

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

The TOMATO JUICE COCKTAIL needs

Lea & Perrins SAUCE

THE ADDED TOUCH THAT MAKES SO MUCH

By popular request a new small size of Lea & Perrins Sauce has been placed on the market priced at 25c.

THE COOK'S CORNER

LEMON WHIP PIE.
This is an attractive and refreshing pie, suitable for company luncheon or dinner.

1 package lemon-flavored prepared jelly powder
2 cups boiling water
2 egg yolks, well beaten
1 tablespoon grated lemon rind
2 egg whites, stiffly beaten
2 tablespoons powdered sugar
Whipped cream
Ripe berries or maraschino cherries

Prepare and bake a pastry shell of flaky pastry and set aside.

Add lemon-flavored prepared jelly powder to boiling water, stir until well dissolved; then stir into the well-beaten egg yolks and add grated lemon rind. Chill with occasional stirring until as thick as steamed honey, then whip frothy. Fold in the stiffly whipped egg whites to which powdered sugar has been added. Beat lightly and turn into pie shell. Chill until firm. Serve with a garnish of whipped cream and ripe berries or maraschino cherries.

LEMON TAPIOCA.
This simple dessert will be relished by youngsters and adults—and is suitable for either or both.

1-3 cup quick-cooking tapioca
3 cups boiling water
1-4 teaspoon salt
Rind 1 lemon (shaved)
1 cup sugar
1-2 cup lemon juice
2 egg whites stiffly beaten

Place tapioca, boiling water, salt and lemon rind in upper part of double boiler. Cook until tapioca is clear; stir often. Remove lemon rind and add sugar, lemon juice. Combine well, then fold in stiffly-beaten egg whites. Cool slightly, pile in sherbet glasses and chill.

LEMON APPLE PIE.
Many Table Talkers will like this combination for a pie filling.

2 tart apples, quartered, cored
1-4 cup butter 1 cup sugar
2 egg yolks, well beaten
2 tablespoons flour
Juice and grated rind 1 large lemon

2 egg whites Salt
Mace or cinnamon, if desired
Pastry Whipped cream

Steam or cook very tart apples which have been quartered and cored but not peeled, in a very little water. When very soft, rub through a sieve and add to the paste, the butter, sugar, well-beaten egg yolks, flour and juice and grated rind of lemon. Beat the egg whites to a stiff froth, add a pinch of salt and fold into first mixture with a tiny bit of mace or cinnamon if liked. Turn into a pastry-lined pan and place in a hot oven, 450 deg. F.; after 10 minutes, reduce heat sharply to 325 deg. F., rather slow oven, and bake until set. Cover pie with heavy paper if it seems inclined to brown too quickly. Cool and serve topped with whipped cream.

DR. CHASE'S PARADOL

HEADACHE and other pains

Dorothy Dix's Letter Box

The Question of How Much Housework a Husband Should Do When Both He and Wife Are Employed Outside is a Debatable One And Only Diplomacy Will Solve it

Dear Miss Dix—We have been married three months. Both myself and my husband work. However, my position is not a confining one and it is no trouble for me to cook and keep our apartment in order. We decided to divide the housework and each do half, but as things now stand I am doing about nine-tenths of the work. This makes me very unhappy, as I think my husband is not giving me a fair deal. When I say anything about it, he becomes very angry, as he really believes that he is doing half of the work. He makes such a colossal job out of every small task that it takes him four times too long to do it, and he thinks he is doing more work than he actually is doing. He is faithful and steady; gives me his paycheck each week; never leaves me alone; goes where I say and when I say, and is really trying to be a good husband. What shall I do? Shall I insist upon dividing the work exactly in half, or shall I do the work cheerfully and be thankful for all his good qualities? I am in such a state of mind over it that I am cross and unkind to my husband because I have this terrible feeling that he is not doing his share.

ESTELLE.

Answer:
I do not think that you have much love for your husband if you count the cost of everything you do for him and if you watch, like a taskmistress, to see that he gives you a like amount of service. In love it is more blessed to give than to receive. A woman who really loves a man finds her greatest happiness in ministering to him and making him comfortable, in doing little things for him. She does not begrudge every lick of work she does for him. It is her free-will offering on the altar of her devotion. Whether her husband does as much for her as she does for him does not enter into her calculations at all.

The old ideal of marriage was that the man supported the house and the wife turned it into a home by her labor. He brought home the bacon and she fried it. It was assumed that this was a fair adjustment of labor in the matrimonial partnership and that the man should no more be expected to help the wife with the housework than she should be expected to help him with his job.

