

Woman's Realm / Social and Personal / Fashions / Literature

The Housewife And Her Activities

SHE SITS WITH FOLDED HANDS

She sits beside the fire when night swings low; A picture quaint, while flick'ring embers glow...

Do you throw your bacon rinds away? You shouldn't. If you pass them through the mincer and bottle, then you will have some fine "crumbs" for trying purposes...

When peeling tomatoes for salad try holding tomato on fork over gas flame for a few minutes instead of plunging into boiling water...

There are many attractive blouses in printed silks or woolsens with original pocket and neckline detail.

Youthful afternoon dresses have loose hip-length tops extremely full at back.

Insect hatpins, topped by bees and dragon flies in natural coloring, are featured by Aage Thaarup with shallow flower-trimmed summer straws.

Stiffened acetate rayon jersey is used for big brimmed hats, either plain or patterned.

CORRECT YOUR MINOR BEAUTY FAULTS AND AVOID MAJOR ONES

Do something about your minor beauty problems and you will probably never have major ones. The girl who refuses to admit the presence of the single extra pound or the tiny blemish which mars eventually to find herself pounds and pounds overweight or with a complexion generally unattractive.

The day you notice that your hair doesn't glisten when the sun shines on it or that there are a few tiny white flecks on your shoulders, start right away to brush each and every night.

Foods which contain quantities of iodine and sulphur make the hair more luxuriant. Oysters, clams cod liver oil, pineapple, artichokes, strawberries, asparagus, cucumbers, cabbage, radishes, onions, carrots, and apples are among the best hair health foods.

RAINDROP PRINTS The prints of rain-drops that fell millions of years ago are visible today in slabs of stone that once were mud.

MAIL BY ROCKET Rockets are used to carry mail over the mountain in various parts of Austria.

SPRING FEVER



"Spring Fever" is brought on by poisonous wastes which clog your child's foodways and under mine vitality. Needed is the gentle flushing action of Eno's "Fruit Salt"...

ENO'S "FRUIT SALT"

CREAMING BUTTER When creaming butter and sugar in cake and shortbread making put the wooden spoon in boiling water for a few minutes and the creaming is done in half the time.

Trim off the crusts and break up the bread. Layer the pieces alternately with sliced apple and sugar to taste in a buttered pie dish, and finally add a squeeze of lemon juice and 2 tablespoons of water. Bake in a moderate oven for 3-4 hours.

COCONUT PIE AS MADE IN A FRENCH CONVENT

This recipe came from a French Convent is most simple to prepare and can be done in 15 minutes. Ingredients required are 2 lb. granulated sugar, 1 lb. fine desiccated coconut, 1-2 pint of milk and vanilla flavoring.

Put the milk and sugar into a saucepan, bring to the boil on a low flame, then let it simmer for 10 minutes. Take off the fire and mix in quickly the desiccated coconut, beating thoroughly. Add a few drops of vanilla essence pour into a shallow greased baking tin and leave till cold and set.

It can then be cut up into squares and will be found to be a most creamy and delicious sweetmeat. If desired, add a little of the left white and the other half colored pink.

MAKE YOURSELF A HOUSEHOLD TURBAN

The old idea of tying your head up in a duster to do housework may have been practical, but it certainly looked dreary. You'll get the same result, but with the smart, if you wear a turban of coarse net in your favorite color, wound twice round your head, tied in front and the ends tucked in behind.

The Agony Of Eczema

Eczema, or salt rheum, is one of the most torturing of itching skin diseases. The principal cause is bad blood, aided by inactive skin and inflammation. It manifests itself in small round pimples or blisters which later on break and form crusts or scales, and the intense burning, itching and smarting are almost unbearable.

Household Scrapbook

Venetian Blinds The slats of Venetian blinds should be washed occasionally with a mild soap, as dust accumulates on them very quickly. After washing, rub the slats with a cloth dampened lightly with linseed oil.

Tomato Sauces To prevent curdling when combining tomatoes and hot milk, add a pinch of soda to the tomatoes and pour them into the milk. The curdling, which would take place if the order of pouring were reversed, is thus avoided.

