

Woman's Realm of Social and Personal Fashions of Literature



HAPPENINGS OF THE WEEK

The gay welcome which Paris promises for King George and Queen Elizabeth when they pay their first state visit at the end of June will be in contrast to the sombre ceremony at Villers-Bretonneux when His Majesty unveiled the Australian War Memorial July 1. It is just two years since King Edward VIII took part in a similar ceremony, unveiling the Canadian Memorial at Vimy Ridge. The King, who will have previously witnessed the unveiling of a war memorial at Boulogne, will be visiting the place where more than 11,000 Australians were killed during the Somme campaign 22 years ago.

Recently Queen Mary appeared in a pale silver-grey outfit, the color scheme being carried out even to her shoes and swathed turban. It is well known that Queen Mary does not greatly care for black. She wears very little of it herself, and she dislikes seeing it worn by others. Pastel shades are her favorites, as a rule.

An apricot-colored set, including a large bath sheet, bath mat, towel, etc., was recently chosen by Queen Elizabeth to add to her store of household linen. Pink is another favorite color with the Queen, who also chose a pretty material with deep pink daisies (doubtless Princess Margaret Rose) and another busy patterned with gay trolleys dancing all over it.

Mrs. E. K. McNutt entertained at afternoon tea yesterday for her mother, Mrs. William Armstrong, of Winnipeg, who is being cordially welcomed. Mrs. Ernest McNutt presided over the dainty tea table, profuse with lovely spring flowers, and was assisted in serving by Miss Nora Lonkworth, Miss Dorothy Kerwin, Mrs. Walter Hyndman.

Sir Henry Drayton, Miss Nora Drayton and Sir Henry's daughter, Mrs. Robert Messervy, and the Rev. Mr. Messervy, returned from Philadelphia and Atlantic City.

Mrs. Audrey Cook, of Montreal, who has been visiting her sisters, the Countess of Minto and the Countess of Haddington in Scotland has now arrived in Paris. Miss Cook and her sister spent a couple of months in France, accompanied by her niece, Lady Bridget Elliot, daughter of the Earl and Countess of Minto. After a stay in Paris, Miss Cook and her sister will tour the Chateaux country and expect later to visit Italy and Germany.

Her many friends sincerely regret the painful accident which will necessitate Miss Evelyn Sinclair's retirement from active work for an indefinite period.

Mr. and Mrs. Frederick Morris are being welcomed back from Daytona Beach, Florida, where they spent a delightful winter.

Mrs. H. H. Shaw returned Tuesday from a visit to Montreal. Her daughters Miss Edith and Miss Marjory motored home later in the week accompanied by Ken Franklin who was here on holidays reviewing friendships.

The Misses Doris and Lynn Wright, 62 Prince St., entertained delightfully Tuesday night at a four table bridge.

Mr. A. T. Vinnicombe, of Halifax, is visiting her father, Mr. S. T. Moore.

Mr. A. Victor Saunders, Post Office Inspector was honored Tuesday evening at a star dinner at the Queen Hotel by his friends.

Mr. and Mrs. Ernest Eaton and family are leaving by motor today on a holiday visit to Mrs. Eaton's old home in Kitchener, Ont.

The tea hostesses at the Golf Links this afternoon will be Miss Evelyn Hazard, Mrs. S. T. Green, Mrs. H. J. Gordon, Mrs. C. C. Thompson, Mrs. H. L. Palmer.

Col. K. S. Rogers, Mrs. Rogers, Miss Betty Rogers and Mr. Bill Rogers are enjoying a holiday by car to Montreal, Ottawa and American points of interest.

Miss Mary Houle is being welcomed from Boston having come to open up her summer home, 51 Kent Street.

Household Scrapbook

Baking Bread
If the tops of loaves of bread are rubbed with butter, both before and after baking, they will be deliciously rich and soft.

Lacquered Silver
Lacquers may be removed from silver by sponging with alcohol.

Dr. Chase's Nerve Food

for New Pep and Energy
Send five cents for your copy of the book, "How to Write for Publication to the Guardian Home Service." Be sure to write plainly your name, address, and the name of booklet.

Mrs. W. A. Warwick and two children who have been visiting Mrs. Warwick's mother, Mrs. C. W. Bourke, have returned to Saint John, N.B.

Mrs. A. Lord had a very delightful 53rd birthday on Thursday when she received many callers, telegrams, flowers and letters from her friends.

A white, black and grey print dress with a low V neckline filled in with three rows of pearls, was worn by the Duchess of Kent for Queen Mary's birthday luncheon party. With it she wore a collarless full-length coat of the same print, with white straw boater (sailor) with white veil hanging at back, white gloves, white handbag and black pumps. At the birthday ball, the Duchess wore a white satin gown with a necklace-box of colored flowers.

