

Kathleen Norris Says:

Life, Liberty and Husbands

(Bell Syndicate—WNU Service.)



"She never let me ALONE!"

By KATHLEEN NORRIS

HUSBANDS are people, as well as husbands. Wives are people, as well as wives. Children are people, too, as well as children.

If most married folk could only get those three simple facts through their heads, a great many marital problems would be solved.

But stupid mothers and fathers continue to snub, punish, ignore, or form entirely artificial plans for children as if children were a race apart. They hurt the children's feelings; they "talk down" to them; they quote them in public to give everyone a good laugh; they interrupt the small girl's most absorbed play; they make fun of the small boy's dearest pal.

Not that they would treat their friends, or even casual acquaintances that way. But children don't matter!

How to Annoy One's Husband.

Wives, too, have a great way of forgetting that a man lived several years as a man before he was a husband, and thoroughly enjoyed those years. Many a young wife ruins her marriage because she wants so completely to absorb darling Billy's time, attention, money, affection, company, and even his past. I knew one bride who was eternally pestering her husband about his younger days. She didn't suspect anything sinister; she was just curious. He had really liked Maude Baker, hadn't he? Oh, she didn't care one bit, but she wanted him to admit it. He had kissed Maude, hadn't he? Nothing wrong if he had, but she would like to know.

This particular wife used to drive downtown to pick her man up every afternoon. If he had letters in his pocket, she wasn't happy until she saw them. If he stayed at the office she telephoned twice. If he and his partner went out for scrambled eggs and coffee at eleven, she was hurt. She would have dressed and come downtown and joined them if only he'd let her know!

For a short while Billy enjoyed all this; it made him important in his own eyes. Then he became suddenly sick of it, and although the reason his wife's wife gave in the divorce court was "mental cruelty," the real reason Billy shouted to his mother when he went back home to live was: "She never let me ALONE!"

It hadn't occurred to Jean that Billy was a person. She thought of him as only a husband.

Wives Also Need Breathing Space. Here's a letter from a wife who feels her husband doesn't give her breathing-space. She is 34, she lives in Hollywood, and she has two sons, nine and six.

"When I married Dave," writes Martha, "I had done post-graduate courses in architecture, and was working with a firm of architects, being paid \$40 a week and commission. For a year I went on, then stopped and devoted myself to home and Taffy, and when Taffy was three, to Stewart as well. No two small boys ever had a more devoted mother. I'm a good cook, too, and although I always had some help, I managed the meals as well as the boys. Dave did well, we moved into a lovely home with a garden, and when the boys got started in school I tried club work, social work, hospital committee work, bridge, hobbies everything. I wrote nine poems and three short stories, all unpublished. Nothing seemed to be my work.

HUMAN NATURE

Never forget that all people are human, and just because they happen to be your wife, husband or child doesn't free them from human traits and emotions. This is the advice Kathleen Norris offers married couples who look upon their mates and children as persons apart from the rest of the world. She believes that much unhappiness could be avoided if they would realize that their loved ones are human beings—and treat them accordingly.

"Then one of the members of my old firm got into the business of building groups of small houses here and there over the country; five-room farmhouses and little haciendas that sell for \$400 down and \$35 a month. I told Dave I'd do it until I could buy myself a good car, which I did last July. I also bought for the house a coat of paint, blinds, an additional bathroom, and a new refrigerator.

Objects to Wife Working.

"All was going serenely when Dave broke down two weeks ago in bitter protest against my continuing as a wage-earner. His arguments you know, for I've seen them in this column before. Taking the job from someone who needs it more. Hurting his pride. Robbing the boys of their mother's society. Doing what is unnatural and unfeminine and unwisely.

"What do you think of this? Dave made a scene. He said he had been wretched for weeks. That his house was no longer home. That there was nothing in the world he wouldn't buy for me; nothing he wouldn't do if I'd just give up this nonsense of fireplaces and sinks and driveways and come home again! He shed actual tears. He said he loved his wife too much to have her walking around cheap raw lots all day with a couple of builders and painters and plumbers.

"Dave leaves at a few minutes to nine each morning. The boys are off at eight, home at four. I go at nine, am always home at five. My colored Frances gives them an after-school sandwich, sees that they change their shoes and start their homework. Dave gets in after five."

Suffers No Inconvenience.

Martha, I think you're right and Dave's wrong. Not that I think every married woman who works is acting wisely. When it means restaurant meals and unmade beds, unanswered telephone and nervous weariness, then a smart woman makes some other arrangement.

But in this case of Dave and Martha it has been worked out for the benefit of everyone. The boys see as much of their mother as most boys do. Frances keeps the house in order. Martha, who admits to being a good cook, undoubtedly does the marketing and supervises the meals. She is always at home when Dave gets there.

