

THE EVENING TIMES-STAR, SAINT JOHN, N. B., SATURDAY, SEPTEMBER 25, 1926

INTERESTING

# A Feature Page of Interest to Everyone

INSTRUCTIVE

## Dorothy Dix

Although There Are Too Many Divorces Today, There Were Too Many Martyrs in Grandma's Day — The Solution Will Come When Parents Train Sons and Daughters in the Technique of Matrimony.

A GIRL said to me the other day: "I am engaged to a splendid young man whom I love and who loves me, but I keep putting off my wedding day because I am afraid to get married. I read the ghastly statistics of the divorce courts. More than one marriage out of seven fails. I look about me and see disgruntled and quarrelling wives and husbands on every side. In all my acquaintance there are not six married couples who seem happy and satisfied, and who really love each other."

"Why is this? Why is marriage more of a failure now than it used to be? Why are the marriages of today so unhappy? Why are there so many divorces nowadays? Who is to blame?"

There are no more unhappy marriages today than there were yesterday, because the things that bring about matrimonial misery do not change. Taking it by and large, every generation has had just about the same quota of nagging, fretful, peevish, disgruntled wives. The same number of virgines who have picked their husbands, the same number of slovenly, dissipated, and wasteful, extravagant spenders. The same number of spiteful ladies who cast roving eyes out of the home window.

The same number of men who were bullies and brutes and grouches and tightwads and drunkards and petulant chaps. The devil has invented no new vices. He has not needed to do so. The old ones were perfectly efficient tools with which to break up all of the happiness and peace of marriage.

GRANDPA was just as disillusioned when grandma came to breakfast with her curl papers on, and without her stays, as John is when Estelle slouches into the morning meal in a soiled kimono. If grandma was a shrew with a perpetual-motion tongue, grandpa was just as afraid of her as Tom is of starting something with Susan. If grandma was a philanthropist, grandpa's heart broke over it, just as Mary's does when Bob hangs around the flippers.

The only difference is that in the past, no matter what the wreck of the home inside, nor what the unhappiness, they kept the outer walls standing and in decent repair, while we smash the whole structure. Grandma suffered and was silent. The unhappy wife of today broadcasts her sorrows to the world. Grandpa felt that he was in honor bound to stick to his matrimonial bargain, no matter what a losing one he had made. Now he breaks the contract, and compromises with the party of the second part by paying alimony.

GETTING a divorce simply wasn't done by our best people in those days. Society banned it, particularly with women. A woman was ostracized who divorced her husband, no matter how innocent she was, or how he had beaten and abused and insulted her. Nor was there any way in which a divorced woman could earn her bread and butter, so she had to stick to her meal ticket, no matter if every mouthful she swallowed was salted with her tears.

Therefore there were few divorces. But that does not prove that there were more happy marriages than there are now. It merely shows that people endured more because they had to bear it. There was no open door out of matrimony as we have.

BUT human nature has not changed. Men and women are no wiser now than they were in our grandfathers' time, and the reason that divorce is more common than it used to be is, first, because we look at it from a different point of view. We no longer regard it as a disgrace, but as a misfortune. And, secondly, because the economic independence of women has broken the fetters that bound her to a fate often worse than death itself, and that made her the helpless victim of the passions of a brute if she happened to marry one.

The terrible thing about divorce is not the actual separation of a man and woman who find their marriage a failure, but the misery that goes before it. The broken dreams. The cruel disappointments. The tears. The long, dark brooding over wrongs. The quarrels. The speeches that stab like daggers. All the invidious bitterness that can well up from a wounded heart and poison a life.

I think that parents are largely to blame—really more to blame than the young people themselves—for their children not being able to get along with the wives and husbands they marry. They are to blame because, although they know that their sons and daughters are practically sure to marry, do not train them for matrimony.

