

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

Dorothy Dix's Letter Box

Married Children Have to Use a Great Deal of Tact, and Sometimes be Quite Forceful, When "Mother" Comes to Live With Them — a Definite Understanding is Necessary

Dear Miss Dix—I have been very happily married for several years to a very fine woman. Recently my mother was left homeless without a penny and my wife and I gladly took her into our home to live with us. The arrangement is working out beautifully. She has assumed entire charge of our home and we treat us as if we were children. She tells us what we shall do and expects us to obey her. She thinks that she has a right to rear our children according to her ideas and that she should run my business. Worst of all, she considers that I should take all of my troubles and problems to her instead of confiding in my reliable wife. Why can't she realize that a grown man can't be treated like a little boy and that he wants some companionship that a mother can't give him? Why can't she understand that the way a man loves his wife and his mother is different? I love my mother dearly, but she is ruining my home and I wretchedly depend on her. I have a wife and I have a ways enjoyed together. Is there anything that I can do? I am not able to support her in a separate home, and she wouldn't go to one if I could.

Answer: There is no human problem that is so insoluble as what to do with the meddling and tyrannical old woman who must live in her children's homes and whose presence wrecks them.

Many thousands upon thousands of letters come to this column from desperate men and women who see the peace and happiness of their lives being destroyed, their husbands and wives alienated from them, their children driven from home by their mothers, and who do not know how to avert the catastrophe that is overtaking them.

They love their mothers. They are filled with gratitude and appreciation of all their mothers have done for them. They want to do their duty by them. They can't turn them out of their homes because they have nowhere else to go, and yet they have their duty to their wives and husbands and to their own children. How to reconcile these conflicting obligations, how to get their mothers just to keep their fingers out of their pies, they do not know.

Nor can any one tell them, because Mother does not realize the crime she is committing against her children. On the contrary, she feels that she is bestowing an inestimable blessing upon them by taking charge of all of their affairs and making them live their lives after her pattern. She cannot, or will not, see that they are no longer little children who must be guided and directed and that they have a right to individual liberty.

Nor can the average mother be made to realize that the bond between her married children and their mates is different from that between herself and them, and that just as she herself was not satisfied with her love for her mother and her mother's companionship, so they crave the love and companionship that comes to husbands and wives who have everything in common.

It is impossible for children to tell their mothers that they are ruining their lives without intending it because at the time they are bursting into tears and begins reproaching them with not loving her and being ungrateful and recounting her sacrifices for them. And she is so filled with the sense of her own wrongs that she is incapable of appreciating theirs. But I have often wondered if it could not be got across to Mother in a letter which she could read after she had got over her hysterics and was able to understand a calm statement of facts.

Suppose you, for instance, should write such a letter to your mother, beginning by telling her how much you love her and how glad you are to try to make her last days happy and comfortable, but also telling her very plainly that she is making everybody miserable by not being willing to accept the fact that she is a guest in your house and not the mistress of it.

Suppose you should say: "Mother, you managed your own home in your own way, with my motherly help. You brought up your children according to the ideas that prevailed in your day. Times have changed. Let us rear ours according to the modern methods. Can't you, for the sake of peace, refrain from telling Mary that you never let her best clothes every day, and that you never allowed your children to do the things that ours do, and from telling me how bad two cups of coffee are for my nerves?"

Maybe such a letter would bear fruit. Maybe it wouldn't. But at any rate it is worth trying.

Dear Dorothy Dix—I am 40 years old. Single. Good-looking. Have a fine job that pays me well. Am in love with my lot in life. I would be at peace with the world, but all I hear is the eternal question of why I never married. You would think I had committed the unpardonable sin by being an old maid. This continual nagging is beginning to get under my skin and make me lose my nerve. I intend to lead my own life and marry or not, as I see fit, but how can I stop this avalanche of questions that are heaped upon me daily.

Answer: I think what you have lost is your sense of humor, because when people ask a single woman why she has never married they have really no desire to know the real reason. They intend it as a compliment and to indicate that they consider her so attractive that she could pick and choose among a horde of suitors she desired a husband.