Of course, when the husband and wife both work outside of the home this arrangement goes bloomy, and it is nothing more than fair that when the wife lends a hand at earning the money to support the home, the husband should take his turn in the kitchen. But, even so, I do not see how it would ever be possible to establish to a mathematical nicety just exactly what proportion of the work each should do.

If you are going to put it on a cold, hard, business basis, you will have to take into account how much money each brings in, and whether the amount of work each is to do is in a direct ratio to his or her pay envelope. If, for example, the husband earned \$40 a week and the wife \$20, would she have to peel twice as many potatoes as he did? If wife's hours were shorter than husband's and she worked less hard abroad, would not husband have a right to expect her to work harder in the home? And so on and so forth.

My advice to you is to quit trying to bargain with your husband about the housework and trying to see that you don't get cheated. You've got to meet marriage in a broader and more generous spirit than that. You can't collect your pound of flesh next the heart without stopping it beating for you. Try to make your husband happy. Try to make him feel that you do things for him because you love to do them for him, and you will find far more profit in it than in trying to make him do, lick for lick, as much of the housework as you do.

Dear Dorothy Dix—A young man recently married a girl who believed that the wife should be the banker. Two months before the wedding he began turning his weekly check over to her and she put it in the bank with her own check. The husband is not a waster nor a spender, and is not only able to earn, but also to handle the money he makes. To the minds of this young man and this young woman the question: What else has the husband that is as important to him as his household and family? is apparently unanswerable. The girl cannot imagine a faithful husband giving only a certain amount to his household. A married man no longer belongs merely to himself. He is part of a corporation which must provide food, clothes and shelter, and this generally absorbs his entire income. So where does the question of financial independence come in?

M. A.

Answer:
I grant you that the question of financial independence for either husband or wife in the average family, where the husband's earnings and the wife's management barely suffice to cover the necessary expenditures, is a more or less academic one. Also that if both the husband and wife are sensible and thrifty, it would not seem to matter which one handled the money. Yet it does.

If a man turns over all that he makes to his wife and she only gives him back what allowance she thinks fit for his current expenses; if the wife decides how and when and where the money shall be spent and if tradesmen go to her for payment of their bills, it automatically makes her the head of the house. She is the one whom outsiders must consider and conciliate. She is the one who is in authority. The pocketbook is the symbol of power, and the hand that carries that rules the roost.

You will never see a husband who turns over all of his property or his money to his wife who isn't henpecked. For proof of this look about among your acquaintances and you will find that the wife who has wangled her husband into letting her handle the money always says: "My house," "My car," "I am going to have the house painted," "I am taking the children to Florida." Or what not? Furthermore, such women always treat their husbands with a certain condescension. Perhaps because they realize they are better business men than their husbands are and have put something over on them.

I do not believe that any man can have to ask his wife for carfare and tell what he did with the quarter she gave him last week without coming in time to resent it, just as women resent having to ask their husbands for money that they know they have earned a hundred times over by their work in the home. I believe that financial independence, having some money of your own that you can do with as you please, that comes to you as a right and not a favor, is absolutely necessary to the self-respect of both a man and woman, and that neither can be happy without it.

Hence I believe that every husband should give his wife as generous an allowance as he can afford; that he should pay the family bills without grumbling, but that unless he knows himself to be a spendthrift and incapable of handling money, that he should keep his money in his own name and disburse it himself. And about a million wives are going to snatch me bald-headed for saying this.

DOROTHY DIX.

King Cole TEA

The Royal Drink

The HOUSEWIFE and HER ACTIVITIES

THE VANISHED FRIEND

Around the corner I have a friend, In the great city that hath no end. Yet days go by and weeks rush on, And before I know it a year is gone. And I never see my old friend's face, For life is a swift and terrible race. He knows I love him just as well As in the days when I rang his bell, And he rang mine; we were younger then.

And now we are busy, tired men, Tired with playing a foolish game, Tired with trying to make a name. "Tomorrow," I say, "I will call on Jim, Just to show that I'm thinking of him."

But tomorrow comes and tomorrow goes, And the distance between us grows and grows. Around the corner—yet miles away, "There's a telegram, sir," "Jim died today."

And that's what we get and deserve in the end— Around the corner a vanished friend. —Unknown

POORLY ARRANGED

Don't arrange your living room so that a large chair, table or davenport obscures the book case and it is necessary to move this piece of furniture in order to reach the books. It is anything but inviting.