What more does he want, anyway? What does he think life is? A lovely home, a good maid, two small sons, a smart wife, money for luxuries as well as necessities, and happiness all 'round if he would only accept the situation.

Thousands of wives, Dave, may duly stay at home between visits to beauty parlors, shops, movies, matinees. But they don't want babies and they can't cook. And rather than helping with expenses they increase them in every direction. Thousands of wives are miserably unhappy when the last child gets off to school, and wonder all day long what they can do with themselves and why they are alive anyway.

Thank God that you have a woman as well as a wife.

Sportlight

WITH football's 1940 story told, it might be just as well for all colleges to move over just a trifle more to the sporting side.

Ohio State's charges against Carl Snively were ridiculous for two reasons—

1. It was Francis Schmidt, the Ohio coach, who broke two rules in the Purdue game that were largely responsible for 10 of Ohio State's 17 points. His double illegal substitution of tackle Maag had a vital effect on the game.

2. If St. John and Schmidt were so certain that Snively was directing most of the signals their first move should have been to notify the officials at once—or at least between halves.

It is to Purdue's credit—Purdue which had a legitimate squawk—that George Ade's alma mater made no official protest of any sort. Ohio State could have made a neat sporting gesture by refusing to accept credit for a double illegal victory.

Out of Print

Not all the squawks reach the headlines. I have heard from many sources that certain winning plays, such as passing the ball forward on laterals, have been on the illegal side.

This was the charge made against both Michigan and Columbia in the Penn and Georgia games. A Georgia photographer dug up the first protest, but the angle a camera takes can make a difference of 10 or 12 feet. So that one's out. The officials, after all, are in charge of the game and doing the best they can.

Football is a completely impossible game to judge, or handle perfectly. Looking down on the field with no obstruction, I've seen many penalties that should have been called, but were overlooked in the action of 22 men who often shut off an official's vision.

But no good comes from any post-game squawk—especially on the part of the loser.

In regard to illegal forward passing, most laterals are hairline decisions. It is impossible to pass a ball backward to a runner in front of you. So more than a few of the laterals are technically illegal. But they are matters of double-split seconds, difficult to follow.

Another Angle

It has gotten so today that most colleges with winning football teams are immediately thrown under suspicion.

Not long ago I ran across two well-known Yale and Harvard men. They told me the squawks emanating from their campus reservations were largely due to the fact that Cornell and Pennsylvania were digging up soft courses for certain stars who couldn't last two weeks in Harvard, Yale, Columbia, etc.

"The Ivy League," one of them said, "was supposed to belong to a group playing under exactly the same conditions—especially those conditions regarding proselytizing and scholastic requirements. Today Harvard, Yale, Dartmouth, Army, Navy, Princeton, Columbia and Brown wouldn't be far apart.

"You know what happened when Cornell met Army and Penn met Yale and Princeton. All they scored was 141 points in the three games—I mean Penn and Cornell."

Too Much Guesswork

In the first place, Yale and Harvard and the others who believe they have a squawk coming should first be sure of their facts. As it is now they are merely guessing.

For example, there is the course in physical education. Bo McMillin tells me that at Indiana this is one of the harder courses, involving a good part of the training needed to finish in a medical school.

These are things that, for the good of football, can be ironed out back of the curtain, in place of vague charges that carry no proof of any sort. A Cornell or a Pennsylvania degree still ranks with any that I know about.

The idea today, in too many quarters, seems to be that all winning teams must be made the targets for the beaten.

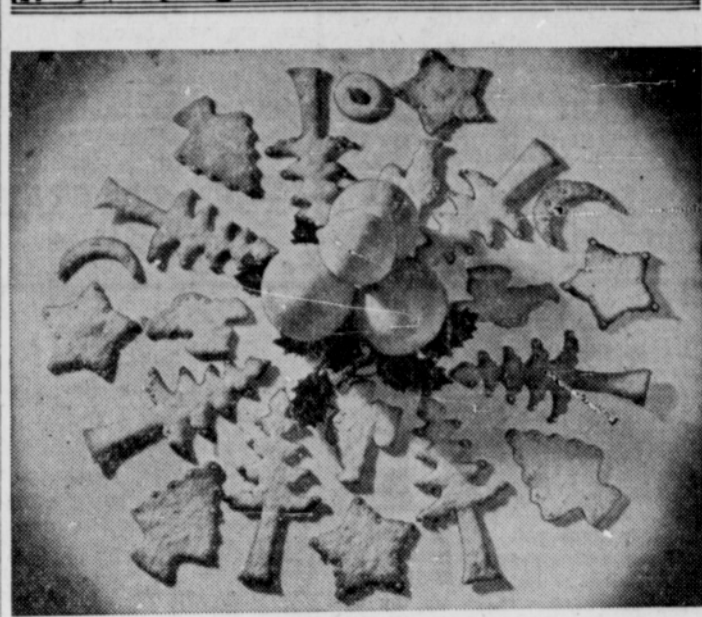
College football, in many places, could use more of the sporting side. There is no law forcing any institution to schedule football games with any suspicious rivals.

