Kathleen Norris Says:

Where Some Mothers Fail

(Bell Syndicate—WNU Service.)

I was distressed by the way Anna and Helen behaved. They laughed like nervous children, spoke together and were silent as if complete strangers to each other, and when I finally asked him to stay for dinner both girls said at once that they had engagements.

By KATHLEEN NORRIS

IT TAKES a wise mother to decide what is necessary to her children's education and what is not necessary.

Thousands of mothers waste money, time and worry on nonessentials, meanwhile overlooking entirely a few simple things that might make the difference between failure and success in their children's later lives.

One of the neglected things is surely the grace of hospitality. Girls and boys grow to womanhood and manhood never knowing it. Brides write me of their shame when the beloved new husbands show themselves awkward and embarrassed in company. Or they write me of their own agonies of shyness when they are obliged to make the slightest social effort.

Johnnie is doing wonderfully at the office, being promoted, having to entertain the boss and the boss' wife. And Mollie is frantic with nerves at the prospect. She simply cannot do it. Mrs. Watson has a wonderful apartment in a big hotel, and anything that Mollie can do will be so disgustingly sloppy and crowded. If she gets Martha in, Martha makes so many mistakes with serving that it's worse than nothing. Johnnie will have to take them all downtown to dinner.

Mollie a Social Handicap.

Johnnie does this reluctantly. Anyone can have dinner at the hotel; the Watsons have lived in hotels for years. It costs him more than ten dollars, and it isn't a great success anyway. Mollie is stiff and uncomfortable, looking unfamiliar because of the unusual amount of rouge on her cheeks and the new hat, and old Watson says rather wistfully that he would have liked to have seen Johnnie's place and Johnnie's baby.

Mollie hates herself for her shyness and stupidity but she just can't help it. She can't help Johnnie. He is handsome and smart and admired, she knows she's holding him back, not making friends for him, not keeping step with him, but it isn't her fault! She can keep his house clean and raise his babies and make him the pudding he likes, but when it comes to sitting between strange men at a dinner party—well, it just gives Mollie chills to think about it!

Mollie's children are lovely, and she lives for them and their father. Johnnie isn't promoted as fast as the other men; he isn't the man they pick for the management of the California office. No, there's a lot of diplomacy to that job; Johnnie would have to make friends, entertain, join a club. And Johnnie admits himself that Mollie wouldn't stand for it.

But he gets along, and she sees that the children have dancing and music lessons, schooling, athletics, dental care. They must do their homework conscientiously; they may go to movies Saturday nights.

No Home Amusements.

She never asks their friends to the house. She never works up pencil games, makes cookies and grape-juice punch, curbs the chatterbox of a daughter, encourages the tongue-tied one. The children must find their amusement outside their own home. Mollie never learned to play bridge; Johnnie loves it, but she says she has no head for cards. Betty and Stanley consequently don't play cards either, they depend on movies and night clubs. Their one thought at dinner is how soon they can escape.

Here is a letter from a Mollie that tells its own story.

"I am 48, and never having been in a position to buy handsome clothes, and having two daughters to dress, I was often accused by my husband of being dowdy and old fashioned," writes this Illinois woman angrily. "The girls are 26 and 24 and we have a son of 20, away in camp. I have saved, cooked, worked hard for my family; I am not socially minded, nor have I had time nor money to entertain on the scale of my husband's associates and friends. I never have heard that it was a sin for a wife to wear old clothes and love to live quietly in her home.

TOO LATE!

What type of mother are you? Do you encourage your youngsters to make friends with the neighborhood gang? Do you open your home to your children's friends? Do you occasionally help your sons and daughters amuse themselves? If you don't . . . or even if you do . . . read Kathleen Norris' frank interpretation of a mother's duties.

Daughters Painfully Shy.

"Two months ago my husband left me and he is now asking a divorce so that he can marry a divorced young woman who works in his office," the letter goes on. "That isn't what I mind, nor what I'm writing about. I want your help with my daughters, who are both painfully shy. Both are teachers; neither one ever has had a beau. They have lovely natures and are far from unhappy, but meeting strangers or going places are things that make them frightfully nervous. Helen, the older one, plays the violin delightfully, but if I ask her to play for my friends she runs from the room and does not appear again until the callers have gone. We have very few visitors, those few are old, old friends, but the girls avoid them, and confine their interests to the primary grades they teach and to each other's company.

