

MARY HAWORTH

Twice-Divorced Husband Blames Failure On Wife

Dear Mary Haworth: I need advice as to whether I should endure further indignities at the hands of a husband who seems to be deliberately cruel in his childish taunting and derision.

At 35 I was widowed, losing a wonderful husband. . . At 37, I married again. That was three years ago. My present husband, 41, is twice divorced; charming and personable; with too many good qualities to be totally condemned.

Immediately upon marriage I discovered that my husband was for the most part impotent. He made light of it, and I was careful to help him save face—without negating the importance (to me) of sex—and while signifying the hope that he would consult a physician, if the problem persisted.

I also observed his interest in lurid abnormal-type love stories in paperback editions; and sensed tendencies of this sort in his love-making overtures—which I discouraged, tactfully. In the last four months, we've had a celibate relationship, which I've accepted without complaint (as a great emotional hardship), so as not to embarrass him.

WHY TRAMPLE? However, now he stumbles in, after midnight, to boast of his triumphs elsewhere — informing me also that I am loathsome to him on that score. He has spread this news amongst our shocked friends, intimating that the fault is mine. . .

I am not a prude; I enjoy dancing, the theater, moderate drinking, an occasional night club. I am chic, with a nice fig-

love, or by the devotion that sustains human dignity. But what happens when there is no love—"no nothin'?" D.B. MAN'S AT ODDS Dear D.B.: The probability is that your husband is trying to profess sexual normalcy, while handicapped by a chronic and worsening neurotic conflict having to do with an underlying homosexual bias.

As he is twice-divorced already, no doubt this brand of failure and humiliation, and irrational anger at his current harness-mate, for sharing his conjugal frustration in a stymied way—no doubt all this is an old story to him. A thrice-told story, at the least—an experience known with three wives (counting you). SPECIALIST HELP His taste for morbid erotica, in his reading fare, and as a

prelude to amour, is indicative of subnormal heterosexual feeling—seeking the "compensation" of abnormal stimulus. Possibly this is the nub of every deviate's problem. In the main, homosexuality is probably a sign and symptom of arrested development, in the emotional or psychological departments of personality. Call it a crippled condition, probably remediable in most instances. The specifics of treatment are two: 1. The patient's willingness to admit his need of specialist help.

2. His full co-operation in making a man of himself, in terms of exploring and overcoming the hidden fears and hates that are blocking his growth. Psychiatric and religious therapy, teamed on his behalf, doubtless could restore your husband to himself—the man he was born to be. To get his bearings for this enterprise he might read Dr. Smiley Blanton's book Now or Never: The Promise of the Middle Years (Prentice-Hall publishers). Dr. Blanton is co-founder and director of the American Founda-

tion of Religion and Psychiatry, at 115 East 41st St., New York 21, N.Y. Also, director of the Religion-Psychiatric Clinic at the Marble Collegiate Church in your town. In fact, your neighbor of sorts, so why not steer your husband that-a-way? M.H. Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of this newspaper. HISTORIC RACETRACK The Town Moor racecourse at Doncaster in Yorkshire, England, dates from 1703.



MARRIED IN TORONTO

Mr. and Mrs. Wilbert McInnis, Greenmount, wish to announce the recent marriage of their son Cedric C. McInnis, who resides in Toronto, to Miss Eileen Malcolm, daughter of Mr. a. Mrs. William Malcolm of Toronto. Marriage took place on April 4, at the Precious Blood Roman Catholic Church, Toronto, Ontario.

IDA BAILEY ALLEN

IDA BAILY ALLEN Namby-Pamby Dishes Don't Rate With Men

"Men, as a rule, do not like what you call namby-pamby foods," remarked the Chef. "For example, I mean such things as plain creamed tuna or chicken, bland chicken a la king or mashed potatoes with little flavor, or canned or frozen fruits in which the flavor is lost in the too-sweet syrup."

"These taste like nursery foods to a man!" "I realize that chicken leftovers must be utilized, Madame, but to expect a man to enjoy it plain or creamed is a big mistake. He will probably go out after dinner and fill up somewhere on a big corned beef sandwich."

"But what if the oddments of chicken are made into good-sized individual chicken pies, Chef?" "Ah, he then will like them, Madame. The crunchy crust! The fragrant aroma when it is out! The bubbling hot filling of plenty of nice bites of chicken in well-seasoned chicken gravy!"

"It's a good idea to use one or two cooked onions, sliced carrots, quartered mushrooms and green peas in chicken pie." A BIG HIT

"Such pies are big hits in restaurants. Why are they not made at home more often?" "Because many homemakers consider it a chore to make the pie pastry, Chef. If they would only mix up enough pastry at one time for two or three usings, then wrap the extra pastry in waxed paper and refrigerate it, they could always make a meat or fruit pie quickly."

