

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

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



And here's the cutest idea of the moment. A light weight woolen jacket dress. It's in the new mauvy-brown tweed effect. The cunning tuck-in blouse is vivid yellow plain woolen. It closes at the center-front under the attached Peter Pan collar, with bow tie of brown crepe de chine. The skirt has an inverted plait at the center-front and at the center-back, providing the necessary width to the hem, but retaining its smart straight-line styling.

You'll find the straight box-type jacket very easily put together. The fronts of the jacket are simply underfaced and rolled, forming the revers.

Style No. 615 may be had in sizes 6, 8, 10, 12 and 14 years. Size 8 requires 2 1/2 yards of 39-inch material for jacket and skirt with 3/4 yard of 39-inch material for blouse and 1 1/2 yards of 39-inch lining.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred).

Price of pattern 15 cents.

No. 615. Size

Name

Street Address

City

Etiquette

By Roberta Lee

Q. If a woman does not wish a man, whom she has met on the street, to accompany her, how can she rid herself of his society?

A. By saying that she has an errand in a near-by shop. Then she will enter that shop.

Q. May a boy who has been "cut on" at a dance, "but back" on the man who took his partner from him?

A. No, but he may cut in on a third man if he wishes.

Q. Is it necessary to introduce guests at a small luncheon or dinner?

A. By all means do so.

Why Is a Man? Explains Conundrum to Women

Dorothy Dix

"Men Are One Thing to Men and Another Thing to Women, and That is Why No Woman Can Understand a Man, Any More Than a Man Can Understand a Woman," Says Dorothy Dix

A despairing woman asks: "Why are men like they are? Why do they think they are so superior to women and so much stronger than women and then demand more of women than they demand of themselves or any other man? Why do they blame everything that goes wrong on the wife? Why are they so selfish, stubborn and contrary? Why is a man, anyway?"

Well, women had to have somebody to marry, didn't they? So the Good Lord provided man, which, though not entirely satisfactory and in need of many repairs and improvements, still fills the bill as a husband fairly well. At any rate, he is better than any of the synthetic substitutes that feminine ingenuity has been able to devise, and it is observable that those ladies who have espoused careers or who are wedded to their art or who have entered into partnerships in business concerns are perfectly willing to scrap these alliances when a real live husband appears in the offing. A man is something a woman cannot be happy without, even though she is miserable with him.

And if men were better, they would be worse as husbands, if you get what I mean, because no woman could endure to live with a godling who had no faults nor weaknesses, who was never swayed by prejudices nor passions and who was always right about everything—who was really as superior and wise as a lot of men think they are.

What congeniality could there be between a poor, frail human woman and a perfect man? We may admire people for their virtues, but we love them for their follies and it is only after a wife has forgiven her husband ninety-and-nine times that she begins to feel really tender and protective toward him, that she really gets the mother feeling that makes her blind to his shortcomings.

The reason that men demand more of a woman than they do of themselves and other men is because they never take a woman's work seriously and they think she is built along different lines, anyway, and that things don't affect her as they do them. A husky, able-bodied man knows, for instance, that taking care of the children for a single Sunday afternoon reduces him to a mental and physical wreck, but he thinks it is just fun and play for a frail little woman to do it six days a week and he says that by Jove he wishes he didn't have anything to do but stay at home and do the housework and look after the children.

And every man expects a woman to be twice as good as he is, because he has the idea that she is not subject to temptation as he is and that she has no spirit of adventure in her and that she is never lured by the promise path, or feels the urge of the flesh, and that the most that she ever wants to say when she smashes her thumb when she is hanging a picture is, "Oh, fudge!"

And, of course, the reason men always blame the wife is because it is a hereditary trait that has come down to them from their first male ancestor. Besides, it is the perfect alibi for everything they do and don't do. It saves their faces and without doubt it is the convenience of having a goat handy in the family that drives many men into matrimony.

So that's that, but, still and all, men are funny in their dealings with women, and why they do as they do is something no woman has ever found out. For example:

Before marriage a man will spend every evening in a girl's home telling her how beautiful and wonderful she is and how different from every other woman and listening with absorbed interest to everything she says. Apparently he finds her congenial and interesting and a fascinating companion.

But as soon as they are married and she expects him to settle down across the bridge lamp from her, he beats it away from home as often as he can, yet his wife has exactly the same amount of brains and carries the same line of conversation and has the same little tricks and manners after marriage as she did before.