"The other night when a young man called I was distressed by the way Anna and Helen behaved. They laughed like nervous children, spoke together and were silent as if complete strangers to each other, and when I finally asked him to stay for dinner both girls said at once that they had engagements. It must have been evident to him that they had not, for the table was set for three and in full sight.

"Yet I know Anna was immensely pleased, and Helen was pleased for Anna. They teased about it when he was gone—he would not stay for supper—and have talked of him ever since. He had asked Anna if she liked dancing and she said no, although she dances well.

"How can I form a pleasant social circle about them and my boy? I have sufficient means and would be glad to help them to find friends and eventually go on into happy lives of their own."

Train Children in Hospitality.

Just about 20 years too late! When Anna was six and Helen four was the time to begin with simple hospitality, with the welcoming of their friends and their father's friends to the house; with Sunday picnics upon which a few neighbor's children were invited, with home dances to radio or recorded music, with joyous scrambled hours in the kitchen over the concocting of biscuits and cocoa.

Children are hospitable; they love to bring their friends home. Games are a little slow to start, but everyone in the world likes pencil games. Bread and jam and milk are a party in nursery days, and youngsters will boast for a long time of the fun they had roasting potatoes in Helen's back yard, or that they each had to bring four sandwiches to Anna's picnic.

But let the younger years slip by, let the girls grow to the twenties, shy, friendless, and there is nothing more that mother can do.

Household News

by Lynn Chambers

. . . TO THE CLASS OF '41!
(See Recipes Below)

COMMENCEMENT TIME

You can't believe it, can you? Susie is graduating from high school!

In between putting the final stitches on her organdy dress and entertaining visiting friends and relatives, are you going to try to find time to give her a party?

Please do. To her, it's a very important time, and she'll undoubtedly remember the gang's "last real get-together" for the rest of her life.

Why not a buffet supper? What with wars raging elsewhere, you might play up the patriotic theme in decorations, refreshments and entertainment.

Use a white tablecloth, dotted with red and blue stars, and matching napkins — they're inexpensive and colorful. To top this off, use a trio of star-shaped red, white and blue candles for a centerpiece.

It won't be necessary for you to do much, except, of course, prepare the food. Games and chatter will fill up the evening. But remember that you have as guests youngsters with appetites. They like second helpings.

Serve an appetizer, one hot dish, plenty of salad and hot rolls, more cake or ice cream than you think you will possibly need, and flatter their sense of sophistication by offering second cups of coffee.

A fortune telling cake is always fun when the crowd is young and merry. You can write fortunes on slips of paper, roll them and wrap them in bits of waxed paper, and put them in the cake after it is baked. Another idea is to put in a little trinket for each guest—an engagement ring and a wedding ring, to forecast the first engagement and the first marriage; a key for happiness; a bean for industry; a toy soldier and so forth. You can buy these favors at the ten-cent store.

***Good Fortune Cake.**

2 cups sifted cake flour
2 teaspoons double-acting baking powder
½ teaspoon salt
⅔ cup butter or other shortening
1 cup sugar
3 egg yolks, well beaten
½ cup milk
1 teaspoon vanilla
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla and fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375 degrees) 25 to 30 minutes. Double the recipe to make three 10-inch layers. Spread chocolate or maple frosting between layers and on top and sides of cake.

LYNN SAYS:

Games may or may not be the type of entertainment your crowd will enjoy. Just in case—here are a few suggestions:

As soon as guests arrive, they receive a card with the name of a food printed on it. Each player must then find someone with the card with the name that combines with the name on his own card. Suggested names are liver and bacon; apple pie and cheese; sauerkraut and wieners; brown bread and baked beans; ham and eggs; bread and butter; doughnuts and coffee; steak and onions; hot dogs and mustard. This game may be used in choosing supper partners.

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Sardine—Some guest is chosen to be "It," and is given five minutes to hide in a spot large enough to hold several people. At the end of five minutes everyone else goes in search of "It." When one guest finds "It" he hides in the same spot and before long the hiding place is packed. The first person unable to squeeze in is "It."

THIS WEEK'S MENU

Graduation Party
All-American Appetizers
*Americana Salad
Clover Leaf Rolls
*Veal on Skewers
*Good Fortune Cake Ice Cream
*Spiced Coffee
*Recipes given.