EVERY mother in the world knows the qualities that a man should possess to make him a good husband, which is something apart from being a good man. She knows that the man who is kind and considerate and generous; who takes the trouble to show his wife little attentions; who pays her compliments and makes her nice speeches; and who does something actively to make her happy, causes the cup of bliss of the woman to whom he is married to run over.

But you never hear of a mother impressing these facts on her sons or teaching them that they must make a fair divide of their money with their wives, or implanting in their consciousness a sense of their responsibility toward the girls they marry.

Every mother knows from her own experience how much forbearance, how much self-control, how much tact and diplomacy, what wisdom and subtlety it takes to get along with a husband; what sacrifice motherhood and wifehood involve, but you never hear of a mother teaching her daughters any of the technique of matrimony.

INSTEAD, pampered, spoiled, egotistical children who have had their selfishness cultivated to the nth power marry other pampered, spoiled, egotistical children who have had their selfishness cultivated to the nth power. And when these two undisciplined, strong-willed young creatures come in conflict there is no wonder that there is the sound of rending and breaking of marriage bonds and the crash of homes.

The only way to stop divorce is to rear the kind of men and women who have a sense of responsibility; who are unselfish and just and fair-minded, and who have learned to control their tempers and their tongues.

AND when you find that kind of a man or woman, you needn't be afraid to get married. DOROTHY DIX.

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Lift Right Off with Fingers—No Pain!  
FREEZONE

You'll laugh, really! It is so easy, like a charm, every time. A tiny bottle of "Freezone" costs only a few cents at any drug store, sufficient to rid your feet of every hard corn, soft corn and corn between the toes and calluses—Try it!

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WILLIAM THOMSON & CO., LIMITED  
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## Chapeaux of Season of 1926-27 Display Character



By MME. LISBETH  
There is a concerted effort among Parisian millinery houses to get away from the plainness and uniformity that has characterized millinery's chapeaux. The plain felt and velour hats that have been popular for so long have become the despair of the artist in hat design for their talents are wasted where there are no ribbons to fashion into clever bows and no velvets and satins to manipulate.

The models shown above are planned to show character and variety. All are from prominent Paris houses. At the upper right is a model from the fall collection of Marguerite et Leona, in which the tam o' shanter influence is observed. It is soft and crushable, fashioned of brown velvet, the sole decoration being a buckle which clasps the down-turned top above the right ear.

Coral and ruby grosgrain and velvet are combined in a chic turban (center), with draped crown from the atelier of Mme. Agnes. Right, king's blue velvet is stitched in loop effect with a wide band of lighter blue ribbon and a silver buckle. The turned-up visor brim gives an interesting off-the-face effect. Designed by Jane Blanchot. Fabrics, stitching characterizes the hat of lavender blue velvet (lower left). Bands of stitching in contrasting colors form the motif of this hat from Tessier. Velvet is also a crushable type so popular in this country. The stitching also edges the narrow turned-down brim.

The same house is responsible for the felt and velvet chapeau (lower right). The brim has a novel out-cut effect, the velvet defining the sharply turned-up brim. Much metal is to be used this fall and winter, it is said, in the more elaborate hats. In one shop ostrich boas are displayed in conjunction with the hats, and it is prophesied that they will be adopted by smart women for wear at afternoon affairs.

A new item that is noted here is that of the pin which is placed at the back of the hat instead of at the side or the front, where it has been used previously. On a great many of the models the pin is used at the back to catch down the drape of velvet or of felt.

Men's hats are also showing character and variety. A new item that is noted here is that of the pin which is placed at the back of the hat instead of at the side or the front, where it has been used previously. On a great many of the models the pin is used at the back to catch down the drape of velvet or of felt.

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## BEHIND THE SCREEN

WHAT has become of the child stars of yesterday? Those cute youngsters who engendered great popularity during their early years. Children adored them and older folks gazed at their screen antics. During the past few years there have been but few child actors appearing in feature length productions. True, Jackie Coogan has made several pictures, but his acting was of a different type. All the former juvenile players have grown up and no outstanding youngsters have risen to take their places.