A man will marry a woman for one thing and expect her to turn into the exact opposite as soon as the wedding ceremony is over. He will marry a girl because she is gay and frivolous and knows nothing on earth except how to dance the Charleston and expect her to turn into a serious, sedate and helpful wife who is a good cook and dime-nurse. A man who is a scholar will marry a Dumb Dora who never even read a best seller and expect her to be an intellectual companion to him.

A man will work himself to death to give his wife fine clothes and a handsome home and a high-powered car, but he will never pay her a compliment, or tell her that he loves her or show her any little tenderness, although he knows that she is just eating her heart out with longing for some sign of affection from him and that she would rather he would jolly her along than give her all the money in the world. He knows that a few soft words would make her happy and he never says them.

Men are often lavishly generous to women, but seldom just. Men like to make women presents, but they hate to pay them what is coming to them. Many a man who refuses to give his wife an allowance lavishes real pearls upon her. Many a wife who never has a nickel in her purse has a charge account at every store in town.

The man abroad and the man at home are as different animals as a lion and a lamb. Many a man who is a heroic and commanding figure abroad is a peevish little boy at home. Many a general who commands armies is scared to death of some little two-by-four wife. Many a man who opens champagne for chorus girls howls over the baby's milk bill.

And so it goes. Men are one thing to men and another thing to women. And that is why no woman can ever understand a man any more than a man can understand a woman. DOROTHY DIX.

THE OLIVE

The green olive is said to be a relish; the ripe olive, a food.

The ripe olive is bland of flavor because of the oil that is present in the ripened fruit.

When olives are just ripe, they are very bitter and acrid to the taste. It takes from four to six weeks to pickle them properly.

This work used to be done by hand, but is now taken care of

most by very clever machinery. Where once the olives were stirred by hand, they are now agitated by compressed air.

Say Schwarz's and be sure

For Breakfast SERVE KING COLE COFFEE

And start the day right

DADDY'S GIRL

A STORY FOR GIRLS BY A. L. S.

Some years ago I read a very fascinating little story called "Daddy's Boy" telling of the great love and devotion of a little boy for his father, but I have never seen "Daddy's Girl" chronicled, so I think I will tell you about one I once knew. Now, of course there are many types of Daddy's girls, and it may not be amiss to mention a few here. There is the grouchy discontented girl, who, if she cannot have everything her own way, poses as a martyr. Then the selfish girl, bright and smiling always, but thinking most always of her own dear self with little regard for any one else. The shy girl, who does not give back answers nor argue as some do, who when requested to do something, does not take the trouble to contend but quietly goes her own disobedient way. The openly rebellious girl who will not obey unless forced to, and then does so with sullen face and scowling brow. All these are Daddy's girls, and no doubt love Daddy in their own several ways though one cannot see much of it.

Last of all is Daddy's Own Girl spelt with big capital letters and thank God there are many such. To this type belonged the little maiden I am thinking of. Her name was Dorothea. Now I'm sure you wouldn't call her a pretty child, but she was just a bundle of dimples and sweetness, and from her very babyhood her love and wonderful devotion to her Daddy was most pronounced, never happy unless with him. The pattering baby feet followed him everywhere, many times toddling after him unnoticed she would get lost, and it was no easy matter to get her safely home, for to all inquiries from the passers by as to her name and abode, she would only answer, "Daddy's girl". Many amusing lovely stories are told of her adventures at that time, but we pass on to her childhood and girlhood days, when still her great joy was to be with her Daddy, helping him as she thought, her delight knowing no bounds when he called her his right hand or his little helper.

Dorothea was not a goody, goody child, she had many faults as all children have, but a word from Daddy brought instant repentance and disobedient to him she was never. As the years went on she was indeed his helper, no wish or want of his but was anticipated and because of her great devotion to him she was the light of his eyes, his companion and comrade, as well as dear child. Then one day another joy came into her happy life, a Prince Charming came riding by, and he sued for and won the heart of Daddy's girl. But alas the Prince found he had made a mistake, and after tarrying a while rode away, and the

SAVED IMPORTED DRESS

"After a little wearing, a lovely green voile—an imported dress—lost color so completely that it was not wearable. A friend who had admired it asked me why I wasn't wearing it any more. On hearing the reason, she advised dyeing it and recommended Diamond Dyes. To make a long story short, it turned out beautifully. I have a lovely new dress that really cost just 15c—the price of one package of Diamond Dyes."

