

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

She LOVED THE FIZZY TICKLE ON HER NOSE



"Fifty years ago in sunny Bermuda my parents used Eno's 'Fruit Salt' as a family medicine. As a young girl I can remember the bottle, kept for protection in its outside wrapper. How amazing the great looked to me! How I loved the fizzy tickle on my nose! Mother gave it to us for prickly heat, digestive ailments and as a laxative. Now my own children take it, and much prefer it to other salts.

Mrs. R. H. S., (Truro, N.S.)
Letter No. 1071



Sits for Eight Hours a Day

"I am a linotype operator and I am compelled to sit in close concentration for eight long hours a day. I find that Eno is the only remedy that counteracts the languid, constipated, drowsy feeling that usually comes during the day. I highly recommend Eno to the millions of clerks, stenographers, bookkeepers—all persons who work in closely confined offices, factories and stores."

Mr. W. G., (Toronto, Ont.)
Letter No. 1249

ENO'S "FRUIT SALT" First Thing Every Morning

A Morning Smile

Cook: "Did they say anything about the cooking?"
New Maid: "No, but I noticed them praying before they started eating."

The office staff were worried lest they should be deprived of their afternoon cup of tea as the spout of their kettle had been burned off. Jones, the office boy, had been dispatched two hours before to get a new kettle, and had taken the old one with him in order to get another "just the same." He turned up at last, but minus a kettle. He had been, he told them, over all the shops in the town, but could not get one like what he wanted. "But there are scores of kettles like that one to be got," replied the cashier. "Yes I know," said Jones, "but all of them had their spouts on."

BAER VS PETERSON?
LONDON.—(C.P.)—It is said Wembley Stadium authorities are willing to put up a purse of approximately \$90,000 for an open-air fight in July between Max Baer former world's titleholder, and Jack Peterson, British heavyweight champion.

HAS FAMOUS CUE
RHICAGO.—(C.P.)—Willie Hoppe three-cushion billiards champion of the world still carries the cue which he won the world's 18.1 billiards title 30 years ago when he was 18 years old. The cue is a half-ounce lighter—Hoppe is 35 pounds heavier.

The HOUSEWIFE and HER ACTIVITIES

FIREFLIES
Her spangles are the only things you see
As her invisible skirt sways airily,
Her light feet do not wake the lightest bird.
Not the least saucy sign of tissue can be heard.
Now here, now there, the spangles flash and flit,
Now up, now down,
Caught in the tangles
Of the grey dancers gown
Only her rhythmic pauses you may guess
By the spent spangles
Paling down
—Florence Wilkinson Evans.

TABLOID
Varnished wallpaper which has been splashed with grease can be washed with a pailful of warm soapy water to which a tablespoon of ammonia has been added.

PAPER PLATES MEAN NO DISHWASHING.

If you are really lazy, and most of us are on a picnic, you will want to buy paper plates and napkins and even drinking cups. If you have a supply of old dishes that have a few nicks and cracks, they will do just as well. Some way I just can't imagine eating a picnic meal off of good dishes, can you? It wouldn't taste like a picnic.
Take a plate apiece and a cup (you won't need saucers, unless you are one of those extremely formal persons and then you'd better stay at home). Knives, forks and spoons and good sharp carving knife and a paring knife will be necessary. Don't forget the salt and pepper. A bowl or two are usually good equipment for you may need to mix a salad or have something to hold the potato chips.

LET THE GUESTS WORK TOO.

It is just about as easy to make the sandwiches after you arrive, a lot easier for the cook. So take a loaf of bread and butter in a little jar. Put the cream into a jar with a tight-fitting cover also and wrap it in several thickness of wet newspaper and it will stay sweet and fresh until you are ready for it.
Points salad, of course, whoever heard of a picnic without it? And I'll tell you something else that taste awfully good on a picnic and that is a jar of home baked beans. If you take them out of the oven just before you start and wrap them well in newspaper and an old blanket, they will be just as warm as you want them when you arrive.

A GRATIN.