The main purpose of football was supposed to be recreation and sport for sport's sake. It was never intended as a part of Nero's schedule in the old Roman coliseum.

It is a great game—one of the greatest—but it is also a game that is gradually developing entirely too many termite habits in its own system.

I still say it would be a far better game if every student in every college and university were treated exactly the same as every other student in regard to proselytizing, scholarships, jobs and financial handouts. Then we'd have a true test of college football ranking. I believe that this would prove itself a real boon to the game.

Household News



THE HOLIDAY SEASON APPROACHES!

(See Recipes Below)

One of the most important occasions in the year's schedule of holidays is the Christmas dinner. As homemakers, it behooves us to crown it with a superlative dessert. Cakes, fragrant with spices, and rich with fruits and nuts, are traditional Christmas fare, and are more than satisfying as a finale to the feast.

Fruit cakes improve with age. They become mellow and more flavorful as the days go by. So, make them early and let them ripen until the holiday season arrives. Proper storage prevents fruit cakes from molding and drying out. Wrap the cooled cakes in wax paper, and store in tightly covered tins. Pour a little wine or fruit juice over the cakes, every week or so, and when ready to be served they will be mellowed to the proper degree.

Make out your Christmas list now. I'm sure you will find a few friends and relatives to whom you may send fruit cakes. They will make charming gifts, especially for those away from home, and who have neither time nor the facilities



to bake their own. Wrapped in cellophane and tied with a bow, or fastened with colorful Christmas seals, the packaged fruit cake is indeed "lovely to look at, and delightful to eat."

A box of Christmas cookies of various shapes, sizes and kinds will be an appreciated present for someone on your list. Perhaps it is the kindly little old lady next door, or the lonely old man down on the corner, both of whom will thank you for your thoughtfulness.

Christmas Fruit Cake.

(Makes 10 pounds)

- 1 1/2 pounds currants
- 3 pounds seedless raisins
- 1 pound citron
- 1 pound mixed candied fruit
- 1 pound candied pineapple
- 1 pound candied cherries
- 1 cup butter
- 1 cup brown sugar
- 6 eggs
- 4 cups pastry flour
- 1 teaspoon baking powder
- 1 tablespoon cinnamon
- 1 teaspoon allspice
- 1 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- 1 cup fruit juice or wine

Cut fruits. Cream butter and add sugar. Add well-beaten egg yolks. Mix and sift dry ingredients and add alternately with fruit juice or wine to the butter mixture. Add fruit. Fold in beaten egg whites. Place in baking pans lined with wax paper. Cover pans with wax paper and steam 5 hours. Then bake 1 hour in a slow oven (275 degrees).

Gum Drop Cookies.

- 4 eggs
- 2 1/2 cups light brown sugar
- 2 cups flour
- 1 cup nutmeats (chopped)
- 18 large gum drops (cut in small pieces)

Beat eggs thoroughly. Add sugar and continue beating. Add flour and beat until smooth. Fold in nutmeats and gum drops. Spread evenly in 1 large or 2 medium-sized greased baking pans. Bake in a moderate oven (350 degrees) for 20 minutes, or until firm. Sprinkle with powdered sugar and cut into bars.

Glaze Finish for Fruit Cakes.

- 1 1/2 cups water
 - 1/2 cup granulated sugar
 - 1/4 ounce Gum Arabic (1/4 teaspoon)
- Place sugar and water in a saucepan and boil to the thread stage (230 degrees). Add Gum Arabic and heat again just to the boiling point. After fruit cake has been baked, remove from the oven and garnish with nuts and fruits as desired. Then pour the Gum Arabic mixture over the fruit cake in a thin stream, and manipulate as lit-

tle as possible in order to avoid crystallization of the glaze.

White Fruit Cake.

(Makes 5 1/2 pound fruit cake.)

- 1/2 cup butter
- 2 cups sugar
- 7 eggs (separated)
- 2 1/2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup sweet milk
- 1 teaspoon lemon extract
- 1 pound white raisins
- 1/2 pound figs
- 1/2 pound blanched almonds
- 1/2 pound citron
- 1/2 pound candied cherries
- 1/2 pound candied pineapple

Cream butter and add sugar. Separate eggs, beat egg yolks and add. Mix and sift together dry ingredients and add alternately with the milk. Add lemon extract. Cut fruits and add. Blend well and fold in well-beaten egg whites. Place in pans lined with wax paper and bake 1 hour in a very slow oven (275 degrees); then increase heat slightly (300 degrees) and bake 2 hours more.

Yuletide Cookies.