Let's see, there was Madge Evans—remember the children's hats named after her. It's been a long time since we've heard of her. Jane and Katherine Lee, a pair of mischievous youngsters, to my knowledge, haven't made a picture in many years. They have been playing on the vaudeville stage. Then there's little Mary Sunshine. Still more recently, Baby Peggy with her sparkling eyes and saucy ways delighted audiences. But she, too, is growing up and probably won't make a picture for some time.

Jackie Coogan, peer of the child actors, is now making his first semi-grown-up production called, "Johnny, Get Your Hair Cut." There's one ex-juvenile player, now a young woman who bids fair to make a name for herself. She is Virginia Lee Corbin, and as a player of happy roles she's not far behind the most outstanding exponents of that type of acting. It will be interesting to watch the race between her and Clara Bow for stolar honors. Her most successful picture this far has been "The Hinsonmoon Express."

All this is of interest because she is one of the few able to overcome the handicap of having been a child actress. Many of the youngsters leave the screen at adolescence while others suffer a layoff of several years attempt adult roles and find themselves seriously handicapped by the judgment of a sometimes too critical public.

but who forgot to send out his circulars and hence never opened for business. There are many variations on this everyday Manhattan life. THE notables of Broadway are, perhaps, far better known by the man-on-the-street than by fellow notables. The other day an actress of national reputation was in the midst of a rehearsal when the manager walked in with a rather shabby looking young man. As an introduction was being attempted the actress started away. "Really, I'm terribly busy with rehearsals. I'm sorry but I can't meet everyone," she said. "But," protested the manager, "he is a young man you should know."

"Who is he?" said the unimpressed actress. "Oh," interrupted the young man, "I'm only the author of the play."

"He'll-I forgot to mail it."

OF COURSE you've all heard of the gent who ran the memory school.

Rob Your Scalp With Minard's Lintment.

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## THE RHYMING OPTIMIST

By Aline Michaels  
SOFTLY the patterning summer rain touches the flowers and the grass; over the heads of the nodding grain regions of raindrops pass. Falling in shining silver ranks into the fields of gold, falling where buds unfold, green are the branches of singing trees, green are the grass below, green are the cornfields' tossing seas, there where bright banners blow. Earth is a-drib with life today, flaunting its gold and green; gold where the daisies nod and sway, these vestments so brave and gay mist of the summer rain, veiling Earth's splendours, come down today quickening the land again. Lances of silver pierce cloth of gold, Earth is made new again; bonfires like Eden's own bloom unfold under the summer rain.

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## A New Way to Banish Old Ills

A surprisingly simple method that conquers constipation, corrects skin and stomach disorders and brings new energy to thousands

NOT a "cure-all," not a medicine—Fleischmann's Yeast is simply a remarkable fresh food. The millions of tiny active yeast plants in every cake invigorate the whole system. They aid digestion—clear the skin—banish the poisons of constipation. Where cathartics give only temporary relief, yeast strengthens the intestinal muscles and makes them healthy and active, daily releasing new stores of energy.

Eat two or three cakes regularly every day, one before each meal: on crackers, in fruit juices, water or milk—or just plain, in small pieces. For constipation dissolve one cake in hot water (not scalding) before meals and at bedtime. Dangerous habit-forming cathartics will gradually become unnecessary. All grocers have Fleischmann's Yeast. Buy several cakes at a time—they will keep fresh in a cool dry place for two or three days.

And let us send you a free copy of our latest booklet on Yeast for Health. Health Research Dept., L-125, The Fleischmann Company, 208 Simcoe St., Toronto, Ont., Canada.