Seeding the Lawn Be sure to sow the grass seed on the lawn on a calm day. Grass seed is very fine and light, and if sown on a windy day, it will not do very much good.

Dorothy Dix's Letter Box

If a Husband Proves a Loafer, No-Account Sponger and Parasite to a Working Wife, Then it is Time for Her to Bring Him to His Senses or Divorce Him

Dear Miss Dix—I am 31 years old. Have been married for two months to a man who was the only boy in a family of four sisters and who has been badly spoiled by them. Here is the set-up: I work nine hours a day doing very difficult work on financial statements that must be absolutely accurate, so I am under a great strain. My husband has no job. I support the family. He does not get up in the morning until 10 o'clock and spends the balance of the day loafing around. He takes my pay envelope and refuses to give me back even enough to buy my lunches, but when he gets any money he never even lets me see the check. He treats me with absolute indifference. Reads at the table. Grouches. Turns up his nose at me. Never does a hand's turn of housework and I have to get the meals when I come home tired from the office. I am getting discouraged and nervous. What can I do to better the situation? I have never said a word to my husband about not working.

A PERPLEXED BRIDE

I had supposed that Patient Griselda left no lineal descendants, but even I you are her daughter and inherited all of her meekest characteristics. You should be in a museum of Human Freaks where people could go and look at you, and wonder how you got that way and what made you stand such a husband any longer than it took you to put on your hat and leave.

No doubt humility and self-sacrifice, self-abnegation and the martyr spirit are all very admirable abstract virtues, but when you concretely put them into action they can be the most deadly crimes that any one can commit.

They can sap manhood. They can kill ambition. They can do away with incentive. They can foster selfishness. They can develop tyranny. They can make a weak person weaker; a grasping person more grasping; a mean person meaner, until they blot out every good quality in the individual.

That is what you are doing to your husband by your slavish support of him and making a doctor of yourself for him to kick around, and by your taking all of his arrogance and ill-temper without any protest and by your encouraging him in his spoiled-baby ways.

I am all for peace in the family; for a wife making every reasonable effort to get along with her husband and biting her tongue half in two to keep from making a snappy comeback to a man who comes home tired and nerve-racked after a hard day's work. But there is a time for silence and a time for speech. The psychological moment has come for you to stiffen your backbone and read the Riot Act to your husband.

Begin by telling him that you are not going to support him another day and that he can go back to Mama and take care of her, and get a job; that you are not going to stand for his lying in bed until 10 o'clock waiting for work to come and run him out. That he has got to get up and look for it. Furthermore, that he has to look pleasant while he stays around your house. And, above all, keep your own money.

You have to use drastic methods to wake up this Weary Willie whom you have married in order to make him make a man of himself, and you owe it to your place in the world to do it. If there is anything in him for bringing him to his senses. If there isn't you are well rid of a bad bargain.

Dear Miss Dix—I am one of a large family, all of whom are married. My husband and I live at the old home and take care of my mother, who is past 80. She is a dear and it is a great happiness for me to do what I can for her. The other children are all in good circumstances. They come to see Mother and tell her about their money, their cars, their fine houses, their trips, and so forth until I could not stand, but they never bring her any little treat or contribute to her support in any way. Worse still, it takes all that my husband and I can make to pay for their entertainment, for they often stay two or three weeks at a time. What can I do about it, for they are literally eating us out of house and home?

WORRIED

Answer: I think you should write a note to your brothers and sisters telling them that you love to have them come, but that you just simply can't afford to feed them, and that you will appreciate very much if they will make things easier for you by paying a moderate board when they visit Mother. This must be plain and definite. If they do not see this for themselves and refrain from deadbeating their way.

Dear Dorothy Dix—Have you any statistics to show that marriages made in haste don't last? I have a certain doctor on eugenics and sex harmony and he says marriages in these months are rarely successful. I married in December and I am worried about it.

ANXIOUS WIFE

Answer: It isn't the month you married in that matters, it is what you put into your marriage of love and understanding that counts. Our marriages are what we make them, irrespective of the time of year.

