

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

How Do You Rate as a Father?

Dorothy Dix

Exhibits Five Types of Paternal Parent

What Kind of Father Are You? — Do You Turn Your Children Over to Their Mother to Rear? — Do You Consider Your Job Finished When You Support Them Do Your Children Fear You or Love and Honor You?

What kind of father are you? Are you a BUCK-PASSING father? Are you one of the men who duck all responsibility for their children and turn the job of rearing them entirely over to their mother.



Perhaps you are a highly intelligent man, a man who has had the brains and strength to achieve success in the world. Perhaps you have a special knack of handling men and getting the best out of them and inspiring enthusiasm and ambition in them.

And perhaps when you were young you married a girl who was pretty and sweet, but who had little mentality and who has never progressed an inch since the altar, nor shed a single one of the prejudices in which she was brought up.

You know that she is guided by her emotions instead of her reason; that her opinions are mainly superstitions, and that she hasn't enough judgment and enough firmness of character even to housebreak a puppy.

Yet you leave to her incompetent hands the molding of the plastic characters of your sons and daughters. You leave to a silly, ignorant woman, who does not know the way herself, the tremendously difficult task of guiding young feet through the perilous dangers of adolescence, and setting them upon the right road.

Don't you think that that is giving your children a pretty raw deal? Don't you think children have a right to have their lives shaped and directed by the more intelligent of their parents, and that the less fitted a mother is to rear them, the more it becomes the father's duty to impress his influence upon them and to make up as far as he can for her deficiencies?

And even if your wife is an intelligent woman do you think she is fit, alone and unaided, to bring up a family of modern children? Do you think she has enough backbone to cope with rebellious youngsters? What does she know about the temptations that assail them, and that the less fitted a mother is to rear them, the more it becomes the father's duty to impress his influence upon them and to make up as far as he can for her deficiencies?

Are you a CASH-REGISTER father? Do you feel that you have done your full duty to your children when you bought them real lace caps when they were babies and sport cars when they were grown? Do you feel that being fed and clothed is all they have a right to expect of you? Have you never given your children anything but money?

A lot of men are cash-register fathers. They never play with their children when they are babies. They never take a day off to chum with them when they are older. They never take them to the circus or go fishing with them. They never even try to get acquainted with their children and find out what they are thinking or what their tastes and desires and plans are.

Every now and then one of these cash register fathers complains bitterly about the ingratitude of children. He tells how he has slaved for his youngsters and how generous he has been to them, and now all the use they have for him is to see how much they can get out of him. Well, why not? It is his own fault. He turned them into the Gimme Boys and Girls. He never established himself in their minds as anything but a source of supply. He never made them think of him as a companion or a friend, or a playmate. He was just a pocketbook and all that a pocketbook is good for is to hold money. You can't snuggle up to it and get chummy with it as you can with a human being.

Are you a REAL father who gives his children love and understanding up little children and who sends them scurrying to their mother's lap for protection. Are you one of the fathers of whom their children stand in such fear that they hush their prattle when they hear his key in the lock, and who slip around as quiet as mice while he is in the house?

Are you one of the fathers who roar out corrections of the children at the table, and who never speak to one of them except to find fault? Are you one of the fathers whose children are so terrified of them that they make every request through mother, and whose whole youth is blighted by a tyranny under which they wither?

Are you one of the EGOTISTICAL fathers who is sure he knows best about everything, and who thinks he has a perfect right to do as he pleases with his children's lives and pick out their wives and husbands and decide upon their careers for them?

Are you a REAL father who gives his children love and understanding and companionship and does his best to help them over the rough places in life?

Which kind of a father are you? DOROTHY DIX.

Gardening

Gardening is not easily defined. It may be likened to a form of sport, because here we are in certain competition with Nature, growing a profusion of flowers that are not indigenous to this country, while friendly rivalry with neighbours in having the first corn or the largest dahlia also lends color to the comparison. But unlike most sport now-a-days, the fees are nominal and the membership democratic, open to the owner of a vast estate or to the humble tenant of a city cottage. But gardening goes far beyond providing healthy sport and recreation. It allows us to round out our lives by satisfying that craving for some creative work. In planting and developing a scheme of natural decoration for the ground about the house, we are really doing something for ourselves, something permanent, and something that will take our minds away from the daily grind and give us peace away down deep inside. We are also every materially catering to our aesthetic sense, creating masterpieces in flowers, grass, shrubbery and trees. And finally, and not least important, during this period of unsettlement gardening offers practically all of us an opportunity of reducing the cost of living and providing us with some definite endowment because in addition to flowers we have a long list of vegetables at our command. Even in the restricted area of the ordinary city backyard it is possible to grow enough vegetables to keep an average family supplied for a couple of months, and not only this but supplied with the very highest quality because vegetables never taste quite the same as those taken from the garden right at the door.

