

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



LITTLE GIRL WOULDN'T EAT

YESTERDAY she only toyed with her food—and of course Mother was concerned. But today, she has a bowl of Kellogg's Rice Krispies and milk—just see the difference!

Kellogg's Rice Krispies actually crackle in milk or cream. The very sound fascinates youngsters. And how they love the flavor!

Serve for breakfast, lunch—fine for the children's supper. So easy to digest, Rice Krispies invite restful sleep. How much better than many hot, heavy dishes.

Sold by all grocers. Always oven-fresh. Made by Kellogg in London, Ontario, Quality guaranteed.



For The Cook

SCALLOPED CLAMS AND CORN DELICIOUS

1/2 green pepper  
1 slice of onion  
1/4 cup butter  
1/4 cup flour  
1 pint clams  
1/2 cup cold water  
Salt to taste

Corn pulp to equal the bulk of clams after scalding.

1 cup clam broth  
2 egg yolks, beaten light  
3 tablespoons cream  
1 cup cracker crumbs  
1/4 cup melted butter

Chop the pepper and onion fine, cook these in the butter until softened and yellowed, add the flour and stir until frothy. Pour the cold water over the clams. Wash and examine each clam separately to remove the pieces of shell if present. Strain the liquid through cheese cloth, add the clams and let heat to boiling point, skin out the clams, discard tough portions, if desired, and chop the rest, or all clams may be chopped. To the clams add an equal measure of corn pulp. To the butter and flour cooked with the vegetables add 1/2 cup of the clam broth and stir until boiling, add the yolk diluted with cream and stir without boiling, until the sauce thickens, then add the corn and the chopped clams with if needed. Dispose the mixture in buttered shell, mix cracker crumbs with melted butter and spread over mixture. Set in a hot oven to brown the crumbs.

Dorothy Dix Letter Box

Tactless Woman Wonders Why She is Friendless—Gambler in Love is Advised to Take Losses Without Whining. Children Come Before New Husband

Dear Miss Dix—What is wrong with me? I am a married woman with two children, a wonderful husband, a good home, a car, but no company or friends. No one ever drops in or invites me out. I'll admit I lack tact. My tongue gets the better of me. I say or write things without thinking that offend people or I step on some one's toes and don't know it until I am told how sarcastic I have been. My husband has a sparkling personality and I am no dumbbell, but we are practically friendless, so far as social contacts go. What's the remedy for the situation.

MRS. ANONYMOUS.

Answer:

I should say that what you need is a course in diplomacy. Of course, in a way, tact is a gift of nature. It is a sort of sixth sense that enables one to define instinctively what would hurt or offend other people, but if your Fairy Godmother failed to put this valuable gift in your cradle you can make a very good synthetic article that will do for all practical purposes.

The people who are bulls in the conversational china shop and who are always saying and doing the wrong thing, excuse their blunders by saying that they did not think, which is no palliation of the offense if they are a grade above the moron. I always feel like saying to them, as my old colored mammy used to say to her children: "Don't tell me you didn't think! What did God give you a thinker for if you don't use it?"

And that is true enough. If we have a thinker we should use it, and we can use it no more profitably than in dealing with our fellow creatures. There is no excuse for discussing bank defalcations with a woman whose son was a trusted cashier who falsified his accounts nor for asking a married woman who was the pretty blonde you saw her husband out with at the night club or for telling a mother that her cherished only child looks tubercular to you and inquiring if he isn't very undeveloped for his age.

Yet there are plenty of women who commit these conversational crimes. They seem to have a perfect genius for getting on topics that stir up discord and have an unerring instinct for putting their fingers right on the sore spot in your life and telling you the thing you would rather die than hear.

The first rule then for cultivating tact is to think before you speak instead of afterward. If you are among people with whom you are well acquainted, you certainly are aware of the things in their lives over which they have drawn the veil of silence and you are also familiar with their little peculiarities and their likes and dislikes. If you will bear these things in mind, you will know what topics are taboo.

And if you are among strangers the wise thing is to stick to glittering generalities and avoid personalities, and especially criticisms, for there is never any telling about the ramifications of family connections and who are friends nor when an innocent remark may turn into a boomerang.

