

Dorothy Dix

"Love is Devoid of Selfishness"—It Permits the Same Freedom After as Before Marriage—It is Not Jealous, Because It Realizes That No One Person Can Supply All the Needs of Another—Thus One Man Paints Love as a Little Heaven on Earth.

TO THOSE who ask, "What is true love?" and "Why do so many people who marry, believing that they are in love, so soon quarrel and get divorces?"—a man who signs himself "Experience" makes the following answer:



DOROTHY DIX

"TRUE love is the purest affection one individual can have for another and is absolutely devoid of selfishness. It makes one feel lost when apart from the other and yet permits one the same freedom that he or she had before marriage, because no one person can supply all of the needs of another necessary for the harmonious whole of the other. This freedom is only possible where jealousy, the curse of human kind, does not creep in."

THIS is a beautiful and high ideal of love which "Experience" sets before us, but it is so lofty and so austere that it is small wonder that poor, weak, faltering humanity so often falls by the wayside at Reno and never reaches it.

So mixed with dross is the gold in our hearts, that the noblest passion that ever inspires us, in some ways, the meanest, and the very essence of love is selfishness and monopoly.

WE MAY be generous enough to share our fortunes our houses, our lands, our cloaks with others, but when it comes to dividing the affection of the one we love with anybody else we find ourselves incapable of such nobility.

THIS is why love has drenched the world in blood and blackened it with murder since the heart of the first man clove unto the heart of the first woman. This is the reason of all the bitter intestine strife in families and the hatred and conflict between "in-laws."

The man who loves a woman cannot endure that she should look kindly upon any other man. The mother cannot reconcile herself to giving the first place in her son's life to his wife. The wife in her secret soul cherishes an inextinguishable enmity toward that woman, even if she is his mother, whom her husband loved before he did her and whose claims upon him are as great as her own.

GRANTED that all this is wrong, yet it must be admitted as a fact that, in the present degenerate state of mankind, love and selfishness, whose other name is jealousy, go hand-in-hand. Where you see the one you are so sure to see the other that we have come to believe that there can be no true love without this jealousy and monopolistic feeling.

THIS makes impossible the halcyon condition described by "Experience" when he says, "True love makes one feel lost when apart from the other and yet permits one the same freedom he or she had before marriage." Without doubt, if men and women ever attain this degree of altruism we shall have a heaven on earth, an earth in which marriage will, indeed, be a holy state and there shall be neither divorce nor thoughts of divorce.

UNFORTUNATELY, at present, we are about a billion years from the matrimonial millennium and the plain, ordinary, common or garden variety of husband or wife, who is sufficiently in love with his or her life partner to feel lost when the party of the other part is out of his or her sight, keeps a pretty tight grip on the said party of the other part.

THERE is no freedom in their love. You never hear of a man, who is still crazy about his wife, urging her to use the freedom that she had before marriage and dance six times an evening with Mr. Smith or go automobileing with that dashing Mr. Jones or to encourage that clever and entertaining Mr. Brown to drop in for an afternoon tea and a heart-to-heart talk in the twilight.

ON THE contrary, if the lady does any of these things, there are ructions in that house that make the dove of peace feel that it is no proper roosting place for him.

NOR do you ever observe the woman who has finally captured the man that she broke her neck trying to catch, presenting him of her own accord with the freedom that he had before marriage and looking on complacently while he pays attention to other women or continues to go out with the boys.

FAR from it and any man who tries to introduce the personal liberty platform into matrimony gets drowned in his wife's tears.

Marriage is the Mother and Father of all the trusts and the Great Parent Monopoly, and it brooks no side-stepping.

"EXPERIENCE'S" third proposition: True love should realize that no one person can supply all the needs of harmony necessary to the harmonious whole of the other, is equally beautiful and ideal—and equally impracticable.

IT is one of the things that should be and isn't. Of course, it is true that no one person can supply all of the needs, bodily, mentally and spiritually, of another, as the cant phrase goes, but our vanity will not permit us to accept this obvious fact.

