

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



### FOR THE WOMAN READER

"Do something for somebody, somewhere. While jogging along life's road. Help some one to carry his burden. And lighter will grow your load. Do something for somebody, gladly, to will sweeten your every care. In sharing the sorrows of others, your own are less hard to bear."

Do something for somebody, striving to help where the way is long; and the homeless hearts that languish. Cheer up, with a little song. Do something for somebody, always. Whatever may be your creed; there's nothing on earth, that can help you so much, as a kindly deed."

#### MATCHING CLOSET ACCESSORIES

Gay colored clothes bags, hat stands, shoe bags and shoe trees which match, do a lot to improve the appearance of your clothes closets. Why not have pale green ones in a closet that has white walls? An even nicer idea, however, is to have them match the predominant color of the room adjoining the closet.

#### GROUPING FURNITURE

If you have a fireplace in your living room, by all means make it the centre of your furniture grouping arrangement. If the room is very large, place the divan in front of the fireplace. If not, use comfortable chairs on either side.

#### FRIED FISH

Fish fried in batter is very satisfying to a hungry person. Make a thick batter, dip the fish in, and fry in hot fat.

If you are in a hurry the fish may be dipped in flour, seasoned with pepper and salt, before frying. Another quick way is to toss the fish into fine breadcrumbs and fry in hot fat.

#### LONDON'S FLOWER GIRLS

If there is one class of people who should know London better than another it is undoubtedly the flower girls who offer their fragrant wares in all weathers and to all sorts of people. Their most famous site is, of course, beneath the statue of Eros in Piccadilly Circus, but you meet with them in all parts of the City, and their carts of bright colored flowers bring refreshment to many a dingy street. Generally they are weather-beaten old ladies with cheeks like the traditional rosy apple, but occasionally you come across a young woman selling her pinks, or chrysanthemums, or fresh autumn roses, for the profession of flower selling is a dignified one, and a good pitch is generally handed down from mother to daughter.

We talked the other day to one of the best known flower girls, who has hardly missed a day at her pitch, rain or shine, for more than thirty years. Her smiling face would be missed by all the people who pass regularly through her square, if she were to retire to the little cottage in the country which, she declares, is the aim for which she is working. There is a twinkle in her eye when she speaks of that cottage, for she is obviously an unashamed coxswain and could never be happy for long out of sight and sound of the London streets.—Weekly Scotsman.

Douglas' Egyptian Liniment is an excellent leg wash for stock. Also removes corns in horses and quickly relieves bruises, sprains, swellings and joint stiffness.

How to Pick Lifetime Mate	<b>Dorothy Dix</b>	Enumerates Qualities Worth Having
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### Choose Your Life Partner as You Would a Horse! Pick One That's Well-Bred, That's Sound in Wind and Limb, and That's Gentle, Kind and Willing to Pull Squarely in Double Harness

Of course, there is no absolutely infallible rule for telling before marriage what sort of husband or wife a man or woman will make, but here are some straws that are worth observing which show which way the winds are blowing—and likely to blow.



If I were a man and discovered myself falling in love, before I let terra firma slip from under my feet for good and all, I would make an heroic effort to find out whether the young woman had any good, hard, common sense or not.

A peachy complexion in a woman is highly desirable; a willow figure is not to be despised, and golden tresses have their undeniable charm. It is also delightful to bill and coo and ask, "Oos duck is real?" And it is rav-

ishing to meet up with a young woman who is a real soulmate, with lovely thoughts about free verse and the whatness of the what.

But these things are not enough to marry on, son. Beauty fades. Love talk dries up at the altar and culture is liable to get upon a man's nerves in time, if it isn't backed up by the sanity and philosophy that spring from old-fashioned horse sense.

That is the thing that gives a woman the ability to meet whatever comes in life with cheerfulness and courage, and make the best of it. It's the quality that makes a woman livable, and unless she has got that you are going to wish yourself back in your bachelor den many a time and oft.

There is hope for every sort of woman on earth but a fool; but if the Almighty didn't put any more brains in a woman's head than He did in a sparrow, she is beyond the reach of human reason. You can't argue with her; you can't convince her; you can't convert her. She is just bound to go along her little, narrow bird's way of life, and her husband has to follow. He is simply helpless before her imbecility.

