

INTERESTING

A Feature Page of Interest to Everyone

INSTRUCTIVE

Dorothy Dix

Why the Wife Who Divorces Her Husband is Seldom Better Off—The Silly Young Girl Who is Jealous of Her Fiance's Business—The Happy Wife of Twenty-two Whose Husband is Seventy-nine.

DEAR MISS DIX—I am thinking of leaving my husband, but before doing so, want your advice. He is thoroughly selfish. For years I have done everything I could for his happiness and comfort, but he never gives me a thought. He is miserably what I can run the house on, and he grows over the price of everything. But he boasts of how much he gives to charity, and what he gives to his friends, and how he helps boys and girls through school. He allows his secretary to open my letters and read them, and this secretary treats me as earnestly before she takes the papers as if she were a stranger. I do not know how far the intimacy between my husband and this woman goes, as he gets furious if I ask him about it. Yet I love my husband in spite of his faults. Shall I leave him or not? HEARTBROKEN.

ANSWER:—Divorce isn't a panacea for a bruised heart, my dear, and if you still love your husband I think you would be far more miserable separated from him than you are with him.

Certainly a selfish, self-centred, egotistical man is hard to get along with, and he is bound to get on his wife's nerves, and make her feel that the thing she yearns for most is just to be done with him. She will never be aggravated by him any more. While their hearts are hot and angry, and they are rebelling at the injustice that they have to suffer, many women rush to the divorce courts, and sever the bonds that bind them to their husbands.

But they seldom find that a decree absolute brings the absolute peace and happiness they expected. They find that the divorced woman has no settled place in society; nowhere to go, and that she is neither fish, nor flesh, nor good red herring. If she goes back to her family, she finds that she is not wanted, and that they resent having to take care of her. If she goes among strangers, they lift an eyebrow, and have for her none of the sympathy that they have for the woman who is a real widow.

And she does not find it very easy to get married again, because she has made a failure of her first marriage, and that disqualifies her as a wife in many men's eyes.

Moreover, the divorced woman generally finds that she has to go to work and make a living for herself, and sometimes she does not know what to turn her hand to. Even if she has worked before marriage, she is out of practice and not able to compete with the smart young girls. And then she is lonely. She is used to companionship, and the time is sure to come when she will feel that the society of even a grumpy husband is better than no society at all.

It is a terribly serious matter from every point of view to leave your husband, and I advise every woman to think it over long and earnestly before she takes the fatal step.

It is so often better "to endure the ills we have, than fly to those we know not of." DOROTHY DIX.

DEAR MISS DIX—I am a girl 19, and am engaged to a man a good deal older than myself. He is the manager in a big corporation, and cannot come to see me every evening, and because he is not ready to do everything I want him to do. He says that I am too exacting with him. I know that he doesn't think I am too exacting, but I am at his place of business, he is always on duty. Do I ask too much? BROWN EYES.

ANSWER:—You certainly do. You are most unreasonable, and unless you can use a little more common sense in dealing with the situation, your fiance will be very silly to marry you.

No man can succeed whose wife is always fighting his business, who is always putting obstacles in his way and whining and complaining because he attends to his job, instead of running around with her to places of amusement.

If you want to be a good wife, take an interest in his business. Get him to talk to you about it. Encourage him to give the best that is in him to it. In that way you will help him to succeed, and he will adore you because you are part of his success.

But if you want your husband to get tired of you, there is no surer way to do it than to nag him about his work, and be jealous of it, and to keep him always apologizing because he has to leave you to go to work, and can't do something that you want him to do because he is too busy.

One of the most promising marriages I ever knew was broken up by a young bride who was forever on the telephone, saying, "Darling, won't you come home? I'm just so lonesome, I can't stand it by myself." At first the man answered, "Sweetness, I will come as soon as I can get rid of this man I am dealing with." But it wasn't long before he got so tired of it that he replied with a big D and told her not to make a fool of herself.

DEAR MISS DIX—I see that you are opposed to a great disparity in age in marriage, but I married a man 79 years old for love. He had very little property. I was 22 the day our little daughter was born and we are all as happy as happy can be. I am truly an old man's darling. Furthermore, I know of two couples, in one of which the man is 74 and the wife 20, and the other couple the man is 71 and the girl 18, and they are unusually successful marriages.