NO MAN who loved a woman would be content to know that while she adored him because he was big and strong and handsome and generous and kind to her, she also loved another man because he could talk transcendental philosophy with her, nor would any woman be content to know that while the man she loved, loved her for her amiability and domesticity, he likewise loved some other woman for her peachy skin and golden hair.

BUT what an elysium "Experience's" definition of true love opens up! A paradise where we shall be free though married and able to love without having to wrestle with the green-eyed monster.

DOROTHY DIX



Grandma is Their Doctor

"ON an old-fashioned bureau, in a house I know, lies a large-sized new Testament with the binding well worn, and with it a much-used old copy of Dr. Chase's Receipt Book. When the calves have the colic or the neighbor's baby the earache, 'Grandma's' hands out well-assimilated advice from the Dr. Chase Book. When 'Grandma' herself feels 'run-down,' Dr. Chase's Nerve Food stands ready on the dining-room table among the salt and pepper shakers."

If you did not receive a copy of Dr. Chase's Almanac it will be sent free by The Dr. A. W. Chase Medicine Co., Limited, Toronto, Canada.

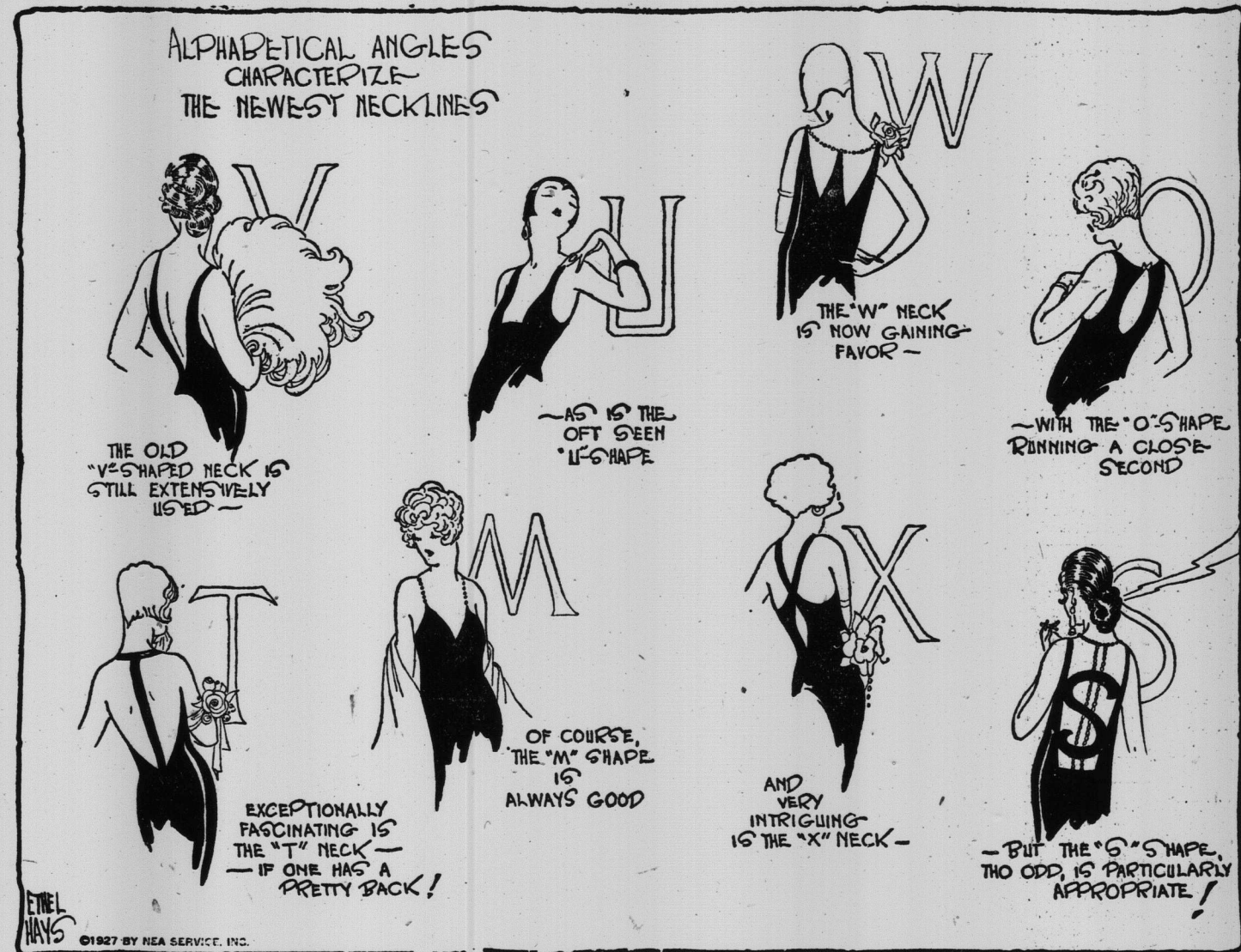
In these few simple words Mrs. Bert Smith, War's Mills, Que., beautifully describes the way in which many a grandmother is a blessing to her family and to her neighbors as a guardian of health.

