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

What Makes Ideal Marriage? | **Dorothy Dix** | Florida Couple Answers Question

Survey of 45,000 Married Persons Reveals That the Ideal Husband and Wife is Almost as Rare as the Extinct Dodo

A cynic has described faith as the ability to believe something we know is not true. In like manner we might define an ideal as a thing that doesn't exist, but that we spend a lot of time wondering what it would be like if it only were.

We are never weary, for instance, of theorizing about the ideal husband, the ideal wife, the ideal home and the ideal married couple. Fortunately, Heaven in its mercy to undeserving sinners has saved any man from getting an ideal wife and protected every woman from getting an ideal husband, for who could stand perfection in their mates? And if there is any ideal home it yet remains an undiscovered country, but the ideal married couple has at last been unearthed to become the eighth wonder of the world.

This amazing find was made by a foundation, which conducted a questionnaire that was participated in by 45,000 persons in all parts of the country. It was decided that a young Florida couple exemplified the typical American ideal married couple and were entitled to the blue ribbon and the silver trophy.

But interesting as it is to learn of the locating of a pair of real bona-fide love birds (that we had all feared were as mythical a species as the dodo or the phoenix), it is even more interesting to learn just what it takes to make a husband and wife an ideal couple.

According to the formula there should be marriage somewhere in the twenties, with the husband a few years older than the wife; two or three children; religious unity of husband and wife; religious training for children; a husband possessing the characteristics of ambition, devotion, affection and a good disposition; a wife possessing the characteristics of neatness, devotion, affection and loyalty; family life with active outside social interests; a home without relatives and in-laws; good personal appearance of husband and wife; good meals and an attractive home; a nonwage-earning wife and one who doesn't interfere in her husband's business affairs; reasonable financial security.

That's all. An amalgamation of all of the charms and virtues, with good looks and a comfortable income thrown in for luck. It is an inspiring picture, but gazing upon it you somehow sense why an ideal couple is classed among our rarer fauna and flora.

For, alas, few there be among young husbands who are ambitious and industrious; who have sweet and sunny dispositions; who keep up the love-making after marriage; who never let their eyes stray after the platinum blondes who work in their offices and who are content to be either fireside companions or gigolos, according as the Little Woman prefers to step out or stay put.

Nor is the world crowded with young wives who prefer a bungalow apron to a chiffon; who can cook like a chef and pinch pennies like a miser; who would rather stay at home and watch the baby sleep than go to a night club, and who never say to their husbands "I told you to" or stick their fingers in his pies.

Anyway, this idea of the ideal couple doesn't come up to my ideal. My idea of the ideal people is a husband and wife who are good sports who have taken each other for better or worse, and who make the best of it. Each knows the other has plenty of faults, but they laugh them off and love them because they are John's peculiarities and Mary's little ways. They work and struggle and achieve together, and they are never so near each other as when they are fighting shoulder to shoulder. And so they go down the years loving, working, playing, sorrowing, rejoicing together until each has no life without the other.

I think the ideal married couple is one in which the husband and wife haven't talked out on their golden wedding day. They have never got tired of each other. They have entertained each other through the years and found in each other a sympathetic and amusing and interesting companion.

I think the ideal married couple is one that keeps the love light burning on the altar through all the trials and tribulations of life and all the sacrifices that are inevitable in marriage. For it is love alone that makes marriage worth while. Whenever you find a husband and wife whose romance has never dimmed; who have never even seen that they are not as young and beautiful as they were on their wedding day; who are still all in all to each other, you have found the ideal married couple.

DOROTHY DIX.

MRS. GEORGINA SMITH STILL LOOKING FOT HER DAUGHTER

OTTAWA, July 20—A small fortune lies in England while a mother searches for her daughter, so they may share it. Mrs. Georgina Smith of Halifax and formerly of Ottawa arrived here in search of her daughter, Margaret Lillian, whom she hasn't seen for eight years.

"I last heard from my daughter in 1934 and she was then in Halifax," she said. "Through my husband I inherit $10,000 and my daughter $3,000. The money was to be divided when she came of age on May 27 of this year."

Her husband, Corporal Thompson Smith, was killed in the Great War and never saw his daughter who was born while he was away.

ZOO PRESIDENT RETIRES

LONDON—(CP)—The Duke of Bedford has resigned from the presidency of the council of the Zoological Society here. He held the post 37 years.

