of the average man is efficiency. He is trained to worship it. He is judged by it. He expects it of others. And when his bride sets him down to a meal that would kill an ostrich and when she wastes his money, he feels he has picked out a dud as a life partner.

The first fight, which often drags out into a forty years' war, almost always begins over the coffee. So if you want to live in peace and harmony with your husband, learn to cook before you are married instead of waiting to acquire that art by practicing upon him. Only too often by the time the young wife turns hers elf into a chef she has permanently soured her husband's disposition by ruining his stomach.

Use the same technique in dealing with your husband that you did in dealing with your boss. You wouldn't have dreamed of coming down to the office in a soiled kimono and with your hair in curl papers and with cold cream on your face. Believe me, a man doesn't enjoy looking at a frowsy woman across the breakfast table any more than he does across a desk.

When your boss criticized your work, you took it meekly and returned the soft answer that turneth away wrath, although you may have known his strictures to be undeserved. But it wasn't good policy to flare up and remind him of some of the mistakes that he had made and point out to him that he was no Solomon himself.

It is equally bad policy to get furious every time your husband calls your attention to one of your little weaknesses and to tell him where he gets off. Many a storm that wrecked a home could have been diverted from it if only the wife had run up a lightning rod by saying: "Yes, dear, I'm sorry and I'll try not to do that again."

You never felt called upon to correct your boss. Your play was to yes-yes him and you did it wherever it was possible. When it was impossible you kept silent. If he said the moon was made of green cheese, you let it go at that. You didn't set him right with a lesson in astronomy. And you never dragged topics on the carpet that were to him as a red rag to a mad bull. You knew that no secretary would last a week who was argumentative or fault-finding, or who showed her employer how much more she knew than he did.

Take it from me, daughter, that the salve-spreader is just as efficacious in the home as it is in the office. Husbands don't pine for a critic on the hearth. They want a woman who looks up to them as an oracle and who will tell them how great and wonderful they are, so don't forget that as long as you rub your husband's fur the right way he will purr under your hand.

You used tact in dealing with your boss. You gumshoed around his prejudices and peculiarities. You laughed at the right place in his stories, no matter how stale they were. You listened with bated breath while he talked about himself.

Try that out on your husband. Handle him with gloves. Lend him your ears. Jolly him along the way you want him to go, and that road will never lead to the divorce court.

In a word, work as hard to hold down your job as a wife as you did to hold your job as a secretary, and you will never get fired.

DOROTHY DIX.

Does Your Mirror Reflect Rough, Pimply Skin?

Then Use CUTICURA and have a clear skin

Apply the affected parts with Cuticura Ointment. Wash off after a short time with Cuticura Soap and hot water and continue bathing for several minutes. Pimples, rashes and all forms of skin troubles quickly yield to this treatment.

Ointment 25 and 50c. Soap 25c. Canadian Depot: Lyman Agencies, Limited, 286 St. Paul Street, W., Montreal. Made in Canada



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Probably the Greatest True Story Ever Written!

The story is deep. It is fundamental. It touches the lives of millions of married women in their homes and of other millions of men and women about to be married. It is a story that springs from the masses and therefore is common to us all.

BERNARR MACFADDEN

GARBO's story is basic because it represents what many people call genius, which usually springs from the common people and is usually thwarted in the common people by the natural laws of life. Nobody will ever know how many sparks of genius, how many flares of talent, how many knacks of doing something better than anyone else, have had to be surrendered by men to the daily drudgery of life and by women to their childbearing and the deadly routine of their home.

FULTON OURSLER Supervising Editor



GRETA GARBO—Woman of Destiny, about whose romantic affairs True Story reveals the whole truth!

CLARENCE BROWN, the director, introduced Garbo and Gilbert on the set. Half an hour later they were in each other's arms.

"A long kiss held them, their lips crushed together, their arms about each other. Garbo's eyes were closed. The world swung dizzily and melted away beneath her. There was nothing left but the wild beating of her heart, those strong young arms that held her so close, the fresh young lips pressed upon her own.

"Slowly the long lashes quivered upward, lifted like silken curtains, the great blue eyes gazed up and saw the dark, handsome young face bending above her, the fine dark eyes that were all aflame as they looked into hers.

"Garbo saw youth and love for the first time. She saw romance for the first time, with all its glamour and sweetness. And she knew that she was lost—"

Yet, today, Jack Gilbert is married to another, a sweet, fine girl, the mother of his child whom he adores, and Garbo, the silent, not meant by the gods for marriage nor for any man, stands alone upon her pinnacle—woman of genius, tragedy, mystery.

This is a great issue of True Story Magazine that has arrived on the stands today. It is great not only because it solves the Garbo mystery but because almost every one of its human documents deals deeply with some common problem of the people at a time when our welfare is concerned most earnestly with just such problems and experiences.

Get your copy of the October issue of True Story Magazine today. You shouldn't miss it at any time, not even if it were selling at many times its incidental price.

