Kathleen Norris Says:

Girl-Wife Plagued by Mate's Jealousy

Bell Syndicate—WNU Features.

From the beginning my husband wanted to know everything I was doing. I even had to read my letters aloud to him before I sent them, and had to show him the answers.

By KATHLEEN NORRIS

"MY HUSBAND is jealous," writes an Arkansas wife "I knew it, or suspected it, before I was married, but I didn't know how serious it was, or that it would affect every phase of my life with him. Now I find myself made completely wretched by his watching me and suspecting and questioning me, and I em able to cope with the ma t all.

"To begin with," her letter goes on, "I was married three years ago, at 18, to a man more than twice my age. Lewis was 44 then, my mother's friend. My father died when I was a baby; my mother remarried immediately; her second husband being Lewis' older brother.

"Lewis spoiled me when I was a small girl, sent me beautiful presents to school, came to my graduation, and it seemed to me wonderful and romantic to be married that very day. But now I think it was silly to crowd graduation and marriage into one day; I was so much of a kid that I regretted missing the big dance that evening.

"Even in my childhood he was jealous, teasing me about liking this boy or that better than I did him. But in those days Lewis seemed to me a sort of god, playing tennis and golf, wearing evening clothes to marvelous parties into which I couldn't even peep, and adored by all his patients. He is an eye doctor. It never occurred to me that he could be serious when he said he was jealous.

Inquisitive Husband.

"However, as soon as we were married I found out how much in earnest he was. From the beginning he wanted to know everything I was doing, or even thinking. I had to read my letters aloud to him before I sent them, and show him the answers. We had a housekeeper, now my son's nurse, who was asked to accompany me practically everywhere, and was questioned when we got back. She is my good friend, by the way, and takes my side in everything.

"When Junior was born Lewis showed a new side of his jealousy. He didn't like me to gush over the baby, sent him away whenever possible. If Junior shows eagerness to reach me, holds out his arms—he is 18 months old now—Lewis says 'here now, we're not going to have this mother's-boy stuff,' and often gets the little fellow screaming.

"All his interest in society is dead; he says I killed it by making such a fuss about other men, a thing I never have done and never will do. He wants to be at home every evening, sometimes having older men in for bridge, which I don't play. One of his first requests was that neither my mother nor my sister should ever come to the house without being invited; I could ask them as often as I liked but they must never come otherwise.

"This has made for great formality and stiffness where there ought to be so much pleasure and easiness; in fact, my mother has lost all patience with Lewis, and even her husband, who is Lewis' brother, rarely makes any effort to see us.

Always Asking Questions.

"I can charge anything I like anywhere, and we live luxuriously, but my actual money allowance is only $10 a month; and do what I will I can't seem to make any extensive plans on that. I mean I can't go in for charities or club work very well. I am studying French with an old refugee woman, but on two occasions her young son came in during the lessons, and after that Lewis insisted that they be given here in our house, which is very dull.

"Am I making myself out a martyr? You don't know what an effort I make to keep cheerful and busy, filling vases, ordering meals, playing with my baby, going every day to pick Lewis up in the car. But his continual questioning and suspicions make me nervous, and of late I have been crying a good deal, which does not improve my appearance and annoys him.

"What prompts me to write you," Catherine concludes her letter, "is that last night, when Lewis was in a particularly inquisitive mood, I suddenly emptied a vase I was filling with primroses right over his head. He was wonderful about it, but it really frightened me, and I thought that if there is any way to cure him, or cure me if I am to blame, I had better find out what it is."

And there, you luckier women, who are married to men without this particular form of vanity, pettiness and cruelty, is a perfect example of the elderly jealous mate.

Waking Is No Fun.

It seems great fun to the little beauty of 18 to announce to her awed and envious schoolmates that she is going to be married on graduation day to a successful doctor who is able to give her every luxury and who has adored her since babyhood. It is a school girl's dream.

But the waking up isn't much fun. Catherine has cheated herself out of her happiest young years, years of dancing and house parties, picnics and camping and skiing, trips and theatricals and beaus. Every girl has a right to these, and every girl, rich or poor, manages to have a good share of them.

It wasn't Catherine's fault that this path was made so easy for her. If her mother hadn't sense enough to suspect what a prison Lewis was preparing for her, Lewis' brother might have given her a hint. Catherine, at 18, wasn't supposed to know that the flattery and the presents, the plain-gold ring and the new estate were just so many chains about her.

Will Have to Bear It.

In Catherine's case she simply will have to put up with it. Society would stand aghast at the spectacle of that dear little pampered wife, with her beautiful home and two good servants, her adoring husband and lovely child, running away from it all. And she couldn't run to her mother, because her stepfather is Lewis' brother, which would make things very awkward.