The young married folks don't have such a smooth road to travel over. I think an old husband is better than a young one. JANE.

ANSWER:—I stick to my theory, Jane, that it is a risky thing for May and December to wed, and if you girls see happily married to your old men it merely shows that all six of you must be really remarkable persons. There are exceptions to all rules, but as a general thing, fifteen years is the limit of difference that there should be between a wife's and a husband's age, and that should be the man's side. DOROTHY DIX.

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NEW YORK is an old town, as places in America go. When the clock sounds 10 o'clock a crowd of bareheaded children appear at the feet of St. Luke's.

THAT'S why the "bread dole" of St. Luke's is one of the city's oldest institutions. Bread and charity become synonymous in the French Revolution.

Want is felt by those who lived in 1792, quite as much as by those alive today. The pinch of hunger has not been an exclusive privilege of any generation.

And so for 124 years bread has been handed out down on Hudson street. Hudson street is an old street, a far-away street in the days when the Dutch cluttered the Battery; a street that became sinister through gang warfare; a street that gave name to one of Manhattan's most notorious gangs, "the Hudson Dusters"; a street beyond which no man with a criminal record may pass without courting arrest; a street of busy markets that have overflowed from the East Side as prosperity gradually set in.

BACK in 1792 there lived a man named Leake—John Leake—a wealthy merchant. When he died he left a will with a curious clause. It specified that 1,000 pounds was to be put out at interest "to be laid out in the annual income of six-penny loaves of wheat bread to be distributed every Sabbath morning to the poor."

Goat-Getters



Menus for the Family

Breakfast: Cantaloupe, Prepared Cereal, Bran Flakes, Scrambled Eggs, Fresh Grape Jelly, Coffee. Luncheon: Creole Green Corn, Whole Wheat Bread and Butter, Sliced Peaches, Cup Cakes, Milk. Dinner: Broiled Steak Smothered With Onions, Boiled Potatoes, Eggplant, Lemon Dessert, Coffee or Tea.

TODAY'S RECIPES: Creole Green Corn—Six ears corn, one tablespoon olive oil, one small onion, two sweet peppers, two ripe tomatoes, one-half teaspoon salt, dash of red pepper, one teaspoon sugar. Cook in corn from the cob, and put into frying pan with olive oil. Cook 10 or 12 minutes, add the sweet peppers chopped and the onion, then the chopped tomatoes, salt, sugar and dash of red pepper. Cook a few minutes and then serve.

Lemon Pudding—Two cups of water, one cup sugar, two tablespoons cornstarch, dissolved in water, juice of one and one-half lemons. Cook in double boiler. Whip into whites of three eggs beaten stiff.

Orange Egg-Nog—This is good when the appetite flags on a warm day. Beat a fresh egg until light but not foamy. Add to it a quarter of a saltspoon of salt, two teaspoons of sugar, a half cup of orange juice and a small half cup of rich milk. Mix well, dust with a tiny bit of nutmeg and serve strained into a cold tumbler. The ingredients should be cold before mixing, as the drink cannot be used for a child.

Hearty Milk Toast This is an excellent luncheon dish. Toast six slices of crusts. Put a cup and a half of rich milk into a saucepan and add a saltspoon of salt, a teaspoon of sugar and a heaping teaspoon of butter. When hot, thicken with a heaping teaspoon of cornstarch dissolved in a tiny bit of milk. Stir until thickened slightly, then turn upon the yolk of an egg that has been beaten. Dip each piece of toast in the milk and place in a hot dish. Then turn the remainder of the milk over all and serve at once. This is sufficient for two small children or one larger child.

Fashion Fancies

NAVY BLUE CREPE MAKES THIS SMART FALL FROCK



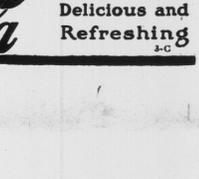
By Marie Belmont. Navy blue is one of the smartest possible colors at the moment and there is no more attractive medium for the fall frock than the new light weight wool crepe in navy. The one above is simply made, with the material plucked at the edges of the graceful jabot.

The French make a number of their wool crepe frocks without a hem at the bottom. They simply pluck the material, or turn it up only a fraction of an inch, and stitch the edges several times.

