

Woman's Realm :- Social and Personal :- Fashions :- Literature

Happenings of the Week

Walking in St. James Park or Green Park most mornings between 11.30 and 12 o'clock, one sees the two little Princesses, Elizabeth and Margaret Rose, with their nurses...

Lt.-Col. Elliott Pull and Mrs. Full have gone on a motor trip to Boston and other points of interest.

It is with genuine regrets that farewells are being said to Mrs. A. Lord and Mr. and Mrs. W. C. Wright...

Mr. and Mrs. J. LeRoy Holman of Summerside have just returned from a very enjoyable motor trip to Rothesay, N. B.

Sir Robert Falconer, K.C.M.G., Toronto, was named an honorary president in place of the late Rev. Dr. S. D. Chown...

Miss Mary McNutt of Detroit is being welcomed by her friends having arrived Wednesday to spend the summer months.

The tea hostesses at Golf this afternoon will be Mrs. J. A. Mathieson, Mrs. J. O. C. Campbell, Mrs. C. G. Gregory, Miss Avila Mathieson, Mrs. M. C. Pineo.

The Queen's retiring room attached to the Royal stand at Ascot—a charming little apartment—is in the hands of the decorators just now say the Daily Telegraph.

Prof. Patterson of P. W. C. staff left last Saturday by the S. S. Enterprise on a holiday visit to his home in Cape Breton.

To be really fashionable this summer one must have white on one's walking shoes! The shoes are of black and white leather or kid, brown and white, green and white, blue and white.

white, others show black strappings on white. Blue and white is said to be particularly popular.

Mrs. R. J. Collins entertained at luncheon in the private salon adjoining the M. R. A. tea room in Saint John Wednesday for several of the wives of visiting doctors...

Miss Bessie Seaman of Orange, N. J., arrived in the city Thursday having motored home to spend the holidays with her mother Mrs. J.D. Seaman, Roseneath Apartments.

Mrs. Murdoch McMillan and daughter, Miss Isabel have been visiting in Charlottetown the guests of Mr. and Mrs. J. West, School Street.

Miss Lena McLure arrived from Toronto Tuesday to spend the summer with her parents, Mr. W. Chester S. McLure, M.P., and Mrs. McLure at Bonnehinley.

Mr. and Mrs. W. T. Parker entertained last Saturday evening in honor of Mr. and Mrs. Robert Munnell of Lannigan, Sask., who are the guests of Mr. and Mrs. John Wilson, Upper Prince Street.

The indisposition of Mr. Reginald Aitken is regretted by his many friends.

Mr. G. F. Hutcheson's many friends will be glad to know that he is convalescing nicely in the Royal Victoria Hospital, Montreal, and was sitting up for a short time this week.

Two other prominent Charlottetown business men are also in Montreal undergoing medical treatment, Mr. Alfred Pickard and Mr. John Morris both of whom it is hoped will soon return with repaired health.

Miss J. Arsenault was the guest this week of her uncle and aunt Mr. and Mrs. P. W. Dugal, at their cottage Bolschatel, Que.

Mr. and Mrs. Reuben MacDonald with their interesting young daughters Jean and Doris are leaving this morning on a holiday visit to Boston.

Today Mr. and Mrs. James Calder, Hillsboro Street, two of Charlottetown's much revered citizens will celebrate their 53rd wedding anniversary.

Mr. and Mrs. Gordon Starratt spent the week-end in Amherst, visiting the latter's mother, Mrs. J. L. Brown.

Miss McGregor, New Glasgow, N. S., secretary of the Women's Missionary Society of the Presbyterian Church for the Maritime Provinces spent the week-end pleasantly in the city, the guest of Mr. W. A. Stewart, M.L.A., and Mrs. Stewart, Greenfield Avenue.

Mrs. Beatrice Judson, Miss Helen Judson, and Master Douglas Pierce, little grandson of Mrs. Judson, have arrived from Morgantown, West Virginia to spend the summer at their former home in Alexandria.

Mrs. R. C. Goff and son Willard of Portland, Oregon, are the guests of Mr. and Mrs. E. T. Riggs, Brighton. They are being cordially welcomed by their numerous friends.