And what finer compliment can be paid to Dr. Chase's Receipt Book and Dr. Chase's Medicine than the approval of such mothers of experience as the one here described.

Just as in this home, Dr. Chase's Almanac hangs on the wall in the great majority of Canadian homes, and in the cupboard or medicine chest will be found one or more of Dr. Chase's Medicines ready for use in case of emergency.

Well, this girl struggled along over a period of years, never quite seeming to hit the mark. She was not a bit, but not parts.

Different Styles of Letter Neck



Behind The Screen



HOLLYWOOD, Calif.—There are thirteen young women in this city of movies, beautiful girls and knickerbockered men who are thoroughly convinced that there is a Santa Claus, fairy godmother, or whoever it is who brings good luck and bounteous gifts to mortals. For these thirteen young-fame in the movies, are members of the lucky group recently picked by Wampus, an organization of West Coast publicity men, as the film actresses most likely to attain stardom within the year.

Most of the newcomers in pictures here would just about give their eye teeth to be one of the chosen "Wampus Stars of 1927."

Each year Wampus members carefully go over the list of new players. They eliminate until only thirty remain. Then the names of these thirty are placed in a safe until the day of balloting arrives. As an additional honor the thirteen finally selected are feted at a ball usually held in February.

Those upon whom Wampus has put its stamp of approval this year include Patricia Avery, Rita Cadore, Helene Costello, Barbara Kent, Natalie Kingston, Frances Lee, Mary McAllister, Gladys McConnell, Jean Navelle, Sally Phipps, Sally Rand, Iris Stuart and Adamson Vaughan.

Glancing over last year's list of Wampus stars we find the names of Mary Astor, Mary Brian, Joyce Compton, Dolores Costello, Joan Crawford, Marceline Day, Dolores De Rio, Janet Gaynor, Edna Marian, Sally O'Neill, Vera Reynolds, Fay Wray and Sally Long.

All of these young women have had a good measure of film success during the past year and several have attained stardom.

Since the title, "Wampus Star," carries with it considerable prestige, besides drawing a girl into the limelight, more than doubling her chances for success, the thirteen just chosen are presumably the happiest youngsters in Hollywood.

See-Sawing On Broadway

UNTIL a few days ago her picture was still in the lobby of a Broadway theatre.

There were two photos, in fact—one profile and one full face. The passing crowds, perhaps, did not so much as notice them, and those who nudged elbows in the lobby space as they stood in line at the ticket window gave them, no doubt, only the most casual glance.

And therein lies the irony and the tragedy of this particular story.

TO ACHIEVE that moment when her photographs would appear in the lobby had been more than a mere ambition.

It had become the symbol of all that life was worth living for. They got that way on Broadway, sometimes—those futilely struggling youngsters, whose egos and pride hide their particular shortcomings.