TIME TO REGRET

He spoiled her when she was a child, brought her expensive presents, and when she graduated he was there. She thought it would be wonderful and romantic to be married on her graduation day . . . Now, three years later, Catherine misses the youth she gave up to marry a man more than twice her age. She is unhappy, and he is jealous. Not a pleasant situation, but Kathleen Norris tells Catherine that she will have to bear it. Why? Be sure to read this story of a girl whose hasty marriage has given her a lifetime of leisure in which to regret it.

Household News

by Lynn Chambers

Magic for Your Meals—Berry Jams
(See Recipes Below.)

Time for Jam

With the arrival of the fruit and jelly season, you homemakers will want to make the most of these garden products for winter use. This year it is doubly important for you to can fruits and jellies wisely, as this will help you not only in conserving the nation's resources, but also assure you of delicious accompaniments to your meals during cooler weather.

Since sugar is used in canning not only as a sweetener, but as a preservative, the government will allot five pounds of sugar per person, in addition to what you receive in your ration, so that you will have sugar for canning.

***Ripe Raspberry Jam.**
(Makes 10 6-ounce glasses)
4½ cups prepared fruit
6 cups sugar
1 box powdered fruit pectin

To prepare fruit, crush thoroughly or grind about 2 quarts fully ripe raspberries. Remove some of seeds by sieving part of pulp, if desired.

Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5- to 6-quart kettle, filling up last cup or fraction of cup with water if necessary.

Place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, ¼ teaspoon butter may be added.) Continue stirring, bring to a full rolling boil, and boil hard 1 minute.

Remove from fire, skim, pour quickly. Paraffin hot jam at once.

Jam takes slightly less sugar than jelly, and you will work an economy by making use of the fruit in addition to the saving on sugar:

***Ripe Blackberry Jam.**
(Makes 11 6-ounce glasses)
4½ cups prepared fruit
6½ cups sugar
1 box powdered fruit pectin

To prepare fruit, grind or crush thoroughly about 2 quarts fully ripe blackberries (not black caps). Sieve about ½ of ground or crushed pulp. (For Spiced Blackberry Jam, add ⅛ to ½ teaspoon each cloves, cinnamon, and allspice, or any desired combination of spices.)

Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5- to 6-quart kettle, filling up last cup or fraction of cup with water if necessary.

Place over hottest fire, adding powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, ¼ teaspoon butter may be added.) Continue stirring, bring to a full rolling boil, and boil hard 1 minute.

Lynn Says:

The Score Card: The status of tin available for commercial canning has at last been clarified, and now we know exactly what will be available to use by way of canned goods.

The "Big Four" in canned vegetables, peas, tomatoes, string beans and corn, plus asparagus, pears, peaches, evaporated milk and fish will be allowed unlimited amounts of tin for canning purposes.

"Secondary" products such as spinach, beets, cherries, berries, applesauce, grapefruit, sausage, luncheon meats, beef and others will continue to be canned, but they will be allowed only the same amount of tin as used in 1940, with some exceptions having more or less.

Foods packed last year will last until fall at least, and the goods packed this year will be available even before last year's are gone. There's no need to hoard.

Your Jam Shelf
***Ripe Raspberry Jam**
***Ripe Blackberry Jam**
***Sliced Strawberry Jam**
***Spiced Ripe Peach Jam**
***Cherry Relish**
***Recipe Given**

Remove from fire, skim, pour quickly. Paraffin hot jam at once.

***Sliced Strawberry Jam.**
(Makes 10 6-ounce glasses)
4½ cups prepared fruit
7 cups sugar
½ bottle fruit pectin

To prepare fruit, cut about 2 quarts fully ripe strawberries in halves lengthwise; cut large berries in quarters. Measure sugar and prepared fruit, solidly packed, into large kettle; mix well. Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 3 minutes.

Remove from fire and stir in bottle fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once.

***Spiced Ripe Peach Jam**
With Brazil Nuts
(Makes 11 6-ounce glasses)
3½ cups prepared fruit
¼ cup lemon juice
7½ cups sugar
1 cup sliced Brazil nuts
1 bottle fruit pectin

To prepare fruit, peel about 2½ pounds fully ripe peaches; pit and grind or chop very fine. Add ½ to 1 teaspoon each cinnamon, cloves and all-spice, or any desired combination of spices, to ground or chopped peaches. Squeeze juice from 2 medium lemons. Slice Brazil nuts very thin. Add to fruit mixture.

Measure sugar and prepared fruit into large kettle, filling up last cup with water, if necessary. Add lemon juice and mix well.

Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute.

Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once.

