

MARY MARTHA SAYS "WEAN YOUR SONS"

Dear ones who read:

A short time ago I received a letter asking my advice concerning a very common condition of affairs and containing these words: "Couldn't you write something in one of your letters that might help convince mothers of the necessity of weaning their sons before they reach the age of husband-hood so that she will not be first with them always." Dear writer of that letter, you have asked of me a very difficult thing, and, as far as anything I may say proving of help to you, I fear an impossible thing, because if a husband has been bound with a mother-complex, and especially if his mother is living near, it is well-nigh impossible to bring about a proper, normal condition of affairs. It is very difficult, as perhaps you know, to wean a calf after it has run too long with its mother.

It used to be said that a son absolutely devoted to his mother would make the best husband, but we have learned that such is not true, but it takes a very wise, unselfish mother to give her son the training in his youth which will retain the proper amount of love and consideration for herself and yet leave him free to be the right kind of husband. I say wise and unselfish, for a mother must look ahead and gradually withdraw herself from his foreground, and how few mothers have that wisdom or that unselfish viewpoint. We mothers of sons should understand that the place we occupy in our son's life is only that of a mother. We have no right to usurp the position in his love and care and thought which his wife and children should hold, yet if a mother be truly wise, a man can love with equal tenderness his wife and his mother, giving to each her separate due, which in reality should be no way conflict.

Difficult as it would be to convince the mothers of those sons who are suffering from "motheritis" as my correspondent called it, that their sons are not really normal, yet that fact is perfectly true. To a child his mother is first, but as that child grows into manhood and loves and marries, the woman he selects should be first, should have first right to his care, his thought, his love, his consideration, because they two are building new lives, a new home, and his mother should realize that her work has been finished in so far as her child is concerned, and should turn her mind to new endeavor, new interests, leaving him free to develop along perfectly normal lines.

The fact that a son still rates his mother first after he has taken to himself a wife, simply means that he is still a child in his development, yet so many mothers are actually proud of the fact that their sons still hold them first in their thoughts, to the neglect of their wives and children, not real-

izing that by so doing, those same sons are proving that they are yet children in their adjustment to that phase of life.

O, my dears, I have given this matter much thought, and I am going to tell you of a mother who is putting into practice the thing I believe. She, too, has sons—one of them is twenty—and several years ago she began her work of—shall I say "withdrawing"—from the forefront of his life, and is repeating that process with his brothers, and will continue it in time with her daughter, for she knows that daughters are crippled by a mother-complex even as are sons, but it is not so prevalent. The plan she uses is the gradual substitution of new interests into HER OWN LIFE, leaving her son to feel that he is becoming a man and no longer needing the continual thought and care a mother has to give a young child, yet never letting him feel that he has lost her love, but rather that he has grown into a new relationship with her, and that since he has almost attained man's estate he must put away his childish attitude toward her. Oh, I know that those of you who are still bound by the old-fashioned idea of mothers, will count that as unloving and a menace to his affection toward her, but she has found that his love is deeper because less childish. She realizes that when another woman comes into his life he can give her the love which is her due, yet this mother knows that she will in no wise lose her son, nor will she resent the coming of another woman, because she will have taken in his heart her normal, rightful place. Her maternal work will have been finished, her life full of new interests, enriched by the memories of his little-boy love and a realization of the strong, friendly love of his manhood.

Be patient, dear writer of that letter, perhaps you cannot change that which is, but you can learn to make your adjustment to it.

My love and sympathy to you.

MARY-MARTHA

Hazeldale Items

Mr. and Mrs. Tom Miller and family spent Sunday at Sellwood park.

Mr. and Mrs. Al Jelders and family spent the last of the week in Salem with relatives.

Mr. and Mrs. Carl Emerson have moved to a place near McMinnville. They have been living for the past few months on the T. A. Cary place.

Fred Strickland has gone to Los Angeles, where he has employment. He left for there about two weeks ago. Eleanor Strickland is spending several weeks at Delake, with friends.

Mrs. Addie Pavia of California was a visitor for several days of Mrs. Myrtle Waldele. Mrs. Waldele has a girlhood friend visiting her for several weeks, Mrs. Mabel Aindin of Manhattan, Kansas.



Serve It in Nests or Cases or

"Patty-Shells All in a Row"

Serve it in a shell, sometimes! A "shell" of course, may mean a patty, a "case" or a "nest" but in any case, it's a form of service that is attractive, "partyified" and mightily convenient because the portions are already individual ones, ready to serve.

There are all manner of shells for your foods: shells of pastry, meringue, cake, or gingerbread for desserts; shells of grapefruit, orange, tomato, for salads; "bread cases", "nests" of fluffy boiled rice and green pepper shells for main dishes. There are timbales, rosettes and English muffins; and even durable little wooden or composition shells which may be washed and used again. Sometimes the food itself provides the shell, as in the popular combination in which baked beans are served in cornucopia shells of boiled ham.