Vegetables in cheese sauce make a most delicious luncheon or supper dish when served over crisp buttered toast, heated split-and-buttered shredded wheat biscuits, in patty cases, etc. Crisp bacon or sausages are suitable accompaniment.

THE LAUGHING BIRD

"Loudly laughs the woodpecker," declares the poet, and it is indeed by his ringing laughter that the green woodpecker is best known. For he is a sky, elusive bird.
The laughter is supplemented by a drumming noise, and it is a problem that ornithologists have yet to solve whether this is vocal coming from the bird's throat, or whether it is produced entirely by the rapid impact of the beak on tree-trunks. Some experts hold one view, some the other.
The woodpecker's beak is his chief asset. A strong pick-axe, he uses it for sounding trees to discover rotten portions where insects may be found for digging out the insects and for drilling his nest. The latter consists of a long horizontal passage with a cavity at the end where the female sits to hatch out her young.
There is not a bird better adapted to tree life than the woodpecker. He has four strong-clawed toes, two forward, two backward, which enable him to get a strong grip on tree-trunks and maintain it while he passes up and down in a series of jumps. He also has unusually strong tail feathers. These consist of shafts and hard webs which, when the bird is hammering, enable him to keep a firm position.
In extracting his prey from the rotten wood, his beak is aided by his tongue, another remarkable feature of his anatomy. Barbed at the tip, it is covered all over with a

COOKING RULES FOR BRIDES

Here are fruit and vegetable do's and don'ts for the June bride, who, while not as inexperienced as she used to be, still needs advice.
Whenever fruit is cooked, be it fresh or dried, do not add sugar until the fruit is tender. If sugar is added sooner, the skin tends to toughen and the texture of the fruit is hard, nor will the fruit be as sweet and delicately flavored.
The more acid the fruit, the more important the rule. Keep this in mind when you make apple sauce.
Never let fruit stand in water. Wash it thoroughly and carefully, then drain and use at once.

RULES FOR VEGETABLES.

This same rule applies to vegetables. Wash them well and prepare for cooking. If they are wilted, they may be put into water just long enough to freshen them. This should be done before they are trimmed or cut in any way.
The rules for cooking vegetables will bear repeating. First use as little water as will prevent burning. Second, take care not to overcook. Third, cook in actively boiling water, and, fourth, add salt when the vegetables are half-cooked. Most of the succulent summer vegetables will cook in twenty to thirty minutes. So if the "half done" stage confuses you, add salt at the end of ten minutes.
Cook green-colored vegetables uncovered if you would preserve their color. Strong-judged vegetables such as cabbage and onions should be cooked uncovered, too, in a large amount of water.
A thin white sauce, the consistency of rich cream is delicious over green beans and peas. A thicker sauce that coats the vegetable is used for new potatoes and cauliflower. But no matter how thick the sauce may be it always is made the same way. First, melt the butter over a low fire, when bubbly stir in flour and blend until smooth. Then slowly add the cold liquid, stirring constantly. Two tablespoons butter from two teaspoons to two tablespoons flour (the more flour, the thicker the sauce), and one-half teaspoon salt are the proportions to use with one cup liquid to make one cup of sauce. Vegetables must of course, be drained before combining with the sauce.

TO CUT DOWN RECIPES.

Most recipes make too much for a family of two. The average recipe found in standard to serve six. So you see, if you use half the recipe you will have plenty for two persons. Only do be sure to use half a recipe ingredient when you reduce a recipe. If five eggs are called for it's good idea to use three small ones.

When you use packaged goods follow the instructions on the box explicitly. The manufacturer has gone to great trouble to provide you with these directions and they are planned to give you full satisfaction in using his product. If, after this first trial, your personal taste demands a change you can make it.

ON SELECTION COMMITTEE

CAPE TOWN (C.P.)—F. W. Melish, former Blackheath and Eganlan forward has been elected to the South African Rugby Board's Selection Committee who will choose the team to tour Australia next year.