***Spiced Coffee.**

6 cups decaffeinated coffee
½ cup whipping cream, whipped
⅛ teaspoon cinnamon
⅛ teaspoon nutmeg

Top each cup of coffee with a spoonful of whipped cream into which the spices have been folded. Sugar may be served with the coffee, if desired. You can use your favorite method of making the coffee, with regular grind for percolated or boiled coffee and drip grind for drip or glass maker. Allow a heaping tablespoon for each cup. And if you "perk" it, give it a few minutes extra brewing to bring out its full flavor.

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Now that I've made suggestions for dessert, I'll go back to the real beginning of your party.

While placing the supper foods on the table, Susie can pass a tray of appetizers, which are, after all, just a reminder of the good things yet to come. A tiny American flag placed in the center of the tray will add to the party theme.

Potato Chips au Gratin.

Spread crisp potato chips with pimiento cheese. Serve plain or with a thick slice of pickle in the center of each. Chips may also be sprinkled with grated American or Parmesan cheese. Before serving, put under broiler to melt cheese and heat chips.

Stuffed Celery.

Scrape deep stalks of celery. Cut into 3-inch lengths. Place in ice water to which lemon juice has been added. The celery may be placed in a covered jar in a refrigerator until crisp. Several types of filling may be used to add variety.

Bacon Snacks.

Wrap ½ slice bacon around a sweet pickle or stuffed olive and fasten with a toothpick. Broil until bacon is crisp and serve immediately.

One first glance at the salad will bring an enthusiastic response from the crowd. Illustrated in the picture at the top of the column, it is called

***Americana Salad.**

1 envelope unflavored gelatin
½ cup cold water
2 cups tomatoes
3 whole cloves
1 small bay leaf
1 small onion, chopped
½ teaspoon thyme
1 teaspoon salt
1 teaspoon sugar
¼ teaspoon pepper or paprika
3 tablespoons vinegar

Stir gelatin and cold water together. Let stand at least 3 to 5 minutes. Meanwhile simmer tomatoes with seasonings in a covered container for 10 to 15 minutes. Strain and add vinegar. Dissolve the softened gelatin in this mixture, and pour into one large mold, and chill until firm. When it has set and is ready to serve, it is divided into two squares with layers which are joined together with a filling of cream cheese. A cream cheese star decorates the top. This recipe makes 6 portions.

Now for something truly different in the way of a hot dish—

***Veal on Skewers.**

Cut boneless veal in pieces 1½ inches square by about ¾ inch thick. Stick on 8-inch metal skewers, alternating meat with slightly smaller peeled potato halves or cubes, chunks of carrot, and whole small white onions. Lay skewers in roasting pan, add 1 cup hot water, and salt. Cover and bake in hot oven (450 degrees F.) for 1 hour, reduce heat to 350 degrees F., add more water if needed. Bake about 30 minutes longer, or until tender. Garnish with broiled bacon.

(Released by Western Newspaper Union.)

PATTERNS

SEWING CIRCLE

ONE pattern, but two distinct fashions—that's what you'll receive when you send for design No. 1351-B. And what attractive new sports fashions they are, too! One is a well-tailored play suit, with becomingly flared shorts, dart-fitted, easy waistline and convertible neckline finished with a notched collar, like a shirtwaist. The other is a princess pinafore with sunback and buckled shoulder straps. When little Miss 8-to-16 dons the jumper over her playsuits, with the collar fastened demurely close to the throat, she's dressed for runabout. And of course she can wear the jumper alone, as a sun-frock, when summertime comes.

Both halves of this very generous pattern are easy for the inexperienced mothers to make, and by repeating it in different materials you can equip your sports-loving daughter with a whole season of fun clothes. Choose sturdy, sunfast cottons like seersucker, gingham, gabardine or denim.

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Pattern No. 1351-B is designed for sizes 8, 10, 12, 14, and 16 years. Size 10 requires, for play suit, 2⅓ yards of 35-inch material without nap; for jumper, 2⅛ yards. Send order to:

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Needed Opposition

A certain amount of opposition is a great help to a man; kites rise against, not with, the wind.—Mabie.

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Why fools are endowed by Nature with voices so much louder than sensible people possess is a mystery. It is a fact emphasized throughout history.—Hertzler.

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