THINNER HANGERS

If you are crammed for space in your clothes closet, make certain that you are using the thin wooden hangers and not those thick heavy ones. You will be surprised to find a difference that makes in the space on the clothes pole.

THE HOME PAPERHANGER

If you are tackling the papering by yourself and strike a section of wall where the plaster is loose, paste a piece of white cotton cloth over the bad place before applying the paper. The wall will be as solid as if replastered.

PRINCESS JULIANA'S WEDDING PLANS

No fewer than 380 societies are co-operating in the preparations for the festivities in connection with the wedding of Princess Juliana, writes the London Daily Mail's Correspondent at the Hague.

To do the work as expeditiously as possible, the representatives of these societies have formed themselves into fifteen sub-committees, each dealing with a separate branch of the celebrations or those on different days.

The celebrations will start on the day when the formal notice of the wedding is given to the registrar, that is at least ten days before the wedding itself.

On that day it is proposed to have a procession of all the organizations in the Hague which are not political in their objects.

It is generally thought that the wedding will take place towards the end of January.

BEAUTY SHOULD BE SEEN AND NOT HEARD

No girl should make beauty her main topic of conversation. One who talks about face treatments, discusses weight problems and pesters everyone she meets for advice about her complexion is likely to be pretty much of a bore. Correct care of complexion, hands, figure and hair is a personal problem and others are interested only in the results—certainly not in details of the methods. And this is true whether she devotes many hours a week to various creaming, brushing and exercise routines or has time to spend only a few minutes a day caring for her looks.

Furthermore, it is a mistake to

Today's Short Wave Radio Program
(All times in Eastern Standard)

THURSDAY, NOVEMBER 5

ROME
6 p.m.—News in English. ZRO, 31.1 m., 9.83 meg.

BERLIN
6:15 p.m.—Scenes from "Wallenstein's Tod" by Friedrich von Schiller. DJD, 26.4 m., 11.77 meg.

LONDON
7:15 p.m.—Short Story: "A Lonely Ride" by Bret Harle. GSP, 19.6 m., 15.31 meg.; GSD, 25.5 m., 11.75 meg.; GSC, 31.3 m., 9.58 meg.

PARIS
7:15 p.m.—Musical Program. TPA-4, 26.6 m., 11.72 meg.

BARACAS
8:30 p.m.—The Continentals. VVZRO, 51.7 m., 5.8 meg.

MONTREAL
9 p.m.—"A Waltz Dream"—vocal trio and orchestra. CROX, 49.2 m., 6.09 meg.; CURO, 48.7 m., 6.15 meg.; CURX, 26.6 m., 11.72 meg.

LONDON
9:26 p.m.—"Under Big Ben." A talk by Howard Marshall. GSD, 25.5 m., 11.75 meg.; GSD, 31.3 m., 9.58 meg.

TOKYO
12 midnight—"Overseas Program." JVH, Nazaki, 20.5 m., 14.6 meg.

devote more time to physical glorification than is absolutely necessary. One who spends all of her leisure hours with cold cream pot and nail file and never has time to read a newspaper or a book or to relax and think has a poor sense of values.

For the average individual, with no particular defects that need special attention, twenty minutes in the morning and forty minutes at night every day, plus two hours a week for the beauty shop or a home shampoo, should suffice. Business women, especially, have trained themselves to get through several setting-up exercises, a quick shower, creaming and application of makeup in just twenty minutes. At night a warm bath, simple face treatment, thorough brushing and a couple of whisks with nail file or emery board should require no more than forty minutes.

If you have to do reducing exercises, treat your face for blackheads or blemishes or go in for other extensive corrective routines, allow more time, of course. Otherwise, do the simple, preventative treatments that the best experts recommend, get yourself up as attractively as possible, then forget about the entire business.

ROMANS USED CINNAMON FOR FUNERAL FIRES

The Romans used cinnamon in ointments and balms, as well as in their cooking. It was also burned as incense and when a god was to be appeased or the shade of a departed spirit honored, cinnamon was added to the ceremonial fires. The biggest cinnamon fire ever recorded was built by Nero as part of the funeral rites for his wife, Poppaea. It is said he burned more than one entire year's importation on that occasion.

OIL HELPS REMOVE GRIT FROM THE EYE

If grit gets in anybody's eye, never dig for it with the corner of a handkerchief. Rather get out the castor oil bottle, make the sur-

Today these healthy Dionne Quins had Quaker Oats

EMILIE'S POISE
is remarkable. Calm, unruffled as normal children should be. Doctors say nervous, edgy children need the nerve-nourishing Vitamin B, supplied so generously by nature in Quaker Oats.