Relishes are excellent to serve with meats of any kind for they give the meal added zest. Here's a recipe for a real sugar-saver:

***Cherry Relish.**
2 cups pitted cherries
1 cup seedless raisins
1 teaspoon cinnamon
½ cup brown sugar
¼ teaspoon cloves
½ cup honey
½ cup vinegar
¾ cup pecan nutmeats

Mix all the ingredients except pecans and cook 1 hour, slowly. Add pecans and cook 3 minutes longer. Pour into hot sterilized jars and seal at once.

Sugar Substitutes.

If you feel that you cannot use sugar in all of the canning recipes given here, even with your extra canning ration, here are the rules for substitutions:

If you are using a bottled fruit pectin recipe, you may substitute 2 cups light corn syrup for 2 cups of the sugar. Do not use more than 2 cups of corn syrup in any recipe, however, as this will give unsatisfactory results.

In a powdered fruit pectin recipe, you may use 1 cup light corn syrup for each cup of sugar omitted. But, do not try to use all corn syrup in the recipe instead of sugar. You may substitute corn syrup for only ½ the sugar required. If, for example, the recipe calls for 6 cups of sugar altogether, you may use 3 cups of light corn syrup, but you must also use 3 cups of sugar.

Why get hot and bothered over your cooking and household problems when you can get expert advice on them? Write, explaining your problem to Miss Lynn Chambers, Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Please enclose a stamped, self-addressed envelope for your reply.

Released by Western Newspaper Union.

NEW IDEAS *for Home-makers*

By RUTH WYETH SPEARS

MOST quilts today are planned as bedspreads and have a color scheme to harmonize with other decorations. If a variety of figured scraps is used one color is generally repeated in each block to give the design unity.

The beauty of any quilt is enhanced if it is set off with a valance around the bed. The bed in the sketch had no particular tradition and the footboard was much too high to display the quilt to advantage.

NOTE: If you have a metal bed that you would like to modernize you will find sketches and directions in Mrs. Spears' Book 3. There are eight of these booklets of 32 pages of things to make from odds and ends which accumulate around the house, or from inexpensive new materials. Copies are 10 cents each and with an order for three (No. 1 to 8) you will receive a set of three different quilt block patterns including the Whirl Wind illustrated herewith. Send order to:

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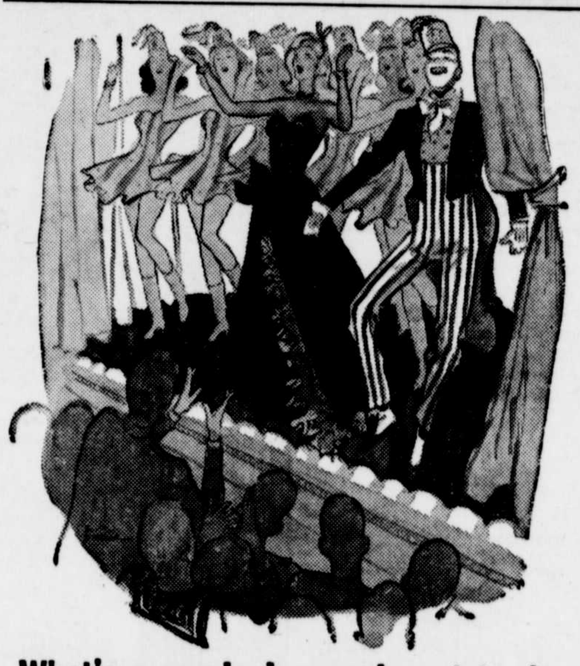

What's a musical comedy got to do with winning a war?

PLENTY! We're building an army of men—not machines. And men have minds. And minds need freshening . . . change . . . relaxation.

So one of the biggest undertakings of the USO is its sponsoring of free entertainment, through the cooperation of the movie and theatrical industries, at army camps, naval bases—wherever the fighting men of the USA go to train or dig in.

USO Camp Shows, Inc. is actually the biggest single theatrical enterprise the world has ever seen. It books 264 shows for the boys every week, which play to an average nightly attendance of 50,000.

It contacts movie stars, theatrical headliners, big name bands and their leaders. It routes all these . . . plans their itinerary . . . arranges the most convenient times when soldiers and sailors can take time out to sit and be entertained.

For it realizes that the one great advantage of the American fighting man is his ability to think for himself, to make the most of any situation, to fight as a liberty-loving individual.

And this is one of his great differences from our enemy.

To help carry on the all-important work of maintaining the morale of our fighting forces, the USO needs your help . . . it needs your contribution.

Your dollar has many demands on it this year. Many of these demands must be met—others deserve to be met. And among these latter, the plea of the USO for whatever sum you can contribute merits your earnest consideration.

For we have a war to win, and the USO is directly concerned with the men who must—and will—win it.

Dig deep—for the men who are digging in!

Send your contribution to your local chairman or to USO, Empire State Building, New York.

GIVE NOW TO THE USO