SHOULD PLAN NOW

But why bother about gardening now, with the echoes of the New Year's celebrations just dying away, your average person may ask? True, here in Canada, we have a bit of winter still before us and it will be some weeks before we can sally forth, spade in hand. But right at this point we might as well start shattering illusions by explaining that a good deal of success in gardening, and not a little pleasure too, lies in planning. The more we picture what we are going to do, the better the results. It is not necessary to worry over lack of means or experience. We can spend just as little as we like and we can get fun and satisfaction transforming a ten by twenty lot into some constantly changing picture of natural beauty. But what about the children? By all means leave them a place to play, or better still, allow them to associate in the work of planning and planting. Moreover, it is not necessary nor advisable to cover the whole place with flower beds. Better results can be obtained by seeding down the central portion in grass, which makes a much more satisfactory playground than dust or cinders, and then skillfully planting the edges with flowers, shrubbery and creepers which will lend privacy and screen unlovely fences and abrupt, straight lines. As for experience, every one must start somewhere. This will come as spring and flowers will come, and we will enjoy the process. It is preferable to plot our plans on paper, roughly drawing them to a scale. If one is the owner of the property something permanent should be worked out, the development to take place over a period of years. Against the house, breaking the rigid lines and corners, will be such creepers such as Boston Ivy and Virginia Creeper. In front of this we can put shrubbery or perhaps a tree or two and then flowers, perennials or annuals or maybe some spring flowering bulbs to go in next Fall. Generally speaking, the informal plan is the better. This will mean the taller growing plants like the dahlias, cosmos, giant zinnias, delphiniums, hollyhocks, annual larkspur and such things at the back, gradually tapering down to the little, tiny things like dwarf nasturtiums, marigolds and finally alyssum, lobelia and other edging plants. There will be paths to lay out, which should curve around the corners, or if there is not a reason make one by setting out a group of shrubbery and winding your path about this. Straight driveways, garages, necessary but ugly, telephone poles and sewer connections to screen. In our plans we must take several factors into consideration. The time of flowering is important so that we will have something in bloom all the time. Colors must be noted to prevent clashing. Heights are important or we are liable to have one flower hidden by another. But we have all this vital information in our old seed catalogue which, along with a good bulletin on gardening, procurable from either the Provincial or

What the Fashionable are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



2970 Peplums are tremendously smart vogue and are featured at all the Paris showings particularly for day wear.

Today's little sports type is a crepe patterned woolen with the pleasingly youthful pique collar and cuffs.

The center-front button trim gives it a lengthened line, which makes it equally appropriate for miss or matron. The sleeves show interesting detail.

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For The Cook

RICH FISH CHOWDER

Cut into small strips three or four slices of fat ham, and cook with one large onion, sliced thin, on a pan until onion is nicely browned. Pare and slice six medium-sized potatoes; remove skin and bones from two pounds of haddock, halibut, or other white fish, cut into slices, and arrange in alternate layers of potatoes and fish, interspersed with the bits of ham, in a deep kettle until all have been used up. Sprinkle each layer with seasoning of salt and pepper. Pour over the whole two cups of fish stock or court bouillon, cover, and simmer for half an hour or until potatoes are cooked. Add one pint of thin cream, let heat through for a moment and serve at once with small crackers.

Federal Department of Agriculture. Carrying out the informal idea, it is well to plant flowers in clumps of several specimens of the same variety and colour. When we turn to our vegetable plans, however, we must be formal with straight rows, carefully planting rows of early and smaller stuff in between those of taller and later plants so that we will get more out of our limited space. Another point to remember in both the vegetable and flower garden is to have those things that require most attention like flowers for cutting and vegetables such as lettuce and onions which are used frequently, near the door or in any case near some supply of water. But there is no hurry about actual details. The better plan is to investigate our wants in a general way and also the means at our disposal and gradually maturing final decisions.

Mothers, Mix This at Home for a Bad Cough

You'll be pleasantly surprised when you make up this simple home mixture and try it for a distressing cough or chest cold. It takes but a moment to mix and costs little, but it can be depended upon to give quick and lasting relief. Get 2 1/2 ounces of Pinex in any drug store. Pour this into a 16 oz. bottle, then fill it with plain granulated sugar syrup or strained honey. The 16 ounces thus made costs no more than a small bottle of ready-made medicine, yet it is much more effective. It is pure, keeps perfectly and children love its pleasant taste. This simple remedy has a remarkable three-fold action. It goes right to the cause of the trouble, loosens the germ-laden phlegm, and soothes away the inflammation. Part of the medicine is absorbed into the blood, where it acts directly upon the bronchial tubes and thus helps inwardly to throw off the whole trouble with surprising ease. Pinex is a highly concentrated compound of genuine Norway Pine, containing the active agent of creosote, in a refined, palatable form, and known as one of the greatest healing agents for severe coughs, chest colds and bronchial trouble. Do not accept a substitute for Pinex. It is guaranteed to give prompt relief if money refunded.