The second and an infallible rule for the cultivation of tact is to treat others as you would like them to treat you and to say to them the kind of things that you like to have said to you. That precludes, to begin with, sarcastic remarks and personal criticism, for none of us enjoy being the subject of a wisecrack nor do we like to be held up to ridicule. We want people to laugh with us instead of laughing at us.

Then we like to have people say pleasant things to us. We like to have our little personal tastes remembered and to be made to feel that we are interesting and amusing and that others enjoy our conversation.

We like to be congratulated upon our little exploits and consoled with upon our misfortunes. We like a note of sympathy or a telegram of condolence. We like to have people ask us about our children and our pets and our hobbies and our gardens and our automobiles and for them to listen with an interested expression while we discourse upon them.

And we hate it when people tell us that our new dress is unbecoming or that we have put on weight or tell us of our children's faults or ask us embarrassing questions about things that we consider none of their business.

Try this simple recipe for cultivating tact and see if you do not draw people to you instead of driving them away from you.

DOROTHY DIX.

Dear Dorothy Dix—I own and operate a beauty shop in a town of about 30,000. For the last two years I have been having quite a case with a man who travels this town. I have talked to him about divorcing his wife, but they have been married a long time and I guess he still cares for her. I am worried now for his wife has found out about me and I have learned that she has a lot of friends here and I am afraid it will hurt my business. Is there any way I can force him to divorce her and marry me? I feel that he should for I have given him a lot. What would you advise me to do?

UDELE.

Answer:

Charge it all off to profit and loss and let the lesson you have gained pay for what it cost you. When you gamble on as uncertain a thing as a married man's intentions, you should be a good enough sport not to whine when you lose out.

Certainly any woman should have sense enough to know that when she has an affair with a married man the odds are all against her and it isn't even a 100-to-1 shot that she won't be left at the post. Especially when the man is a traveling man, for traveling men are notoriously like the sailors who have a sweetheart in every port, with the real sweetheart, the wife, at home to whom they go back in the end.

Anyway, it is seldom that any married man's lovmaking is to be taken seriously. It is just to pass away the time and to flatter his own vanity by seeing whether he can make a girl care for him and all of his talk about being unhappily married and having a wife who doesn't understand him and how he craves sympathy is just a line. He isn't in the least thinking of getting a divorce or desirous of marrying the girl before whom he is beating upon his breast and mourning out why, or, why didn't I meet you in time!

And nobody can be very sympathetic with these husband-snatchers who get paid back in their own coin. For it is a terrible thing for a woman to try to break up another woman's home and take her husband from her and orphan little children, and the woman who attempts to do this gets no more than she deserves when she is also betrayed by a man who is faithful to no woman.

There is no way that you can make a man divorce his wife and marry you. Knowing that he is playing safe is what makes many a married man a gay philanderer.

DOROTHY DIX.

Dear Miss Dix—I am a widow with three small children. I am

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

By Annabelle Worthington



It can be carried out in a great many different materials. For instance, voile is a very charming medium and in this, either flowered, dots or checks can be used.

A blue and white voile made this model.

Pique is also smart in pink, yellow or blue. With this a leather belt can be worn in a contrasting colour. It will be matched, of course, by a pique bow at the neck.

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Canadian Cookery For Canadian Women

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

Sandwich In A Speedy Meal

A friend of mine was "just looking, thank you," at a cottage that was for rent. A beautiful lawn and flowers were behind the house and she said, "You know we could eat out here when we have company, because when you are at a summer cottage you make so many sandwiches, and they are easy to serve from trays."

An abundance of sandwiches did not appeal to me for a strictly balanced diet, but after all, our diets can hardly help being well rounded out with plenty of fruits and vegetables in these harvest months, and so I set my mind at rest with that thought.

The number of different breads we can use in our sandwiches opens up delightful possibilities for variety.

A few sandwich meals that you can prepare quickly and that may be served on the porch, or lawn, if you feel like being quite informal, and enjoying the fresh air while eating, will also give you more time for your canning or sewing, or whatever it is you have a particular hankering to do just now.