Photos Copyright, Star News Service, 1936

Dionne Experts set mother's right on family cereal

A lovely Cup & Saucer is packed in every Quaker Oats package marked "Cup & Saucer"

QUAKER OATS rich in Nature's Vitamin for bracing-up Digestion, Nerves, and Appetite

ferer tilt his or her head well back, drop a little of the oil into the corner of the eye, and no injury will be caused.

The following list may be useful to the ladies in getting ready that annual church supper or in entertaining on a large scale in their own homes:

Ten pounds ham—400 sandwiches.
One small loaf bread—20 slices.
One pound coffee, 3 gallons water—30 persons.
One pint oysters—6 cocktails.
One quart oysters—6 persons.
Five chickens, 15 head celery, serve 50 persons.
One gallon ice cream—20 persons.
One pint lemon ice—6 glasses.
One pint sweet cream—25 to 30 persons.
One layer cake—16 pieces.
Half-bushel potatoes—25 persons.
Thirteen to fourteen pounds chicken—25 persons.

One hundred and fifty sandwiches—100 persons.
Ten quart salad—450 persons.
Six veal loaves—150 persons.
Six pounds butter—150 persons.
Fourteen quart creamed potatoes—150 persons.
Twenty-four quart baked beans—100 persons.
Thirty-two pounds ham—150 persons.
Ten medium-size head cabbage for cold slaw—100 persons.

GINGER, YELLOW AND BROWN IN COMBINATION

Among the smart things "They Are Wearing" in Paris are many classically tailored tweed suits with felt hats and big knotted scarves which hide the blouses worn with them. Combinations of ginger and rust with beige, brown and yellow are favored, as, for instance, a suit in ginger tone yellow scarf and brown hat and accessories.

SIMPLIFY all YOUR BAKING WITH THIS

TRIPLE-TESTED EVERY-PURPOSE FLOUR

YOU can make lighter, fluffier biscuits, flakier pie-crusts, finer textured bread and better, richer cakes with this every-purpose flour. Ogilvie Royal Household Flour is triple-tested—tested for wheat quality before milling, tested for flour quality during milling and tested for baking quality after milling... all before you buy.

These regular tests are your assurance of perfect baking results in your oven when you use Royal Household Flour. It is smoother, silkier in texture, dependable—it never varies. And remember—it's an every-purpose flour—equally good for bread, cakes and pastry.

THE OGILVIE FLOUR MILLS CO., LIMITED
Montreal, Ottawa, Toronto, Fort William, Winnipeg, Regina, Medicine Hat, Calgary, Edmonton, Vancouver and Victoria

PRIZES:

1st\$500.00
2nd150.00
3rd100.00
4th75.00
5th50.00
6th25.00
10 prizes of5.00
20 prizes of2.50
TOTAL \$1,450.00	

This is What You Do
You may win a slogan of not more than 15 words relating to Royal Household Flour and good enough to describe this flour and its uses. It's easy to do. Here are a few examples: "But by the way, I'll be home in 10 minutes." "Made by the Ogilvie Flour Mills." or "A Guarantee of Uniform Baking Results."
You may send in as many slogans as you wish, providing you follow the simple rules below.

216 PRIZES

THESE ARE THE RULES:

- Use a plain sheet of paper and write out your slogan of not more than 15 words. Write your name and address clearly at the bottom and on the other side of the sheet write the name and address of the store where you purchased your Royal Household Flour.
- You may submit as many slogans as you desire, but with each one send the words "Ogilvie Flour Mills Co. Ltd." on the small label in every bag of Royal Household Flour. If you may send in a reasonably accurate facsimile of same.
- This contest will close on November 30th, 1936. All entries must be postmarked no later than that date.
- Address your entry to "The \$1450 Prize Contest, The Ogilvie Flour Mills Co., Limited" and mail it to the nearest Ogilvie office as is listed.
- This contest is restricted to RESIDENTS OF CANADA, ONLY. Employees of The Ogilvie Flour Mills Co., Ltd., and their families are not eligible to compete.
- In case of a tie the prize money will be equally divided. The committee of judges is composed of three independent, disinterested persons in no way connected with The Ogilvie Flour Mills Company Limited and their decisions will be final. No correct entries will be entered into and all slogans submitted will become the property of The Ogilvie Flour Mills Co., Limited.

RETAILERS
You can share in the Royal Household Flour Contest, too. The retailer named by the first prize will receive winners will each receive \$25.00