

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

## Canadian Cookery For Canadian Women

By Mari Moore. Specially contributed to The Guardian for Guardian Readers.

### SHAMROCK BAKING POWDER BISCUITS

Place three one-inch balls of biscuit dough snugly together in each cup of muffin tins and bake in fast oven.

#### St. Patrick's Green Cherry Cake

One half cup butter, 1 cup sugar, 1 slightly beaten egg, 1-2 cup chopped creme de menthe cherries, 1 cup mixed creme de menthe liquor and milk, 2 1-2 cups flour, 1 teaspoon soda, 1 teaspoon mace, 1-2 cup nuts (pistachio are preferable). Cream butter and sugar together for at least 5 minutes then add egg and cream some more. Put creme de menthe liquor from bottle in cup and fill cup with milk. Sift the dry ingredients together and add them alternately with the liquid a little at a time, then add slightly floured green cherries and nuts. Bake in loaf pan in moderate oven for about 40 minutes. This cake is surprisingly delicious and unusual.

#### St. Patrick's Sandwiches

Watercress, parsley, chopped green peppers, green colored cream cheese, lettuce, endive are all good ingredients for sandwiches—olives and pistachio nuts too.

The other day when talking to one of our more distant neighbours she sounded an alarm about letting our English bull dog run loose when we were not with him. I asked why. She said four dogs had been shot and one poisoned on our road, so our pup was immediately chased in the house and kept there until we could investigate the trouble. When we did get to the bottom of it we found that one dog had been killed accidentally when he was blinded from the glare of an automobile; another had hung himself by his collar on a wire fence, another was accidentally shot when a neighbors boy was cleaning his gun, and the fourth one was just sick!

So here is a game for your St. Pat's party.

#### Have You Heard the News?

Players are divided into two sides who form lines opposite each other. The leader at the top of the line whispers a bit of startling news (written on a piece of paper which he keeps) to the next one

### For The Cook

#### Chocolate Macaroons

1 cup sugar  
1/4 teaspoon salt  
2 egg whites, stiffly beaten  
1/2 teaspoon vanilla  
1 1/2 cups moist cocoanut  
1 1/4 squares unsweetened chocolate melted.

Combine sugar and salt. Fold gradually into egg whites. Add vanilla. Fold in cocoanut and chocolate. Drop from teaspoon on greased baking sheet. Bake in slow oven (275 degrees F.) 20 minutes. Makes 2 dozen 1 1/2 inch macaroons.

#### Chocolate Macaroon Cream

12 chocolate macaroons  
1 cup cream, whipped  
1 teaspoon vanilla  
6 dates, cut in strips  
Break macaroons in small pieces and fold into whipped cream. Add vanilla. Pile in sherbet glasses and garnish with date strips. Serves 6.

to him, who, in turn repeats it to the one next to him; in this way it is whispered down the line until it reaches the end man who races to the referee and whispers it in his ear. The referee decides which piece of news comes back the least garbled and distorted and in the shortest time. The side which wins three out of five events wins the game. The prize could be given to the side which could distort the story most which might lead to some tall story telling.

QUESTION: Please send me the recipe for Devil's Food. I would like to see you publish a recipe for good Brownies.—Mrs. A. J. T.  
ANSWER: Recipe for Devil's Food sent by private letter.

BROWNIES: One cup sugar, 1-4 cup melted butter, 1 unbeaten egg, 2 squares unsweetened chocolate melted, 3-4 teaspoon vanilla, 1-2 cup flour, 1-2 cup walnut meats, broken. Mix ingredients in order given. Line a small square pan with wax paper, spread mixture evenly in pan and bake in slow oven. Immediately after taking from oven turn from pan, remove paper and cut in strips using a sharp knife. If this is not done the paper will cling and cannot be removed.

QUESTION: I would be pleased to receive the recipe you so kindly offered. Will you publish recipe for Orange Jelly using juice and rind of fruit? T. W. Carleton Place.  
ANSWER: Offered recipe sent by private letter.

ORANGE JELLY: Two tablespoons granulated gelatine, 1-2 cup cold water, 1-2 cups boiling water, 1 cup sugar, 1-2 cups orange juice, 3 tablespoons lemon juice, grated rind of one orange. Soak gelatine in cold water for 5 minutes. Add water to sugar and bring to boiling point then add gelatine to it and stir until gelatine is dissolved. Then add orange and lemon juice and grated rind. Strain into a mould and chill. The jelly need not be strained unless a perfectly clear product is desired.

QUESTION: Your page is just wonderful and I watch for it each week to get new ideas.

