THE WESTERN HOME MONTHLY

the stomach and abdomen. He has never taken cold and is free from irritating rashes. I have never allowed any heavy covering to hang over his feet and he is as healthy as possible.

MARRIED LIFE

A Secret of Happiness

Where husband and wife really love each other they get along well through the vicissitudes of life, because one immeasurable source of happiness always remains to them, whatever disasters betide-that is their unfailing sympathy for each other. Nothing less than this enables a couple to endure with equanimity all the cares, and anxieties, and disappointments of married life.

Married People Would Be Happier

If home trials were never told to neighbors.

If they kissed and made up after every quarrel.

If household expenses were proportioned to receipts.

If they tried to be as agreeable as in

courtship days. If each would try to be a support and comfort to the other.

If each remembered the other was a human being, not an angel.

If both parties remembered that they married for worse as well as for better.

If men were as thoughtful for their wives as they were for their sweethearts.

If there were fewer silks and velvet street costumes and more plain, tidy house dresses.

If there were fewer "please darlings" in public, and more common manners in private.

If masculine bills for fancy Havannas and feminine ditto for rare lace were turned into the general fund, until such times as they could be incurred without risk.

If wives and husbands would take some pleasure as they go along, and not de-generate into mere toiling machines. Recreation is necessary to keep the heart in its place, and to get along without it is a big mistake.

If men would remember that a woman can't be always smiling who has to cook the dinner, answer the door bell half a dozen times, get rid of a neighbor who has dropped in, tend to a sick baby, tie up the cut finger of a two-year-old, gather up the playthings of a four-yearold, tie up the head of a six-year-old on skates, and get an eight-year-old ready for school, to say nothing of sweeping, cleaning, dusting, &c. A woman with all this to contend with may claim it as a privilege to look and feel a little tired sometimes, and a word of sympathy wouldn't be too much to expect from the man, who during the honeymoon wouldn't let her carry as much as a sunshade.

marriage, and had the regular normal training

"But how do you find time?"

"It isn't always easy. A farmer's wife -my husband is a farmer-is a busy person. But my children must have schooling. I am glad I am able to give it to them."

Her two little girls were seven and nine years old, respectively. "They are quite absorbed in nature-study just now," she said, "and I did so want a book about plant-life!"

The stranger, who was waiting for a train, volunteered to send the books on from Minneapolis, and the offer was gratefully accepted. Then the mother told more about her little school.

"We have half of our lessons in the morning," she said, "after the breakfast is over, and the house in order and the little girls have washed the dishes. After dinner-at noon-we have the other half. I do not keep a servant, so, besides teaching the children to read and write, I must also teach them to be my helpers about the house. You see," she conclud-ed, with a smile, "I am obliged to be a 'professor of things-in-general.""

LIFE'S GIFTS

And Life with full hands came,

Austerely smiling.

I looked, marveling at her gifts-

Fortune, much love, many beauties, The deed fulfilled man ponders in his

youth, Gold of the heart, desire of the eyes

come true!

And joyously, "With these," I cried, "with these indeed What spirit could miss delight?" And paused to dream them over.

But even then,

"Choose," she said, "One gift is yours-no more,"

And bent that grave, wise smile Upon me, waiting.

-M. McNeal-Sweeney.

The Kitchen

CELERY SOUP

Chop into half-inch pieces three cupfuls of celery, one pint of boiling water, two and one-half cupfuls of milk, a slice of onion, three tablespoonfuls of butter, one-fourth of a cup of flour, salt and pepper. Wash and scrape the celery before cutting into pieces, cook in boiling water until soft, rub through a sieve. Scald milk with the onion, remove onion and add milk to celery. Bind with butter and flour cooked together. Season with salt and pepper.

BLANQUETTE OF VEAL

Slice roast veal into thin strips and warm in the following cream sauce: Melt two tablespoonfuls of butter, stir in gradually two tablespoonfuls of flour, pressing out all of the lumps. When thoroughly blended, add slowly one cup of milk, then add one-fourth tablespoonful of salt and a dash of pepper. Sprinkle chopped parsley over all.



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A Mother's Professorship

Since it has become the fashion for rich men to endow chairs in universities, almost every kind of professorship has become the recipient of such attention. The greatest of them all, however, has been overlooked, and still has only its natural endowment drawing its salary in "love and affection," as the old deeds say. In an article on the women of America the Outlook tells of one occupant of this worthy academic chair.

In a bookstore in a little town in Wisconsin a stranger heard a woman asking for a book for children dealing with plant life, a copy of Eugene Field's "Love Songs of Childhood," and a vertical writing-book, three things which to her disappointment the store did not con-

tain. "I do so want the things," she said, sadly. "I live fifteen miles out of town. and as my husband had to come in to-day I arranged to come with him and get them for the children."

"I suppose they need them for school?" said the visitor.

"For their lessons, at any rate," the woman corrected. "They don't go to school. We live too far away for them to walk, and the horses cannot be spared to take them back and forth every day. I teach them myself."

"You do!"

"Yes, I feel that I am perfectly capable. I was a teacher before my a fork. When the rice is hot add two

CABBAGE SALAD

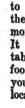
Remove the center from a solid cabbage and mix with it equal parts of celery. Chop rather fine and put back. Pour over it salad dressing made of one-half box of gelatine, one-half cup of vinegar, one-half cup of water, and a small teaspoonful of salt. Mix the gelatine with other ingredients as soon as cool. Garnish with radishes cut to resemble roses and laid on celery stalks, and serve with ham on one side, and chicken on the other.

WHEAT GEMS WITHOUT SHORTENING

Sift together one pint flour, one teaspoonful salt and one and a half teaspoonfuls baking powder. Wet with one entire beaten egg and enough sweet milk to make a thin batter. Pour into hot buttered gem pans. This will make eight large or twelve very small gems. Bake in a quick oven fifteen minutes.

SCRAMBLED RICE WITH BACON

Fry bacon as usual, then add to the fat a cup of cold boiled rice and stir with



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