(Makes 60 cookies)

- 1/2 cup butter
- 1 cup light brown sugar
- 2 eggs (well beaten)
- 2 cups flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 2 tablespoons of sour cream
- 1 teaspoon vanilla extract
- 1/2 cup seedless raisins
- 1/4 cup candied cherries (cut)
- 1/4 cup citron (cut fine)
- 1/4 cup dates (cut fine)
- 1/2 cup pecan nut meats (cut)

Cream butter, add sugar slowly and beat thoroughly. Add eggs. Mix and sift all dry ingredients and add alternately with cream and vanilla extract. Fold in fruit and nut meats. Chill thoroughly; then break off in small pieces, form into balls, flatten, and place on greased cookie sheet. Bake in a moderate oven (350 degrees) for approximately 12 minutes.

Orange and Lemon Christmas Cookies.

(Makes about 5 dozen cookies)

- 1 cup sugar
- 1/4 cup orange juice
- 1/4 cup lemon juice
- 1 teaspoon lemon peel (grated)
- 1 teaspoon orange peel (grated)
- 3 1/2 cups flour (sifted)
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter (melted)

Mix sugar and fruit juices well. Add grated peel, dry ingredients and melted butter. Stir well. Dough should be firm enough to roll. Roll very thin and cut with fancy cutter in Christmas shapes. Bake on a greased sheet in a moderately hot oven (375 degrees) for about 10 minutes, or until lightly browned on the edges. (The dough may be chilled in the refrigerator for about a half hour to make the rolling simpler).

Feeding Father.

Don't let father down when the holiday season catches up with you. You may be busy with the holiday tasks before you, but Dad will still be around for the evening meals, and during the week-ends, and the family must be fed, regardless of the amount of work to be done.

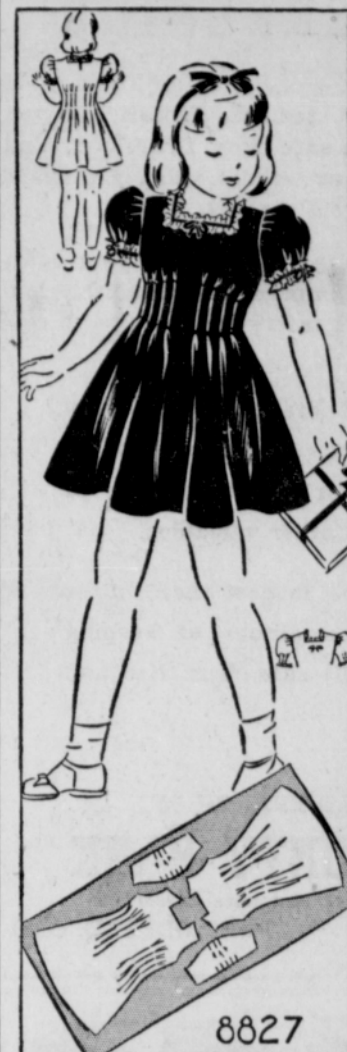
Miss Howe's cookbook "Feeding Father" will help you immensely in preparing the family meals. It contains recipes for simplified dishes to serve which will delight the family because they are so good to eat.

You may secure your copy of the cookbook by writing to "Feeding Father," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents in coin.

(Released by Western Newspaper Union.)

Patterns

SEWING CIRCLE



gram sketch how easy this design (No. 8827) is to make. Just cut out four pieces, make the tucks and the darts, and sew it together. Even the least experienced mother or doting aunt can do it!

For the coming holiday parties this frock will be most appropriate in velvet or taffeta, with organdy or very fine lace for trimming. Simple as it is, this pattern includes a step-by-step sewing chart.

Pattern No. 8827 is designed for sizes 3, 4, 5 and 6 years. Size 4 requires 1 1/2 yards of 39-inch material; 1 1/4 yards trimming and 1 1/2 yards of velvet ribbon. Send order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Ave.
San Francisco, Calif.
Enclose 15 cents for each pattern.
Pattern No. Size
Name
Address

Indeed Quite Simple, In Subtle Sarcasm

Mrs. Milligan and Mrs. Graystone were neighbors, and often they had a few words over the back fence.

One day Mrs. Milligan said to Mrs. Graystone: "I don't know if you're aware of it, but, my dear, it appears to me you've got odd stockings on."

Mrs. G. was quite prepared for her, and with her sweetest smile, properly squelched her neighbor in this fashion:

"Oh, my dear, I can understand that being a surprise to you, but it's a thing that may happen to anyone who has more than one pair."

INDIGESTION

may affect the heart. Gas trapped in the stomach or gut may act like a hair-trigger on the heart. At the first sign of distress, mark men and women should use Double Money Back, the first-aid medicine known for self-indigestion. If the FIRST DOSE doesn't give relief, return bottle to us and receive DOUBLE Money Back, 50c.

Money in Trust Put not your trust in money, but put your money in trust.—Holmes.

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