



LONG LINES

For the luxury loving, here is an armful of the most expensive glove leather in the world, fabulous French doeskin. So if you have a lady with a birthday in the offing, or a relative who is trousseau shopping, gloves like these would be a most appreciated gift.

ELEANOR ROSS

Plan Your Housework Day By Day For 1957

If you've already broken your New Year's resolutions, it's a good idea to think up some that should be easier to keep.

For example, how about this one?

"I hereby resolve to be a better housekeeper during the remainder of 1957."

Rare is the woman who's so expert, so efficient, she can't afford to improve.

HOUSEKEEPING PLAN

What most housekeepers need more than anything else, probably, is a plan. Haphazard methods accomplish so much less in so much more time! In addition to a work plan, the right equipment

is necessary. That's half the battle, if not more.

Are your mops, brushes and sponges the right size and shape? Are they in good working condition? Are the handles long enough to let you work in a relaxed position?

Do you carry two pails of suds and water when one double-compartment pail would serve the purpose?

Do you mop up spills and splashes as soon as they occur? This good habit is one which prevents stains and, what is far more vital, accidents.

Do you make good use of that wonderful washing machine be-

LET'S EAT

Meringued-Topped Pears A Rich, Novel Dessert

By IDA BAILEY ALLEN

During our tour of Oregon, we drove through the great pear orchards of the Medford Area miles upon miles of pear trees, planted in successive variety.

The pear season, thanks to adequate storage facilities, ripening and transportation methods, is now nation-wide from August until late spring. One of the most delightful of the convenience foods pears need no preparation, no cooking. However, you might wish to try some of the unusual pear recipes we found in the Northwest.

"What's that big building?" I asked as we neared a towering beige-colored structure.

"A supermarket," explained Mr. Harold Holmes, our host. "It's up-to-date, too. See that sign?—mushrooms, 89 cents each. This week the dear season opens."

"Over there's what we call the corral," he continued. "A safe place where mothers can park the kids while they shop. And here is the beauty shop. The gals shopping in the market are paged when it's their time for a hair-do."

Notebook in hand, I wandered through the market. Attractive knobby pine walls served as a background for displays of unusual baskets, the most modern household appliances, drugs, toys, sporting goods, picnic goods, lovely china and glassware, some clothing and all sorts of supplies for baby needs.

STUDDIED LABELS

One tall six-footer, evidently a new papa, was buying baby foods. He read every label.

Almost every vegetable grown in the United States was on display. Yams were the biggest I ever saw; fruits and meats were almost all prepackaged. There were dozens of off-beat frozen foods in the display cases ready to attract the up-to-the-minute homemakers of Oregon.

Tomorrow's Dinner: Saladettes of shrimp-grapefruit; savory-coat roast lamb; pan roast potatoes; creamed cauliflower; meringue-topped pears; coffee, tea, or milk.

All measurements are level recipes proportioned to serve 4 to 6.

Shrimp-Grapefruit Saladettes: Allow 4 cooked or canned shrimp and 8 grapefruit sections per person. Moisten with the Chef's

shrimp cocktail sauce. Chill. Arrange on lettuce. Garnish of chopped green pepper.

Savory-coated Roast Lamb: Remove all possible fat from a leg or rolled shoulder of lamb. Dust with 2 tsp. salt, 1/4 tsp. pepper and 1/2 tsp. garlic powder. Roast in a moderate oven, 350 degrees F. allowing 25 min. to the pound.

When done, brush with table mustard. Cover with grated enriched bread crumbs mixed with 1/2 tsp. minced parsley and 1 crushed, peeled section garlic.

Return to the oven to brown. Serve with brown gravy or sweet-sour raisin sauce.

Meringue-Topped Pears: Heat the oven to 400 degrees F.

Wash 3 Comice or Anjou pears; halve and remove cores. Put 1/2 tsp. jelly or orange marmalade in each. Place in a buttered baking dish.

Beat 2 egg whites frothy with 1/4 tsp. cream of tartar and a few grains salt. Gradually beat in 1/2 c. sugar until stiff points form.

MARY HAWORTH

Girl Is Oversexed

Dear Mary Haworth: I am an Irish girl, 25, in this country five years. Always I have been told that I am very attractive, with lots of sex appeal—in fact too much, as this is my trouble.

At present I am very bored and fed-up with myself, and not in love with anyone. When I first arrived here I started dating and having a gay time, and met lots of boys and had many romances, but never fell in love and never went steady—just drifted from one boy to another.

Many boys have said they liked me (what they meant, I don't know)—and we never did anything wrong. Then, as all my friends began to marry, I felt lonely and blue. And when a French boy came along—who fell in love with me, I know—we started an affair. Finally I got bored and gave him up.

TURNING POINT

The worst of it is, I neck a lot since then and just don't care—THINKING I can hold on to a boy. My girl friend says she got her husband that way, and they dearly love each other. Now I have a boy friend—away from here—to whom I write, and he just likes to date and kiss good-night. He says he loves me, but I don't love him. Yet if I were to marry him, I might get all of this out of my mind. I wish never to do wrong again

The Guardian Page 9
Thurs., March 14, 1957

but I am too easy, especially with boys I don't expect to see again. I am afraid to admit to myself that I am a bad girl; but what does a girl do?

I never had any real love at home, as my mother died when I was quite young. Will I ever fall in love? Should I try to meet somebody new and make him love me? I need help very urgently. G. N.

LOVE MISUNDERSTOOD

Dear G. N.: Love isn't necessarily a grand and glorious blaze of delight, shared by two. Essentially, love is a "set" of the will—a deeply organized purpose to devote oneself to the furtherance of another's good.

Love includes respect, good will, readiness to help and sympathetic endorsement of the general make-up of the beloved. In fact, love is a term that merely wraps up an infinite list of kindly fellow-feelings—as between well-married man and wife, or devoted parents and children, or affectionate brothers and sisters, or loyal fond friends, and so on.

You haven't known love as yet, because inwardly you are too hostile against humankind, and too self-despising—as a result of negative rearing—to have an outgoing hospitable interest in individuals: in their life history, personality or welfare. In a word, you are frigid.

Being frigid and socially adrift in a new environment, not anchored to anybody, it follows that you might feel isolated and blue, and acutely threatened by a sense of unreality at times. To escape this awful feeling, to bridge the gulf between yourself and others, you would naturally tolerate physical contact, even physical intimacy without love—content (hence without meaning)—as a substitute for the psychological relatedness that is missing.

From the psychiatric view, this is an understandable mistake; and it is the story of countless thousands of frigid neurotics, who get happily entangled with wrong associates—and miss the road to health and happiness—while groping for help that they can't designate.

RIGHT SOURCES

You aren't bad in the real sense of electing evil for its own sake, as versus good. Rather you are simply "going from bad to worse" for lack of guidance and righteous help in being a woman. And your shabby unsatisfactory romancing is not so much the problem that needs attention, as it is a symptom of deep distraction.

You must have first-hand-help—which fortunately is freely available, through pastoral clinics in the leading churches in your city; also through Family Service units there. M. H.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of this newspaper.

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