THE COOK'S CORNER

STEAK AND KIDNEY PIE Ingredients: Ten ounces of stewing steak or pie meat, two ounces of kidney, a dessertspoonful of flour, a teaspoonful of salt, half a teaspoonful of pepper, two tablespoonfuls of water. Method: Prepare pan, bowl, and cloth. Wipe meat and wash and dry kidney. Cut meat into pieces and kidney into dice. Toss meat and kidney in the flour and seasoning, roll meat with kidney and fat inside. Make suet pastry, line the bowl with two-thirds of pastry, roll the remaining third to fit top of bowl. Fill with meat, adding seasoning and stock or water. Cover with floured cloth and boil four to six hours. Serve in bowl with foiled table napkin round, and garnish with a few sprigs of parsley. For the suet pastry, you will want: Eight ounces of flour, four ounces of suet, a teaspoonful of baking powder, cold water, half a teaspoonful of salt. Sieve the dry ingredients into mixing bowl. Shred and chop the suet with some of the flour and mix suet and flour. Add salt and baking powder, then add water, and mix till the ingredients are bound together, and leave the basin clean, lightly with tips of fingers till free from cracks, then turn smooth side up and roll out as required. Boil or steam quickly and steadily.

PINEAPPLE-CABBAGE SALAD (Serves 8 to 10) One small head of cabbage, 1 fresh pineapple, 1 green pepper, 1-2 small white onion, 1-4 head firm lettuce, sour cream dressing, Shred cabbage, scoop out pineapple, shred green pepper, mince onion and shred lettuce. Combine in large bowl. Add sour cream and 1-2 French dressing, beaten together to the consistency of mayonnaise, or if you're dieting use recipe for dressing given below.

LIGHT FRENCH DRESSING (1 pint) One and a half cups mineral oil, 1-2 grain saccharine, 1 tablespoon vegetable oil, 1 cup lemon juice, 1-4 cup vinegar.

Modern Etiquette

(By ROBERTA LEE) Q. How far in advance of a wedding should the invitations be mailed? A. About three weeks.

Q. When using the brief form of introduction as "Mrs. Wilson, please," how can one make it apparent who is introduced to whom? A. The more important person's name should be accentuated so that it will be as clear as though the words "May I present" had been used.

Q. How should artichokes be eaten? A. When sautéed is served, pluck a leaf of artichoke at a time, holding the pointed tip in the fingers, dipping the other end in the sauce. After eating the tender part, the fibrous tip should be laid on the plate.

Today's Short Wave Radio Program

(All Time is Eastern Standard)

TUESDAY, APRIL 7 PARIS 9:30 a.m.—Chamber Music. TPA-2, 19.6 m., 15.24 meg.

TOKYO 4:46 p.m.—Orchestral Selections. JZJ, 26.4 m., 11.80 meg.; JZL, 31.4 m., 9.68 meg.

BOSTON 5:00 p.m.—World News. WIK-AL, 25.4 m., 11.79 meg.

LONDON 7:00 p.m.—"Money Wrenches in the Trade Machine," a talk by Sir Joseph Stamp. GSP, 19.6 m., 15.31 meg.; GSD, 26.5 m., 11.75 meg.; GSC, 31.3 m., 9.58 meg.; GSB, 31.5 m., 9.51 meg.

MOSCOW 7:00 p.m.—News and Program for English Listeners. RAN, 31 m., 9.6 meg.

ROME 7:30 p.m.—Selections from Operas. RHO, 31.1 m., 9.63 meg.; IRE, 30.5 m., 9.83 meg.; IQY, 25.21 m., 11.90 meg.

LONDON 8:00 p.m.—Sea Shanties. The BBC Men's Chorus. GSP, 19.6 m., 15.31 meg.; GSD, 26.5 m., 11.75 meg.; GSC, 31.3 m., 9.58 meg.; 31.5 m., 9.51 meg.

CARACAS 9:00 p.m.—Songs. YVARC, 51.7 m., 5.8 meg.

