TWELVE

Has Life's Span Been Increased Of Recent Years?

## Statistics Show That Expect- <br> ancy Is Somewhat Longer <br> 

data for ate and reseliable conclusions The first life table was construct-
ed by the great astronomer and ed by the great astronomer and
mathematician, Dr. E. Halley, in Breslau in 1687 to 1691 -nearly 350 years ago. had a lite expectancy of $331 / 2$
years, while a new bor years, while a new born baby in
the United States in 1910 had a difference of 17 years. At the age
of 20 the expectancy was $336-10$ years in the seventeenth century,
and $431 /$ in 1910 . You see the margin has decreased about half. At the age of 40, the citizen of the
seventeenth century might expect to live 21 7-10 years on average expectancy, whereas he of the
present day has $276-10$ years to expect. At 50 , it was about 1 years, compared to 21 years to-
day. Even at 70 , today there is the difference between $7^{1 / 2}$ and 8
These figures do certainly show a diefinite increase in the life span, contrary to the often carelessly
made statements that the expect ancy of life is no better today The improvement in the earlie the purity of the food supply, in care of the infant at time of and control of, the infectious dis-

The improvement at the ages of lt to 30 is largely in control or
tuberculosis, typhoid fever, malaria and dysentery
At later ages, I believe the improvement in living conditionsshelter. food supply and protec-
tien acainst weather. Our knowledge of the control of most of the
degenerative diseases of middle ages has not been notably encious anemia, our control is yernieffective. And knowledide of the
treatment of heart disease. one of the menaces of middle age, has
brought many forms of it suf-
ficiently under control to allow of increase in the life span of indi-
vioual persons, who are fortunate or wise enough to avail themselves
of those methods. Indeed, it may well be that the
average expectancy figures which we have just quoted do not hold
for a selected group at all selected group would be in the
upper strata, economically -and by this I do not mean extreme
wealth, but would designate any fainily with an income of $\$ 1,200$
or more annually - and its bers would be willing to avail
themselves of the advice of competent physician, surgeon and dentist. (Whether these are pri-
vate practitioners a hospital clin $c^{-}$is unimportant.).
Such a selective group might ea iry extenc their individual life
spans several years beyond the

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COUNT CALORIES WHEN REDUCING

## Women's $P_{\text {roblems }}$

By Virginia lee


#### Abstract

The mother-in-law question Broken Hearted Blue Eyes will not down. It bobs up in the wants me to cheer her up. She is mail again and again. young and hasn't been married  another persirstalin lee place in the child's life. It is to or daughter goes first for sym pathy in their misfortunes and True, mother is told about thes things, but not first. Plans are made which do not include mother, around whom the child's life once revolved. No matter how much she may assure herself how much she may assure herself the same, and that it is perfectly hatural and proper that they bound occasionally to be a dreary blank, and unwanted feeling in her vital life is over. She is no longer needed. No matter how considerate and kind the son or daughter-in-law may be, the mother cannot heip this feel ng, and she has to be big enough to overcome it and show no sign. And some sons and show no sign. And some sons and daughters-in-law are not thought- And then there are plenty of mothers who are not big enough make allowances for the nat ural thoughtlessness of youth. All too plainly they show their jealousy and hurt feelings, in critiy resented, of coure, and then ly resented it's all off. uite a year. Her husband's nother comes to see them fredes that, her husband declares 5 very fond of another young and Blue Eyes is jealous of

When they are by themselves husoand is very good to her housework, and is affectionate. But if she sits down on the arm his mother is around or this other girl, he asks her if she can't find Ah me of such small slights re marital tragedies composed The young wife, anxious to show husband is of her; the husband determined to keep his demonstrations for private use only. Only when you are a mother hildren especially when your you fully grow up and marry, will mother-in-law feels. Too bad she is not big enough to realize that it is spite caused by jealousy that makes her unkind to you. She nould remember that she too between a bride and stepped in emembering, she should be kind Now if I were you, I would count my blessings, and cheer up, Blue Eyes. After all, your mother-in-law is not with you all he time. There are weeks and are by yourselves and that he is affectionate and you are happy Don't force yourself upon him hen there are others around. And as to this girl whom you ay your husband likes better hat. he does you. I don't believe he? So keep up your friendship with her and try not to be jealous. Be jolly, like you used to be, and keep your husband and your happiness.


Household Hints © ${ }^{\circ 8}$ by mins mary

## RECIPES

Lamb Stew-2 Ibs. lamb, quart potato cubes, 1 pint quarered carrots, 1 pint small, peele
onions, 1 cup tomatoes, $1 / 4$ teapoon pepper, 1 tablespoon flour, $1 / 2$ teaspoon paprika, 2 tablespoons chopped parsley. Cut meat into small pieces and roll in flour to
which salt and pepper have been which salt and pepper have been
added. Brown in hot fat. Cover added. Briling water and stew slowly for one and one-half hours. Add onions, carrots, potatoes, seasonings and tomatoes, and cook until vegetables are tender, about 30
minutes. Add dumplings, cover
closely and cook ten minutes without raising cover. Remove stew to hot platter, surround with Dumplings- - cup flour, 2 tea-
Dumplings- cup flour, 2 tea-
spoons baking powder, 1 , spoon salt, $1 / 2$ cup cold water on milk. sift nour, baking powder
and salt; add enough liquid to
make a soft dough. - Drop by


A housekeeper bought a small ten-
cent
inoleum rug which she fitted into her clothes basket. It is a
neater, cleaner and more convenient lining for the basket tonan pa-
pir, she asserts. Linoleum bought
ent pir, she asserts. Linoleum bought
by the yard also makes a good lin-

## MENU HINT

anb stew with vegetables
ABBAGE with

$$
\begin{aligned}
& \text { CERENCH DRESSING } \\
& \text { FOCOLATE LAYER CAKE }
\end{aligned}
$$

This recine fo: lamb stew furnish os one of the popular and nutriti-
जus oune-dish meais tat are easily
orepared and comparatively inex-
poonfuls into hot stew and stean overed, for ten minutes. There dumplings successfully.
Chocclate Layer Cake-1/2 cup hortening, $11 / 4$ cups sugar, 3 eggs, teaspoon vanilla, $2^{1} 4$ cups pastry Th's recipe makes one large loaf or three nine-inch layers.
Chocolate Filling and Icing-4 squares unsweetened chocolate, ${ }^{2}$
tablespoons butter, $1 / 2$ cup milk, tablespoons butter, $1 / 2$ cup mik,
3 tablespoons cornstarch, $3^{1 / 2}$ cups confectioner's sugar, 2 egg yolks, $1 / 4$ teaspoon salt, $11 / 2$ teaspoons vanilla extract, 4 tablespoons cream. Mell chocolate and butboiler. Mix cornstarch with milk. Add slowly to melted chocolate, Add $11 / 2$ cups sugar and salt to egg yolks; add to first mixture.
Continue cooking while beating until smooth. Add flavoring and cool. Use half this mixture to the cake. Add to other half remaining 2 cups sugare and cream
slowly, beating until Spread on top and sides of cake.

