

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

For The Cook

RIPE GRAPE JAM

Four level cups cooked fruit, 7 level cups sugar, 1/2 cup commercial pectin. Separate the skins from the pulp of about 3 pounds grapes, and halve the skins. Simmer pulp five minutes in covered pan, and then remove seeds by rubbing pulp through a sieve. Crush skins and mix with the pulp. Add 1/2 cup water, stir until boiling, and simmer slowly one-half hour in closely covered pan. Measure 4 level cups cooked fruit into large kettle, adding water if necessary to fill fourth cup. Add sugar and mix well. Use hottest fire and stir constantly before and while boiling. Bring to a full rolling boil, and boil hard one minute. Remove from fire, and stir in the pectin. Skim, pour quickly, and cover hot jam at once with hot, melted paraffine.

Food Fashion  
In Cocktails

All this talk about cocktails... Have you noticed how it has stimulated our interest in jules of fruits and vegetables?

A scant couple of years ago it was not necessary to have these liquid members in readiness for simple meals... even for breakfast. Today we are mightily put out if the menu doesn't begin with a good bracer, carefully seasoned or blended according to the latest recipe.

Dear old tomato jule, for example—quite a discovery in its day—must now be primped and pampered so that each hostess may confide what she does to give it such an original flavor. (The tang of lemon rind in combination with a dash of sugar, a mere drop of onion juice and salt and pepper distinguishes one tomato cocktail from all others you may have tasted.) Old-fashioned lemonade, fans trimmings, is almost quaint in these days of blended berry juices, pineapple and catwau, and so it goes all down the line.

But we are enjoying them all—and that hugely. Health grows space with the extra vitamins and everybody is happy but the doctor. He cheerfully confesses a severity of business since patients have found this fad which is too good-for-them to be treated with anything less than unqualified indulgence.

Why not, then, a Cocktail Soap Book, in which to paste all those like it.

Paris Styles

By MARY KNIGHT  
(United Press Staff Correspondent)

PARIS, October 11.—(U. P.)—Granny sits back in her rocker and smiles one of those "inside" sort of smiles that has an inaudible chuckle about it, for she has been noticing that every modern maiden has a mitten like her own—the one she wore when she went to hear the operettas of Offenback.

As far as materials are concerned, gloves, in the old days, used to keep within a rather definite boundary and never really thought of stepping across this arbitrary line into any other territory. It takes the new generation, however, in every field to show the one just going how much smarter it is.

We can even visualize two glove children born on the very last go round of the last generation saying to each other. "Look over there in that next yard across our border line—all that lovely lace and net and satin—why can't we get our hands in that, and wouldn't it feel grand!" And then one dark night when nobody was suspecting they slipped over the fence and fell into a clover crop of materials.

When it began to get a little cold, they found that fur, from the wrist clear to the elbow, was a new trick. Then when muffs came along it gave them a momentary shiver of fear in that they would be stuck out of sight inside a handsome muff and thereby be withheld from the appraising eye. The result is that one of the newest gloves seen here is not only a glove but a muff as well. It had wide gauntlet cuffs lined with fur that matches the coat collar of a cloth coat—or a fur coat, and these turn back and meet each other over the hands in quite the most effective little muff one can imagine.



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Kept positively fresh in its clean aluminum package.

Because of Thy Great Bounty

Because I have been given much, I, too, shall give;  
Because of Thy great bounty, Lord,  
Each day I live  
I shall divide my gifts from Thee  
With every brother that I see  
Who has the need of help from me.

Because I have been sheltered, fed,  
By Thy good care,  
I cannot see another's lack  
And I not share  
My glowing fire, my loaf of bread,  
My roof's shelter overhead,  
That he, too, may be comforted.

Because love has been lavished so  
Upon me, Lord,  
A wealth I know that was not meant  
For me to hoard,  
I shall give love to those in need,  
The cold and hungry cloth and feed,  
Thus shall I show my thanks indeed.

—Grace Noll Crowell.

delicious new recipes that divulge themselves over bridge tables and keep coming out in the papers? For easy reference there's nothing like it.

