

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

Shall We Criticize Our Children?

Dorothy Dix

Describes Blighting Effect Of Reproaches

Why is it That Parents Fail to Recognize the Power of Suggestion in Dealing With Their Children? — They Prophecy Failure Instead of Success, and Then Blame the Children When Their Words Come True

PARENTS' GREATEST MISTAKE

(Continued From Wednesday)

It is a strange thing that men and women who know that praise, not blame, is the Archimedes lever by which you can lift the world, do not realize that it is even more effective when applied to children than to grown-ups.



You can tell Jimmy 10,000,000 times to wash behind his ears and keep his nails clean, and he will still be a very imperfect ablutitor, but express admiration for the one time he gets himself really clean and call attention to how well he is groomed and in the quickening of an eye you can turn him into a dandy.

You can nag at Johnny about the way he eats,

and about taking his hat off when he comes into a room, and standing up when a lady enters, and your words will apparently go in one ear and out of the other without producing the slightest effect.

A famous scholar tells that when he was a lad he was a poor student at school, not in the least interested in getting an education, but one day at his mother's dinner table he happened to know the date of some historical event that came up for discussion.

Millions of mothers had worn inches off the ends of their tongues in vain, telling Sally to hold her shoulders up and not to slouch, when they could have worked the miracle in an instant by telling her that when she held herself straight she had a figure exactly like Norma Shearer's.

Millions of other mothers are always reproaching their daughters with being lazy and selfish and leaving them to do all the housework without getting a hand's turn of assistance, but they could convert these same girls into mother's little helpers by boasting of how well they could clean up a room or cook a dinner.

And so it goes. Children get hardened and callous to fault-finding from their parents because they are so accustomed to criticism that it makes no more impression upon them than a toy arrow on a rhinoceros' hide, but they are always amenable to praise and as anxious as grown people to live up to what people think of them.

The power of suggestion is one of the most potent forces in the world, and why parents are not wise enough to realize this and use it for good instead of evil, no one knows. But they rarely do. They prophesy failure rather than success to their children. They discourage them oftener than they help them out, and they do not hesitate to let their children see that they expect the worst of them.

"Mother has no faith in me. She does not trust me. She is always accusing me of doing things that I would never dream of doing," innumerable girls will to me. One knows that the mother is only trying to protect the girls and warn them against dangers, and yet how much more effectually could she have done so by making her morale feel that she knew she could trust her and expected only the best of her.

Nor is anything a greater stimulus to a boy than to know that his father expects him to make good; that his father admires him and believes in him. For, after all, youth is untried and easily discouraged and it needs some one to buck it up when things go against it.

Of course, the parents who are forever criticizing their children say that they do it to suppress conceit in the youngsters and to keep them from thinking too highly of themselves, but while humility may be an admirable virtue, it is not one of the qualities that make for success in life.

It is those who admire themselves, who believe in themselves, who are happy in their self-complacency, who are go-getters, so parents do their children a bad turn when they destroy their egotism.

Of course, it is necessary that parents should tell children of their faults, but it should be done tactfully and seldom. There should be none of that continuous criticism, that perpetual fault-finding that bangs like a pall over childhood, that makes it self-conscious and timid, and that blights it with the fear of what mother and father will say.

DOROTHY DIX.

(End of Series)

BEAUTY IN THE MORNING

How you thrilled at his eyes adored you at breakfast. How comforting to know that as you slept Pompeian Night Cream had restored the youthful smoothness of your skin.



Now, as always, you may pay more for beauty preparations but you cannot buy better than the NEW

Beauty Powder (1 shade) 65c. Rouge (16 shades) 60c. Night Cream (Gleaming) 60c. Day Cream (Vanishing) 60c. Indesible Lipstick 60c. Talc 25c. Dusting Powder \$1.00. Massage Cream 60c.

POMPEIAN BEAUTY PRODUCTS LONDON - PARIS NEW YORK - TORONTO

Worth your preference



You'll like the flavor

Always Packed in Aluminum

Canadian Cookery For Canadian Women

By Mari Moore. Specially contributed to the Guardian for Guardian Readers.

Corn on the Cob, Roasted Corn

Corn For Everybody

For the first time in years I believe we have enough corn to satisfy even my corn hungry family.

We took a sporting chance on the weather and planted corn in the middle of April. And at the middle of each month since a successive planting has been made. I wish I could invite every reader to a mammoth corn feast in our woods.

When buying either of the two most popular varieties—evergreen and golden bantam—one would always look for the ears that have fresh, green husks, and plump, tender, milky kernels.

Never buy corn that has been husked for to obtain the full sweetness the husks must be left on until just before cooking.

Important Note on Cooking Corn

Never cook young, tender corn more than eight minutes. Corn needs only to be cooked long enough to "set" the milk. Longer cooking toughens corn. In any of the following recipes using fresh corn, eight minutes are as long as it should be cooked.