Spring Fashions For Home Dress-Making

Here's one of those smart casual little frocks that you can slip into in the morning. It answers what to wear for town, besides social afternoons and evenings.

You will be amazed at the ease with which this smart princess dress is made. Only two major parts to this patern. Think of it? A slim appearance is given the waistline through the pin tucks. Run up the side and shoulder seams. Then sew the cool fashionable rever collar to the neck. Novel narrow standing cuffs finish the kimona sleeves. Your dress is ready to wear.

Seaweed green linen combined with white in this attractive model. A green and white posy adorns the neck.

You will also like it in shantung, pique, crash, challis prints, tub silks, etc.

Style No. 1800 is designed for sizes 16, 18 years, 36, 38, 40, 42 and 44-inches bust. Size 16 requires 3 yards of 39-inch material with ½ yard of 39-inch contrasting.

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

No. 1800. Size .....

Name .....

Street Address .....

City ..... State .....

BARON WARGRAVE DIES

(A. P. By Guardian's Special Wire)

LONDON, July 17—Baron Wargrave, 73, chairman of Rolls Royce, Ltd., died today.

The HOUSEWIFE and HER ACTIVITIES

Laugh a little—love a little,
Work a little—play a little,
As you go your way!
Do this every day!
Never mind a frown—
Give a little—take a little,
Make your smile a welcome thing
All around the town!
Laugh a little—love a little,
Skies are always blue!
Every cloud has a silver lining
To make life sunny—oh it is just up to you!

—Grace Garrison.

PUT SALT ON YOUR HAIR IF IT IS TOO OILY

Here is a greasy hair treatment that is used by a specialist. She brushes and combs the hair until it is free from tangles then shakes ordinary kitchen salt all over the head with the aid of a salt shaker.

Next she combs every bit of salt away and massages the scalp with a special tonic for greasy hair (most hair-dressers or toilet-goods counters stock a suitable one). A shampoo follows this salty affair, and I am told that the hair keeps its fluffy appearance for quite a time after the treatment.

YOUR ARMS PLACED IN THE SPOTLIGHT

Judging by some of the letters we have recieved this week, the new vogue for short sleeves in everything—even coats—has made a good many women arm and elbow conscious. Bleaching and softening seems to be a major problem.

There are, of course, several prepared bleaches on the market today. However, as far as elbows are concerned, you won't find anything much more satisfactory than your old favorite, fresh lemon juice.

Simply keep half of a lemon on the bathroom shelf, then, whenever you wash your hands, twist it around on your elbows, rinsing and drying them carefully afterward.

To keep arms soft and smooth from wrists to shoulders begin with three or four tissue cream treatments, then use your hand lotion several times a day. If bumpy roughness (sort of goose flesh) is persistent, massage briskly with a rough towel after each bath. If you have a fibrous wash cloth, use it during your bath.

Then, too, salt rubs often will stimulate circulation in the arms and clear up roughness and under-skin bumps. Simply wash your arms, rinse, then, without drying at all, cover with handfuls of plain table salt and rub gently. Rinse again and apply cream or softening lotion.

As for shoulders your long-handled bath brush is your best ally. Scrub meticulously. If this doesn't make them pearly white, mix lemon juice with equal parts of water and use as a bleach.

When all jars are filled put cover on boiler, turn heat on high and bring to a boiling point then start counting the time, and boil berries in jars, covered, for 20 minutes — then remove from water, tighten tops, and cool away from draughts. It is necessary to remove the hot fruit from the water quickly or it keeps cooking and makes the fruit too soft, and faded looking.

CANNED STRAWBERRIES

In buying strawberries choose those that are shiny, and have fresh green hulls, free from sand, for to have a fine product when it is canned you must use only choice fruit.

Before preparing berries put jars, rubbers, rings and tops, preserving spoon and canning pinchers in large kettle cover with cold or warm water ad bring to boiling point and after boiling point is reached boil for 20 minutes.

Make syrup (see method below)

While jars are boiling prepare berries by washing them before they are hulled, then hull them leaving the surface under the hull unbroken as much as possible. Drain off the excess water that clings to them,—and as you finish enough to fill a jar, and as soon as the jars are sterile, fill one jar at a time with berries, knocking jar gently on table to pack them in somewhat without crushing them. Fill to over-flowing with boiling syrup (see below) immediately put on rubbers, glass tops and rings and seal almost tight. Stand in boiler on false bottom containing quite warm water having water come half way up outsides of jars, —have low heat on under boiler until all jars are filled.