IRON IMPROVES THE COMPLEXION

Clearness of the skin and its soft pink coloring, depend largely upon the amount of iron in the blood. Many a complexion has been improved and eyes brightened too, by taking the iron treatment, Dr. Williams' Pink Pills.
Would you like a clearer, rosier skin and have better health and more "pep" as well? Then take this remedy for the next few weeks. Dr. Williams' Pink Pills enrich the blood with iron... nourish nerves and tissues, thereby clear up the skin, imparting to it the rosy glow of health. Begin this treatment right away. Get well and look well. Price 50c.

DR. WILLIAMS' PINK PILLS

Straying Husbands Find False Excuses Dorothy Dix Says Wives Are Not Always To Blame

Man is an "Imperfect Monogamous Animal" and Often is Entirely Responsible for Straying From His Own Fireside Because of His Own Faults

There is no other one-thing in the world over which so many tears are shed, over which so many women's hearts break as the unfaithfulness of husbands. It is a tragedy worse than death, for there is no wife who would not rather give her husband to the grave than to another woman. Death, at least, leaves a clean sorrow and permits the bereaved widow to openly mourn the husband she has lost and be comforted by the respect and sympathy of all who know her, while the deserted wife must suffer in silence the loss of her husband and endure the humiliation of feeling that she is discredited as a woman who had not charm enough to hold her man.



When a married man roams away from his own fireside it is the custom to blame his wife for it, or at least to think that she has been guilty of contributory negligence, or else she would not have lost him. At any rate, the alibi he always offers for his side-stepping is the good old Adamite excuse: "The woman thou gavest me, SHE did it." Every philanderer, according to his tale, is married to a human frigidaria, has a wife who doesn't understand him, or who gives him no sympathy and thus forces him to seek consolation from flappers, gold-diggers and such like.

Human nature being what it is, and wives being no more perfect than husbands, undoubtedly there are women who slack down and become so slovenly and repulsive-looking after marriage that no one could blame their husbands for seeking out ladies who are easier on the eyes. And there are wives who are such poor cooks and housekeepers that their husbands are justified in leaving them for the preservation of their lives. And there are women who are such naggers and petty tyrants that no man who wasn't a combination saint and martyr could stand one of them without a little relief on the side.

But, curiously enough, the wife's conduct seems, in reality, to have little to do with whether her husband philanderers or not. For on every hand we see poor wives who have faithful husbands and women who are ideal wives, who possess every charm and virtue, and whose husbands chase every petticoat that crosses their paths. We even see husbands who really love their wives and admire them above all other women who yet torture them with their infidelities.

So it seems that whether husbands are true to their marriage vows or not depends far more upon their own temperaments and characters than it does upon what their wives do; that it is in vain for a woman to make a burnt offering of herself on the kitchen stove and put perfume behind her ears if she is married to a man who, as Roark Bradford's Big Henry used to say, "has an itching heel and a wandering around in his weary mind."

But why, then, do men philander? Why isn't a man who has a fine wife and a nice home satisfied to stay put? The explanation in the case of many men is that they are just naturally restless and discontented. They are always changing their occupations, swapping their automobiles, trying something new, and no woman in the world could hold them.

Vanity leads many other married men into philandering. They fancy themselves Don Juans whom no woman can resist and they are bound to try out their fatal fascinations on every female they meet. These are the male flirt who greet the woman they meet, for the first time at a cocktail party by asking where she has been all of their lives and demanding to know why they have never met, and by the third drink try to date her.

Other men philander because they get the same kick out of the love chase that some men get out of hunting or fishing. A woman is desirable to them only as long as she is unattainable. Once they have caught her, she is a dead duck so far as they are concerned, for their interest is only in the bird on the wing. They tire of their lady loves just as they did of their wives and are no more faithful as lovers than they were as husbands.

A lot of men, especially middle-aged and elderly men who have made money, are not philanderers by nature but have philandering thrust upon them, so to speak, by women who are gold-diggers. Young and pretty girls make love to them, use every art of sex appeal upon them, flatter and caress them until they get Grandpa trying to do fancy steps along the primrose road, despite his rheumatism and his faithful old wife at home.

And the final explanation of the philanderer who breaks his wife's heart with his roaming is because, as Mr. Howells once said, after centuries of civilization man is still imperfectly monogamous.