Contents of the October Issue

TRUE STORIES: The True Love Life of Greta Garbo—Prodigal Wife—My South Sea Romance—Heaven and Hell on Earth—She Made a Fool of Me—Why the World Beats a Path to My Door—Something to Live For—The Romantic Temptations of Clark Gable (Grand Climax)—Bride of the Night—Only Lovers Should Marry—My Two Mad Years.

SPECIAL FEATURES AND THE TRUE STORY HOME-MAKER: Bernarr Macfadden's Personal Message—Stranger than Fiction—Home Problems Forum—\$10,000.00 True Story Contest—The Magic of Cooking in Glass—New Fall and Winter Style Book—Handy Household Hints—Make Your Own Fall Wardrobe—Vital Food for Our Babies—Meals for a Penny a Dish.

OCTOBER

True Story OUT NOW TRUTH IS STRANGER THAN FICTION MAGAZINE

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FOR THE WOMAN READER

TRUE WRITING

You are writing each day a letter to men: Take care that the writing is true! 'Tis the one only gospel that some men will read— That gospel according to you! —The Record of America.

ANXIETY

Anxiety never yet successfully bridged over any chasm.—Ruffini.

SELF-DENIAL

The path of self-denial is the way to peace of heart.

QUICK SLIP COVERS

Slip covers for chairs and sofas are now being made with slick, speedy slide fasteners replacing the snap fasteners. These are not only convenient, but it makes a better looking cover as it can be made firm and look more perfectly tailored.

NEVER DIET WITHOUT CONSULTING DOCTOR

I recently saw an elderly lady who had been doing a very strict reducing cure which a friend of hers had told her about, writes a doctor. Largely as the result of this she was really very ill. The strict starvation that she had subjected herself to had had a bad effect on her heart, which happened not to have been particularly strong.

It is most important for people to realize that everyone is not strong enough to indulge in a strict reduc-

ing cure. Nobody should try starving themselves to any extent except under the supervision of a doctor and this particularly applies to elderly folk or anyone with a weak heart or kidney trouble.

Of course, young healthy people who want to cut down their weight slightly may with impunity eat rather less, avoid fat and starchy foods and take more exercise. But even these people if they are grossly overweight and can only "reduce" themselves with severe dieting should always consult a doctor before doing so and go and see him during the process.

A LITTLE CATCH

"Twice ten of us are six of us, and six of us are three, And twelve of us are six of us, as you may plainly see. But if with this you're not content and wish for something more, That eight of us are five of us, and five of us are four."

It's quite easy—when you know the answer, which appears at the foot of this verse.

THE POSER SOLVED

The solution to the "catch" set forth above is "the letters of the alphabet." Twice ten is twenty, and that's six letters—and so on.

FACIAL MASKS EASILY MADE AT HOME

Almond Meal is the basis of many of the most effective facial masks used in beauty parlors. You can mix your own almond

meal face pack, with little trouble. The trick in all these home-made masks is to anchor them right and keep them on your face until they dry out somewhat. For it is their drying that acts on the skin to cleanse it and stimulate it.

The best way to keep a pack tight against your face is to make yourself a muslin face mask that ties your face up nice and tight. Cut holes for the eyes, make darts to allow for the contour of your cheeks and then cut a separate strap to go under your chin and tie on top of your head, to hold your face into proper place while getting the mask.

To make an almond meal mask, you make a thin paste of the meal by mixing it with buttermilk. Just thin enough to spread easily over the face. If it is too thin it will slip right off.

Oatmeal masks may be made of left-over cooked oatmeal. Use three tablespoonful each of rose water and glycerin with two of oatmeal, if it is cooked solidly. Thin oatmeal won't do. Spread these masks over your face thickly and then tie on your muslin mask and lie down. Being in a reclining position is about the only way to keep the mask in place properly.

An Oxford undergraduate son of the vicarage discovered that he was uncomfortably short of boublons, so he spent some time concocting a letter which should have the right effect upon a somewhat severe parent. When finally completed the letter read: "My dear father, I wonder if you will oblige me very greatly by sending me a copy of this month's Parish Magazine, also a five-pound note. P.E.—Don't forget the Parish Magazine.

Manageress of Cafe: "Being attended to, sir?" Diner: "Well, I rang once and the waitress took my bell away."

Daintiness With Chic Styles

ILLUSTRATED DRESSMAKING LESSON FURNISHED WITH EVERY PATTERN BY ANNABELLE WOOLINGTON

It has trimmings altogether attractive.

The bias seaming of the bodice, curved hip seaming and slender panels are all slimming qualities. Every line has been carefully thought out to create a tall silhouette.

And it's so easy to make it.

Tobacco brown faille crepe silk made the original in combination with a novelty brown and white crepe.

Send for your pattern today and be first with what is new and smart for fall.

Black crepe satin will also make up beautifully in this model. Style No. 383 is designed for sizes 36, 38, 40, 42, 44 and 46 inches bust. Size 36 requires 2 1/2 yards 39-inch material with 1 1/2 yards 39-inch printed material and 3/4 yard 39-inch black.

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