CANNED PEACHERS OR APRICOTS

It is more healthful to select fully ripened peaches for canning, although these give a ragged appearance to the cut edges. Fimer fruit will slice and cut cleaner and neater and come from the can in very good looking condition.

Prepare jars and equipment by sterilizing, make sprup using 1 cup sugar to 2 cups water, for peaches or apricots.

Prepare peaches or apricots by pouring boiling hot water over them, and leaving it on just long enough to loosen the skins—then peel off the skin leaving as smooth a surface on the fruit as possible—cut in halves to remove stone. As enough peaches or apricots are done to fill a jar, fill jar (as soon at it is sterile) and fill to over-flowing with syrup, screw down top over rubber and glass top and put in warm water in boiler (as for berries) having water come halfway up outside of jars, Sterilize for 20 minutes for ripe fruit, 25 for firm fruit.

DAILY TONIC

The daily bath ought to be a truly pleasant beauty routine instead of just something you must do to get clean. And some of the new bath accessories help make it so— a huge cake of good soap, a handful of bath salts and a long-handled bath brush to use in the tub, bath powder, skin perfume and body lotion to use after you get out. It's a good idea to start the day with a shower but, at night, do take a warm tub bath.

First of all, pin up your hair and wrap a soft towel tightly around your head. If you wear a bathing cap, be sure it is a rather loose one that won't flatten your waves. Then wash face and neck, rinse and cover with a layer of your best and richest tissue cream.

Massage a creamy body lotion from your toes to the base of your throat. This keeps your skin soft, smooth and white. Put bath salts or a few drops of bath oil in the tub of warm (not hot) water and get in.

At this point, try to stop, worrying about the day's problems. Close your eyes and relax for a minute or two before you start to scrub with the long-handled brush. When you do start, make a business of getting scrupulously clean.

Your bath brush is good for your entire body as well as shoulders and back. With it you can stimulate sluggish circulation to which yellowish tones and chronic gooseplmples are often due, wear away callouses on feet and make knees and elbows quite lovely instead of dry, scally and unattractive. Use a brush on your hands and wrists, too.

When you get out (by this time, every nerve in your body should be rested and relaxed), rub briskly with a coarse towel, pat on quantities of skin perfume or toilet water, let dry, then dust lightly with bath powder. Remove the cream from your face and neck, apply skin tonic and go to bed. With this complete and beneficial routine behind you a good night's sleep is practically guaranteed.

FRESH BLOUSES

Instead of putting the freshly laundered blouses into the drawer just any old way, place a sheet of tissue paper between each one. It will keep them fresh and look better when you go to wear them.

10c WHY PAY MORE

Best of all fly killers. Clean, quick, sure, cheap. Ask your Druggist, Grocer or General Store.

THE WILSON FLY PAD CO., HAMILTON, ONT.

Today's Short Wave Radio Program

(All time is Eastern Standard)

WEDNESDAY, JULY 22

Moscow

4 p. m.—A broadcast for farmers, including a talk by a director of a State Farm, RNE, 25 m., 12 meg.

Paris

5.45 p. m. —Concert relayed from Radio-Paris, TPA4, 25.6 m., 11.72 meg.

Rome

6 p. m. —News bulletins in English. Concert of light music and songs in dialect. Talk by Prof. A. de Masi. American songs sung by Enzo Aita. 2RO, 31.1 m., 9.63 meg.

Madrid

7 p. m. —Music; time signal; Watch Tower Program. EAQ, 30.5 m., 9.87 meg.

Eindhoven, Netherlands

7 p. m.—Happy Programs. PCJ, 31.2 m., 9.5 meg.

Berlin

8:30 p. m. —String Quartet in F mapor by Ludwig van Beethoven. The Bruinier Quartet. DJD, 25.4 m., 11.75 meg.

Caracas

8:30 p. m. —Musical Comedies. YV2RC, 51.7 m., 5.8 meg.

Montreal

9 p. m.—This is Paris CJRO, Winnipeg, 48.7 m., 6.15 meg; CJRX, Winnipeg, 25.6 m., 11.7 meg.

London

10:10 p. m. —Luss Games. A running commentary. GSD 25.5 m., 11.75 meg., GSC, 31.3 m., 9.58 meg.