DOROTHY DIX, even the highest authorities when on traffic duty so as to prevent misinterpretation of the arm movements by motorists.

STOP TRAFFIC SALUTES

WARSAW.—(C.P.)—Polish police have been instructed not to salute

Neck to Neck — \$1,188,000 in Jewels

About 11,880,000 dimes of the Woolworth fortune have found their way into the bank account of Canna Walska, former wife of millionaire Harold McCormick of Chicago, according to reports from Paris that she has sold her collection of Napoleonic emeralds to Barbara Hutton, Countess von Haugwitz-Reventlow. Madame Walska refused to discuss the transaction, said to involve \$1,188,000. The emeralds involved were given by Napoleon III to Countess Verasia de Castiglione.

MME. WALSKA
COUNTESS BARBARA

THE COOK'S CORNER

FOUR SEASON FOOD

Cheese might well be called a four season food for it is one so versatile in use, that little or no ingenuity is required to give it a place in a luncheon or supper menu any time of year. Naturally, the type of cheese dish suitable for a summer meal differs from that which should be served on a frosty winter day. During the hot weather, when fresh, light foods have a strong appeal, cheese can, and should be used to advantage. Served with fruits or vegetables it will add the nourishment required to meals which might otherwise be satisfying in quantity but incomplete from a nutritive standpoint.

The Milk Utilization Service of the Dominion Department of Agriculture has tested and approves of the following cheese dishes for warm weather use:

RIBBON SANDWICH LOAF

Remove crusts from day-old loaf of white or whole wheat bread. Cut five half-inch slices lengthwise from loaf, spreading each slice with butter before cutting. Spread first slice of bread with mayonnaise and cover with sliced peeled tomatoes. Cover with second slice of buttered bread. Spread with grated cheddar cheese blended with salad dressing. Cover with third slice of buttered bread. Spread with mayonnaise and cover with crisp lettuce leaves, then with fourth slice of buttered bread. Press layers firmly together. Spread outside of loaf with creamed cottage or cream cheese blended with cream or mayonnaise. Chill one hour before serving. Garnish with parsley or green pepper and cut in crosswise slices.

JELLIED CHEESE SALAD

1 package lemon jelly powder
2 cups boiling water
1 teaspoon salt
2 tablespoons lemon juice
1 cup chopped pineapple, grapefruit or orange
1 cup cream cheese or creamed cottage cheese
1/2 cup walnuts, chopped
Dissolve jelly powder in boiling water. Add salt and lemon juice. Chill and allow to partially set. Fold fruit into one-half of the partially set jelly. Turn into mould. Beat remainder of jelly until fluffy, then fold in cheese and nuts. Pour over first layer of jelly. Chill until firm. Arrange in squares on crisp lettuce. Serve with salad dressing combined with an equal amount of whipped cream. For a richer salad, add 1 cup whipped cream with the fruit, cheese and nuts to the partially set jelly.

WELSH RABBIT WITH TOMATO

1/2 teaspoon mustard
1/2 teaspoon salt
1/4 teaspoon paprika
Dash of cayenne
1/4 teaspoon Worcestershire sauce
1/4 cup milk
2 cups grated cheese
1 egg
Mix seasonings together. Add milk and heat. Add cheese and cook until melted. Beat egg, add a small amount of the hot mixture to it, then add to rabbit. Cook about one minute stirring constantly. Place thin slices of tomatoes between slices of crisp buttered toast. Pour rabbit over top and serve immediately.

WINS COVETED CUP

LONDON.—(C.P.)—Commandant J. G. O'Dwyer on the Irish Free State Department of Defence Horse, Limerick Lane, won the King George V Cup at the Inter-national Horse Show, Olympia.

"TEST" BILLIARDS

SYDNEY, Australia (C.P.)—Walter Lindrum, world's English billiards champion, is trying to arrange service of billiard's "test" matches between Australasia and England, the first to be held in England this year.