My trouble now (one of them) is to find a way to feed 3 people—two grown ups and boy of fourteen three meals a day on twenty five dollars a month including milk. I know it is hard but the depression has not only hit us but knocked us out. I have always had a very good allowance for food and find it hard to make dishes out of practically nothing. I think your new writing about dishes and meats cooked on the stove are great because the oven is so expensive to put on for small things such as custards etc. "Depression Fighter."  
(To Be Continued)

## National Scrip Plan Advocated

(By Francis M. Stephenson, Associated Press Staff Writer)

WASHINGTON, March 9.—The banks of the United States were put on a restricted operating basis today to allow the transaction of the normal functions necessary to human existence as President Franklin Roosevelt and his cabinet devised a plan to be made effective after the holiday.

Conditional authority also was granted for state and local clearing house associations to issue certificates to be used as scrip during the period. This was made subject to substitution of a National Scrip Plan.

Should Widowed Parent Stay Single	<b>Dorothy Dix</b>	Considers Suitable Marriage Blessing
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## Have Children the Right to Keep a Widowed Parent From Marrying?—Not When a Suitable Mate is Selected, Says Dorothy Dix, for Then Both Children and Parent Will Benefit

We have all shed buckets of tears over the blighted romances of children whose selfish and possessive parents refused to let them marry the perfectly good boys and girls with whom they were in love because the fathers and mothers could not endure the thought of their sons and daughters caring more for anybody than they did for them, and leaving them.



But it is not always father or mother who is the self-centered, domestic tyrant, who ruthlessly sacrifices the happiness of others to his or her own jealous desire to monopolize a beloved one. Very often it is the children themselves who refuse to let a widowed parent remarry because they do not wish any change made in their homes, or for dad and mamma to have any interest but themselves, or for any one else to be put in the place of their dead father or mother.

And neither the parents who keep their children from marrying nor the children who prevent their parents from realizing how cruel they are in preventing another from having the happiness they have known or that they possess or are looking forward to enjoying.

Strangely enough, in these days of the emancipated younger generation, it is often the parents than the children who are the victims of these selfish monopolists in love. For the modern youngsters assert their right to live their own lives, but the parents have sacrificed themselves so long to the happiness of their children that they no longer have the courage to strike a blow for their own right to life, liberty and the pursuit of happiness.

There is hardly a day in which I do not get a letter from some widow or widower telling a pathetic tale of how his or her children are barring him or her from happiness by refusing to let him or her marry. Generally these widows and widowers are still in the prime of life with the prospects of many years of life before them.

They have refrained from marrying after they lost their mates because they would not risk the danger of putting a step-parent who might be cruel over their children. They have tried to be both mother and father to their children and have made every conceivable sacrifice for them and devoted themselves to them. But now their children are grown and gone about the business of life for themselves. The net is empty. Their task accomplished. They are very lonely and they have found a woman or a man, suitable in every way, with whom they might re-establish their lives and find companionship.

But their children won't hear of it. Their children are horrified at the idea of mother or father getting married again. They say it won't be the same to come back to the old home with a new woman or man in it. They want to know why father or mother needs any one to love when he or she has his or her children, and, if father or mother is lonely, why can't he or she come and live with them?

And these selfish children never stop to think that mother and father have an individuality of their own, and that they want to be happy in their own way and choose their own companions and have their own houses and that they are not satisfied just with being John's and Mary's father or mother and hangers-on in John's and Mary's homes and content with a little of John's and Mary's society when they happen to think to give it to them.

Nor does the idea ever percolate through the conceit of children that they are no more satisfying companions to their parents than their parents are to them. They would be bored to death if they had no society except father and mother. They want some one who talks their own language, who does the things they do, who has the same background of experience that they have, and that is why they marry for companionship.

And by the same token it is why mother and father want the companionship of some one of their own generation, some one who wants to do the things they want to do, some one with the same memories. And it is why mother and father are lonely and bored living on the outskirts of their children's lives, with no one to whom they can reminisce about when automobiles were first invented and people used to say how silly it was for anybody to believe we could ever fly through the air.

Of course, it seems ridiculous to any child to think of father or mother falling in love at 45 or 50 or 60 odd, but it happens, and these middle-age romances, with their Indian summer of warm affection and tenderness and understanding, often bring to a man and woman a greater happiness than the fiery passion of their youth did. It is a heartless thing for the young, who have so much, to be willing to deprive their parents of anything that makes pleasant the last lap of the journey.

Above all, the young do not understand what having their own home means to the old. No man or woman who has been at the head of his or her household can ever fit gracefully into another household. Always there is bound to be friction and the mother or father who is living with his or her children has either to be a self-effacing shadow or a perpetual storm center. That is why we have the in-law trouble.