Rev. Canon Haslam who has come from Toronto to take charge of St. Paul's Anglican Church to relieve Rev. Dr. Raymond who is on sick leave, is being welcomed by many old friends, his old home being Stone Cottage, Springfield.

Miss Dorothy Reay is leaving this morning on a visit to Montreal.

Mrs. Douglas Gordon of Summerside is visiting in St. John, the guest of her son, Mr. Robert Gordon and Mrs. Gordon.

Dr. T. H. Hunt, D. D., Alexandra, Professor of Divinity at King's College, Halifax, is spending the summer at his home in St. Boniface, Springfield.

Mr. and Mrs. J. E. Dalton entertained at a most enjoyable dinner party at the Clifton Hotel on Monday evening, in honour of the graduation of the Prince County Hospital. Covers were laid for twenty. The guests included the medical staff, Doctors, John F. Lavett, Superintendent, Miss Clark, Assistant Superintendent, Miss Cameron, Mrs. Inman, Miss Baginall, Miss Rogers, Campbell, Fynter, Griffin, Miss Hollis Waile and Miss Elizabeth Dalton.

Recent despatches from London, England, say that Queen Elizabeth, chaperoned by three of the finest palaces in the world, would be quite happy to live in a house of British Columbia timber. When visiting two timber houses constructed of B.C. Douglas fir and western red cedar at a slum clearance housing project on an estate at Garfin, Lanarkshire, Her Majesty expressed admiration for the houses. "The homes are lovely - I would not mind living in them myself," the Queen said. King George noted how soundly built they were and the Queen, on hearing that they were put up in three weeks said, "that is a very remarkable achievement."

Home Service

Write Clever Stories From Everyday Life



Develop Charm by Writing
Ned is thrilled to meet Joan. He's never talked to a real short-story writer before.

He'd never dream that Joan used to spend lots of wall-flower evenings before she forgot her shyness watching for things to write about. She got the idea for her first published story at a party like tonight's.

CHARACTERS: Football hero, a local fire, a clinging vine. **PLOT:** How one girl put it over on the other.

What fun she had storing away in her mind amusing scraps of conversation. And instead of "he said" and "she said," she made the hero "bluster," "grin" or "stammer" his words; the flirt "mooched," "flattered," "cooled," while she clinging vine "tittered," "sighed" and "cooed."

Our 32-page booklet shows how to choose subjects, build up a colorful vocabulary, avoid grammatical errors, prepare manuscripts for submission to editors. Human interest and informative articles. Short stories. Tips on marketing.

Send five cents for your copy of the book, "How to Write for Publication to the Guardian Home Service." Be sure to write plainly your name, address, and the name of booklet.

Dorothy Dix's Letter Box

Young Mothers Need to Get Away From Their Children and Household Duties Part of the Time, so it is up to Them to Show Appreciation When Relatives do Lend a Helping Hand



Dear Miss Dix—We are a young married couple with three small children. We are high in the social but low in the financial bracket. The result is a young mother who is on the verge of nervous prostration, with too much housework and baby-tending, and a poor, tired young father who has to come from his day's hard work at the office to help out with the chores around home. Now there are three grandmothers, one on either side, financially well off, who send us lovely presents for Christmas and birthdays, and there it stops. But that isn't what we need, we need personal help. Somebody to stay with the kids one night a week and let us go out to supper, or on Sunday afternoons so we can go to a tea, or the movies, instead of spending them in an orgy of nursing. Don't our singing to him or rocking him to sleep, especially those who have been through the same experience that we are going through now, realize that no matter how much one loves their children, they need a little respite from them at times, and that we are young and dying to go to some of the parties we can't go to because we have nobody with the kids and Mamie? Believe me, it would be a grand charity to help our couple of child-bound young parents.

MR. AND MRS. BLANK.

So it would, and I commend it to the attention of Grandmother and Aunt Sally. Sister Sue and all other ladies with kind hearts and altruistic leanings. Indeed, I should heartily advocate the forming in every family circle of a Visiting Relatives for the Aid of Young Mothers; except that on the occasions when a person is invited to stand guard over a babe at night while his mother went to the theatre she regarded him with much suspicion and distrust as if I had an underduty to Herod; and was so plainly surprised and relieved to find her precious lamb still alive when she returned that it discouraged me in further well doing along the nursing line.

But all the same the Grandmother and Aunt Susan don't bob up as enthusiastic substitutes for Mother on football game days and the night of the Junior League ball, it may not be altogether those ladies' fault. It is disheartening to Grandmother, who has brought up seven husky children of her own, to have a little slip of an amateur mother lord it down with directions and leave a written schedule of what to do and what not to do, with special emphasis on warnings about not kissing the baby, or singing to him, or rocking him to sleep. It makes her feel that she had just as well go on to her bridge club and let some other lady do her baby in her own way without any outside help. So cheer on that thought for a while, Mrs. Blank.