The Blithe Primrose

Perhaps no wild flower is so truly indicative of springtime—or the approach of spring—as the modest little primrose, nesting demurely on its cushion of green leaves. It is one of the earliest of garden flowers, and of wild flowers by the side of the stream, to deck the drab earth with brightness. This "pale gem of spring" is a flower which sets hope rioting high with anticipations of glorious days of sunshine and warmth ahead. It is, surely, an emblem of home.

First—that is the meaning of the word primrose, namely, "the first rose"—the true springtide flower, the Primula (from Primus, first) of the Latin. The Primavera as the flower is called in the soft language of Italy, the blossom that hails a season when all things are so fresh and so fair, when the year is in its youthful prime, and the earth is so gladsome that "a primrose shower from her green lap she throws,' as the poet assures us.

Many poets, by the way, have invested this lowly yet winsome flower with sentiments of grief, of sorrow for the early dead—those who die young. Milton and Shakespeare and Spenser, all couple the primrose with such sentiments. Shapespeare makes the shepherd in "Cymbeline' say to the dead Fidele:—

"Thou shalt not lack
The flower that's like thy face,
the pale primrose.'

LEGENED OF GRIEF

It has been suggested that these older poets took their tone of grief in relation to this flower from the ancient legend in the mythology, which tells that when a beautiful and comely youth, named Paralisos, the son of Priapus and Flora died of grief for the loss of his beloved Melicerta, he was changed, by his parents, into the primrose. Another suggestion is that many poets have waxed sentimentally sorrowful for the primrose because it is, after all, a short-lived flower, and does not bloom long.

Yet there seems to be more of hope and brightness about this charming little flower—so beuatiful so sweet and fragrant, with its delicate colouring of pale sulphur—than of sorrow; it is a messenger of joy and hope, of happy memories of our childhood days when we ran with gladsome feet to the primrose dell to see if the "pale gems of spring" were in bloom. It is not only a wild flower but is a plant that well adorns the rockery in spring, or lights the borders of the shrubbery with pale gold. It flourishes in shady places, in moist soil, and is easy to cultivate. But perhaps it is viewed at its best by the mossy bank of a sparkling burn, clustering by the brink of the water, a most charming picture of early spring.—A. S.

Pledge Support To Roosevelt

WASHINGTON, July 19—(CP)—George L. Berry, president of Labor's non-partisan league, said today workers in 92 crafts and trades and officials of 47 international unions had pledged support to the league's objective of reelecting President Roosevelt.

Busy Days ...demand your full Energy!

Constipation plus acidity drags energy down . . . Sal Hepatica combats both.

DON'T allow your natural energy to be strangled . . . your health undermined . . . by clogging wastes in your system and the acid condition which accompanies and aggravates the effects of constipation. Take Sal Hepatica.

Take Sal Hepatica, because it has not just one but two beneficial effects. It clears away wastes . . . aids your body to function in a natural, easy manner. At the same time, this mineral salt laxative combats your acid condition . . . counteracts excess acidity in your system.

Take two teaspoonfuls of Sal Hepatica in a glass of water. It acts quickly, thoroughly, yet gently. You soon feel better because Sal Hepatica's double action strikes at both of the conditions which drag energy down . . . which cause unnatural fatigue. It combats both constipation and acidity.

Sal Hepatica has been recommended by doctors for years. Get a bottle today!

SAL HEPATICA The Mineral Salt Laxative that also Combats Acidity

BH134

New Travelling Bag

Now is the time, with holidays in view, to see that your travelling bags are in good order.

A canvas case can be repaired at home. If stitching is required, use a carpet needle, and strong thread of the right colour; better still, use cobbler's thread. The thread will slip through more easily if it is drawn through beeswax before using.

To repair a hole, cut out the worn part, extending rather beyond the actual tear; then slip in a patch cut from a similar case or from the inside of the damaged one. Spread the back of the patch with glue, also the edges of the cut portion. Place a piece of clean cloth on the patch and cover with an iron or similar weight. Leave to get dry and firm.

Linseed oil and turpentine, two ounces of the former to one of the latter, is an excellent nutrient and brightener for tired-looking leather, nourishing the material and keeping it supple, thereby avoiding cracks. It should be well rubbed in with a pad dipped in the mixture, polishing with a soft, clean duster. Sadler's soap is another aid in restoring leather.