Hence, for the sake of the happiness of the parents and for their own good children should not oppose their parents' marriage if father or mother has selected a suitable mate, but should bestow their blessing upon them.

And, if the children do object, father or mother should just follow the good old Victorian custom of eloping and coming home to be forgiven afterward.  
DOROTHY DIX.

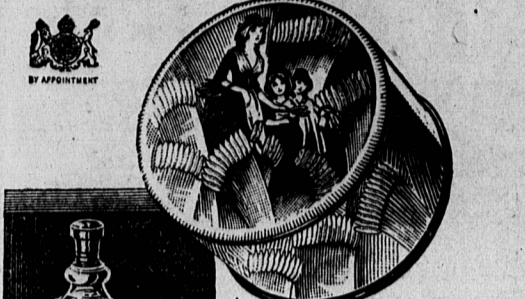
### ORWELL COVE SCHOOL

The following is the standing of Orwell Cove School for the month of February:

- Grade X—1, Annie MacPherson; 2, Ruth MacPherson; 3, Isabel McRae.
- Grade VIII—1, Doris Rooney; 2, Claudine Brown; 3, Frances MacDonald.
- Grade VI—1, Margaret MacDonald; 2, Martina McKinnon; 3, Barbara MacLeod.
- Grade V—1, Mary McRae; 2, Edson MacLean; 3, Patricia Rooney.
- Grade III—1, May MacDonald and Zita Rooney (equal); 2, Cecelia Rooney; 3, James McKenna.
- Grade II—1, Dannie Brown; 2, Dorothy Rooney.
- Grade I (a)—1, Myrtle Nicholson; 2, Alberta Nicholson; 3, John McKenna.
- Grade I (b)—1, Georgina Rooney.
- Grade I (c)—1, Kathleen MacLeod; 2, Stephen McKenna; 3, Gerald Rooney.

Perfect attendance—Catherine MacDonald, Newman MacDonald, Doris Rooney, Margaret MacDonald, Edison MacLean, Jean MacLeod, Zita Rooney, Cecelia Rooney, May MacDonald, LeRoy Rooney, Myrtle Nicholson, Gerald Rooney, Florence E. MacPherson—Teacher.

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The Yardley Lavender English Complexion Powder adds charm—it is the finest quality made and is obtainable in nature's tints.

Complexion Powder, \$1.00.  
Soap—Guest size, 20¢ cake, Toilet size 35¢ cake, 3 \$1.00.  
Bath size, 50¢ cake.  
Complexion Cream, \$1.00.  
Lavender Perfume, 35¢ to \$1.20.

**YARDLEY — LONDON**  
TORONTO NEW YORK PARIS

## Four Scandinavian Princesses Are Gifted and Accomplished

Ingrid of Sweden is Pet of Her Two Grandfathers; Louise, Caroline and Feodora, of Denmark, Are Neither "Lofty" Nor "Remote"

PARIS, March 8.—Will the youthful heads of the four Scandinavian Princesses wear crowns of queenly royalty? Candidates for their favor are few, but time alone will tell. These girls, all young and attractive, are Princess Ingrid of Sweden, just past her 22nd birthday, and Princesses Louise, Caroline and Feodora of Denmark, 18, 20 and 22, respectively.

The Swedish Princess, Ingrid, motherless since she was 10, is one of the most versatile of the seven daughters of reigning royalty. She is an expert linguist, a musician, an artist and can cook, sew and keep house. She is an omnivorous reader, is especially fond of history, but has a peculiar aversion to mathematics. She dances gracefully, swims with ease and skill, and rides a horse with blue ribbon distinction. As far as a prospective husband is concerned, she has well nigh "everything"—pep, poise, personality, beauty, brains and "IT." Rumors, however, have been denied as to her engagements to Crown Prince Frederick of Denmark, the Prince of Wales, the Count of Paris, Count Nils von Rosen, an officer in the Swedish army, and Prince George of Great Britain, her reported 1932 conquest.

She is a great favorite of her grandfather's, King Gustaf of Sweden and the Duke of Connaught, King George's 80-year-old uncle and only living son of Queen Victoria. Their devotion is matched by her own, and she divides her summer vacations impartially between them and their estates in Sweden and Britain. Modern in thought and action, Princess Ingrid is a patron of the airplane.

The three sister princesses from Denmark, Louise, Caroline and Feodora, are the daughters of Prince Harald, younger brother of King Christian. They form the most democratic trio of all the princesses in the land. There is little that is even regal about them in the sense that they are lofty, remote and create the impression of living in a different world from "ordinary" people.