For the children's sake as well as her own sake, she needs to get away from them for an hour or two every day, so that she can deal with them together and summon more patience with them to deal with them. And that means to go out at least one night a week where there is gaiety and laughter that will cheer her up and let her think about things other than the long hours she is shut up alone, with no other society than a gurgling infant.

It is a fine thing if the women in her family, or the neighbor women, would think now and then that it must be pretty hard for Emeline, who loves life and who used to be the life of the party wherever she went, to be so tied down with babies, and translate their sympathy into action and volunteer to mind the children occasionally and let her have an outing.

We always think of helping people in terms of money, but very often when they need it is not a five or tenner, but a little personal service. Suppose you try this on one young mother. She can't do worse than annihilate you.

Dear Dorothy Dix—Recently I became engaged to a girl with whom I am very much in love. The problem was that she had a very bad affair with another man. At the time I did not think an awful lot of this, but lately I keep thinking about it and wondering if she is as good as I thought her, and if we can be as happy married to each other with this terrible fact in our minds. We have talked it over together and I will always be in our consciousness and I fear it will ruin our marriage.

Answer: G. L.

When a thing is done it is done, and not all our tears or regrets or wishes can change it. When a woman has drawn and the mires they are stained forever. There is no moral sanitary course establishment through which they can be run and made snow white again.

I would be dishonest if I told you that I thought that when a man marries a woman with a past the marriage has the same chance of being successful as if he married a woman who had always lived a clean life. Always the thought of her lover. Always the late night got damaged goods. And the woman who has had no ood, no high standard by which she lived, may give you a temptation.

That these thoughts and suspicions are often unjust makes no difference. They are always there in the man's mind, poisoning marriage. Always the girl who is fussy and ignorant steps aside in her youth all the same her husband never feels the same toward her as he would if he had nothing to overlook and forgive in her past.

From what you say the girl must be a fine and honest one, but for her sake as well as your own, you should be sure you are sure you can wipe her slate clean and forget as well as tomorrow that concerning her, she was not yesterday. And perhaps your own past may not be without blemish.

The Housewife And Her Activities

SINGING IN THE RAIN

Why do they sing so sweetly Those wild birds in the lane? When all day long the rain has been pattering down again.

Against the window pane, Why, though the striking tempest Have hurried their crude nests; Do they trill songs of gladness that With joy the day invests? Have they some inward vision That is not given to man, To read the tempests meaning, and The clouds and sunbeams span? Some inner sense of knowledge That brooks not of delay, To choose a day of dreary gloom To sing their sweetest lay?

Would I might know their secret, That plain might be the way, To wait not for the sunshine's gleam, But sing when days are grey.

—MARGARET WOTHERSPOON, St. Vital.

PEN BOB HIGH FOR ACTIVE SPORTS

An expert hairdresser can show you how to lift a long bob high off the neckline for active sports and how to keep it up with little tortoise shell combs or plain bar pins or peris. Also how to take it down again, with out spotting waves or curls.

How smart a coat-dress can be proved in a black wool model, fitted and slightly draped at the waist. It closes on the left side, and is fastened by two white pique bows, one at the neck, the other at the waistline. A band of white pique outlines the neck.

popular than ever this year for their warm coats. Chan leads the move. Her specialty is huge Puritan collars, so wide that they overlap the shoulders. Very often the coat is completely edged with a wide band of pique, or with a wide panel down the front or around the bottom of the hem.

A cushion is used in the making of many kinds of handmade lace. The cushion is held in the lap or on the knees.

The petals of tulips open when tissues on the inner side grow, and close when growth occurs on the outside.

KITCHEN CONVENIENCE
A kitchen that isn't convenient to work in will make a housewife dissatisfied with her home. Recharge of equipment the kitchen that does not have adequate storage space will be a hindrance to the person who has to work in it.

WINDOW GARDENS
Built-in shelves, but wide enough to hold a flower pot or a bowl of ivy make a pleasing improvement in the appearance of the breakfast room or kitchen.

ROSES AND CREAM TURN TO BRONZE IN SUMMER
It's a spring to be daintily feminine in the soft, rose, and creamy white complexion—a Dresden china lady. But it will be a summer to be a bronze Diana with skin as warm as a new, mellow, brown and makeup much more subtle than the matching effects of yesterday. It's a fine idea to take things as they are in the artist's palette—something on which you mix various shades until the best color scheme possible is achieved.

BOOKS/ART/MUSIC

(By F. R. E.)

Lord Macaulay has been somewhat out of date for the past fifty years, but in him and his works would seem to be increasing once more.