The New York Times reproduces a splendid photograph of Miss Muriel Evangeline Ross, daughter of Mr. and Mrs. Seymour Ross of Fortune Head, P. E. I. whose engagement to Dr. James J. Farley, son of Mrs. Thomas B. Farley and the late Mr. Farley of New York, was announced last week.

GARDENING

PARSLEY

Parsley succeeds best in deep-dug, fairly rich soil, which has been raked very fine on the surface. No rank manure should be used, but rotted manure, vegetable compost, or rich soil may be dug in.

Parsley may be grown in separate beds or along the edges of vegetable breaks. A sowing may be made now in shallow drills, allowing about 15 inches between the rows. The seeds of parsley are slow to germinate, and must not be covered too deeply or they will be liable to decay.

Miss Lillian McKenzie accompanied her brother Dr. J. Wendall McKenzie to the Canadian Medical Association in Saint John this week.

Three graduates of the Johns Hopkins Hospital Training School at Baltimore, Md.—Miss Elizabeth Smellie, superintendent of the Victorian Order of Nurses in Canada; Miss Mona Wilson, Charlottetown, director of public health nursing in Prince Edward Island, and Miss H. Dykeman director of public health nursing in New Brunswick—had as their guest at breakfast at the Admiral Beatty Hotel, Saint John on Tuesday Dr. J. C. Bloodgood, eminent cancer specialist of that hospital, who was a special speaker at the meetings of the Canadian Public Health Association.

Miss Jean Martin left last Saturday morning on a two weeks holiday trip to Boston.

The tea hostesses at the Charlottetown Lawn Tennis Club, this afternoon will be Miss Lillian Duchemin, Miss Hazel Moran, Miss Helen MacKie, Mrs. Harry Cudmore.

Mrs. Arthur Brennan and Mrs. James H. Prichard were joint hostesses on Thursday evening at the residence of Mrs. Brennan at a Bridge given in honour of Mrs. McKinnon of Edmonton and Mrs. (Dr.) McNeill of Winnipeg who are at present visiting their mother, Mrs. John Sharp.

Some pleasant little parties have been given in Summerside this week for Mr. and Mrs. Hector Oag, of Manakota, Sask., who are the guests of Mr. John Bowness of Summerside. Among those entertaining for them were Mrs. Oag's Hunter, and Mrs. Robert Bowness, who gave a charming dinner party at the Martha Ann Tea Rooms for members of the Bowness family.

The hostesses at the Summerside Golf Links this afternoon are, Mrs. A. C. Saunders, Miss Mona Saunders, Miss Enid McFarlane and Miss Dorothy Kirwin.

Mrs. Lee Horne gave a Bridge on Tuesday evening in honour of Mrs. (Dr.) McNeill of Winnipeg and Mrs. McKinnon of Edmonton, who are visiting their mother, Mrs. John Sharp.

The hostesses at the tea hour at the Summerside Tennis Club on Wednesday afternoon were Mrs. Keith Compton, Miss Jean Nicholson and Miss Margaret Enman.

Mrs. Bruce Marr, accompanied by her little son, Ian, is leaving Montreal Sunday night for a two months' stay at her summer home at Langley Beach, Mr. Marr will join his family later.

There is a revival among well-known women in London of muslin curtains of the spotted type. Lady Hadfield, in a charming pink and white room, has long curtains of white muslin, the covers of her settee and armchairs being of white muslin, the cushions of pink silk, covered in antique lace and white muslin.

One of the most interesting social events of the week was the Annual Alumnae Tea held at Notre Dame Academy Wednesday afternoon. The

Dorothy Dix's Letter Box

Selfish And Grafting Children Should Be Told "Where To Get Off At"—Mother Imposed Upon By Offspring, Given Advice By Dorothy Dix.

Dear Dorothy Dix—After my husband's death I sold the farm on which we lived, as all of my children were married except one, and none wanted to live in the country. I got \$20,000 for the farm, but my sons have borrowed practically all of the money from me and have not paid one cent back.



MRS. C. O.

