PUPPY LOVE?— Dear Aunt Adora:

Please give me your advice. I have a girl 15 years of age whose young life is being wasted by adolescent love. She is such a sensitive little soul that a little misunderstanding with a classmate of hers who is calling on her regularly to study their lessons together, is hurting her so much. I don't know what to do. I know it is that age in a girl's life when a change is taking place in her, and I just want your advice whether to cross her or wean her away from this boy. Please advice me what should I do.—Distracted mother, Tondo, Manila.

Dear Distracted Mother:

Your problem is the problem of every doting mother who is as much sensitive with her daughter as the daughter herself. I' think there is nothing wrong with her and to make a fuss over it will make or unmake your daughter's future.

You were a young girl once. and I am sure that you could still remember your own life at 15 and how your mother PHILANDE reacted to your little tantrums HUSBAND and sentimental reactions to Dear Aunt Adora:



Have you a personal problem? Are you in trouble? Do you need If you are bothered by something in your mind, write Aunt Adora and ask her advice She may be able to help you. Your letter will be in strictest confidence and under no circumstances will your identity be divulged. You may use nom.de.plume, but if you want a personal reply, you'll have to enclose with your letter a self.addressed, stamped enveloped. This service is FREE. Address all communications to AUNT ADORA, c/o National Weekly, P. O. Box 266, Manila.

trivialities. If your daughter

PHILANDERING

"Fish and Sausage 400 F, (hot oven). Your guests will be intrigued until farms they try them and then they will be delighted.

Odd Facts About Fish

In ancient Greece the sole or flatfish was so highly thought of that the cooks used to cut and cook other

There are so many species of edible fish in the Philip-Wipe the fillets with a pines that if you ate a different species every day, you sage meat from the cases and could go five years before you would eat two alike.

More men than women like

Queen Elizabeth of Shakebeaten egg and cover the sur- speare's time decreed that ner face of each with the bread people must eat fish. She did crumbs. Lay the rolls in a this to make the country use greased bake dish and add the the food that they could get

I am the most troubled woworries so much over any lit- man in the world, unloved by tle misunderstanding with my husband and deserted by the boy she goes to school my friends. When I was a with, that should not worry young woman and I was a you. Just look after your member of Manila's 400, I was daughter and see to it that surrounded by friends who she gets all the sympathies probably envied me the attenthat she needs, but do not tion paid me by a coteries of overdo it. She will go over male hopefuls. But since I her little troubles before long got married, and my married as she gathers more years life didn't turn out to be the and by that time she will heaven that I had dreamed it know how to face her little to be, they have little by litlife's problems.—Aunt Adora. tle detached away from me.

Now. I suspect that many of these women are running around with my husband, who has ceased to love me and

Most of the oysters eaten are grown on underwater

Ancient Britons regarded would be eaten as the good fish were saved for the gods.

Early Christians regarded the fish as a mystic symbol marker for Christian peoples. The letters of the Greek word for fish, Ichthus, were held to be the initials of the Greek words for "Jesus Christ, Son of God, Saviour."

In the State House at Boston Massachusetts is a codfish which is the state symbol of Massachusetts. The state used to have a picture of the cod- vice on how to secure a difish on their automobile num- vorce. But at all events, write

who oftentimes stays away from home and never comes back until early in the morning or late at night.

I have thought of divorcing him, but I just don't know whether I would be taking the right step. We have a child —a girl—whom I dearly love, and whom my husband also loves.—Troubled Wife Quezon City, Philippines.

Dear Troubled Wife:

I deeply sympathize with you and your roblem, bht as far as I can see it, you have no one but yourself to blame for the mess you have made of your married life. There is so much in your home_ yourself and your daughter that could have kept your husband stay nights instead of spending his time philandering with other women.

Try to analyze yourself carefully and find out where you have made a grave mistake. Is it that you are a jealous, nagging woman? Are you affectionate to your husband? Do you show him that affection that you feel for him? Have you ever made an effort to study his ways and conform yourself to them? Or have you often crossed him, neglected him to the point of indifference, until you have little by little killed his love in you?

I don't thak that your married life is completely ruined. You can still salvage it, and make your home a real one if you should subordinate yourall fish as sacred and would self to your husband and eat none of them. In the cease to be a suspicious wife. other olden countries only Let me remind you that a the lower classes of fish husband is an exacting master, and it is a heroic woman who can please one and keep his love.

I should advise you to reand used it as an identifying win his love. When he comes home, surprise him with a and a meal cheerful smile that he likes best. Show him more affection and when the opportunity presents itself, invite nim to the show—the two of you alone. If you make good start in this and keep it up, you would not be writing me seeking my adme again.—Aunt Adora.

have carried this one step face of each roll with the countries. further and wedded sausage melted butter. Cover the dish with fish in a preparation and bake for 35 minutes at in the United States today called, Rolls.

Fish and Sausage Rolls 6 fillets of small flatfish 6 link sausages

1 beaten egg

1 tablespoon lemon juice 1 teaspoon scraped onion

Fine dry bread crumbs

2 tablespoons melted but- meats to imitate it.

4 tablespoons soup stock

damp cloth. Remove the sauspread over the surface of the fillets. Roll up each piece of fish and fasten it with a fish toothpick. Dip the rolls in the soup stock. Sprinkle the sur without depending on other ber plates also.