Arthur Bryant, famed biographer of Samson, has written a splendid article in John O'London's Weekly entitled "Macaulay's 'Lays of Rome'—Because He Made History More Exciting Than Novels." He writes: "Macaulay wrote so well with such a splendid vigour and rhythm, that nobody who took up his pages could put them down. In the autumn of 1825, when he was still only twenty-five, the first critical review, written in the form of a long review of a newly-found manuscript of Milton, appeared in the Edinburgh Review. Like Byron he woke up and found himself famous. . . . It was not till he lost his seat in Parliament in the election of 1847 that Macaulay became free to devote anything like the whole of his great talents to the work of scholarship and history. . . . His heart and his mind were so perfectly fitted him. It was then that he began to write his great history of England in earnest. He continued it without remission until his death in 1859. Though he carried his tale only from 1688 to the year 1800, in a single year of his life he had meant to bridge, what he achieved still remains unchallenged as the most readable work on English history ever written. . . . The first volume of his great History—a work covering only a tiny period of national history—was going into its third edition—seen through five large editions in three months. . . . In America the success of the book was still more phenomenal. In a single year the pirated sale in the young continent exceeded 200,000. For the first time in the history of letters, a great scholar became a popular celebrity."

Mr. Bryant then quotes Macaulay's own reference to his popularity: "I have seen," Macaulay wrote to a friend after a visit to the Zoo a few weeks after his first volume appeared, "the hippopotamus, both before and after the visit. I can assure you he is the ugliest of the works of God. . . . But you must see of my triumphs. Two daisies were just about to pass that doorway which we, on Monday, in vain attempted to enter, when I was pointed out to them. 'Mr. Macaulay!' cried the lady who had 'Mr. Macaulay!' Never mind the hippopotamus!"

How Can I???

(By ANNE ASHLEY)

Q. How can I keep a nice glossy appearance on palm leaves?

A. Sprinkle the leaves of the palms once every week with a solution of milk and water.

Q. How can I drive away ants?

A. Powdered cloves sprinkled about the shelves of the pantry, or other haunts of ants, will usually drive them away.

Q. How can I remedy soup that is too salty?

A. Add a slice of raw potato, boil it for a short time, and the salty flavor will disappear.

Q. How can I make a nice looking appearance on palm leaves?

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SLICK SLACKS for SUMMER \$2. All Wool...



Now here's a line that never before was sold at so low a price. See them to-day and Saturday, in Grey, Beige, Navy and Brown, You'll like them, You'll want them, \$2. You'll wear them

White Cotton SLACKS
Satin Slip Special

In these we offer a regular dollar line clearing at 50c
You'll agree that these choice slips white and tan are a bargain at \$1.69

PIQUE CULOTTES Navy and white in all sizes at .89c

MOORE & McLEOD Limited

THE COOK'S CORNER

A Morning Smile

ALMOND PASTE
Take 1 pound blanched almonds and put finely through the food chopper. Add 4 egg-yolks, 1 teaspoon essence of almond, 1 teaspoon of rosewater and enough icing sugar to make a dough. Knead thoroughly.

LEMON CREAM
One pint milk, 1 cup sugar, 2 egg-yolks, 3 egg whites, juice of 2 lemons, rind of 1-2 lemons, 1-2 pint cream, 3 tablespoons sugar. Beat milk and lemon rind, beat egg yolks, add sugar, combine with the scalded milk and cream with a coating is formed on the spoon. Add lemon juice and chill. Partially freeze.

SPAGHETTI AND CHEESE
One 9-ounce package spaghetti, 1-3 pound cheese, 1 tablespoon bacon drippings, milk, salt, pepper and paprika, 1 teaspoon Worcestershire sauce, 1/2 cup tomato sauce. Boil spaghetti in salted water. Drain and rinse thoroughly in cold water. Grate cheese or chop fine. Rub clove of garlic under bottom of large baking dish. Then grease with bacon drippings. Divide cooked spaghetti into three parts. Sprinkle with one-third of the cheese, drizzle with one-third of the sauce, drizzle with one-third of the Worcestershire sauce and one-third of the tomato sauce. Repeat these layers, using all spaghetti and cheese and bacon drippings.

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One 9-ounce package spaghetti, 1-3 pound cheese, 1 tablespoon bacon drippings, milk, salt, pepper and paprika, 1 teaspoon Worcestershire sauce, 1/2 cup tomato sauce. Boil spaghetti in salted water. Drain and rinse thoroughly in cold water. Grate cheese or chop fine. Rub clove of garlic under bottom of large baking dish. Then grease with bacon drippings. Divide cooked spaghetti into three parts. Sprinkle with one-third of the cheese, drizzle with one-third of the sauce, drizzle with one-third of the Worcestershire sauce and one-third of the tomato sauce. Repeat these layers, using all spaghetti and cheese and bacon drippings.

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