BERLIN 9:30 p.m.—The Friendship of Port Said, a radio play by Peter Huchel. DUD, 26.4 m., 11.77 meg.

LONDON 9:40 p.m.—"British Composers" The BBC Empire Orchestra. GSD, 26.5 m., 11.75 meg.; GSC, 31.3 m., 9.58 meg.; GSB, 31.5 m., 9.51 meg.

PARIS 10:00 p.m.—Musical Recordings. TPA-4, 26.6 m., 11.72 meg.

SYDNEY, AUSTRALIA 4:30 a.m.—(Friday)—Chimes from G. P. O. Sydney. VK2ME, 31.28 m., 9.59 meg.

LEMON JUICE If you need only a few drops of lemon juice, it is best to pierce the lemon with a knitting needle and squeeze out the amount of juice you want. Then the lemon will seal itself again and keep fresh for a long time. This does away with the wasteful habit of cutting a whole lemon in half—with the result that one half is wasted.

Home Service

What Is the Etiquette of a Lovely Wedding?

Big Expenditures Not Necessary "Happy bride! serene, starry-eyed" heroine of a flawless wedding days. Every detail was perfectly planned in advance for a beautiful ceremony her family could easily afford.

Invitations? They were mailed three weeks ago. The bride carefully checked her own list of guests and her mother's with the lists of her fiancé and his mother.

Expenses? No troublesome "extras" bobbed up to spoil the joyous whirl of wedding preparations. The bride's family budgeted in advance for the wedding gown, invitations, church, decorations, music, refreshments. They knew that the groom pays for the ring, license, clergyman's fee, and perhaps for the bride's bouquet.

The reception? A merry and gracious occasion. The bride cuts the first slice of wedding cake, shares it with the groom. Is a receiving line necessary? Who proposes the first toast?

Our 32-page booklet answers your wedding questions—formal and informal, indoor and outdoor ceremonies. Your wedding gown. What the groom should wear. Your attendants.

Send 20c in coins for your copy of Planning And Budgeting Your Wedding to The Guardian Home Service, Address: Be sure to write plainly your Name, Address, and the Name of booklet.

NAME

Street Address

City Province



You may like your Tea Weak...

But not in Flavour!

FREE! Save the coupons in Lipton's packages. They'll bring you extra Vim, Rogers & Son Silverplate Gifts. Write now for Premium List, to The J. Lipton Limited, 48 Front St., E., Toronto.

RED LABEL 33c 1/2 lb. ORANGE 35c 1/2 lb. YELLOW 40c 1/2 lb.

LIPTON'S Full Flavoured TEA

LIPTON'S is more economical—goes farther. It's the largest selling tea in the world.

Don't waste your money on weak, insipid teas. Change to Lipton's. Enjoy a new, sustaining tea richness. Revel in a tea that never becomes insipid. For Lipton's full-bodied flavour is concentrated in every leaf... it gives you cup after cup of fresh, fragrant and exhilarating pleasure. Buy a package today.

How Can I... (By ANNE ASHLEY)

Q. How can I prevent a paint brush from shedding bristles while painting? A. Stand the new paint brush on end, with bristles up and open, and pour in a spoonful of oil varnish. Keep the brush in this position until dry and it will shed bristles.

Q. How can I mix a good salad dressing? A. Use the yolk of one fresh egg and mix with 2 tablespoonfuls of olive oil very slowly. Add 1 spoonful of mustard, 2 spoonfuls of salt, 3 spoonfuls of vinegar, a little pepper. Beat the white of the egg to a stiff froth, and mix in lightly.

is lighter and more flaky than the hand-rolled and extra-rolled pastries from the trimmings.

Put the meat twice through the mincer, add one well-beaten egg, each tea-cup of meat, season with celery salt, add milk to moisten and beat. Rub a soufflé dish with raw onion, half fill it with the mixture and steam for half an hour.

MAKING MINCEPIES When making mincepies always set aside sufficient rounds of the first cut-out pastry for tops. This

APPROPRIATE TIME A light company's inspector called on the busy housewife to repair a defect in the lighting apparatus.

