

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

Living & Leisure The Woman's Realm

CULTIVATION The heart must always keep A light, apart, A place for sowing seeds When time thoughts start.

The heart must always keep Familiar, known; A place for reaping fruits When thoughts are grown.

Mary E. Adams in The Christian Science Monitor

Four-leaf clovers by the million are the unusual crop harvested in Panama from seeds developed by an engineer-turned-heretic.

TOASTED BREAD STICKS Cut bread into finger lengths. Spread with butter and roll in coconut, lightly sprinkle with cinnamon.

Try silvers of cashew or Brazil nuts in mashed sweet potatoes. To give extra flavor to the nuts, toast until light brown.

To remove cream stains from garments or linens, rub the stained area with cold water and soap and then rinse it thoroughly in cold water.

A single pumpkin plant can produce about one-half pound of starch in a single day.

Barley was cultivated in China 30 centuries before Christ, and has been called man's oldest food.

Pomades to prevent chapping of lips and face may soon be put up in lipstick-like cases for soldiers stationed in cold climates, if present experiments warrant their use.

With meat, try serving: Peeled bananas, brushed with lemon juice rolled in sugar and fried in butter until tender and browned evenly. Serve hot.

Arrange drained canned apricots in a baked pie shell. Fill with vanilla custard pudding and top with whipped cream, chopped walnuts and chopped candied cherries.

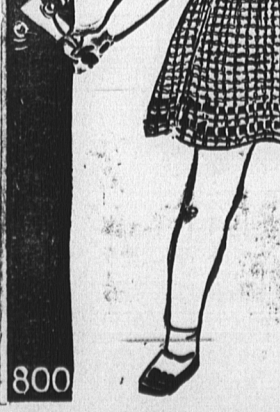
BOTTLE UPSET BABY'S STOMACH UNTIL...

Mother Found This Simple Easy Way To Help Overcome The Trouble Mrs. Robert E. Brandon, a mother of 8 sturdy children says: "... as often happens to bottle-fed babies, upset stomach and constipation were troublesome, we despaired of ever raising our first baby. A neighbor recommended Baby's Own Tablets and they proved so satisfactory we have never been without them for 13 years."

Check for signs of dehydration or dotted in code-like bands, although conservative wounds will cling to the beloved plain fabric.

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Dr. Harry sighed. "I hoped you could discuss things calmly but if every one is going to fly off the handle like this, I'll get nowhere. Perhaps we'd better say no more."



An adorable crocheted dress for the wee miss. It is an easy crochet job. Pattern No. 800 contains list of materials needed, illustration of the design and complete instructions for making sizes 2, 4, 6 and 8 years.

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Design No. 800

NAME

STREET ADDRESS

CITY

PROVINCE

BEHIND THE GUN!

Dorothy Dix Says— AWARDED CHILDREN TO DAD MIGHT DECREASE DIVORCES

Two Women Explain How They Ended Middle-Aged Husbands' Romances

According to the old adage, the proof of the pudding is in the eating thereof, and among the most interesting of the human documents that come to this column are letters from women who tell how they have solved certain vital problems in their lives. After all, our theories are merely fine-spun fancies, based on wishful thinking, that may, or may not, work out in actual practice, but the plan that has proved itself a success when put to the test comes with the authority of experience, so the words of these ladies who have found a remedy for one of the major headaches of their sex are worth listening to.

Of course, the great trouble with wives is what to do with, or to, husbands who get tired feeling along about middle age and ask their Marias for divorces as casually as they would ask for another piece of pie. Naturally, the wife who wants to hand out a decree absolute and see some other woman half her age and a third her weight splurging around on the fortune she has helped build up by pinching pennies and looking and washing and scrubbing and pushing her own baby carriage.

She doesn't relish the thought of being thrown out on the scrap heap along with the other odds and ends of discarded furniture for which her husband has lost his taste. Nor does the life of the gay divorcee, as it is pictured in novels and plays, appeal to her. As she has seen it in real life it has more tears than champagne and a little gold-digger and he would be perfectly miserable when he waked up from his trance and found himself married to a strange woman who didn't know or care anything about his rheumatism, and who couldn't cook to suit him.