Patty-shells are among our best known shells and are made of puff paste or "chou" paste; included also in this family are vol-au-vents which are the deep, large patties. Flaky pastry shells are acceptable, however, are "the thing" for tarts and desserts, and are much easier to make. To bake them, fit the pastry over outside of muffin tins, prick all over with a fork and bake. The tart shells may be kept after baking for some time, if they are stored in a tightly closed tin; re-heat on using.

A "hollow shell" (of its former self!) is as successful as its filling; here are some prime ones!

Banana Cream Tarts

Sliced ripe bananas are a filling par excellence for cases of pastry, sponge cake, gingerbread or meringue; availability and the economy of the fruit makes this recipe a regular standby in many homes:

6 tart shells
2 bananas
1 tbsp. candied orange peel
1 cup cream, whipped
Slice the bananas and arrange in tart shells. Cover with whipped cream and garnish with candied orange peel cut in small pieces. Two tablespoons powdered sugar may be added to the cream if desired. If the orange peel is not used, flavor cream with one teaspoon vanilla.

Puffs With Bagdad Filling

Shortly before serving make a slit in the bottom of cream puff shells and fill with the mixture below. If the shells are made very small (about 2 dozen to the recipe), they are delicious for afternoon tea service.

1 cup marshmallows
½ pkg. dates
½ cup nut meats
1 cup heavy cream
¼ tsp. vanilla
Few grains salt

Cut dates and marshmallows with wet scissors. Chop nuts coarsely. Beat cream, add vanilla and salt, fold in dates, marshmallows, nuts.

Piquant Salad in Tomato Shells

6 medium tomatoes
1 green pepper
¼ cup celery, chopped
Salt
½ cup cucumber, chopped
1 tbsp. onion chopped
Pepper
Piquant Dressing

Put tomatoes in boiling water to loosen skins before peeling. Peel and place in refrigerator to chill. Remove pulp and drain off juice. Mix pulp with chopped pepper, celery, onion and cucumber. Season to taste. Make Piquant Dressing as follows: Mix ½ teaspoon salt, ½ teaspoon pepper, ½ teaspoon paprika and 1 teaspoon prepared mustard; add yolk of 1 egg, mix well and add ½ tablespoon vinegar. Add ½ cup salad oil, drop by drop at first, then more quickly, beating continuously with rotary egg beater. As mixture thickens thin with 1½ tablespoons more vinegar and continue adding more salad oil until 2 cups have been used. Add 4 tablespoons ketchup, and 1 tablespoon Worcestershire sauce. Blend salad ingredients with enough dressing to hold mixture together and fill tomato shells.

Rice Nests

Fluffy boiled rice is an "extender" as well as a base for creamed fowl, meat, or vegetables, as in this recipe:

1 cup rice
White soup stock
1 cup thick white sauce
Egg, fine crumbs
Wash rice thoroughly. Cook in soup stock until tender, drain, cool and mix with thick white sauce. Spread on shallow pan to depth of 2 inches. Cover with waxed paper, place weights on top to make mixture compact when cold. Cut into circles of equal size and hollow out inside of each to form a "nest". Dip each in fine bread crumbs, then in egg (beaten lightly with little water to spread evenly). Roll in crumbs again and place in ice box several hours before time to use. Fry in deep hot fat till golden brown. Serve hot filled with creamed chicken, chicken and mushrooms, creamed fish, sweetbreads, peas, and the like.

DADSTORY

(Continued from Page Two)
Looking daggers at each other. School had taken up and it was just about time for the noon recess when a wad starting from Jim's desk shot across the room, and smacked Beulah's cheek. That was a little too much. When the school came to and looked around, the only student with his head dil-

mal resignation and handed it in to the Chairman. He wanted to know what was the matter. I told him. He promised to hold it up and have a talk with the Director. He did. The upshot was that Jim could come back to school if he would sit on the floor until such a time as he was allowed to take his seat. He came back to school the next day. I'd been expecting him. I met him at the door and waved him to his seat on the floor. He turned and went home. And then things got stirred up. But we stayed on and did what we could.

That winter, there was an active anti-saloon campaign put on by different organizations. Several oratorical contests were sponsored by the W.C.T.U. and I acted as judge in some and competed in one. Though I did not get first place, I was placed second and of course I'll always think that my not being first was because of my having placed one of the judges second in a contest where he was runner-up.

Two or three times a party of us went out into the hinterland and held temperance meetings. One time Masselink came down from Big River's and gave two lectures, one in Wixom and one in New Hudson. In his book was Jim. I invited him up to sit on the floor. He refused. I gave him the al-

ternative to sit on the floor or take his duds and bike it home. He left. That night I got a note from the Director that I should admit Jim to school. I wrote out a for-son. The temperance forces were getting very active and local opinion was one of the prime issues of any campaign or gathering.