Answer: I think it is high time for you to stage a performance of the "Rebellion of Mother" and tell your selfish and grafting children where they got off at. The one lesson that mothers never seem to learn is that their children treat them exactly as they have been taught to treat them.

You see some mothers whose children wait upon them, who are solicitous for mother's comfort and welfare and give her the best of things who write to her when they are away from her remembering her birthday and save up their money to give her some little thing that she wants.

You see other women whose children do not treat them with even common politeness; who speak to mother as they would not speak to a servant; who make her slave for them without even the reward of a mumbled "Thank you;" who never tell mother anything of their plans and who don't bother to send her a postcard when they are away from her, and who never think of such as thing as making her any kind of a present.

In each case the mother is merely reaping what she has sown. One mother put herself upon a pedestal and demanded respect and reverence from her children, and she got it. The other mother made herself a doormat for her children and they kicked her around and trampled over her.

The most foolish thing that any mother ever does is to give all of her property to her children, because those who are willing to rob her of her last cent are the selfish, greedy ones who will most resent having to support her when she becomes dependent on them. It is hard for a mother to say "no" to her children when they come begging for her money to put in their business, with a story of how they could prosper if they had only a little more capital.

However, once they have got mother's money it is a different task. Somehow, the business doesn't prosper as it was expected to do, or if it does, mother is made to feel that she is a dependent in it. Many an old woman is an unwelcome guest in the house she has paid for.

After all, even one's children are human beings, with human faults and weaknesses and human reactions. It is human to respect those who force us to respect them, and to treat with more deference those who are independent of us than those who are parasites upon us. Money talks inside the family circle as well as outside it.

Between mother with her own independent fortune, who can give gifts and bestow favors, and mother with her empty pocketbook, there is a great gulf. The one sure tip I would give all parents is this: Help your children all you can without impoverishing yourself, but keep enough of your money to make yourself financially independent of them.

In your case, Mrs. C. O., you will be wise to have a housecleaning. Sweep your children and your in-laws who are sponging on you out of doors, and try to save what is left of your little fortune.

FOR THE WOMAN READER

DESSERTS FILL AN IMPORTANT PLACE IN SUMMER MENUS

The summer dessert often fills an unusual place in the menu. Instead of being just a pleasant-tasting last dish, it may be the main part of the menu, furnishing the nourishment usually provided by

meat and potatoes. A luncheon of hot or jellied bouillon, a vegetable salad and rolls and a dessert made with milk and eggs and rice, or tapioca, is well balanced as to calories, mineral content and vitamins.

Tea was largely attended and successfully carried out under the capable direction of Mrs. S. P. Paoli and assistants. Mrs. J. Augustine MacDonald, President, and Miss Gertrude MacDonald, Vice President received the guests. Ushering to the Tea room were Miss Marion King, Miss Hazel Moran and Miss Gertrude Steele. Mrs. J. J. Johnston and Mrs. W. D. Gillis presided at the Tea Table and Mrs. L. B. McMillan cut the ices. Assisting in serving were Mrs. Leo F. MacDonald, Mrs. W. M. Fynn, Mrs. John Griffith, Mrs. John A. MacDonald, The Misses Angle Dolron, Josie Blake, Queenie Jenkins, Florence McAulay, Miriam Biffin, Marie Arsenault, Mary and Enid Canby, Eleanor O'Connor, Vivian MacGilligan, Imelda MacLellan. The musical part of the programme consisted of vocal solos by Miss Lucy Blanchard, Mrs. W. J. MacDonald and Miss Mary Moran, Violin selections by Miss Winnifred Moran, Piano solos by Miss Agnes Pigott and Miss Marjorie Mitchell, Class Song, by the graduates of 1933 and two choruses by the Alumnae. The accompanist was Miss Bessie Blanchard.

Choose a rice or cereal pudding when the meal has been lacking in bulk and breadstuffs. Fruit is Excellent. Fruit is a splendid dessert on several counts. The serving of fresh fruit saves time, an important factor in a busy mother's day. Fruit "cups" prevent waste on many occasions. Served in such combination, no fruit need go begging because there's not enough to "go round."

Fruit juices stiffened by the addition of gelatin make fine hot weather desserts for almost all ages and types of persons.