Nowadays the girl bachelor stands on the same plane as the man bachelor and whether she marries or stays single is regarded as her own affair, and it is presumed that the reason that she sidestepped the altar is because she was too much interested in her career to marry, or Mr. Right didn't come down her street.

If you have nothing to worry over other than that people ask you why you didn't marry, you are certainly the favorite daughter of Lady Luck.

FASHION GUIDES FOR THE HOME DRESSMAKER



You'll certainly want to make more than one fitted and flared cotton frock with today's pattern. It's very good looking made up in lavender cotton with natural linen contrasting little girl collar. The sleeve cuffs, pocket flaps and ruffle trim, repeat the contrast. Buttoning-down-the-back in pink for styling, makes you seem so very young. A fresh vivid floral print in horizontal striped effect, would be quaint and pretty for the square neck version. No's the side-to-side belt arrangement and that the pockets have been limited. Nice variety with the same pattern. Easy to sew! It cups in one-piece. . . . merely shaped goes to join! The low price will amaze you.

Style No. 2064 is designed for sizes 14, 16, 18, 20 years, 32, 34, 36 and 40-inches bust. Size 16 requires 2 3/4 yards of 36-inch material with 3/4 yard of 30-inch contrasting.

Send fifteen cents (15c) in stamps or coin (coin preferred) wrap coin carefully, address to Charlottetown Guardian giving—

Style No. 2064 Size

Name _____

Street Address _____

City _____ Province _____

For full-flavored soups season with salt when the soup is put on to cook. Sauces, too, are improved by early seasoning.



Four rules well observed will give any vegetable garden a professional finish. Here are rules which mark the difference between the professional and the amateur. Amateurs are usually careless about them.

1. Plant in straight row running north and south. Mark the rows with a garden line and space them evenly (18 inches to 2 feet) for crops sown in drills, the distance depending on the method of cultivation.
2. Sow not too thickly but enough to insure a good stand, thin out ruthlessly when the seedlings come to prevent the crowding of plants.
3. Cultivate regularly throughout the season, not mow nor hoe it becomes. Do not allow weeds to raise their heads in safety.

Heavenly Blue morning glory is a flower which every gardener wants to grow, but which many find difficult. There are two reasons for this difficulty: overfeeding and too late sowing.

Being a tropical flower of long season to maturity, the seeds will not germinate in cold soil, and yet the plants come slowly to flower. So for early flowers it is necessary to start the seeds in an indoor box or hotbed.

A good way is to sow them in a flat and cover with a layer of soil spaced 2 inches apart. From this they can be planted directly in the garden when all danger of frost is over.

Sunshine and no feeding are the requirements for abundant bloom. In rich soil, or when given plant food, the vines grow vigorously with no flowers. Florists sometimes start them in pots and sink the pots in the garden, as this encourages flowering. But this is not necessary if you refrain from feeding and give them ordinary garden soil.

The finest flowers come in the cool autumn days, and hot dry weather will often cause them to change color and come red instead of the lovely blue which is normal.

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4. Use plant food and spray or dust to keep off the insects and diseases which all inevitably attack your crops. Spray before damage is done, not after.

Seeds sown in drills are those spaced close together in a row and are in rows, which are not hills at all, but merely spots separated by some distance from each other.

In spacing rows in the home garden 18 inches is sufficient for the small crops. But more space must be given for tomatoes, vine crops, tall peas and beans and for the larger varieties of sweet corn. If you have a wheel hoe rows for small crops may be spaced so that one trip with the wheel hoe will cultivate between rows.

Some of the flowers now being offered are tropical subjects of such long season to maturity they are likely to give difficulty to amateurs who wait until too late to sow them. While they take a long time to flower, they are at the same time tender and cannot be sown outdoors before danger of frost is over. An early start in the indoor box or hotbed is the only answer, unless one is willing to wait until autumn for flowers.

Cosmos Early Klondike Orange

Modern Etiquette

(By ROBERTA LEE)

Q. What is the correct way of introducing a man to a woman?

A. The man is invariably presented to the woman. The only exceptions are when a woman is introduced to the President of the United States, to a cardinal, or to a reigning sovereign.