Sandwiches also offer a happy solution to preparing meals at home, when mother dares to be away when you are hungry. If you have not already broken away from

the habit of making all sandwiches from white bread, there are plenty of little surprises in store for you. I attended my first really big picnic in years this summer, and was disappointed at the array of all white bread sandwiches. Without making my survey too obvious, I tried to find a plate of brown bread sandwiches, but there were none.

Suggested Menu No. 1

Left over Sunday roasts may be minced and highly seasoned and supplemented with something crisp like chopped celery or cucumber or lettuce hearts, and placed between brown bread slices to make a nourishing and satisfying sandwich. A large plate of these (and do not forget to garnish them) and some such fruity dessert as a generous melon cup.

Melon Cup

Make a sugar syrup of 1-2 cup sugar, and 1 cup water, and let these boil together for 5 minutes with 3 sprigs of mint. Strain and cool. Add to syrup small cubes of watermelon and cantaloupe, and chill all thoroughly and serve, garnishing with young mint leaves. Crisp cookies will round out nicely this out door meal.

The beverage could be some combination of milk with cocoa syrup or one of the various dry chocolate preparations that may be bought ready mixed.

Menu No. 2

Ginger cheese sandwiches. Pineapple jelly, iced coffee.

We have been using preserved ginger rather often of late. Preserved ginger in ice cream is quite perfect; in steamed puddings, in place of fruit of any kind, and in sandwiches with cheese.

Cheese Ginger Sandwiches

Mash one small cream cheese and add to it 1-2 cup finely chopped preserved ginger, spread this mixture between buttered slices of either rye or white bread.

A generous bowl of thick slices of large tomatoes peeled and chilled could be a delicious salad course.

Pineapple Jelly

The gelatine desserts have the combined virtues of being easy to prepare; they can be stowed away in the refrigerator ready to serve ice-cold, and are generally popular. This pineapple jelly will be a favorite.

Two cups boiling water, 1-2 cup sugar, 1 cup hot pineapple juice, 3 tablespoons lemon juice, 2 tablespoons gelatine, 2 tablespoons cold water, 1-2 cups crushed pineapple. Make a syrup of sugar and water, and when sugar has dissolved, add gelatine which has been soaked in cold water 5 minutes; then add

much in love with a man who wants to marry me, but he says he will not take the children. What must I do?

D.

Answer:

Stick to your children and let the man go. Your first duty is to them and you will never be happy without them.

DOROTHY DIX.

JOAN: I could cry . . . married only a month and look at my "dishpan" hands—red as beets . . .

DORIS: It's your own fault, honey!

JOAN: But I have to do dishes . . .

DORIS: Your hands needn't show it! I use Lux for my dishes and my hands are as pretty as when I was married—two years ago! And the cost is a joke—less than 1c a day.

LUX for dishes

Lever Brothers Limited, Toronto

Sole Importers by appointment to their Excellencies the Governor-General and Countess of Beasborough.

**A Morning Sm**

Deacon Hemphill had the home from a convention church in a large city. His bustling plying him with you. "I guess you heard a lot singin' in the big church?" asked him.

"Yep! but they sang most of them anthems," the deacon replied.

"What's anthems?"

"Well, I don't know just how to explain that to you, like this: Suppose I was you, 'The cows are in the That, wouldn't be an anth' supposin' I said: "The cows, the spotted cows, the cows, the mooley cows, are cows, are in the pasture, pasture, pasture." would be an anthem."

Governor Ross, of Idaho, made a six months old baby one. Presumably in the

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IT SAVED HER DAUGHTER

IT IS the daughter herself—Miss Rose Lama—who willingly gives the facts in a letter.

She says, "My mother wanted me to take Lydia E. Pinkham's Vegetable Compound when I was younger. But I wouldn't. If I had, I might have been a well girl now. I suffered terribly every month."

Finally the girls in her office convinced her. She tried it at last. Now she is on the way to greater health and happiness. Mothers—tell your daughters. And daughters—take your mother's advice. Suffering is unnecessary.

Lydia E. Pinkham's VEGETABLE COMPOUND

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