If I were a girl and ascertained that I was putting a few more extra crimps in my hair when it seemed likely to me that a certain youth might call, before I heated the curling tongs another time I would make a strenuous effort to get some sort of line on his breath of character.

When I went out with him I'd do some Sherlock Holmesing to find out if he was a broad-gauged fell ow or one of the pesky and pernickity kind that are always in a stew over trifles. If he was the sort of man that gets in rows with the street-car conductors over the fare and squabbles with the usher at the theatre and bullies the waitress in the restaurant and sends back the steak to have it cooked over three different times—why I should say to myself:

"Nay, nay, Pauline! The Spinsters' Retreat for yours, rather than life with a man who will always be poking about the pantry, measuring the potato peelings and rowing with the cook and who would demand at breakfast to know why bacon in his house never could be cooked as they did it at the Pazzas."

On the other hand, when I found a man that everybody called Bill or Charlie, and slapped on the back; if I observed that stray dogs followed him on the street and little children clustered about him; if I saw Negro waiters begin to grin when he entered the restaurant and when any little contretemps arose, I watched him smooth it all out with a few good-humored words that made even grumpy faces relax—why, if he didn't propose to me first I'd pop the question to him, because I would know that he was the kind of man that makes every day a holiday for his wife and who is like a ray of sunshine in a home.

If I were a man seeking a wife I'd take particular notice of a woman's attitude toward a dollar. If she seemed to think that it was only good to throw at the birds—good-night for me! I would want a wife who had a good, wholesome reverence for money and the hard work and self-denial that it takes on a man's part to make it.

So little fluffy, who brags that she can never tell what anything costs and that she never knows where her allowance goes and that money is only good to spend, anyway, wouldn't get me. I should simply beat it from her presence, for I should know that the man who marries her will be poor to his dying day.

If I were a girl I would likewise take note of a man's attitude toward money. If he were a spendthrift, who blew his money on things that he could not afford; if he sent me American Beauties and took me automobiling when he had a 10-cent bunch-of-violets-and-a-foot-car income, I should firmly but sadly decline to be his, for I would know him for one of the imprudent sort, whose wife goes without shoes while he subscribes for a loving cup for a ward politician.

And I would never, never marry the man who carries his small change in a pocketbook for that means that it is so hard to get at that his wife never gets her hand into it.

If I were a man looking for a wife I would find out if the girl knew anything about housekeeping, because I should not desire to be poisoned on amateur cooking or bankrupted by a bride who didn't know whether she ought to order two breasts of veal or one from the butcher.

No girl who loathes the kitchen and whose ambition it is to live in a hotel could ever be crafty enough to work me into standing for her board bill. The trim and tidy little maid who can make her own clothes and go out and get dinner and do the marketing for her family and then be as sweet and as fresh as a rose and ready for all sorts of fun would be my choice. And when I made it I wouldn't need any insurance company to guarantee the happiness of that wedding.

And if I were a girl I wouldn't marry any man who didn't have some settled ways of making a living. I wouldn't demand riches, but I would be a Missouri lady, and the aspirant to my hand would have to show me that he could support me. Say what you will, there's no happiness in the house where the husband is a shiftless ne'er-do-well, who can never hold down a good job, and the wife spends the day in standing off the bill collector. The people who marry on nothing but love are generally soon bankrupt in that also.

After all, though, the rules that apply to selecting a satisfactory life partner are not greatly different from those that prevail in picking out a horse. Just get one that's well bred, that's sound in wind and limb and that's gentle, kind and willing to pull squarely in double harness.

### THE COOK'S CORNER

**Squash With Peppers**  
Yellow Summer squash is bulbous and tapering and egg yolk color. It is sometimes known as vegetable marrow, the same name being applied to smooth yellow squash of oval shape. To make a delicious dish use:

- 1 medium sized marrow or squash
  - 4 green peppers
  - 1 Spanish onion
  - 6 tablespoons butter
  - Salt and pepper to season
- Boil the peppers a few minutes, then remove the skin, stem end and seeds. Peel the squash and cut in half-inch slices. If its seeds are large, remove them. Slice the onion

and saute (or fry) in the melted, hot butter. Fry the pepper cut in large squares in the same butter. Season with about half a teaspoon of salt, and the same amount of pepper. Let simmer until tender. Put under the broiler to crisp a little before serving. Garnish with crisp bacon, or serve with boiled beef, or with roast of lamb, or lamb chops.