Permanent Face-Swelling Finally Traced to Neuralgia

The experience of Mrs. E. J. Barkner of 120 Alice Street, Guelph, was an interesting one. "I suffered with dreadful pains all over my face. Although I tried many medicines, my face remained badly swelled. A lady friend recommended Nerviline. Her experience had been very satisfactory. I used Nerviline with great benefit myself. I rubbed Nerviline over the neuralgic part of my face, and covered it with a piece of red flannel. Nerviline ended all my troubles, and I recommended it highly for neuralgia, rheumatism, painful joints, lumbago, coughs and colds. I think it is a necessity in every home." All dealers sell Nerviline in large 35-cent bottles.

NERVILINE Drives Out Pain

Just Pies!

All pies are divided into three kinds: Open, "knivvered" and cross-barred; no self-respecting pie is cut into more than four pieces. "Hub 'n' spoke," by the way, is not considered by serious thinkers a separate variety, but classified as a freakish off-shoot of the cross-barred family.

Now for a deep, dark secret concerning "open pies": You have all seen those wonderful French concoctions—strawberry, cherry or peach pies, and tarts, in which every piece of fruit remains perfect, covered with a luscious glaze? Like all truly great things, it is simple.

Use fruit jam, or preserve some of the fruit and cook it to a jam-like consistency with as much sugar as fruit. Put this through a fine sieve, heat over water (to prevent burning), and while it is very hot pour over the fruit already arranged in a shell of puff pastry. Cook in a very hot oven. The hot glaze seals the fruit and prevents the juices escaping.

The recipes that follow call for good plain pastry. Here is a simple sure-to-succeed recipe which makes enough pastry for two covered pies:

- 1 Cup Shortening
1-2 Cup Boiling Water
1 Tsp. Salt
1-2 Tsp. Baking Powder
3 Cups Sifted Flour

Melt the shortening in the boiling water. Beat with a fork until the mixture is creamy. Sift flour, baking powder and salt together. Blend quickly with the shortening mixture, using a fork. Set in cool place (on ice if possible) to chill. Roll out and use. Any remaining pastry may be wrapped in waxed paper, and will keep without deteriorating for several days in a cool place.

Fresh Coconut Pie. Grate fresh coconut. To 1 cup coconut add 1-2 cups mild (use coconut milk and fill up with fresh milk to the required amount). Yolks of 3 eggs, a pinch of salt, and 1-2 cup of granulated sugar and 1 tsp. melted butter. Mix ingredients, beat all well for several minutes. Line a pie-plate with rich pastry, fill with the mixture, and bake until mixture is set, starting pie in hot oven to set crust for first 15 minutes, then lowering heat until mixture is cooked. When done, cover with meringue, and bake to light brown.

Bakewell Pie. Line a fairly deep pie-dish with short pastry, spread a layer of stiff jam on the bottom. Beat well 3 egg yolks, add 2 cups rich milk, 2 tbsps. sugar, 2 tbsps. cracker crumbs, 2 tbsps. chopped blanched almonds, 1 tbsp. almond flavoring, and pour into pie-dish. Bake for 30 minutes, or until centre of pie is firm, starting pie in hot oven to set rim, then reducing heat at end of 15 minutes to finish cooking the custard mixture. Cool slightly, then sprinkle sugar thickly on top, and put back in oven until sugar is melted to nice golden brown. A meringue, or whipped cream, may be used instead of sugar.

Syrup Pie. 3 Tbsps. Golden Syrup
1 Cup Bread Crumbs
Grated Rind 1-2 Lemon
Juice 1 Lemon
Method: Mix crumbs with golden syrup, add grated rind and strained juice of lemon. Place mixture in pie-plate lined with good pastry, and bake for 30 minutes.

Carrot Pie. 1 Cup Cooked Carrots (mashed)
1-2 Cup Sugar
2 Eggs
1 Pint Rich Sweet Milk
2 Tbsps. Molasses
1 Tsp. Cinnamon
1-2 Tsp. Ginger
Method: Mix all together in order given. Bake in one crust. Molasses may be omitted, if desired.

