

The fault in this respect lies more with men than with women, for the average man seldom honors his wife with his business

THERE are very few husbands who ever talk over their financial affairs THERE are very few husbands who ever taik over their mancial affairs with their wives, and at least half, perhaps more, of the married women of your acquaintance have no definite idea of what their husbands are making, or what enterprises, other than their ostensible business, their husbands are interested in. The women are given an allowance, or else they are permitted to make bills which are paid with more or less grum-bling, but whether the husband is over-generous, or too parsimonious, the wife her ne means of Incoming wife has no means of knowing.

This is not because the women are either so dull that they cannot understand a business proposition, or so indifferent that they refuse to take interest in it.

On the contrary, women have a wonderful intuition about business affairs, and are so flattered when a man will discuss a financial deal with them that they are ready to invest in almost anything he offers them out of sheer gratitude at being treated as an intelligent human being.

So the husband unless he has picked out an abject fool for a mate—who wants to talk business to his wife, and explain to her the moves he makes in the most fascinating and exciting of all sports, the money game, is in no danger of not having an absorbedly interesting listener, and a side partner who will back him up to the last dollar in the family bank. A creat deal of the discontent and unreason and lack of sympathy wives

A great deal of the discontent and unreason and lack of sympathy wives show their husbands comes from the fact that their husbands do not take them into their business confidence and let them know why certain sacrifices are asked of the women.

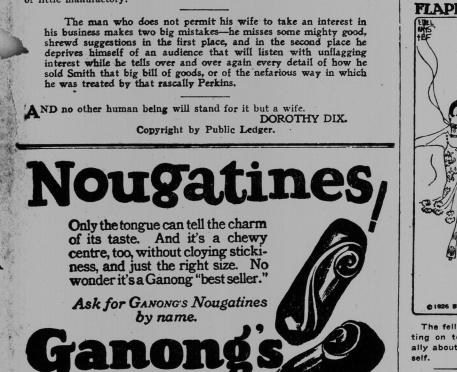
It is, for instance, one thing for a man curtly and gruffly to tell his wife that she can't have the new suit that she has set her heart upon, and quite another for him to explain to her why she cannot, and show her that the money saved by close economies just now will enable him to enlarge his business in a way that will pro-vide her with sealskins and velvets a few years hence.

THERE are might few women who wouldn't be amenable to that kind of an argument, and also exceedingly few who wouldn't resent being deprived arbitrarily of a thing that it seemed to them they might as well have as not.

Women's extravagance may also be traced to the same cause—lack of knowledge of their husband's business. As a general thing, women are as afraid of debt as they are of death, and when one goes along recklessly, spending more than she can afford, it is because she has never been told what she can afford.

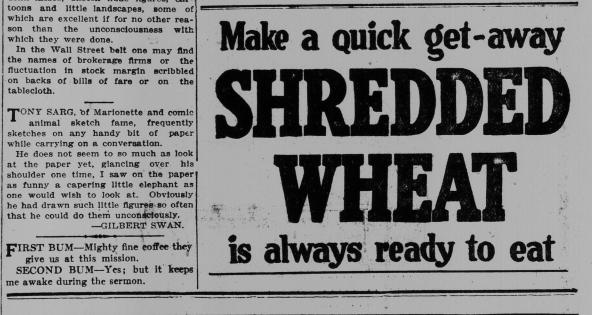
Men could save themselves a lot of money by making their wives partners in reality, as well as in theory, in their business. But the chief gain would be in the community of interest that a man and wife would have who were struggling and scheming, and planning together to build up the grocery trade, or the real estate business, or a practice in law or medicine, and who could talk shop together when the inevitable time came when they had ex-hausted the question of "Are you really, utterly sure that you never loved before, and that you can never love again?"

right side. The overblouse ties at one side only and this bow is bal-IN PROOF whereof observe the French bourgeoisie (who are—if divorce statistics prove anything—the most happily married of all people), where madame and monsieur invariably work side by side in store or cafe, or little manufactory.



in Greenwich Village and on Second avenue where artists, sitting over their demi-tasses, sketch nude figures, car-

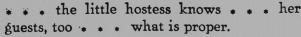
ver Wings, but a fat jolly little fairy-man, as round as a barrel and with a land in the spring?" face like the moon. He wore an ice To Be Continued





* * * the little hostess knows * * * her

They just love the distinctive flavour of Christie's Social Tea's-the creamy sweetness -the rare freshness. Encourage them to feast on these thin wafers. Ingredients are of finest quality-absolutely pure-and baked in the inimitable Christie fashion.



acar contained GENERSTOR'S

SUEDALVES

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Fashion Fancies

As long as the two-piece frock re-

mains where it is, at the height of

fashion, the designers will be forced to find new and distinctive touches

to make the two-piece mode retain

great success.. The unusual model sketched above furnishes an example of the individuality of the new two-

They handle this problem with

The material is crepe, and the color is a lovely deep plum shade which is modish for spring. The skirt has a flat-stitched yoke at the top, and fastens with buttons at the

anced by that of the separate neck

its interest.

piece garments.