"And believe me, pie is still a

favorite American food."

TOMORROW'S DINNER

- Mushroom Chowder
- Individual Chicken Pies
- Green Beans New Beets
- Ice Cream Slice on Pound Cake
- Chocolate Sauce
- Coffee Tea Milk

Measurements are level; recipes for 6

Mushroom Chowder: Put 1/2 lb. coarse - chopped, washed, fresh mushrooms in a 2-qt. saucepan. Add 1 (10 1/2-oz.) can condensed beef broth and 2 1/2 c. boiling water.

When boiling, add 1 1/2 c. sliced celery, 1-3 c. brown rice and 1 1/2 tsp. salt.

Boil 30 min., then add 2 c. milk and 1 c. undiluted evaporated milk.

Re-heat; season to taste with salt, pepper and 1-16 tsp. nutmeg. Add 1 tsp. minced parsley.

If desired, thicken with 1 tsp. flour blended with 1 tsp. room-soft butter and 1/4 c. of the hot chowder. Stir-simmer 3 min. Do not strain.

TRICK OF THE CHEF

Cover 2 chicken livers with boiling water. Add 1/2 tsp. salt. Simmer 10 min., or until tender.

Hard-cook 2 good-sized eggs. Meantime, Sauté 1 chopped me-

dium onion in 2 tbsp. butter or rendered chicken fat.

When limp, but not brown, remove from heat; add cooked liver and shelled hard-cooked eggs.

Chop together with pastry blender until quite smooth. Season to taste with salt and pepper. If desired, add 2 tbsp. minced tender celery. Shape into mound. Chill.

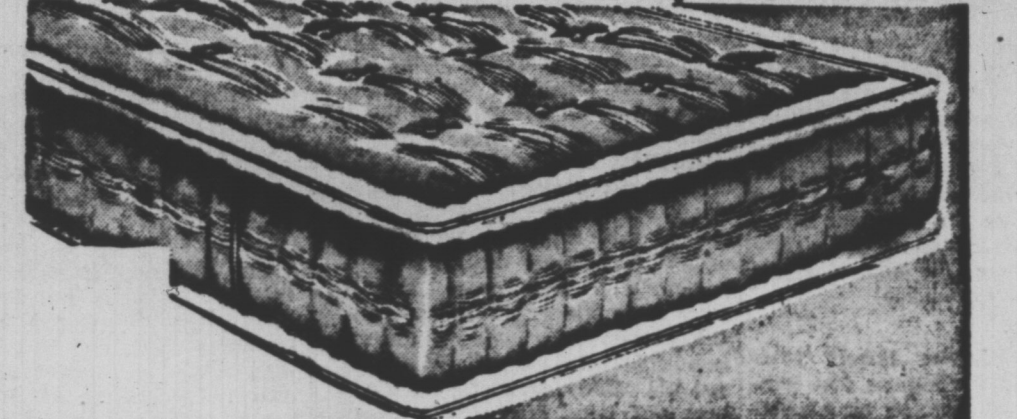
Use as an hors d'oeuvre spread for crisp crackers or Melba toast, or with lettuce or sliced tomato in open or closed sandwiches.



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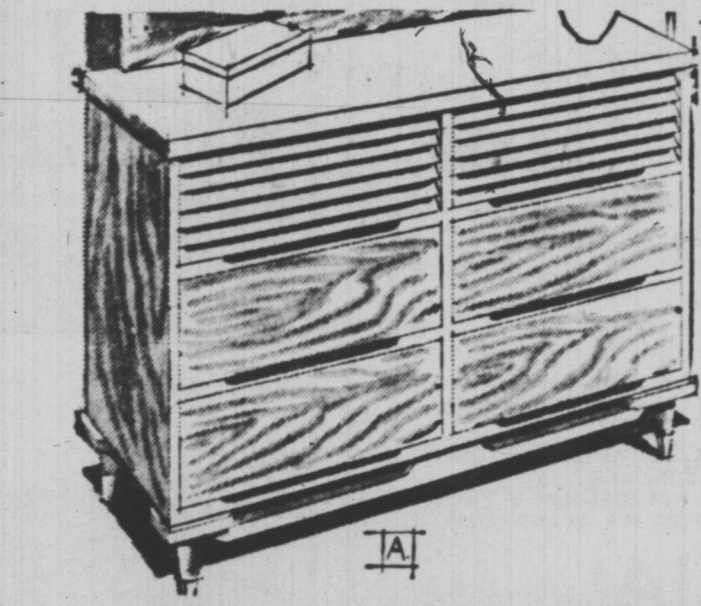