I have since used Diamond Dyes for both tinting and dyeing. They do either equally well. I am not an expert dyer but I never have a failure with Diamond Dyes. They seem to be made so they always go on smoothly and evenly. They never spot, streak or run; and friends never know the things I dye with Diamond Dyes are redyed at all!"

Mrs. R.F., Quebec.

Grate Cheese For Result In Oven Dishes

SECRET OF REGULATION IS SIMPLE WHEN THE COOK KNOWS HOW

The secret of making a really excellent dish of macaroni and cheese—the kind for which some of our restaurants are rather famed, is worth mentioning here.

Cook the macaroni until tender in a large quantity of salted boiling water—and don't overlook the fact that some of the other pastas make an agreeable variety; you can use some of the fancy ready-cut macaroni, or spaghetti or the threadlike vermicelli, or the pretty little shells and other fancy shapes in macaroni or noodles, or the quick-cooking pastes. Butter a baking dish and put in a layer of cooked macaroni, then a generous covering of the well-seasoned cheese sauce, and alternate the two to fill your dish (or small individual ramekins, if you prefer tea-room fashion.) Put a generous sprinkling of grated cheese over the top and bake in a moderate oven 350 degrees Fah., until the top is a tempting brown.

Just a word about baking cheese dishes. You will find a moderate oven, around 350 degrees Fah., most suitable for them. It is not at all a bad plan to set your baking dish in a pan containing a little boiling water.

Tea-Room Treat

Some of my readers are probably familiar with a specialty that is popular in some tea rooms. Rather broad and shallow ramekins hold a mixture that I have observed to be simply flaked fish (codfish, frequently, but any cold cooked fish you might have on hand would answer), hard-cooked egg, cut perhaps in eighths; a little plain boiled rice sometimes, and plenty of a very smooth and excellent cream sauce; the cheese appears as a good layer, nicely browned on the surface.

Most useful for home luncheon is a dish prepared by pouring the cheese sauce over hard-cooked eggs—adding a little cooked rice or macaroni, or not, as you please, grating cheese on the top and baking. And, by the way, with all these cheese toppings I like to add a sprinkling of paprika, both for its appearance and flavor.

Eggs With Artichoke Hearts

The artichokes in glass can be used for this recipe, which introduces a change in the usual menu, and is a delightful treat for the luncheon or Sunday night supper dish.

- 6 eggs.
- 3 canned artichoke hearts.
- 4 tablespoons cream.
- 1 tablespoon butter.
- Salt and pepper.

Melt the butter, add the artichoke hearts previously cut into dice. When heated put in the well-beaten eggs and the cream. Cook until smooth and thick, stirring all the time. Season to taste and serve.

sun never shone so brightly again for Daddy's Girl, nor did the birds sing as sweetly, for as her heart overflowed with filial love, so to her lover she had given of her best. Henceforth a disillusioned woman, she bravely went on her way, "the daily round, the common task." As the years passed, affliction entered the home, dark days when Daddy was not able to take his accustomed place, days when he could not spare Dorothea out of his sight, when day by day she proved to be what her name "Dorothea" denoted, the "Gift of God". It was her great privilege and joy to be with him all his days, and when to him came the call to "Come up higher," it was the trembling wavering voice of Daddy's girl that repeated the beautiful commendatory prayer beginning, "Go forth Christian Soul," her loved voice going with him as he entered within the veil. Looking back she often wondered how she got through the sad, dreary days after that time of sorrow, when she so missed his loving companionship, but she always felt that the invisible, he was never far from her, "Not dead, but sleeping, not even gone, but present still," and with her, ever looking forward to "the joy that cometh in the morning." Now, dear girl readers, may I ask to which type of Daddy's girl do you belong?

THE LOVABLE FRAGRANCE

How fresh and lovely is the wistful fragrance of the Yardley Lavender! Famous all over the world as the most exquisite example of this favourite English perfume, it is cherished alike by gay youth and by the older generation.

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For The Cook

CHOCOLATE BLANC MANGE

1 1/2 squares bitter chocolate.
1 pint milk.
2 tablespoons cornstarch.
1-3 cup sugar.
1/4 teaspoon salt.
1-3 cup cold water.
1 teaspoon vanilla.