Regardless of our propaganda on cooking vegetables in as little water as possible, we have found that corn on the cob should be cooked in boiling salted water to cover. For when fresh corn is at its prime, the markets abound in other fresh vegetables, which gives us a generous supply of minerals.

Boiled Corn on the Cob

We recommend this method:

Just before the corn is to be cooked, husk it, removing all the silk with a clean stiff brush. In boiling corn, never start with cold water, as this prolongs the cooking and toughens the kernels. Drop the husked corn immediately into boiling hot salted water, and boil from five to seven minutes for young tender corn, never more than twelve minutes for older corn. When tender, drain at once, and serve. Plenty of butter should be supplied. Corn becomes watery, and unappetizing if allowed to stand in the cooking water for any time after cooking is accomplished.

By now we are all familiar with the corn borer, but for those inexperienced buyers who do not recognize its presence you need only look for a small hole which has been bored straight through the husk. The corn borer and results of his ravages may be cut out, but are rather sickening.

Corn Roasted in the Oven

This has much the same nutty flavor as that which is roasted over an open fire. Select fresh ears of corn with the husks on. Arrange in a covered roaster, adding no water, and bake in a hot oven of 450 deg. Fhr. for from 20 to 30 minutes, then remove the husks and silk and serve immediately.

It is a frequent point of discussion how to eat corn most gracefully. Small silver handles made especially for the purpose may be inserted one in each end. However, without these corn seems more enjoyable, and the corn may be broken into halves or thirds, depending on the length of the cob, and held in the left hand while you are eating. (Maybe I have missed my calling. I might be writing a feature entitled "Timely Tips on the Etiquette of Eating or What Have You.")

My food chemist friend says of corn on the cob:

"Eat all the green corn or cut off all you want for a meal, it takes the place of meat and starchy foods, and is easily digested. It positively will do no harm to a normal digestive tract."

"Can be combined with one or two non-starchy vegetables, but absolutely nothing else, (meaning bread or potatoes or dessert.) An entire meal may be made of corn."

Corn and Bacon

In the south where corn on the cob is "Roastin' Ears"—I have been served this delicious dish for breakfast with hot biscuits. Not dietetically correct, I know—but oh!—the flavor. Cut corn from the cob—have bacon sliced very thin and fry. Take up bacon, pour out extra fat, and fry 1-2 cups of corn just long enough to set milk and to crispen edges of kernels, stirring almost constantly. Serve both on hot platter, piling corn in centre, surrounded by the crisp slices of bacon garnished with parsley.

Corn and Tomato Chowder

When this chowder is served, it will be the complete main course.

One half pound salt pork, 1 large onion chopped, 2 cups fresh tomatoes, 2 cups green corn cut from cob, 3 cups boiling water, 1 cup potatoes, 1 tablespoon chopped parsley, 1-2 teaspoon salt, 1-4 teaspoon pepper. Cut pork in small pieces, and try out, remove fat scraps, add onion, and cook until soft. Add tomatoes, corn, water and parsley. Cover and simmer one hour. Add potatoes (diced) and seasonings. Cook until potatoes are tender, serve with crackers.

Cream of Corn Soup

This is the most delicate and suitable for every one, but especially delicious for invalids and appetites that are hard to tempt.

Five cups corn cut fresh from the cob, 5 cups milk (or part milk and part white stock), 2 tablespoons flour (the flour is always omitted in our house), 2 tablespoons butter, salt and pepper, 2 egg yolks. Put the corn into a double boiler and heat with one quart of milk for 20 minutes. Make a white sauce of the milk and corn, flour and butter, add salt and pepper and cook five minutes. Rub the soup through the strainer, beat the yolks of the eggs well, and add to them the remaining cup of cold milk, stir this mixture into the soup, cook for a minute or

A Morning Smile

Merle Lowell said at an ad men's banquet in Boise:

"At my boarding-house in my youth I claimed one day such slogans as 'Safety first' were easy enough to invent. My landlady offered to bet I couldn't invent a slogan for her boarding-house. 'The waitress was serving at the time a dish of little brown cones—you know them—and I sprung the slogan on her. 'Let bygones be croquettes,' I said."

two, stirring constantly. Mill with rotary beater and serve at once. Corn Creole

One quarter pound bacon, cut finely, 3 small onions, sliced, 2 cups chopped fresh tomatoes, 2 cups corn fresh from the cob, 1-2 cup chopped green peppers, salt and cayenne. Toast or crackers. Fry the diced bacon with the onions and peppers. Add tomatoes and other ingredients, and when bubbling hot add corn and cook for from five to seven minutes, then serve piping hot with the toast or crackers. This is a delicious camp fire meal.