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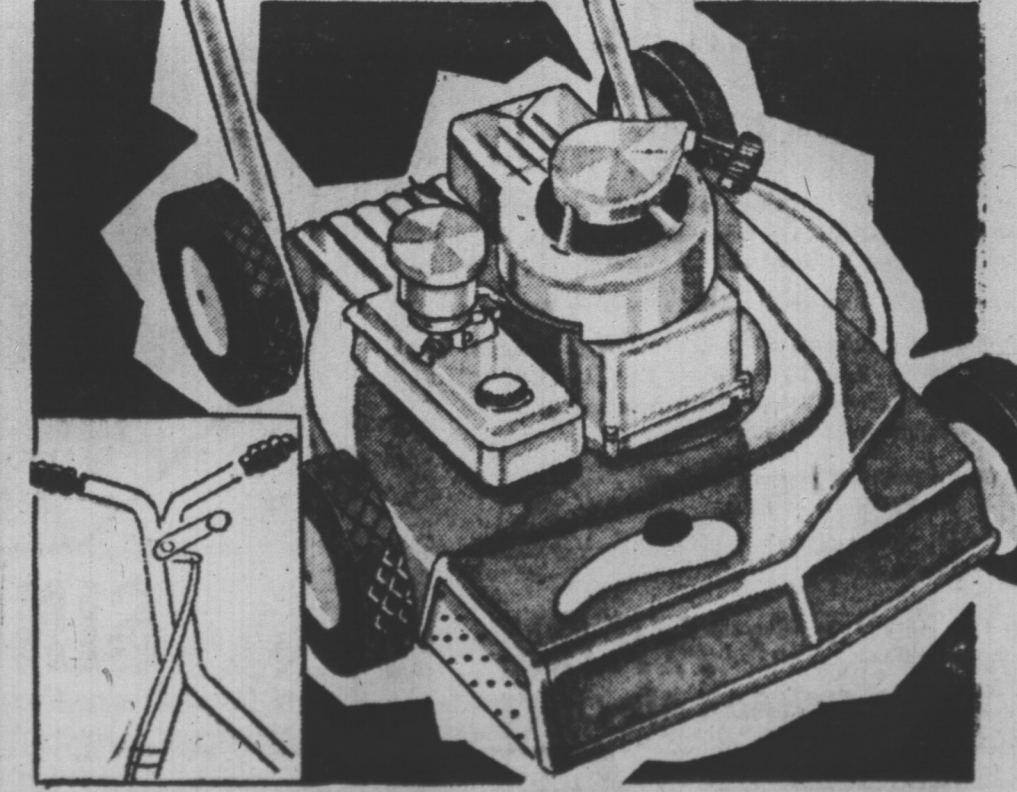
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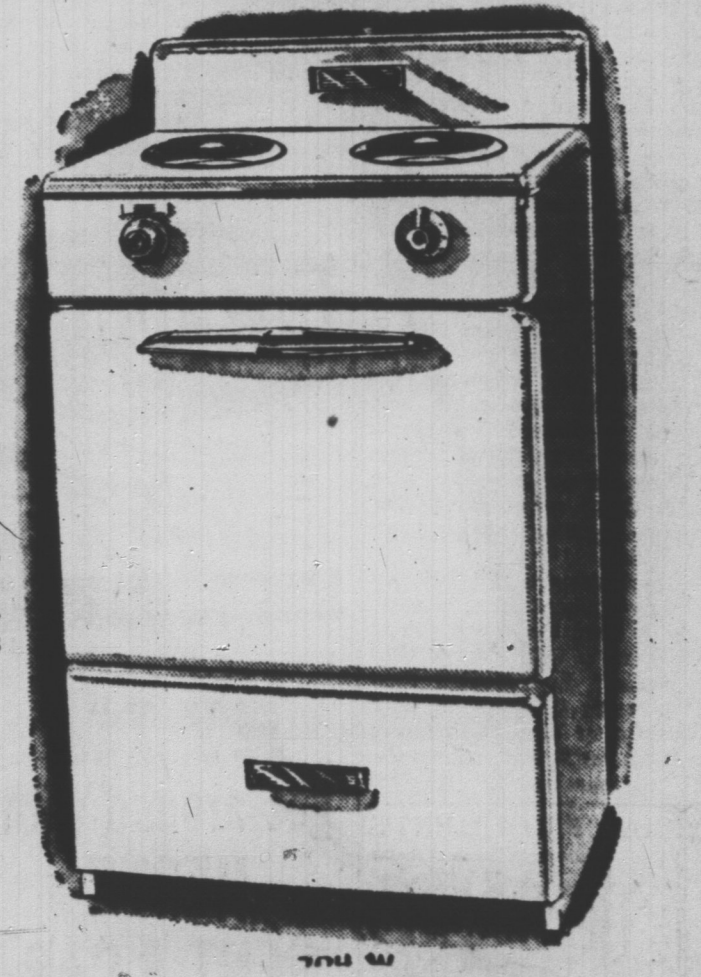
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