Caroline studies photography—seriously, not just as a hobby—and

## What the Fashionables are Wearing

By Annabelle Worthington

Crinkly crepe silk in plain or print and patterned crinkly wool crepe are attractive mediums for this model. The original model was black crinkly crepe silk. Greenish-yellow crepe gave smart accent to the modish dolman sleeves so favoured for spring. The narrow belt ties youthfully at the side. Fashioned of printed crepe silk with the neck bow and belt of plain toning crepe is delightfully gay and pretty. Style No. 503 is designed for sizes 16, 18, 20 years, 36, 38, 40 and 42 inches bust. Size 36 requires 2 1/4 yards 39-inch with 1 1/2 yards 35-inch contrasting. Price of Pattern 15 cents in stamps or coin (coin is preferred.) Wrap coin carefully.



No. 503. Size .....

Name .....

Street Address .....

City .....

State .....

## Rugs Have Had A Real Meaning

Rings have been made for all purposes—as love tokens, as weapons, as incantations of poison, as emblems of friendship and of authority and as ornaments. More-over they have been made of all kinds of metals from iron to platinum.

In Roman times, says the article, the wearing of rings was so general and so important as to cause the modern students of custom to study the progressive changes in the regulations governing such wearing and of the metal of which they should be made.

The iron played an important part among the early Romans as a mark of individual honor. Later, the gold ring was used by the highest classes. By the end of the third century A. D., every free-born Roman could wear a gold ring. On days of national mourning, the gold rings were laid aside as a mark of sorrow and respect and iron rings were substituted.

"From Rome, fashions in rings spread throughout Europe," the article says. "Whereas various peoples had worn rings, the Roman influence gave significance to many kinds of rings. In English history, we find ring making had an important place in art craft. Among the famous known rings are some that belonged to England's early kings, particularly that of Ethelwulf, King of Wessex and father of Alfred the Great. Naturally, rings continued to be made in England after the conquest, though the art of the ring maker showed slow development.

"During the middle ages the ring became more and more closely connected with the lives and ceremonies of individuals and of nations as well. Indeed, says one authority, so great had become the vogue for finger rings and so brilliantly did the goldsmiths conceive new modes and fashions that in 1363 under Edward III it became necessary to pass a law restricting the wearing of gold jewelry, particularly to persons owning the equivalent of \$1,000 worth of property. We know that by that time rings were used for many purposes—for weddings, betrothals, as love tokens and seals and to wear as regal and ecclesiastical insignia.

"From the dawn of the Renaissance and even before, the art of the ringmaker in Europe gave opportunity for the work of the finest craftsmen in metals."

Platinum was not used by the ancients because this precious metal had not been identified until less than 200 years ago. Since the turn of the present century, however, the use of this metal for rings and for other ornamental purposes had become widespread.

Little Johnny was about to run out and play when his mother called to him. Johnny, she said, you remember what to day is, don't you? Yes, mother, replied the boy. We're going to Mrs. Brown's tea-party.

Be back in time to have a good wash before we go, she reminded him. But, mother, said the boy, I don't need a wash for that. Mrs. Brown said that it was to be a most informal party.

## A Morning Smile

During the day Mrs. Brown discharged her old maid and hired a new one, who answered the door bell when Mr. Brown arrived home in the evening. He carried a bunch of roses, which he handed to the maid, saying: "Present these to Mrs. Brown, telling her I want to see her at once."

"All right," said the maid, "but you better make it snappy, because she expects the old man any minute now."

When an Aberdeen man took a penny out of his pocket the light on it blinked at the light.

## All They Stood

An American, an Englishman, a Welshman, a Scotsman, and a Jew stood together at the bar. The American stood a round o drinks, the Englishman stood a round of drinks, the Welshman stood a round of drinks, the Scotsman stood six foot four, and the Jew stood in admiration.

**BRONCHITIS**  
At bedtime rub the throat and chest thoroughly with—  
**VICKS VAPORUB**  
Over 21 Millions Jars Used Yearly

## Cape Breton To Seek Rail Order

SYDNEY, N. S., March 9.—Cape Breton's delegation to Ottawa in an effort to obtain a 50,000 ton rail order for the steel plant here will probably reach the capital during the week of March 20. The provincial government will be asked to send a minister along with the Sydney, Glace Bay and New Waterford representatives, whose claim is that a large steel order would lessen the need for direct relief.

**A well shaped head  
A fine, full chest  
Sound, even teeth  
Straight legs**

**He needs special help to build them**

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