

BY HOWARD WHITMAN



## The Irate Male Wants to Know..

# What Makes Females So Useless?

Take an average bride at the altar and shake her upside down. What do you get? Swizzle sticks, a bottle of nail polish, cigarettes and bobby pins, a movie magazine, and sixteen vanity cases.

Now shake the groom. Behold—a college diploma, hard knocks, a job, a pay check, a bank account, a life-insurance policy, a social-security number, and perhaps a house and lot.

In marriage, which some humorists have referred to as a partner-

ship, all this is expected of the male. But never of the Great American Female. Why the big difference? If the male must arrive at the altar with all his qualifications in tow, how is it that the female may arrive without knowing the difference between wallpaper cleaner and a three-minute egg?

Some brides will say there is ample time to prepare for marriage after you have settled down into it. You have all your life to live in the

dear little cottage with the hollyhocks, and there will be abundant opportunity to probe the vagaries of floor waxes, darning threads, and Mother's favorite cookbook. All grooms are expected to tolerate a few months of indigestion and shirts that come up from the laundry with buttons missing. That's the argument.

Suppose we put the shoe on the other foot. Suppose I, as a bridegroom, romp to the altar equipped with all of last season's football scores, a deck of cards, golf clubs, hot records, and a racing form. There will be plenty of time to learn a trade later on. Perhaps I can find a job; perhaps not. As the years roll by, I'll gradually learn how to punch a timeclock, write a letter, earn a living, and keep a budget.

The shoe doesn't fit very well, does it?

Once on a time it may have been all right for a man to marry an ornament. But the lush twenties are gone, and with them the gossamer bride. Today John wants a wife who can make herself useful: cook his meals, type his letters, knit him a sweater, do his book-keeping. The helpmate is in vogue again.

The girl in her teens ought to be forewarned. For in our inimitable American way, we are still raising her on dancing, dates, and double features. We are sending her forth with fingernails long enough to scare a leopard; we are forgetting to tell her that sugar is supposed to come in lumps, but mashed potatoes aren't.

Sad it is, but true, that the giddy qualities with which the female sets out to

get her man are the very qualities which make it a struggle to hold him. Find a husband who, six months after the wedding, gives a hoot whether his wife can rhumba or not.

Today's bridegroom wants a working partner. Her specialty must be homemaking. But if she can muster up additional usefulness, such as typing to help her husband in his work, so much the better.

A male's idea of minimum house-keeping (*Continued on page 187*)

**Vegetable-Juice Cocktail**  
**Corned-Beef Loaf**  
**Head Lettuce**      **Super Salad Dressing**  
**Canned Peas and Corn**  
**Baked Packaged Gingerbread**  
**Lemon Sauce**  
**Coffee**

#### CORNED-BEEF LOAF

1 12-oz. can	evaporated milk
corned beef	and 6 tbsp.
3 tbsp. minced	water
onion	$\frac{1}{8}$ tsp. pepper
1 tbsp. minced	1 tsp. prepared
parsley	mustard
2 eggs, beaten	1 c. soft bread
$\frac{3}{4}$ c. bottled milk,	crumbs
or 6 tbsp.	3 strips bacon

Chop corned beef. Add all remaining ingredients except bacon, and mix well. Cut bacon strips in half, and fry until almost cooked. Lay strips in an 8" x 4" x 3" loaf pan, and fill with corned-beef mixture, packing firmly. Bake in moderate oven of 350° F. for 45 min. Serves 4.

#### SUPER SALAD DRESSING

2 shelled, hard-	1 tsp. Worcester-
cooked eggs	shire sauce
$\frac{1}{2}$ tsp. powdered	$\frac{1}{4}$ c. tarragon
mustard	vinegar
1 $\frac{3}{4}$ tsp. salt	$\frac{3}{4}$ c. salad oil
$\frac{1}{2}$ tsp. black	6 scallions,
pepper	minced
$\frac{3}{4}$ tsp. paprika	2 tbsp. minced
	parsley

Mash egg yolks; add seasonings and vinegar. Add oil slowly, beating well. Taste, and add a little more vinegar if needed. Add egg whites, chopped fine, scallions, and parsley. Makes about 1 c. Shake well before pouring over lettuce.

#### LEMON SAUCE

Beat 1 egg with egg beater until frothy. Then add 1 c. sifted confectioners' sugar, and continue to beat until smooth. Add 3 tbsp. melted butter or margarine and 2 tbsp. lemon juice, and mix well. Chill. Just before serving, add 1 to 2 tbsp. more lemon juice, amount depending on taste. Serve over hot gingerbread. Serves 4 to 6.

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requirements for the bride would catalogue as follows:

1. Be able to clean a house—properly.  
 2. Be able to wash clothes or to instruct a maid in this art.

3. Be able to spend money—intelligently. Females are the purchasing agents for the home. (Answer quickly. Do you know the price of string beans in your neighborhood today? Of eggs, butter?)

4. Be able to cook three different meals a day for at least a week. Once a wife is sure of these minimum housekeeping accomplishments, there is no reason why she should not turn to other, pleasanter things: interior decorating, handicrafts, photography, music, painting, gardening, sports. The more the merrier—says the irate male—once the basic wifely talents have been mastered. And demonstrated.

It takes discipline and hard work. The male knows what both of those terms mean. He runs smack into them every day, fighting to make a living for the lady who married him. That's why he has a right to expect that lady to be in there fighting, too.

THE END

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