Rice puddings always are acceptable and may be as inexpensive and simple as one wishes. When made with milk and eggs, they are especially suitable to serve after a summer vegetable-plate dinner.

Four tablespoons rice, 2 cups milk, 1 tablespoon granulated gelatin, 4 tablespoons cold water, 2 eggs, 1-2 cup boiling water, 1 cup

A Morning Smile

Judge—"You've stolen no chickens?" Sam—"No sah." Judge—"No geese?" Sam—"No sah." Judge—"Any turkeys?" Sam—"No sah." Judge—"Discharged." Sam—(grinning)—"Boss, I sure as skared to death you all'd say lucks."—Pointer.

Constable (to speeding foreigner): Ere, you mustn't go rushing about like that. What's yer name? Speeding Foreigner: "Je ne comprends pas." Constable: "Ow d'yer spell it?"

sugar, 1-4 teaspoon salt, 1 teaspoon vanilla, 1 cup whipping cream, 2 cups stoned cherries or any diced fruit.

Wash rice through several waters and cook in milk until soft. Add eggs slightly beaten and cook one minute, stirring constantly. Remove from fire and rub through a sieve. Soften gelatin in cold water for five minutes and dissolve in boiling water. Stir into rice mixture with salt and sugar. When cold add fruit and fold in cream whipped until firm. Turn into a mould and let stand on ice until thoroughly chilled and firm.

AT HOME TO STAY

Where crumbs from shaken napkins fall. The parrows come; but short their stay. Pick up their morsels, and away to sheltering ivy by the wall.

Where cities spread their tables wide. In rush the morning tide of men; But evening sees them all again. Home wafted at their country side.

And what is earth, dear heart of love, But one day's exile of thy toil? And wilt thou from thy task recoil, So near to heaven and home above? —Addison Ballard.

KNOWLEDGE

He is wise who knows the sources of knowledge—who knows who has written, and where it is to be found.—Rev. Dr. A. A. Hodge.

LUCK

Good luck will carry a man over a ditch if he jumps well, and will put a bit of bacon in the pot if he looks after his garden and keeps a pig. . . . Luck taps at least once in a lifetime at everybody's door, but if industry does not open it, away it goes.—Spurgeon.

WARM WEATHER RULE SAYS LOOSE CLOTHING

Yesterday I was consulted by a man about excessive perspiration in warm weather, writes a doctor. "My clothes," he told me, "get soaked through on the least exertion; and even when I sit down to write a letter the perspiration runs off around my wrists." I sympathized with him, for although I am not ordinarily troubled this way myself, I had had exactly the same experience some years ago during a few months I spent in the Tropics.

Those who perspire very readily and are discomforted by it even in mildly warm weather can make themselves very much more comfortable by observing a few simple rules. Let their clothes be very light and above all, let them be loose. Particularly the collar should be loose, no belt should be worn and the trousers should not be tight. Those who write a lot and find the perspiration at the wrists specially troublesome should wear shirts with the sleeves cut off above the elbow—or falling that, they can roll up their shirt sleeves.

GAY TABLE MATS

In many homes gay table mats and runners are being used in place of large table cloths. Some are gaily colored prints, some plain colors. Mats made of gingham with bright checks give an air of informality to the table. If the mats are homemade, select colors and materials which will stand many washings. The mats may be fringed or hemmed, depending upon the style selected.

SELF-EDUCATION

I hold it as a great point in self-education that the student be continually engaged in forming exact ideas, and in expressing them clearly by language.—Paradey.

New! Delicious!



Sold throughout the Maritimes

THE COOK'S CORNER

PRUNE BREAD

One cup white sugar, 1 egg well beaten, 1/2 teaspoon salt, 2 tablespoons melted butter or good shortening, 1 cup chopped nut meats, 1 up drained stoned prunes chopped fine, 1 cup whole wheat flour or unsifted graham flour, 1 teaspoon soda, 1 cup thick sour milk, 1/2 cup prune juice, 1/4 teaspoon baking powder, 1 1/2 cups flour.