Cocoa-Marshmallow Pie. 4 Tbsps. Cocoa
3 Tbsps. Cornstarch
1-2 Cup Sugar
2 Cups Milk
1 Tbsp. Butter
1 Tbsp. Vanilla
12 Marshmallows
1 Tbsp. Coconut
Method: Line medium-size pie-plate with pastry and bake in hot oven for 12 minutes. Mix cocoa, cornstarch, sugar, pinch of salt, add milk, and cook in double boiler for 30 minutes, stirring constantly until thickened, then occasionally afterwards. Add butter and vanilla, remove from heat. Pour into pastry shell. With scissors cut marshmallows in strips and sprinkle over top of pie. Sprinkle with coconut, place in hot oven until marshmallows are puffed up and brown.

Lemon Sponge Pie. 2 Tbsps. Butter
1 Cup White Sugar
2 Egg Yolks
2 Tbsps. Flour
1 Lemon (Juice and grated rind)
1 Cup Sweet Milk
To well beaten yolks of eggs, add



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Cold Weather Dishes

Clam Chowder

- 8 inch cube fat salt pork.
1 sliced onion.
1-2 cup cold water.
1 quart clams.
4 cups potatoes cut in 3-4 inch cubes.
2 cups boiling water.
1 cup stewed and strained tomatoes.
1-4 teaspoon soda.
1 cup scalded milk.
1 cup scalded cream.
2 tablespoons butter.
Salt.
Pepper.
8 crackers.
Cook pork with onions and cold water 10 minutes; drain and reserve liquor. Wash clams and reserve liquor. Par-boil potatoes 5 minutes and drain. To potatoes add reserved liquor, hard part of clams, finely chopped and boiling water. When potatoes are nearly done, add tomatoes, soda, soft part of clams, milk, cream and butter. Season with salt pepper. Split crackers soak in cold milk to

sugar, butter, flour and gradually the milk. Beat until mixture is like cream, then add grated rind and juice of lemon, then fold in egg whites which have been beaten until stiff and dry. Line pie-plate with pastry, and pour in mixture. Bake until filling is set and crust is cooked, starting pie in hot oven and reducing heat in 15 minutes.

Orange Sponge Pie. Use grated rind and juice of 2 oranges and juice of 1-2 lemon, instead of 1 lemon called for in Lemon Sponge Pie.

Almond-Lemon Pie Add 1-2 cup finely chopped or ground almonds to lemon filling in lemon pie recipe.

Apricot Sponge Pie. Put 1-2 cup butter and 1 cup brown sugar in pan on fire and stir until sugar is melted, but not burned. Add the drained fruit from 1 can apricots. Make a batter from 1 cup granulated sugar, 4 egg yolks, 1 cup flour, 1 tsp. baking powder, pinch of salt, 2 tbsps. of the fruit juice, then fold in the stiffly beaten egg whites.

Put this batter over apricots in pan, put pan in oven and bake 30 or 40 minutes, until cake mixture is cooked. Cool, and turn out on plate. Cover with whipped cream.

The Needle Book. Make the leaves of your new needle book of chamoise skin instead of flannel. Needles thrust through chamoise skin will never rust.

Etiquette

By Roberta Lee

Q. If guests are staying in our home, who is to defray such expenses as street car and taxi hire?
A. The host.
Q. How many guests may be invited to a dinner?
A. One should not ask more guests than the table will comfortably accommodate without crowding.
Q. Which is the more formal, an opera party or a theater party?
A. The opera party.

A Morning Smile

A tourist who was traveling through the Kalahari desert happened to meet an old inhabitant of his son.
"It looks as though it's going to rain."
"Well, I hope so; not so much for myself as for my boy. I've seen rain."

moisten and reheat in chowder. Yield 8 servings. One serving: Total, 235 calories; protein, 30 calories; fat, 94 calories; carbohydrates, 111 calories.

Split Pea Soup

- 1 cup dried split peas.
2 1-2 quarts cold water.
2-inch tube salt pork.
1-2 onion.
3 tsp. butter.
1-2 tsp. salt.
1-2 tsp. pepper.
2 cups milk.

Pick over peas and soak several hours, drain add cold water, pork and onion. Simmer 3 or 4 hours until soft. Rub through a sieve. Add butter, salt and pepper. Dilute with milk, adding more if necessary. Water in which a ham has been cooked may be used in such a case over salt.

Yield: 6 servings. One serving total, 292 calories; protein, 51 calories; fat.

Just One Expense

It is not extravagant to have a hand a number of seasonings at hand, as so little is used in any one dish that they last for many months. A few drops of kitchen quest will make an interesting garnish out of an insipid one, and there is no limit to the interesting things one can do with varied seasonings and flavoring. It makes for more interesting cooking.

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