Q. Whom does the bridegroom name as the best man?

A. The brother of the groom, the brother of the bride, or the groom's best friend.

Q. How long should a hostess wait for a guest who is late for dinner?

A. Not more than fifteen minutes.

REGAL FLOUR

The BOSS OF THE FAMILY



HE has just reached the age where he's allowed bread crusts to eat, and does he love them. And they're good for him, too, especially when the bread is made from REGAL FLOUR.

Bread made from REGAL has extra wholesomeness and nutritive value that builds sturdy, healthy bodies in children, and its delicious flavour makes them clamor for it. You'll nourish your children better if you use REGAL in all your baking.

REGAL FLOUR

REGAL FLOUR

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REGAL FLOUR

The TOMATO JUICE COCKTAIL needs Lea & Perrins SAUCE

THE ADDED TOUCH THAT MEANS SO MUCH

How Can I?? (By ANNE ASHLEY)

Q. How can I separate a water glass when it becomes stuck in another?

A. Pour cold water in the upper one to contract it, and then immerse the lower one in warm water to expand it. They can then be easily separated.

Q. How can the skins from beets be removed very readily?

A. Place the beets in hot water for a short time, drain off the hot water and immediately fill the vessel with cold water.

Q. How can the shiny parts of a garment be removed?

A. Sponge it with a solution of one teaspoonful of ammonia to one quart of water. Then press on the wrong side.

FOR HEAD COLDS

A few drops bring comforting relief. Clears clogging mucus, reduces swollen membranes—helps keep sinuses open.

VICKS VA-TRO-NOL

A Morning Smile

WASTED ADVICE

"Here, boy," said the wealthy motorist. "I want some gasoline, and please get a move on! You'll never get anywhere in the world unless you push. Push is essential. When I was young I pushed and that got me where I am."

"Well, guv'nor," replied the boy. "I reckon you'll have to push again, 'cause we ain't got a drop of gas in the place."

BIG ONES GOT AWAY

Two young anglers were exhibiting with great satisfaction the results of a day's sport, when a young woman asked demurely, "Fish go in schools, do they not?"

"I believe they do," said one; "but why do you ask?" "Oh, nothing, only I was just thinking that you must have broken up an infant class!"

AMUSING MOTIFS Decorate Kiddies' Clothes by Mayfair



MAYFAIR NO. 453

Fluffy bunnies and saucy chickens; quaint Dutch kiddies and coy goings and birds; pretty flowers and amusing cars. . . . an unusual array of motifs designed to please both mother and tiny tots and to decorate children's wardrobes with artistic and appealing embroidery subjects. Each design works up quickly as all stitches used are simple to do. Suitable for collars, belts, bibs, hemlines, pockets, scarves, caps, nursery curtains, pillows, cot covers, blankets, etc. etc.

The pattern includes transfer for 30 amusing and decorative motifs, some in pairs and some single. A so, complete instructions and stitch and color charts, diagrams and keys.

For complete pattern and instructions for all of these designs, send 20 cents in stamps or coin (coin preferred) to The Charlottetown Needlework Dept., Print your name and address plainly. Use this coupon.

To The Charlottetown Guardian Needlework Dept. DESIGN NO. 453

Name _____

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The Housewife And Her Activities

Think truly and thy thought Shall see world's great famine feed. Speak truly, and each word of thine Shall be a fruitful seed; Live true, and thy life shall be One grand and noble deed. —Horatius Bonar.

FASHION FLASHES

Drawn-thread work will be used as relief for wool coats. Coats in black satin will be tightly waisted and collarless. Printed tulle, transparent to show the design of the gay frock beneath, will be widely used. Navy blue and white are most common in the afternoon suite. Contrasting piping is found on many.

Many of the walking frocks have their skirt-fulness in front. Others have brightly colored sashes. A Princess line is a new thing in tightly fitting tailored waisting suits, with zip fasteners from neck to waistline.

Backless Eton jackets over pastel-colored frocks, and boleros with fringed epaulettes are worn over one color gown.