Besides, for such unaccountable reason, she still loves the poor, unsteady, befuddled creature to whom she is married. She knows him better than he knows himself and she is perfectly aware that he doesn't really want to divorce her. He just thinks he does. He has a passion for a little gold-digger and he would be perfectly miserable when he waked up from his trance and found himself married to a strange woman who didn't know or care anything about his rheumatism, and who couldn't cook to suit him.

House of Hate

By ISABEL GARLAND

CHAPTER XXV

Paul faced his brother. "Out with it, Chad, is it right? Did you pay a visit to Mother in her room late last night?"

"What for?" demanded Paul. "None of your business! I thought we'd decided that Dr. Harry was to conduct this inquisition, anyway."

"So you're the one who got that two thousand?" Estelle asked. "I'm not the one. I came out of that room just as poor as I went into it. Mother refused me as much as a brass farthing."

"What did you want money for?" Chad threw up his hands. "Good Lord, listen to the guy! What do I want money for? Why for life, life and the pursuit of happiness! I want to get back into the stream, instead of staying here rotting and thinking in the mud like a dead and decaying catfish."

"That's pretty strong language when there are ladies present, Chadwick," Dr. Harry objected. "I'm not the one to apologize to the ladies! Chad made a melodramatic bow. "But to my dear brother—the high muckety-muck—I say he can go!"

"You fool!" Paul's face was white with anger. "You've said about enough. All this big talk about getting back into the stream—what does it amount to, anyway? Get back to the city and maybe you'd have a chance to get drunk with the editor of some cheap magazine and he might buy one of your half-baked stories for fifteen or twenty bucks. And the money you'd get from that, you'd spend getting drunk with another mucker-on like yourself and so on until you'd find yourself flat on your face again and come whining to me to get you out of it. Well, I won't do it. I'll feed you and house you but, if you leave here, you leave under your own steam."

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THE COOK'S CORNER

CAULIFLOWER ORANGE SALAD Three-quarters cup shredded raw cauliflower, 3 oranges, cut in small pieces, 1-2 cup diced celery, 3 tablespoons minced green pepper, salt and onion juice to taste. Combine ingredients in order given and chill. Place on individual plates on a salad green and serve with favorite salad dressing. Serves 6.

ORANGE AND GREENS SALAD Four cups coarsely shredded salad greens, 1-4 cup sliced, stuffed green olives, 1-3 cup diced green pepper, 1-3 cup olive oil, 3 tablespoons lemon juice, salt to taste, and teaspoon celery seed, 1-2 teaspoon Worcestershire sauce. Select a variety of greens and wash well, and crisp. Add olives, orange sections and chopped green pepper. Just before serving, add French dressing made by combining oil, lemon juice and seasonings. Toss lightly together, mixing well. Serve in a bowl or on individual salad plates. Serves 6 to 8.

FROZEN FRUIT SALAD Two cups orange sections, 1-2 cup white corn syrup, 1 tablespoon flour, 1-3 cup lemon juice, 2 egg yolks, beaten; 1-2 cup heavy cream, whipped. Place syrup in double boiler, add flour gradually, stirring to blend. Cook for 10 minutes, stirring constantly. Gradually add lemon juice and beaten eggs and cook for 5 minutes longer, stirring constantly. Remove from stove, cool, and add to range sections. Fold in whipped cream and place in freezing tray or refrigerator. Freezes until firm. Slice or cut into square and serve on crisp lettuce.

These doughnuts, said the young married man, "are not like my mother used to make."

"I know it," replied the recent bride sweetly. "Your mother called up just the other day and asked for my recipe."

Murphy was paying 28 shillings a week board and lodging. "One day his landlady said, 'Pat, I'm afraid I shall have to charge you another two shillings. You're such a big eater.' Heaven's sake, don't do that!'" said Murphy. "I'm killing myself already trying to eat 28 shillings' worth!"

"Well, it transpired that the charmer knew more about transcendental philosophy than she did about a cook stove, and after wrestling with a can-opener and eating warmed-up messes the affair, just starved to death. And when I returned my husband welcomed me back with open arms."