I think there were eight graduated from the tenth grade that spring. Floyd Decker was valedictorian and Flossie Wright salutatorian. I'll never forget her speech. It was "Blazed Trails", and was patterned on the suggestions found in Stewart Edward White's famous novel.

Nom de Plume

Visitor—"And what is your name my good man?"

Prisoner—"9742"

Visitor—"Is that your real name?"

Prisoner—"Naw, dat's me pen name."—Stillwater News.

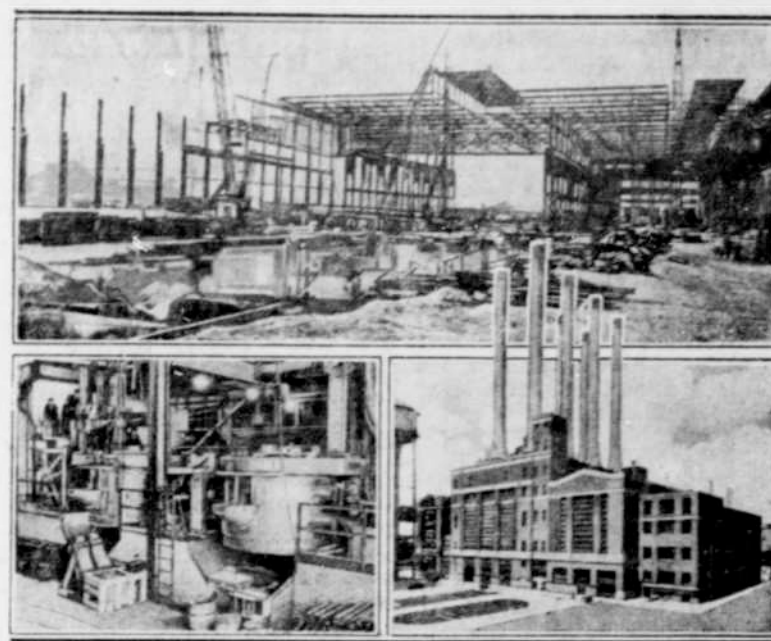
The Reply Swinish

Two sailors arrived at the hotel and were shown a rather dingy room.

"What," said one, "does this pigsty cost?"

Without an instant's hesitancy, the landlady shot back, "For one pig, one dollar, for two pigs, one dollar and a half."

\$23,000,000 Ford Plant Expansion



Top photo shows construction work on the new Ford steel hot rolling and cold finishing mills; left, installation of furnaces and other equipment in foundry for casting alloy steel parts; right, Rouge plant power house.

HENRY FORD is well under way on one of the year's largest single industrial construction projects in the United States—a \$23,000,000 program designed to improve and expand the facilities of the great Rouge Plant of the Ford Motor Company at Dearborn, Mich.

Among the projects are: New hot strip steel rolling mill, \$6,330,000; new sheet steel cold finishing mill, \$3,460,000; modernization of main power house into the largest high

pressure steam power house in the world, \$4,600,000; new glass plant, \$3,000,000; modernization of foundry and installation of furnaces and other equipment for production of cast alloy steel parts, \$675,000; and reconstruction of one blast furnace to increase its capacity from 600 to 800 tons daily, to cost \$800,000. In addition, new tools, machinery and other equipment and facilities in all departments to increase daily output, totals \$3,000,000.

Styles in Summer Cotton Underwear Show Women Simple Ways to Comfort



Even though Diksha of Paris designs these new underwear models they are simple enough, with all their attractiveness, for any needle-and-thread wielder to make for herself particularly the backless design shown.

There's an obvious combination of style and comfort in the Parisian's new modes, obtained by a merger of his own skill and new cotton fabrics, even lighter and more attractive than ever before, and thus better suited to the new designing. Cotton

fabrics and garments, furthermore, are so readily washable, in addition to being surprisingly low-priced, that it is easy for anyone to have a full array of such lingerie and keep it all spic-and-span in the hottest weather by a few moments' swishing in the always-ready family washing machine.

The other underwear shown here is made of an actually air-cooled new cotton goods and open-mesh weave that is only one of many of these easily washed fabrics now being introduced.

Here's something to think about when you buy trucks

It pays 3 ways to buy CHEVROLETS

Chevrolet Trucks sell at the world's lowest prices. Their six-cylinder valve-in-head engines use less gas and oil. And their strong, sturdy construction assures faithful performance, year in and year out, with a minimum of maintenance expense. That is why we say—It pays 3 ways to buy Chevrolets! See your Chevrolet dealer and choose the right Chevrolet Truck for your delivery or haulage needs—today!

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CHEVROLET TRUCKS

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