"You're not always troubled with poor light, are you?" he asked.

"Oh, no," replied the housewife, "not always."

"Ah," murmured the inspector, "I thought so. It's only at certain times—eh?"

"Yes, only after dark," came the retort.

MAKING MINCEPIES

When making mincepies always set aside sufficient rounds of the first cut-out pastry for tops. This

Gardenia Medallion Crochet Cloth

By Mayfair

453

MATFAIR NO. 453

There is an interesting pattern on woman who crochets will be able to read. It is as beautiful as the flower from which it gets its name—GARDENIA—but may be just as sturdy as you wish to make it. The weight of the cloth depends only upon the threads you use for the medallions. Any thread from fine to heavy crochet cord is suitable. The medallions are crocheted separately and joined when you work the surroundings. An ideal design for runners and three-piece vanity sets. A set of the medallions on the hem line make a handsome trimming for curtains.

The pattern includes instructions for crocheting large and small medallions and complete assembling chart. For complete pattern and instructions for all of these designs send 20c in stamps or coin (coin preferred) to The Charlotte Guardian Needlework Department.

Use this coupon Print your name and address plainly

To The Charlotte Guardian Needlework Dept. DESIGN NO. 453

Name

Street Address

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City Province



It must be REGAL

"SORRY, but the flour must be REGAL. It may seem fussy, when flours all look so much alike, to insist on one particular brand; but REGAL is reliable, always the same, and if you spent as much time baking bread as I do, Mr. Grocer, I think you'd insist on REGAL, too.... You'll get it for me? That will be fine."

REGAL FLOUR

REGAL FLOUR

REGAL FLOUR

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FASHION GUIDES FOR THE HOME DRESSMAKER

Look like the gay nineties in the new Gibson Girl shirtwaist dress. It just pretends to be a two piece model. It has a young swing skirt and "blousy" bodice that makes your waistline look ever so tiny. The little round collarless neckline is so demure. It's really intriguing in plain and print crepe. It's the sort of dress that's smart and to go dancing in afternoons. With the same pattern, make a corset waistline dress, that prefers to be belted, or solid colored rayon crepe for town. The feminine white organdy collar and cuffs should be detachable so as to keep them crisp and immaculate. This version is strikingly smart in cotton prints for summer wear. It's just the gayest little model you could choose and so easy and inexpensive to sew. A complete diagrammed sewing instruction chart is included.

Style No. 2913 is designed for sizes 12, 14, 16, 18, 20 years, 30, 32, 34, 36, 38 and 40 inches bust. Size 16 requires 2 yards of 39-inch material for waist with 2 1-8 yards of 39-inch material for skirt.

Send fifteen cents (15c) in stamps or coin (coin preferred) wrap coin carefully, address to Charlotte Guardian giving:—

Style No. 2913 Size.....

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TELLS HER DISHWASHING SECRET

MRS. SPARKS HOW YOUR GLASSWARE SPARKLES, GRACE! WHAT'S YOUR SECRET?

WAIT—I'LL SHOW YOU AFTER DINNER.

OHYDOL! WHY THAT'S THE SAME SOAP I USE FOR CLOTHES!

JUST WAIT TILL YOU TRY IT ON DISHES. IT MELTS GREASE LIKE MAGIC—AND GLASSWARE SPARKLES LIKE JEWELS!

THROUGH ALREADY—AND MY, HOW THEY SPARKLE! NO MORE LAZY SOAPS FOR ME.

AND LOOK HOW WHITE AND SOFT OXYDOL LEAVES MY HANDS.

Now—s revolutionary new soap that ends the dishpan slavery every woman dreads. A soap that melts grease 25% faster than best modern soaps. Yet completely SAFE for hands.

It is called OXYDOL—and cost \$1,000,000 to develop and perfect. Thousands who use it say "dishes fairly seem to wash themselves." One quick wipe and dishes gleam—glassware sparkles like jewels!

So try OXYDOL for dishwashing. At all dealers. Get a package today! Procter & Gamble.

MADE IN CANADA

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