An old case that is very shabby yet too useful to discard will pass muster for a few more holidays if treated to a cost of good varnish. The varnish must be very thin or the renovation will be obvious, and care must be taken to get the right shade. A rub over with linseed oil, when thoroughly dry, will banish the shiny look that varnish is apt to give.

Often there is a hunt when luggage straps are wanted. It is a good plan to keep them hanging up when not in use or they may get lost. Apply a little linseed oil occasionally. It preserves them and avoids hardness and cracks.

The lining of a case often gets soiled or torn. Try covering it with some pretty paper, cretonne or flowered linen. It is easily pasted in and the result is well worth the effort. If a material is chosen make a few little bags and sachets of the same stuff to hold your cosmetics, evening slippers, collar sets and similar things.

THE COOK'S CORNER

CANDIED ROSE PETALS

These are exceptionally dainty sweets which can be eaten as they are or used as a decoration for cakes. Pick the petals separately, rinse well in cold water, place on sheets of clean white paper and put in the sun to dry. Then dip each petal in the white of an egg, dry on sheets of thin cardboard, sprinkling with castor sugar.

ROSE LEAF JAM

Gather a pound of deep red rose leaves. Pour boiling water over them, then strain quickly and dry. Make a syrup of one pound of granulated sugar and 1 cup of water. Add the rose leaves and simmer gently until the preserve is soft and thick. Put into small pots, and keep in a cool place.

ROSE FROSTING

For every fifty rose petals you will need 1¼ pounds of granulated sugar. Pound your rose leaves into pulp, then add the sugar and stir until the sugar and rose petals are thoroughly mixed. Then put the mixture to dry in the sun. You will find that when dried, the sugar will have retained its granular form, and that the confection will still be rose colored and scented. The frosting can either be used to sweeten and color drinks, or as a very pretty decoration for iced cakes.

JELLIED MEAT LOAF

1 tablespon gelatin
¼ cup ocld water
¾ cup coked salad dressing
1½ cups coked meat, ground
½ cup choped celery
½ green pepper, chopped
Seasoning to taste
Slicer egg.

Soak the gelatin in cold water, dissolve in hot salad dressing. As the mixture begins to thicken add the meat, celery, green pepper and seasoning to taste. Turn into a mold, garnish with shirred egg, and serve with sour cream dressing.

RHUBARB SNOWBALLS

One cup flour, 1 teaspon baking powder, ¼ teaspon salt, 4 tablespons butter or other fat, ½ cup sugar, 1-3 cup milk, whites 2 eggs, ¼ teaspoon vanilla, 4 tablespons rhubarb sauce.

Mix and sift flour, salt and baking powder. Cream butter and beat in sugar. Add dry ingredients alternately with milk. Add vanilla and fold in whites of eggs beaten until stiff. Put a spoonful of rhubarb sauce in each custard cup. Fill cups two-thirds full of batter. Cover with heavy waxed paper and steam for thirty-five minutes. Unmold and serve with extra sauce.

A Morning Smile

A woman went into a store and picked up an article, walked out with it, and told the clerk to charge it.

"On what account?" called the clerk.

"On acount of not having any money with me."

Two little fellows were gazing at a zebra at the zoo.

"What a funny animal!" said one.

"What is it?"

"I—don't—know," replied the other. "It's a sports-model donkey, I think."

CONSTIPATION* MAY BE MORE SERIOUS THAN YOU THINK

It Causes Discomfort, May Even Lead to Disease

Constipation* is not a condition to be treated lightly. Continued neglect of regular habits of elimination tend to lower your resistance. Then there is the actual discomfort. For constipation* is one cause of headaches, poor appetite, listlessness.

Common constipation usually develops when you eat meals that lack sufficient "bulk." Your system fails to get needed internal exercise. Fortunately, today, you have a generous source of effective "bulk" in Kellogg's ALL-BRAN.

Within the body, the "bulk" in ALL-BRAN absorbs moisture, and forms a soft mass, which gently cleanses the system. This natural laxative food also supplies vitamin B and contains iron.

Serve ALL-BRAN as a cereal, with milk or cream, or cook into muffins, breads, etc. Two tablespoonfuls daily are usually sufficient. Stubborn cases may require ALL-BRAN oftener. If not relieved this way, consult your doctor.

ALL-BRAN is guaranteed by the Kellogg Company as an effective laxative food for constipation. Sold by all grocers. Made by Kellogg in London, Ontario.

*Constipation due to insufficient "bulk"

JUST KIDS —By Ad Carter