**French Fried Onions**  
4 large onions.  
Deep fat for frying  
Salt and pepper to season  
Peel the onions and cut in thick slices. Separate into rings. When the fat is hot, drop the rings in or lower them into the smoking fat in the frying basket. Cook one minute or two, until the rings are light brown. Lift out, drain on paper toweling, sprinkle with salt and pepper and serve at once. Delicious with hamburger steak, or liver,

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### A Morning Smile

The governor's beginning to take an interest in me," said the official boy.

"Why?" asked the head clerk.

"He's just asked me if I work here."

Vicar (at the village concert)—I shall not allow this concert to proceed until I know who called the last singer a blithering idiot.

Voice (after a long pause)—Tain't no use, vicar. We ain't bothering about who called the singer a blitherin' idiot, but who called the blitherin' idiot a singer.

**A KNITTED TEA-COZY**

Asked for by Miss Campbell (Linnithgow.) A reader has very kindly sent me this pattern. I hope it is what you want.

To make it you want three ounces of Beehive double knitting wool in a dark color, two ounces in a light color and a pair of No. 8 needles (bone).

Cast on 81 stitches, using the dark wool, and knit into back of stitches on first row to make a firm edge.

Knit two rows. Third row.—Join on the light wool then knit 9 stitches with the dark wool. Draw the stitches closely together, knit 8 with the light wool. Knit 9 with the dark wool, draw up the wool at each change. Repeat from \* to the end of row, knitting the last stitch with both colors together. Fourth row.—Knit 9 with dark wool and should be lined with very fine muslin damped and wrung. Put to drain in cool place and turn out only just before serving. The cream should be served with fresh cream (not whipped) and sugar. The proportion of white of egg and cream should be of one white to half a pint of cream; the whipped white is meant only to make the whipped cream lighter without spoiling its taste.

Doctor: The more lawyers the longer the case.

Lawyer: And the more doctors the shorter the case.

### Secrets Of Fresh Cream Cheese

Perfect Foods That Are Not Difficult To Make

There is something charming and bucolic about a fresh cream cheese lying in its little heart-shaped basket or on a bright green leaf.

The principle is always the same: the milk must be left to curdle or be made to do so by artificial means. Except in the case when certain microbes are definitely called upon to act on the milk for the purpose of making a cream cheese of a particular medicinal value, rennet is the usual determining factor (though in some places they use the fibrous internal part of the globe artichoke or local herbs). Moreover, it is simpler to use rennet, which is to be found either as a liquid or in tablets. It is, however, difficult to give exact quantities for the use of rennet as

it is not always the same strength; the best is to follow in this respect the advice given on the bottle or the box. All these "cheeses" should be served very cold.

**Fromage Blanc**

This is the delicious cream cheese usually made in little castor baskets. It can be made at once when the milk is still naturally warm, otherwise the milk should be heated slowly till just tepid.

Str in the rennet (usually about a teaspoon for a quart of milk, or if tablet, one dissolved in a small amount, warm of the same milk). Keep this on warm ashes and it will set almost at once. Put the curdled milk in the little baskets, lined with muslin, let it drain so

that there is no more whey left; turn out in a plate and serve with cream.

**Cremets**

Have some fresh cream and whip it till it becomes fairly stiff; also whip some white of egg to a stiff froth. Mix them both and whip again. Fill with the mixture the little heart shaped basket, which should be lined with very fine muslin damped and wrung. Put to drain in cool place and turn out only just before serving. The cream should be served with fresh cream (not whipped) and sugar. The proportion of white of egg and cream should be of one white to half a pint of cream; the whipped white is meant only to make the whipped cream lighter without spoiling its taste.

Doctor: The more lawyers the longer the case.

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### Daintiness With Chic Styles

ILLUSTRATED DRESSMAKING LESSON FURNISHED WITH EVERY PATTERN

BY ANNABELLE WORTHINGTON

This coat-like dress expresses simple good taste for all around day wear.

It has lots of style with its broadened shoulder yoke and becoming high neckline. And don't you like the skirt arrangement? It creates a wrapped effect which is so entirely alluring.

Carry it out in yellowish-green hairy woolen with plain toning woolen trim. You'll love it!

In necktie silk in small pattern in rich plum colouring, it's stunning too.