Menus

amil

MENU HINT

Fried Mush

Syrup

Coffee

Crackers

Creamed Peas

Cheese

Bran Rolls

Breakfast

Luncheon

Milk

Dinner

Ham and Pinneaple Sweet Potatoes

Coffee

TODAY'S' RECIPES

Spiced Prune Salad-Eighteen larg

prunes, three whole cloves, one and one

half inches stick cinnamon, one tea

spoon grated orange rind, one-quarter cup finely chopped nuts, French fruit

salad dressing, two-thirds cup cream cheese, lettuce, one tablespoonful pre-

served ginger (optional). Wash prunes and soak overnight in cold water. Tie spices in square of cheesecloth and sim

mer with prunes until tender. Remov

stones, splitting prunes lengthwise. Fil

Soup

torthe

Cookies

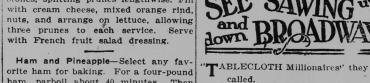
Spiced Prune Salad

Mince Pie

Vegetable

Pickles

Oranges



RE NEA

A Thought

He that loveth pureness of heart, for

the grace of his lips the king shall be

HE THAT has light within his own

clear breast may sit in the centre, and enjoy bright day.—Milton.

Little Joe

DOOKE WERE INVENTED

SOME REALE TO FORGET TO HANG THER CLATHING.

IN NEW YORK

tablecloth.

while carrying on a conversation.

give us at this mission

e awake during the serme

friend.-Prov. 22:11.

ham, parboil about 40 minutes. Ther You see them almost any noon a drain until ham seems dry. Mix the iquid from a large can of sliced pine- lunch in the Astor, totaling up dream apple with enough brown sugar to make fortunes on the tablecloth.

apple with enough brown sugar to make a paste. Plaster the ham with this and bake in a moderate oven for 40 to 60 minutes, depending on how well done you like it. About 10 minutes be-fore ham is done, put the pineapple (cut in one-half inch pieces) over the ham and continue cooking. Use an open roaster and throughout process, and baste and turn ham occasionally on a hot serving platter and arrange pine-apple attractively around it. Boil ham in morning if you wish, or even the

apple attractively around it. Both the in morning if you wish, or even the day before. You can also slow it up in the end of the month.

Safe

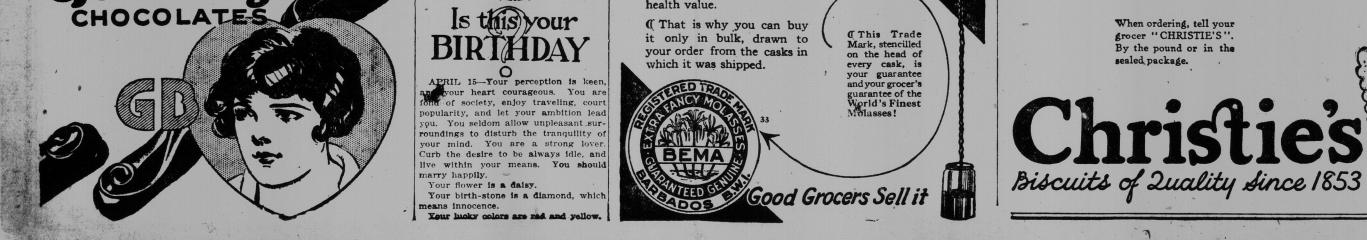
Milk

N AMUSING contrast are the tables of the really successful Broadway figures but a few feet away. Here si producers of money-coining productions, swapping jokes and talking shop with successful playwrights and successful actors. No jottings of figures or this tablecloth. The figures are being carefully tabulated by a corps of book-

keepers. AN EXPERT, I believe, could practic-Infants. ally give the location of an eating place through an examination of its discarded tablecloths.

Thus, there are certain little places





health value.

delicious taste and its great