"My husband fell in love with a girl of 18," wrote another woman, "and demanded that I give him a divorce so he could marry her. I said I'd do it, but I'd have to take all the six children and send over your property to me. I married you because I loved you when you didn't have a cent. Surely SHE will be willing to do the same."

"Well, that ended that romance. The girl couldn't see herself marrying a poor man and struggling with a ready-made family that ran from adolescents to a teething baby. It is my opinion that there would be nothing few divorces the courts awarded the children to the father instead of the mother, and I advise other women to run the bluff that I did. It will work."

What about trying these two recipes for preserving the home, ladies? "Wait a minute. Why not Paul? Had signed everything over to him. "But he didn't know it," Serena protested. "No one knew of the will she made last night except Aunt Leona and Advent."

"Oh, he says he didn't know it, but he may be lying." The light of hatred gleamed in Chad's eyes. "Now, if he should be proved guilty..." "Fush!" Serena said sharply. "The idea shocks you—naturally. You think it's fantastic. Well, maybe it is—but I'll see. Meanwhile, I've discovered something that no one else knows. Look, Serena—I have a clue!"

Chad reached into a pocket, then thrust out his hand. In it lay a strip of torn cloth on which was a button. "What—what's that?" Serena faltered. "I took it out of Manders' hand when I found his body." (To be Continued)

Report for the month of May: Grade VI—1. Anne Mossey; 2. Hillary Holland; 3. Flora Jarvis. Grade V—1. Sylvester Jarvis. Grade IV—1. Lawrence Jarvis. Grade III (Sr.)—1. Alvin Rose; 2. George Dixon; 3. Waldon Rose. Grade III (Jr.)—1. Leroy Miller; 2. Cassimir Grady. Grade II—1. Leona Jarvis. Grade II (Sr.)—1. Margaret Jarvis; 2. Bernard Jarvis; 3. Lillian Jarvis.

Grade I (Jr.)—No test. Highest average Sr. Grades: Anne Mossey 93.1 percent. Highest averages in Jr. Grades: Margaret Jarvis 96.3 percent. Perfect Attendance: Anne Mossey; Lawrence Jarvis; Waldon Rose; Margaret Jarvis; Bernard Jarvis; Eugene Fay; Joseph Fay; Henry Rose.

—Teacher: Mary I. Sinnott. BUDGET INCREASE The Union of South Africa is budgeting an increase of £2,500,000 (\$36,000,000) over last year's provision for defence spending.

ANCIENT WARSHIPS Ancient fighting galleys often used 16 tiers of carmen.

Want LOVELY CUTICLE? Use CUTEX ONLY CUTICLE-REMOVER

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TIPS on the new RAYONS

The new rayon stockings are lovely—every bit as glamorous as silk—BUT you must give them gentle care!

- 1. When you buy be sure of foot and length measurements. 2. Put them on carefully—just as you did your precious silk ones. 3. Don't use harsh soaps—don't rub or twist them. That weakens delicate threads and results in runs. 4. Do dip them in lukewarm Lux suds the minute you take them off. This saves elasticity—helps them off. This saves elasticity—helps them off. This saves elasticity—helps them off. 5. When drying gently squeeze out moisture. Don't wring! Then roll them in a turkish towel. 6. Don't use clothespins! Hang over a smooth rod, away from heat and sun. 7. Dry thoroughly. Leave them a full day after you've dipped them before you put them on again. Rayons are strong—when perfectly dry.

For longer wear, dip your rayon or bemberg stockings in LUX after each wearing. Lux whisks away harmful perspiration which rots delicate threads. Lux cuts down embarrassing, costly runs.