"I HAD STOMACH TROUBLE since I was eight years old. Nothing seemed to do me any good until I tried Fleischmann's Yeast. For twelve years now I've been taking the Yeast and so long as I take it regularly my whole system seems to work right. Before I took Fleischmann's I was quite an invalid. Now, for the last twelve years—since I have been eating the Yeast—I have felt perfectly well and younger than ever before, do my own housework, and walk up and down stairs as I never could even when I was young."

Mrs. Minnie Neidham, San Francisco, Cal.

"AFTER SERVING THROUGH THE WORLD WAR I was taken dangerously ill with the flu. After recovery I continued to be troubled with constipation, headaches and dizziness. About six months ago I learned of the wonderful benefits to be derived from your Yeast when taken regularly. I formed the habit of taking your Yeast regularly in water. Now my constipation and dizziness have entirely disappeared and my digestion is perfect."

Arthur E. Pray, New York City

"I HAD A SERIES OF BOILS and infections on my face. For months I was under the care of a physician. Medical aid such as blood tests, tonics and serum treatment was given but with no permanent relief or effective result. Finally my doctor said, 'Try Fleischmann's Yeast.' I did. For one month I took two cakes a day and at the end of that time I could not wonderful results. I had had my last infection and soon regained my strength and vitality. Fleischmann's Yeast gave me a new lease on life. It is a privilege to be given the opportunity to express my appreciation for the results obtained."

Mrs. L. M. Sharlock, Denver, Colo.

"TWO MONTHS AGO I WAS TIRED OUT. I lost my appetite and my ambition and always felt tired when I woke in the morning. On the advice of a friend I began taking Fleischmann's Yeast. The tired feeling left me. The amazing rapidity with which Fleischmann's Yeast put 'pop' in me was surprising."

Bert W. Hunsen, Grand Rapids, Minn.

THIS FAMOUS FOOD tones up the entire system—aid digestion, clears the skin, banishes constipation.

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## Menus for the Family

MENU HINT  
Breakfast  
Cantaloupes—iced  
Oatmeal Toast  
Crisp Bacon  
Coffee  
10 O'clock Lunch for Children  
One Cup Milk  
Two Graham Crackers  
Luncheon  
Chicken Broth with Celery and Unpolished Rice  
Spinach  
Baked Caramel Custard  
Corn Flake Cookies  
Dinner  
(Hot Cereal, Toast, Jelly, Milk and Apricot Souffle for Children)  
Fried Chicken  
Baking Powder Biscuits  
Corn Fritters  
Stuffed Tomato Salad  
Apricot Souffle  
Coffee

TODAY'S RECIPES  
Corn Flake Cookies—Yolks of two eggs; one cup sugar, salt, one teaspoon vanilla, three and one-half cups corn flakes, one-half cup nuts, whites of two eggs beaten stiff and folded into above mixture.  
Combine ingredients in order given above. Drop mixture by teaspoonfuls on a buttered baking sheet and bake in slow oven.

Corn Fritters—One egg, one-half cup milk, one tablespoonful olive oil, one cup flour, one cup corn cut from cob, one-half teaspoon salt.  
Beat egg, add remaining ingredients. Drop by spoonfuls into a deep fat. Fry six to eight minutes. Drain and serve hot.

Baked Caramel Pudding—Three eggs, six tablespoons sugar, salt, one and half cup milk, one teaspoonful vanilla. Scald the milk, meanwhile melting sugar in small sauce pan. Stir sugar constantly until melted and of the color of maple syrup. Add milk to caramelized sugar, continuing to stir until smooth. Pour slowly into the beaten eggs. Put in buttered pan and poach in moderately slow oven one-half to three-fourths of an hour. Serve cold with cream.

Freshly boiled fish carefully flaked, then daintily crumbed and served on toast, is enjoyed by nearly all children once in a while. Or the fish, after being flaked, can be mixed with fresh mashed potato that is seasoned with salt, a generous lump of butter and enough cream to make it light and fluffy. The less food is discussed before children the better. Then when the proper food is placed before them they are more likely to eat and enjoy it without undue coaxing.

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