PANEL PRINTS NEW FASHION

Inspired by the peasant frock of Hungary, the new striped prints are brightly sprinkled with flowers or conventional motifs. As the newest version of the mode for stripes, they look new and wearable. Many of these are so designed that they follow the lines of the figure, in flattering effect. Clever uses of panel prints in dresses give us many new stripe effects without the bizarre look of stripes.

Lacy medallion prints, broad patterns, photographic flowers, embroidery designs, and flowers in both conventional and realistic effects splash gayly through the

Household Scrapbook (By ROBERTA LEE)

An Improved Dustpan

Bend the hollow tin handle of the dustpan to a right angle with the pan and insert a discarded broom handle. It avoids much stooping.

Threading the Needle

After threading the needle, tie a knot in the end of the thread that was last broken from the spool and the thread will not kink.

GRAPE-FRUIT STRAWS ARE INEXPENSIVE AND GOOD

Take any number of grape-fruit skins. The fruit, if carefully removed, can be used in salad or for hors d'oeuvres. Scrape away all pith and blemishes. Place in a pan cover with cold water and bring to the boil. Drain off water, again cover with cold water and

Jacket pockets resemble envelopes or seem to hang like a separate handling from the belt but they are really attached to the jacket. Skirts are doffed by slide fasteners around the hips, revealing knee breeches or shorts in one with the blouse.

Method of Testing Coffee

A way to test the quality of coffee is to put a spoonful in a glass of cold water and add a few drops of lemon juice. If the coffee is pure it will remain on top of the water; if not, the water will become brown in color.

bring to boil. Repeat this once more, making three times in all. Now weigh the fruit skins and cut into long strips, weigh the same amount of sugar and add with one tablespoonful of water to prevent burning. Boil until thoroughly glazed and the skins are tender. Roll in granulated sugar and leave

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Home Service

Share in the Poetry the World Loves

Write me a poem that loves like that

Poems Drive Loneliness Away

What priceless inspiration in lines like Leigh Hunt's in "Home Admire"? To the angel, above said: "Write me as one that loves his fellow-men."

The angel wrote and loved his fellow-men.

The next night it came again with a great wakening light.

And showed the names whom love of God had blessed.

And lo! Ben Adam's name lay all the rest.

And what beautiful pictures a poet painted! William Collins "When Spring with dewy gleam" Thomas Edward Brown's words "A garden is a loveless thing . . . Rose plot, fringed pool . . . For new courage to face sweeping tasks, turn to Walt Whitman "I hear America singing the varied carols I hear . . . Let favorite poems bring beauty to drab days. Our 32-page booklet has poems by Longfellow, Poe, Browning, Scott, Ella Wheeler Wilton, and others. "The House by the Side of the Road" by Sam Poole.

Send 5c in coins for your copy of World's Best-Loved Poems to The Guardian Home Service, 45 Dress. Be sure to write plainly your Name, Address, and the Name of booklet.

Name _____

Street Address _____

City _____ Province _____

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These Beautiful Tea Spoons FREE

FOR SURPRISE SOAP COUPONS

The big, thrifty bar of yellow laundry soap that gives you plenty of rich suds to make your washing sweet and clean—without hard rubbing.

New—Stain-Resisting—Stylish

Six beautiful teaspoons in a smart new style that will be the envy of all your friends. No more ugly egg or tea stains with these spoons—they are bright, stain-resisting metal that will last a lifetime. Start saving Surprise Soap coupons TODAY . . . in no time at all you'll have enough coupons to get this set of six teaspoons FREE. Write TODAY to Surprise Premium Dept., Box 269, Station B, Montreal, Que., for our FREE gift catalogue illustrating scores of other wonderful free gifts.

SILK STOCKINGS TOO!

Your choice of luxurious full-fashioned sheer silk stockings in all the latest smart shades, children or service weights. Every woman will want several pairs—FREE, in exchange for Surprise Soap coupons.

GET A SUPPLY FROM YOUR GROCER AND WRITE FOR THIS FREE CATALOGUE

start saving the coupons to-day