In pencil stripe black and white sheer woolen, it's the last word in chic. Imagine it for instance with plain vivid red woolen trim, red suede belt and red bone buttons.

Style No. 627 is designed for sizes 14, 16, 18, 20 years, 36 and 38 inches bust.

Size 16 requires 2 1/2 yards 54-inch material with 3/4 yard 39-inch contrasting.

Price of PATTERN 15 cents in stamps or coin (coin is preferred). Wrap coin carefully.

627

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### "I Do Not Think Their Equal Can Be Found For Children"

"I have BABY'S OWN TABLETS in the house continually—I would not be without them. I have given them to each of my four children from earliest infancy. One of the reasons why I value BABY'S OWN TABLETS so highly is because they can be given with perfect safety to even the youngest infant. I have recommended them to dozens of Mothers. For children's ailments I do not think their equal can be found." So writes Mrs. Douglas Blackadar, Hebron, N.S.—and

many other Mothers relate similar experiences in treating their children. BABY'S OWN TABLETS are recommended by grateful Mothers for teething fevers, colds, constipation, disordered digestion and sleeplessness. The Tablets are inexpensive, easy to take and thoroughly reliable. And they are absolutely SAFE for even the youngest or most delicate child. See certificate of analysis in each 25-cent package.

**DR. WILLIAMS' BABY'S OWN TABLETS**

Make and Keep Children Well—As Mothers Know

### Solving the "Fussy Eater" Problem

WHY, JANE, YOU'VE HARDLY EATEN A THING. LOOK AT ALL THAT MILK AND SPINACH.

I DON'T CARE—I'M NOT HUNGRY.

THIS IS REALLY GETTING SERIOUS. SHE HARDLY EATS ENOUGH TO KEEP A BIRD ALIVE—SEEMS TO GET THINNER EVERY DAY.

LATER OVER THE RADIO

IF YOUR CHILD EATS POORLY TRY NOW TO SOLVE THE PROBLEM OF HUNGER—OVALTINE IS THE ANSWER!

WELL, I'M CERTAINLY GOING TO TRY IT.

—LATER—

GEE, MON, THIS IS GOOD! WHAT IS IT?

IT'S OVALTINE—AND YOU CAN HAVE ALL YOU WANT BECAUSE IT'S GOOD FOR YOU!

—5 MINUTES LATER—

I'M STILL HUNGRY—CAN I HAVE SOME MORE?

WELL, HEAVENLY DAY! I THOUGHT I'D NEVER SEE THE TIME WHEN YOU'D ASK FOR A SECOND HELPING.

—STILL LATER—

WELL, LOOK AT THAT! SHE'S GAINED OVER FIFTEEN POUNDS!

IT CERTAINLY WAS OUR "LUCKY DAY" WHEN I HEARD ABOUT OVALTINE!

FIFTEEN AND A HALF DADDY!

### How This Remarkable Food Discovery Actually CREATES Hunger Even for Vegetables and Milk

Accept a Trial Supply—Note the Special Coupon

Ovaltine is a delicious pure food concentrate—A discovery that makes "finicky" eaters eat! Not by merely "tempting" the appetite, but by actually creating a natural sensation of hunger.

Besides being extremely nourishing and easy to digest, Ovaltine is rich in the appetite-producing Vitamin B. And contains an unusually high proportion of a remarkable food property called "diastase"—long recognized for its power to "digest" starch in foods. This is important when you consider that the diet of the average child contains about 60% of starchy foods.

But that is not all. Not only will you find your child more eager to eat (even such often-shunned foods as spinach, carrots and lettuce)—but you will also find him willing to drink a far greater quantity of milk each day.

For the sake of your child, you are urged to try Ovaltine. When you do so, note the almost immediate difference in appetite and in the way he acts at meals. Note, too, the accompanying increase in weight, in nerve poise and in strength.

You simply give Ovaltine with milk—either hot or cold—and children love it for its delicious taste. You can obtain it at any drug or grocery store or—if you wish—send the special coupon for a generous trial supply.

**MAIL FOR SAMPLE PACKAGE**

**SPECIAL OFFER**

Orphan Annie's Very Own Mug

Send me your sample package of Ovaltine. I enclose 10c to cover cost of packing and mailing. (Or 25c for special offer at sight.)

With colored pictures of Orphan Annie and Sandy, her dog, Orphan Annie Mug and sample package, 25c.

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