Etiquette

By Roberta Lee

Q. May an answer to an invitation, no matter how informal, ever be written on a visiting card?

A. Never, under any circumstances.

Q. What is the most attractive kind of floor for dancing?

A. A polished hardwood floor.

Q. Is it still proper for a hostess to use the large array of flat silver formerly used at formal dinners?

A. No, it is no longer the custom.

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FREE in exchange for 50 OXO CUBE Red Wrappers  
A strong Aluminum Spoon, 13 inches long  
Send your wrappers to OXO LIMITED 1910 St. Antoine St. MONTREAL  
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Dorothy Dix Letter Box

How Should a Loyal Wife Treat Her Philandering Husband?—Will Having Her Face Lifted Revive a Husband's Interest in His Wife?—Selfish Girl

Dear Miss Dix—I am a young woman, 30 years old, with three small children. My husband is generous and kind, agreeable to live with, and I have made every effort to be not only a wife but a companion to him.

I have read and studied, kept myself nice-looking, made him a comfortable home and have always palled up with him and stepped out when he wanted to go. We have been very happy together. Imagine, then, the shock to me when I found out that he was having an affair with a girl he had met in a business way, and that it had been going on for a year. My baby was scarcely 3 months old when I discovered this and the revelation made me sick. My husband was all tenderness and consideration and furious with the girl, who had told me of their relationship. Accused her of trying to break up his happy home and I learned that he has definitely broken off with her. He blames the girl for telling me the truth, but doesn't seem to realize that he is to blame, or that he had any part in wrecking his home. And now because he has cast this girl off like an old shoe and because his every word and act breathes love, he wants me to forgive and forget and expects me to take up life as it was before with implicit trust and faith in him.

This is no question of divorce because of the children, because I could not earn my own living, because he wants me and I need me, because in spite of all I do believe he still loves me and I know I love him, but how should I treat such a husband?

Answer:

It seems to me that there are just two lines of conduct open to a woman in such a case as yours. She should either leave her husband or forget it.

Of course, for a wife literally to forget her husband's unfaithfulness to her is as impossible as it would be for her to forget if he had literally stabbed her to the heart. Always as long as she lives she bears upon her body and in her soul the scar of the wound he has dealt her and it never ceases to ache and throb. What is done and can never be altered, and the man who betrays his wife asks of her the impossible when he expects her to feel toward him as she did when she believed him faithful to her.

Love that has been sullied can never be washed white again. Faith that has been destroyed can never be restored. Not all of our tears of repentance can ever wash the slate clean. Whether we want to or not, we are bound to remember what was written on it. That is seared into our brains.

So the wife whose husband has been disloyal to her cannot help remembering his offenses against her, but she can keep silent about them, and so I think that when she condones his sin and continues to live with him and accept his support she should be sport enough just to ignore the whole matter and treat him as if nothing had happened. Many women do not do this. They technically forgive them for their philandering and then never cease to nag them about it. This seems to me most unfair, and to create the worst possible atmosphere in the home. For nothing could be more demoralizing to children than for them to hear their mother continually twit their father with being a libertine and to be taught tacitly, if not openly, that he is not worthy of their respect.

The things that wives can never understand is that their husbands regard their philanderings so lightly. Before a woman can be unfaithful to her husband she has ceased to love him, he has become absolutely repugnant to her and she has come to have a feeling for some other man that sweeps away every inhibition of morals and conventions.

But a man can be unfaithful to a wife he still loves above all other women and considers a thousand times superior in every way to the siren with whom he is having a romantic adventure. That's the reason he can't comprehend why Mary makes such a pother about that Jones girl and why he feels ill-used that she doesn't forgive and forget it when he gets tired of the Jones girl and comes back to her.

And the queer part of it is that the very qualities that tend to make a man an unfaithful husband, that is love of women, understanding of women, tenderness and sympathy and generosity, and, above all, the instinctive desire to be attractive to women, so often makes a man the best of husbands. For the man who is a universal lover is a born lover, and he often exercises the same charms and woos her as assiduously as he does some girl of whom he is trying to make a conquest.

Many a man who is as moral as the Ten Commandments is hard and cold and stingy to his wife and never pays her a compliment or shows her any attention, and many a philanderer is generous and kind and appreciative of his wife and never fails to show her the little attentions that women love. And which man really makes his wife the happier, goodness only knows.