After all, she had not wanted a great deal, as things go on Broadway. She did not demand stardom. She asked recognition chiefly. A small part with fair opportunities would have pleased her. Just enough to get your picture in the lobby. The crowds may pass by, but, after all, it's something to see one's picture there. Maybe you can't get the point of view. Anyway, that's it.

WELL, this girl struggled along over a period of years, never quite seeming to hit the mark. She was not a bit, but not parts.

And, somehow, she didn't hold anything very long.

Well—it was a couple of weeks ago that her pictures finally appeared in a lobby.

Pretty nice, you say, after all that struggle!

Yes, sir, she got a part at last and went to a high-class photographer who charges from \$10 up per print.

And then the play went on—but she was dismissed the day after the opening.

The picture was still there a couple of days ago when I passed. And that's what's so darn creepy about it.

For perhaps you remember reading an item in the newspapers telling about the suicide of one Dorothy Smoller in a New York hotel.

"BUSINESS has certainly made my boy," "you hardly recognize him now, eh?" "No—he hardly recognizes me."

Tit-Bits, London.

PROTECT Your Doctor and Yourself

INSIST on PHILLIPS' Milk of Magnesia

SAY "PHILLIPS" to your druggist, or you may not get genuine Phillips Milk of Magnesia prescribed by physicians for 50 years.

Refuse imitations of genuine "Phillips"

Each bottle contains full directions and list of uses—any drugstore.

The Rhyming Optimist

Do you, sometimes, amid the hush of gracious twilight hours, look backward to the din and rush that taxes all your powers? The fiery conflicts of the day, the long-disputed prize . . . do you, when these have passed away, look back with wondering eyes? Do you the secret meaning tell of things you say and do, and ask yourself with dusk's sweet spell how much of this is you? Oh, of that inner self few know how much is given here! As day's full, fleeting hours go, what part have you made clear? How much of all your work and play—toll's care, creation's fire—when you are sad, when you are gay, is what you most desire? Do you, sometimes, as daylight dies, your joys, aims, hopes review and do you vow with tear-filled eyes to make them more like you?

THE clerks in a bank were finishing up the day's work and getting ready to leave when the manager McGregor, the cashier, had gone home. "No, sir," a junior replied, "he must be in the building."

"Are you certain?" asked the chief.

"Quite certain," was the reply, "his matches are on his desk."

A LITTLE girl, on a pair of roller skates, managed to stumble into the neighborhood grocery store. The proprietor smiled and said:

"Are you learning to skate, little girl?"

"Oh," she replied, very quickly, "I already know how, but I can't stand up."

needed amount of cabbage and lettuce. Add cut-up onion, salt, pepper and small pieces of pulp and juice from canner tomatoes. Mix with French dressing.

Escalloped Apples—Core and peel apples. Cut up into eighths. Grease casserole, put in a layer of apples, sprinkle with flour, a liberal amount of sugar and dot with butter. Repeat this for two layers of each. Add water almost to the top of apples. Bake uncovered till brown on top and sticky throughout.

Spanish Hash.

Another way to use up left-over meat is to make Spanish hash. Chop together four cold potatoes, two small onions and one green pepper, then add one cup cold roast beef (any kind of meat may be used) and one cup canned tomatoes. Add one-half teaspoon pepper and one-fourth teaspoon salt, also a pinch of red pepper. Add one egg, well beaten. Drop mixture by spoonful into muffin pans. Bake in hot oven and serve.

TODAY'S RECIPES.

Swiss Steak Pie—(From left-overs.) Boil potatoes, cut up in tiny cubes, with small pieces of cut-up onions, being careful that the potatoes do not get mushy. Mix with salt and pepper and left-over Swiss steak which is cut into small pieces. Put into casserole and cover with a rich biscuit dough made from one cup flour, two teaspoons baking powder, one-half teaspoon salt, two big tablespoons lard and about one-fourth cup milk. Roll out on floured board and cut in centre. Cover the meat mixture with this dough, pressing it around the sides of dish. Bake in hot oven about 25 or 30 minutes. The juice will come through the slit in the dough.