Mix the sugar and eggs and salt well together. Add the melted butter, nut meats and prunes. Mix together the soda, sour milk, and prune juice. Sift baking powder and flour together, then mix with whole wheat flour. Add the flour mixture to the egg mixture alternately with the sour milk mixture. Beat all together well and turn into medium sized greased loaf pan and bake in slow oven of 325 deg. Fahr. for 1 1/2 to 1 3/4 hours.

TIGER SALAD (Individual)

Start out with the very biggest and meatiest prunes you can buy. They can be soaked and stewed slightly to get the juice for baby and then stoned and stuffed generously with white cream cheese or if you are a cheese lover, creamed Roquefort is just right (cream the Roquefort with a little raw cream). Arrange 4 of these large prunes alternately with 4 large sections of orange on a bed of lettuce. Garnish with chopped cherries and sweetened and flavored with apple or currant jelly mashed with a fork.

JELLED FRUNES

These will score a hit if you family is tired of stewed prunes. One-third lb. prunes, 2 cups cold water, boiling water, 1/2 cup cold water, 2 1/2 tablespoons granulated gelatine, 1 cup sugar, 1/4 cup lemon juice. Pick over and wash prunes and soak them for several hours in 2 cups cold water, and cook in same water until soft; remove prunes; stone and cut in quarters. To prune juice add enough boiling water to make 2 cups. Soak gelatine in 1/2 cup cold water, dissolve in hot liquid, add sugar, lemon juice, then strain, add prunes, mould and chill. Stir twice while cooling to prevent prunes from setting. Serve with sugar and cream.

NORWEGIAN PRUNE PUDDING

One-half pound medium sized prunes, 2 cups cold water, 1 cup sugar, 1/2 teaspoon salt, 1-inch piece stick cinnamon, 1-1 1/2 cups boiling water, 1-3 cup cornstarch (5 tablespoons), 1 tablespoon lemon juice. Pick over and wash prunes, then

Daintiness With Chic Styles

ILLUSTRATED DRESSMAKING LESSON FURNISHED WITH EVERY PATTERN BY ANNABELLE WORTHINGTON

Not to mention how charmingly stripes slenderize the figure, especially so when they are cleverly manipulated as today's model. And you'll love the flyaway sleeves.

Black and white striped organdie print made the original distinctive. The sash introduces contrast and colour in vivid red soft crepe silk. Style No. 775 is designed for sizes 14, 16, 18, 20 years, 36 and 38 inches bust.

Glimmering crepe silk is equally charming for to fashion it. Make the sash of self fabric. For the plaited armhole ruffles use white mousseline or crisp organdie.

The pattern provides for shorter length as seen in the back view. Size 16 requires 5 1/4 yards 44-inch with 2 1/2 yards 6 1/2-inch ribbon. Price of PATTERN 15 cents in stamps or coin (coin is preferred). Wrap coin carefully.

No. 775. Size

Name

Street Address

City

State

BRavery To live, than to die.

Owen Meredith.

NEW POTATOES IN BUTTER

Scrape, wash and dry the potatoes, which should be all of the same size. For each pound you will want a piece of butter or lard the size of an egg.

Melt the fat in a stewpan large enough to take all the potatoes so that they lie on the bottom, add a little salt and the potatoes. Cook gently for from half an hour to three-quarters, shaking the pan now and then so that the potatoes do not burn, but color evenly.

Sprinkle with a little salt on serving and if you like, some freshly chopped parsley.

soak one hour in cold water, and stew until soft in the same water. Crack open prune stones after removing meat from them and add them to the prunes and juice (the meat from the stones is what gives this pudding its unusual flavor); then add sugar, salt, cinnamon, boiling water and simmer 10 minutes. Dilute the cornstarch with enough cold water to let it pour easily, add to prune mixture, and stir constantly until it thickens, then allow to cook over double boiler for 20 or 30 minutes stirring frequently. Remove cinnamon stick, add lemon juice, pour into mould then chill, and when cold turn out and serve with cream or whipped cream.

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HEADACHES SLEEPLESSNESS INDIGESTION 1000 DISAPPEAR WITH ONE OF DR. CHASE'S NERVE FOOD