PRICKLY HEAT
Itching and burning quickly vanish when you apply cooling, soothing Mentholatum.
MENTHOLATUM
Gives COMFORT Daily

RED ROSE TEA "is good tea" and only fine quality tea is really good

Today's Short Wave Radio Program

FRIDAY, JUNE 24
Moscow
4 p. m.—Talk: The plan for the reconstruction of Moscow: The making of Moscow into a port of five seas. Music and news, RNE, 25 m., 12 meg.
Rio de Janeiro
4:45 p. m.—Brazil in Hour. PRF5, 31.6 m., 9.58 meg.
Rome
6 p. m.—New's bulletins in English: Selections of the opera "Jenufa" by Janacek. Rome's Mid-night Voice. Songs in dialect. 2RO, 31.1 m., 6.93 meg.
London
6:50 p. m.—"Books to Read." Some suggestions for the listener's bookshelf, by Eric Gillett. GSP, 19.6 m., 15.31 meg. GSD, 25.5 m., 11.75 meg. 31.3 m., 9.88 meg.
Berlin
7:30 p. m.—Catakin. A melodrama after an old English fairy tale. DJD, 25.6 m., 11.77 meg.
Berlin
8:30 p. m.—A board the Ether-bus through Germany. DJD, 25.6 m., 11.77 meg.
London
9:40 p. m.—Hampton Court Palace. A descriptive microphone visit and dramatic reconstruction. GOSD, 25.5 m., 11.76 me., GSC, 31.3 m., 9.88 me.

Confession?

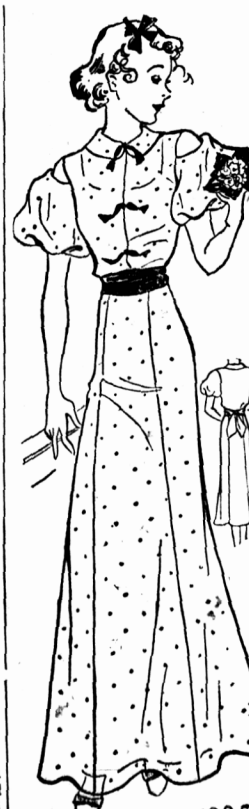


MRS. AMBROSE J. SMALL

A new light on the unsolved disappearance, in 1918, of Ambrose J. Small, Toronto millionaire, was emitted at Toronto in an action brought by Small's sister to restrain distribution of the estate of Small's wife, valued at about \$2,000,000. An alleged confession read in court, reputedly a death-bed letter written by Mrs. Small, above who died last October, disclosed that Small was slain and his body dismembered. The letter purportedly disclosed that the wife implicated in the slaying, together with others, whose identity she desired to keep secret.

Spring Fashions For Home Dress-Making

The new styles with their infinite variety are making life much more pleasant for smart young things who like lots of changes for summer parties.
When you can run it up in the morning, as you can this lovely dress, you'll find it loads of fun. And believe me—it will help you stretch your budget. The cost will prove amazingly small.
Plump shoulders need be nothing to sigh about; either, when there are fascinating dresses such as this one to show them off.
If, however, you prefer the puffed sleeves set into the shoulders—have your way! See the back view in street length.
Make it of plain or embroidered organdie, crisp dotted swiss, eyelet balise, net, voile prints or challis prints. There's a nice choice! Don't you think?
Style No. 1805 is designed for sizes 11, 13, 15, 17 and 19 years. Size 13 requires 4 1/2 yards of 39-inch material with 1 1/4 yards of 5 1/2-inch ribbon for belt.
Price of PATTERN 15 cents 10 stamps or coin (coin is preferred.) Wrap coin carefully.



No. 1805. Size

Name

Street Address

City

State

THAT'S WHAT IT WAS
Angry Employer—See here, you told my secretary that you wanted to see me on a matter of life and death.
Bright Young Man—I do, sir. I want to get you to insure yourself.

Purity Flour—the very "flower" of the world's best wheat—is always uniform and dependable—rich in nourishment and flavor—for cakes, pies, flaky pastry and bread. A strong flour that goes farther.

PURITY FLOUR
Best for all your Baking

JUST KIDS



—By Ad Carter