BABY SUFFERS

When his skin itches You can relieve that burning torment, soothe the tender skin and usually heal the eruption if you apply Resinol

Here's health and refreshment



Refresh Yourself. Drink Coca-Cola. Delicious and Refreshing.

BEHIND THE SCREEN

FOR Florence Vidor's second starring vehicle Paramount has chosen "The Popular Sin," by Monte Bell. It is a sophisticated comedy of Parisian theatrical life, society and divorce. Her role will be the same type that raised her to stardom in "The Grand Duchess and the Waiter."

Among coming productions mentioned for Miss Vidor is "The Last of Mrs. Cheney," an adaptation of the famous stage play. She will be co-featured with Menjou under the direction of Lubitsch.

THEIR FAVORITE HOBBIES: Raymond Matton's is collecting antique furniture. Adolphe Menjou's is collecting rare stamps. Wallace Beery's is fishing. George Bancroft's is gardening. Victor Fleming's is airplaning. Esther Blalock's is gathering rare old watches. Jack Holt's is guns.



FLORENCE VIDOR

THE RHYMING OPTIMIST

By Aline Michalis

Oh, they were merry playmates the long, long summer through, they trotted round from dawn to dusk, and found so much to do! Such great adventures waited, such hours brimful of joy, they dwell in an enchanted world, the puppy and the boy! They found such pools for swimming, such fields for playing tag, that, though the summer days were long, their hours could never lag. The swift years have gone flying.

A Thought

This people honored me with their lips, but their heart is far from me. Mark 7:6. TRUST not him that seems a saint— Fuller.

Mrs. FELIX DOUBLEDAY makes a discovery

THE smart international set has recently been graced by a new and lovely member—MRS. FELIX D. DOUBLEDAY. A blonde figure of liting grace, she was born in Vienna where beauty has always gone hand-in-hand with good breeding. In spite of her youth—she is not yet twenty-five—her presence instantly tells you here is a woman de race, with that indefinable distinction of the true cosmopolite.

Her natural interest in the best way to care for her complexion—like the delicate pink and white petals of some fragile flower—led her to make the discovery made by so many of the women of the world.

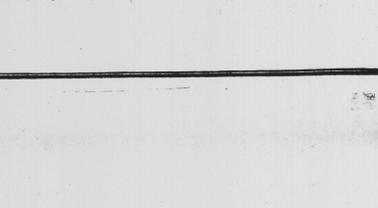
"ALTHOUGH I was accustomed in Vienna from the time I was a young girl," she says, "to seeing beautiful women, I was amazed, when I came to America, at the fine complexions so many women have here. I made inquiries and found that your Two Creams are used by the women whose skin I found so beautiful.

"I immediately bought a jar of each for myself at a nearby shop and I am now using them daily. I like them so very much that I thought you would like to know what a Viennese woman thinks about them."

For cleansing and keeping the skin supple, fine of texture and firm of contour, use Pond's Cold Cream, patting it generously over face, throat, hands. Leave it long enough for its fine oils to purge the pores of dust and powder. Wipe off. Repeat. Finish with a dash of cold water. After the bedtime cleansing—if your skin is dry—add more Pond's Cold Cream and leave until morning! After every cleansing with Pond's Cold Cream, except the bedtime one, finish with Pond's Vanishing Cream. This gives your skin a velvety smoothness, a delicate glow. Now when you powder you only flatter your own natural loveliness. And Pond's Vanishing Cream is a perfect protection from wind, sun, dust. The Pond's Extract Company, 146 Brock Avenue, Toronto, Ontario.



Mrs. FELIX D. DOUBLEDAY is one of the most beautiful of the younger women prominent in international society. She was Miss Elizabeth Heymann of Vienna, before her marriage to the son of the president of the well-known American publishing house, Doubleday Page and Company. Mrs. Doubleday's exquisite taste is reflected in the decor of her house at Palm Beach where she is one of the winter colony's favorite hostesses; in her New York apartment where the pictures between flights to Paris, or to Newport at the height of the summer season; and in her clothes. Here she is wearing an exquisitely simple Chanel costume of dark blue crepe with flattering capeline in the same shade.



These Two Creams are chosen by the loveliest women in society