Melt the chocolate over the hot water. Add the milk and continue heating until the mixture is smooth. Mix the cornstarch, sugar and salt thoroughly; add the cold water and stir to a smooth paste. Pour slowly into hot chocolate mixture, stirring vigorously, then add egg mixture to blanc mange and cook 2 minutes longer. (Beaten eggs should never be added to hot cooking mixture because the egg cooks in strings and does not blend well.) Remove from

A Morning Smile

Viewing the busy thoroughfare, I always breathe this little prayer: Now I'm set to cross the street, I pray the gods to make me fleet, For if I do not swiftly go it, I may be dead before I know it.

fire, add the vanilla, and pour into molds. Chill.

Yield: Four servings. One serving: Total, 263 calories; carbohydrates, 124 calories; protein, 34 calories; fat, 105 calories.

Chest Colds

Rub well over throat and chest

VICKS VAPORUB

OVER 2 MILLION JARS USED YEARLY

Style Chats

WITH ALMA ARCHER

There seems to be considerable corruption in the scheme of monograms, and what with Christmas and St. Nick just around the corner, we might do well to smart ourselves up on the new tricks. The key to the situation is individuality, or distinction, if a monogram is used at all. For instance, if you're giving stationery to a sports writer, have his initials worked out in a design of prize-fighters, or sailboats, if you enjoy being amusing. No lines, monograms are smart, placed in the corners rather than dead center. And if you want to pull the neatest trick of the week, stalk your prey until you capture a sample of her handwriting, and have it engraved on the inside of the cigarette case you had a hankering to buy, filled with the Yule spirit.

GARGLE!

For your health's sake... and at such low cost... use Windsor Salt as a gargle, for a mouth wash or for nasal irrigation. Use it to whiten your teeth and keep the gums healthy. Keep Windsor Salt in the bathroom as well as the kitchen!

Write for FREE Booklet "The Romance of Salt" scores of SPECIAL USES such as... "A pinch of salt often stops that tickling of the throat."

WINDSOR SALT

CANADIAN INDUSTRIES LIMITED, WINDSOR, ONTARIO

Nerves Shattered

Afraid Even To Stay Alone in the Daytime. Dr. Williams' Pink Pills (Tonic) Proved to be What Mrs. Stinson Needed.

Following a severe illness," writes Mrs. John Stinson, R.R. No. 2, Peterboro, Ontario, "my nerves were badly shattered. I could not sleep at night and was afraid to stay alone in the daytime. Finally I decided to use my mother's old remedy—Dr. Williams' Pink Pills. I took several boxes—I am not sure of the exact number, but it was not over six. I am well and strong now—living on a farm with plenty to do."

The iron and other elements in Dr. Williams' Pink Pills (Tonic) have a direct effect upon the blood. They put oxygen into the bloodstream—oxygen, the element so essential to life.

Why not make the wise decision today to get the benefits which Dr. Williams' Pink Pills have to give you? Be sure to say "Dr. Williams'" so that the druggist will know exactly what you want. 50 cents a package. 132

Paris Styles

By MARY KNIGHT (United Press Staff Correspondent)

PARIS, October 15.—(U. P.)—Pep, poise, personality, beauty, brains and "it" is the generally accepted formula for popularity, and these desirable qualities know neither age nor sex. Be that as it may, there is no one of them, and certainly not the collective group, that is not further enhanced when clothed in glorious and modern raiment.

There is a time and a place for all things, and the lucky person who is in possession of even one of the characteristics above can make it do double and treble duty by knowing how to "dress" it up. For instance, a young girl, bubbling over with the vitality and effervescence of youth, certain nly doesn't want to wear the flowing robes that would assist in emphasizing the exquisite poise of her mother.

The thing is, when you know you are going to a gay party, where movement and noise are on the up and up, don't appear in a drab gray dress, or even black, unless you fire it up with crimson, emerald green, or purple and blue. Clothes should certainly have a way of speaking—not loud, but distinctly.

The point is that the winter of 1931-32 is the time to study and to clothe each pleasing character istics you possess in the colors; fabrics and styles that will give it the "back drop" it needs to bring applause from the audience.

NESTLÉ'S

UNSWEETENED EVAPORATED MILK

NESTLÉ'S Evaporated Milk is pure, safe cow's milk with all useless water removed... then sterilized and sealed in airtight tins. Twice as rich as ordinary bottled milk. It goes farther because of its double richness. Use it for cooking and baking—as a beverage—or with tea, coffee and cocoa. Results always in added flavor and appetizing richness.

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NESTLÉ'S—World's Largest Producers and Sellers of Condensed and Evaporated Milk.