Baked Corn With Green Peppers

A delicious one piece meal.

One green pepper, minced, 2 plimientos, 1-2 onion chopped finely, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, 1-4 teaspoon pepper, 1-4 teaspoon mustard, few grains cayenne, 1-2 cup milk, 2 cups fresh corn from the cob, 1 egg yolk beaten. Mix all together except the corn and place in oven and when heated through and bubbling, add the corn and sprinkle over buttered crumbs, and bake ten more minutes, which will allow the milk in the corn to set and the crumbs to become a golden brown.

Corn Souffle

Two tablespoon butter, 2 table-spoon flour, 1 cup milk, 1 teaspoon salt, 2 eggs, 1-4 teaspoon paprika, pepper, 1 pimiento or 1-3 cup minced green pepper, 2 cups green corn, 1-2 cup grated Cheddar cheese. Make a white sauce, using the fat, flour, milk and seasoning. Rub the pimiento through the sieve and add it to the sauce. Remove from fire—add the cheese and stir until dissolved. Add the corn to the mixture, cool slightly, then add the beaten egg yolks, and fold in the stiffly beaten whites. Turn into greased baking dish, set the dish in a pan of hot water, and bake (oven poach) in a moderate oven until the egg is set about thirty minutes.

Corn Fritters

Two cups corn cut fresh from the cob, 3-4 teaspoon salt, 1-3 teaspoon pepper, 1 beaten egg, 2 teaspoons melted fat, 1-2 cup milk, 2 cups flour, 1 teaspoon baking powder. Chop corn coarsely if necessary, then add remaining ingredients. Beat well and drop by spoonfuls into deep hot fat heated to 360 deg. Fhr. Fry until golden brown, turning four places in heated warming oven until all are finished. Delicious for luncheon, with a green salad.

I cannot imagine anyone wanting me to go into the subject or corn more thoroughly, but if you do, just write to me.

For The Cook

CITRUS FRUIT

If you are having any kind of party you will plan for one delicious iced drink—to serve either with the main refreshments or during the evening as everyone likes to do at a bridge party, dance or other thirsty occupation. This is one of our most refreshing beverages—the quantities given will serve twelve.

3 lemons. 6 oranges. 1-3 cup powdered sugar. 6 bottles gingerale. Half-fill the glasses with ice cubes, if you have a mechanical refrigerator—and when you put the water into the freezing drawer, drop a Maraschino cherry or red bottled grape into each cube-section, to freeze there and add its note of color later. Fill the glass with freshly-mixed sweetened fruit juices and gingerale — we squeeze the fruit juice we think we will require and stir the sugar in it until we are satisfied it is thoroughly dissolved. It takes but a moment at serving time to combine this with gingerale.

Flapjacks Griddled

Sometimes when there is a dearth of ideas for the noonday meal or for a supper that is light and yet hearty, there is no better answer than hot and delicious pancakes (or griddle cakes, flapjacks, flannel cakes or whatever you prefer to call them).

Not the dish you would choose for one of the hotter days, perhaps, because of the fact that one has to really preside over their cooking. But for two people, there is the table grill, and besides, every day is not a warm day. Here and there, you will find just the moment for pancakes of one or another of the many kinds that offer—even in Summer weather. This group of recipes does not pretend to cover the scope of the griddle or pancake batter—it merely suggests a number of types from which each Table Talker may choose something that appeals at the moment.

Sour Milk Griddle Cakes

1 1/2 cups flour 1-2 teaspoon salt 2 teaspoons baking powder 1-3 teaspoon soda 1 egg 1 1/2 cups sour milk 2 tablespoons shortening melted Sift dry ingredients together; add egg, milk and melted shortening. Mix well and bake on hot, slightly greased griddle, turning only once.

Griddle Cakes

2 cups flour 1-2 teaspoon salt 4 teaspoons baking powder 2 eggs 1 1/2 cups milk 2 tablespoons melted shortening. Sift dry ingredients into bowl; add beaten eggs, milk and melted shortening. Mix well and bake by spoonfuls on slightly greased hot griddle. When bubbles appear, turn cakes and brown either side. Do not turn a second time. Serve immediately on hot plate with butter and maple syrup.

Bread Crumb Griddle Cakes

Soak 1 cup stale bread crumbs in 1-2 cup water 10 minutes. Add 3-4 cup milk. Sift together 1 cup flour 4 teaspoons baking powder and 1-2 teaspoon salt. Add with two beaten eggs and 4 tablespoons melted shortening. Mix well and bake on slightly greased hot griddle.