But, at any rate, one thing is certain: In domestic life there should either be a clean break or no break at all. The wife who has a side-stepping husband should either turn a blind eye upon him or else get a divorce.

DOROTHY DIX.

Dear Dorothy Dix—Many of my friends have had a painless and harmless rejuvenation treatment and appear from fifteen to twenty-five years younger. My husband objects to a false youthfulness and says he likes me as I am. However, I notice he has an eye for every young and attractive woman. Do you advise me to say I am going for a visit and take the ten-day treatment secretly? I feel positive that my husband will be delighted with the results and that I will receive consideration and attentions from him that I have missed for many long years.

MRS. A. E.

Answer:

There is no such thing as a painless and harmless rejuvenation treatment. Face-lifting, unless it is done by the most skillful and expensive surgeons, is a dangerous and expensive operation, and even then its results are often ghastly. I can think of nothing more hideous than the spectacle we see all about us of face-lifted old women with the round, smooth facts of children out of which stare haggard old eyes.

And if you go to people who are not scientific to perform these youthifying operations, the results are simply appalling. Why, you can hardly pick up a paper without reading of some woman suing a beauty specialist for doing something awful to her nose or her mouth, or injecting some sort of waxy substance under the skin that didn't jell somewhat and ran down and made protuberances in places they were not expected to be and where they didn't add to the general symmetry of the countenance.

If your husband likes you as you are, thank God for it and let it go at that. There is no miracle-workers who can take twenty-five years off a woman's age.

DOROTHY DIX.

You'll like this tempting

MAGIC



MENU

Keep a copy of the New Magic Cook Book handy and you'll never have to worry about thinking up suggestions for attractive meals. Here, for instance, is a delightful menu selected at random from the dozens of interesting recipes it contains.

DINNER MENU  
Cream Française Soup  
Orange and Cheese Salad  
Swiss Steak  
With browned potatoes  
Muffins—Caramel Pie  
Almond Cakes\*  
Chase & Sanborn's Tea or Coffee

Try this Recipe for \*ALMOND CAKES

1 1/2 cups butter  
3 cups sugar  
3 cups milk  
2 eggs  
1 1/2 cups flour  
2 teaspoons Magic Baking Powder  
1 cup almonds blanched and cut in pieces

Mix ingredients in order given, and bake in individual cake pans, or small paper containers, as shown in the illustration.

This recipe together with those used in the Magic Menu, and dozens of other equally delightful ones, are all listed in the new FREE Magic Cook Book. If you bake at home, write to Standard Brands Limited, Fraser Ave. & Liberty St., Toronto, and a copy will be sent to you.

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MAGIC Baking Powder ensures better baking results

Little Labor Savers

Of course no one now takes real dishes to picnics. The use of smart decorated paper utensils and table "linen" is a foregone conclusion. It is the many other household uses to which these labor-saving appointments can be put that we need to consider, and forthwith adopt in the interest of lighter work and longer hours for rest or play.

When it is possible to get paper plates as daintily decorated as one's best china, and tall paper cups tinted to match the plate design, and smart paper cloths in equal color

harmony... why do we not make use of the picnic thought for the children's luncheon and meals in the mid-afternoon?

Why not use these utensils for our summer luncheons of, say a salad, a sandwich and a glass of milk... and for the before-bed-time snack?

"Making dishes" in the household where there are children is a continual performance. The sink seems eternally occupied, and one's hands never out of the dish pan. Try the picnic idea suggested—at least over the summer—and see if it is not almost as helpful as an extra pair of hands.

Fruit Cup

Two oranges, 3 bananas, 1/2 cup crushed pineapples; remove membranes and seeds from oranges and slice. Slice bananas. Arrange fruit in alternate layers in sherbet glasses. Whip some cream stiff, sweeten and flavor with vanilla and put on top. Serve very cold.

Pineapple Tapioca

Boil 1/2 cup tapioca in 3 cups hot water till clear. Cut fine 1 small pineapple, add 1 1/2 cups sugar and stir into the tapioca when partly cool. Serve with cream.

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150-X... a 45 gauge chiffon hose. Sheer and mistlike in the delicacy of its Sansheen\* thread-twist. Picot edge. All the smartest shades. An unusual value.

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(Continued on Page Thirteen)