Winter Vegetable Salad—Shred

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THE P.M. LINELIGHT

SCRATCHED BY TRAIN.

NORRISTOWN, Pa. — Witnesses who saw an express train hurt Robert

DOESAT BURT A BIT

Patten, 60, several yards from the right of way at the Dekalb crossing, expected to find the man dead. Instead they picked him up suffering only from a slight scalp wound.

TONS OF HARMONY.

CHICAGO.—Playing a piano is harder work than mining coal. That is the opinion of Professor Moissaye Boguslawski, Russian pianist, who pounds out tons of harmony in record time. In playing "Staccato Etude," by Rubenstein, in six minutes, he exerts a pressure of 9,720 pounds on the keys, more than four tons.

PUZZLE BRINGS ROMANCE.

NEW YORK—Sitting opposite her in a Fullman car, Milton S. Harris, expected to find the man dead. Instead they picked him up suffering only from a slight scalp wound.

Wife of Pittsburgh, a pencil with which to work out a crossword puzzle. Now the two are planning to be married in June.

A Thought

Let every man be fully persuaded in his own mind.—Romans 14, 5.

FEW are open to conviction, but the majority of men are open to persuasion.—Goethe.

TRAFFIC Rule—When you meet temptation, turn to the right.

CROWN LIFE

Double payment if you meet accidental death. Ask the Crown Life Man about this fine Policy.

J. P. Wood J. W. Lockhart F. L. Price
FREDERICTON: A. B. Belyea ST. JOHN: 47 Canterbury St.
W. L. Wilson, Grand Falls, N. B. Reg. H. Burdette, Bathurst, N. B.
Maritime Branch Office: MacBeath Bldg., Moncton
R. C. MacDonald, Maritime Superintendent

and send a package of Christie's Soda Wafers

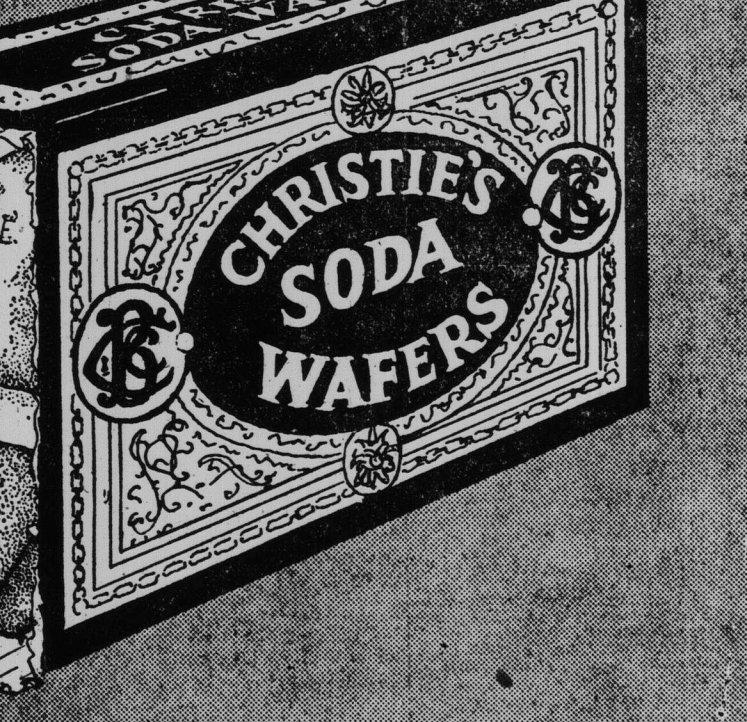
Yes, Christie's

Your grocer bears this many times a day over the telephone—for Christie's have been the standard of quality in sodas since 1853. Made from the finest Canadian flour baked into crisp, flaky wafers—no other Sodas possess quite the same clean, wholesome taste.

There are many appetising ways of serving Christie's Soda Wafers.

Have your grocer include a package with your order.

At your Grocer—in sealed-tight packages



Christie's Biscuits

The Standard of Quality Since 1853