Corn Meal Griddle Cakes

1 1/3 cups corn meal 1 1/2 cups boiling water 1 tablespoon shortening 3-4 cup milk 1 tablespoon molasses 2 3 cup flour 1 teaspoon salt 4 teaspoons baking powder

Four boiling water over corn meal and shortening, stir and let cool. Add milk and molasses then flour sifted with salt and baking powder. Beat well. Bake on hot slightly greased griddle turning only once.

Rice Griddle Cakes

1 cup boiled rice 1 cup milk 1 tablespoon shortening 1 teaspoon salt 1 egg 1 cup flour 2 teaspoons baking powder

What the Fashionables are Wearing Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

How much more attractive one appears in a dress of simple smartness.

Today's darling little frock, that is equally suited for town or resort, is immensely likable.

It is gay and yet extremely practical. It takes but a short time to make it, and above all is not in the least costly.

Carry it out in orange-red and white tub silk print as its inspirator, topped by plain white silk, and you'll adore it.

A brown and white candy striped batiste print with plain sheer white batiste or a white voile with yachting blue polka-dots with plain toning blue voile is charmingly cool and chic.

Style No. 657 is designed for sizes 12, 14, 16, 18, 20 years, 36 and 38 inches bust.

Size 16 requires 2 1/2 yards 35-inch with 1 1/2 yards 35-inch contrasting. All patterns 15 cents in stamps or coin (coin preferred). Wrap coin carefully.



Form for dress pattern: No. 657. Size, Name, Street Address, City, State

Mix rice, milk, melted shortening salt and well beaten eggs; stir in flour sifted with baking powder, mix well. Bake on hot slightly greased griddle, turning only once.

Buckwheat Cakes

2 cups buckwheat flour 1 cup flour 6 teaspoons baking powder 1 1/2 teaspoons salt 2 1/2 cups milk or milk and water 1 tablespoon molasses 1 tablespoon melted shortening Sift together flours, baking powder and salt; add molasses and shortening to liquid; beat well. Bake on hot, slightly greased griddle turning only once.

Kennedy Is Jubilant For Ontario Farmer

TORONTO, Aug. 25.—"It is a splendid thing for Ontario farmers," declared Hon. T. L. Kennedy, Ontario Minister of Agriculture, in reference to the preferences granted Canada by Great Britain. "Particularly will Ontario farmers benefit in the egg, fruit and dairy clauses. It will mean that Ontario, with the rest of Canada, will have new markets."

"Ontario is not much of a country for butter production, the province importing considerable butter at present. But we do manufacture cheese. The change in the cheese tariffs, giving preferences under which Canadian cheese can enter Britain, means that Ontario cheese prices will increase. "The situation is that not only that domestic price react directly

do we find an export market, but to our ability to sell elsewhere," continued the Minister. "For instance, if we can sell cheese abroad we withdraw from the supplies in Ontario and bring about a reaction increase the Ontario price.

"The result is that the Ontario farmer is going to receive the benefits which he needs and deserve in the preferences on fruit, we will also benefit. We do not at present dry much fruit, but we have an annual waste of apples which may now find an export in this style. I would not be surprised to see drying machinery being installed throughout the country very soon."

"The egg preferences are also a blessing, for here, again, the reaction upon the domestic price will become noticeable," declared Hon. Kennedy. "We import eggs in Ontario now by the millions. But we also have many egg producers. They will benefit by the rise in prices which an export market provides domestically.

"In fruit, we will now have an advantage which we have always lacked in competing against our big fruit rival, the State of Virginia. In both raw and canned fruits we will benefit and we may also take advantage of the dried fruit preferences which have been granted. All in all, it is a most welcome and satisfactory schedule for Ontario farmers."

Young Wife—Tom, it's just about a year since our honeymoon when we spent that glorious day on the sands. Tom (gloomily) — We little thought then we'd be spending our first anniversary on the rocks.



Lively Youngsters

CHILDREN so often feel better when they eat light, crisp foods instead of hot, heavy dishes. Give them Kellogg's Corn Flakes and milk for supper. Easy to digest. They'll sleep like a top. For breakfast, lunch, late snacks — Kellogg's are healthful, delicious and economical. Quality Guaranteed.



Enjoy a bowl of Kellogg's

Suffered Severely With Pimples Over Face. Cuticura Healed.

"For over a year I suffered severely with pimples that were scattered all over my face. At first they were small and I paid little attention to them. Later they became hard, large and very itchy, causing me to scratch, and when I scratched they used to fester. They were very painful. "A friend advised Cuticura Soap and Ointment so I purchased some. After using one box of Ointment and one cake of Cuticura Soap they started to get better, and before I had finished the second box of Ointment they were healed." (Signed) Miss Margaret E. McDonald, Kouchibouguac, N. B. Soap 25c. Ointment 25 and 50c. Talcum 25c. Sold everywhere. Sample each free. Address Canadian Depot: Lyman Agencies, Limited, 295 St. Paul St., W., Montreal.