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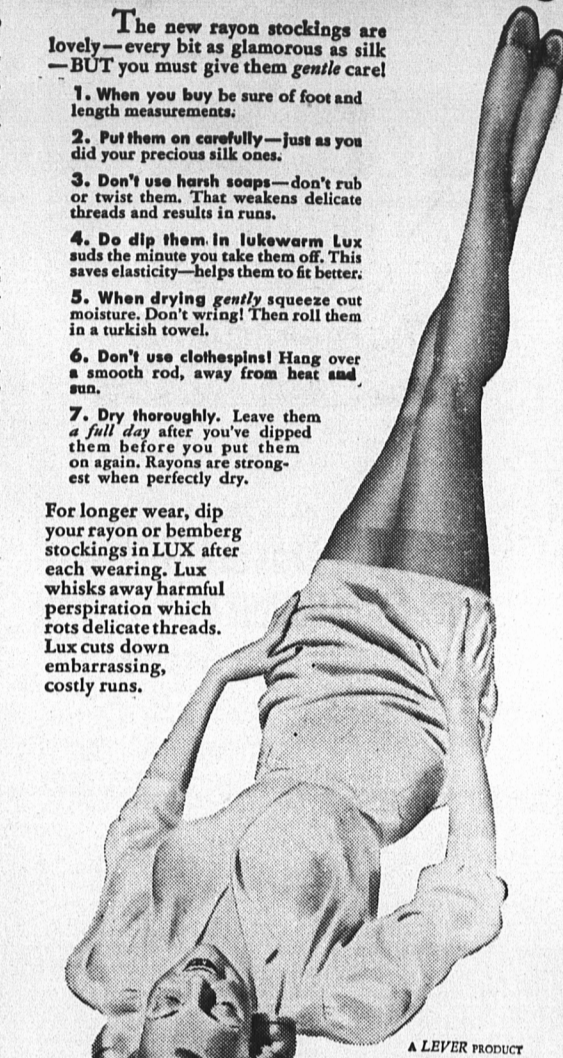
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TONIGHT DIP YOUR STOCKINGS IN—

WEAR GAY SHOES ON HONEYMOON

You "soon-to-be-M.s.us" will choose bright colors for your pretty feet when you leave on your wedding trip. Particularly if your going-away outfit is in beige or grey. Because, with these tones, the perfect complement is found in the red, green, blue or multi-colored summer shoes.

You'll be wise too, to choose the right height heel for your individual type. There is nothing so distracting as seeing a girl in night shoes, who cannot take a cent stride or who looks as if she were going to tip forward on her nose. So choose carefully in that respect.

The better shoes now are so designed as to give you a sure-footed feeling as you swing along the street.

If part of your honeymoon will be spent in the country, ox-fords are indicated. Sturdy ones that will bear plenty of cleaning. Leading shades are Kelly green, navy, red, beige, grey and pastels—and summer white, of course. Liberty red is a leading favorite and comes in soft suede. Country tan is a neutral shade and denotes well with beige or brown espadrilles.

Navy, of course, is a classic and some of the new "lighter-than-air" tones are particularly appealing. So often you, the bride, will choose navy to travel in and lighten it up with touches of white shoes to match.

And remember, the right shoes to go with your costume, will make you conscious of the fact that, from head to toe, you are "just right!"

You will enjoy boiled cabbage most when it is not overcooked. Experts say it has more eye appeal, more delicate flavor and more food value when shredded and cooked uncovered in a little boiling, salted water as possible until tender. Serve with melted butter, seasoning and a little vinegar.

Stardom should be easy in a playunit like this—halter-necked, buttoning down the side, completed by free non-elastic ties. It goes straight to the point of good lines and perfect freedom of action. And so easy to make!

Style No. 3518 is designed for sizes 10, 12, 14, 16, 18 and 20. Size 16 requires 2 yards 35-inch fabric for playunit; 2 1/8 yards for skirt.

To order pattern: Write or send picture with your name and address with 20 cents in coin or stamps to the Needlecraft Bureau, Charlottetown Guardian.

To Charlottetown Guardian Needlecraft Department

Style No. 3518 Size

Name

Street Address

City

Province

3518 SIZES 10-20

TRY THIS IF YOU'RE NERVOUS on "certain days" of month

If functional monthly disturbances make you nervous, restless, high-strung, cranky, blue—try Lydia E. Pinkham's Vegetable Compound! It's the one to help relieve pain and nervous feelings of women's "difficult days." Very effective. Made in Canada. Well worth trying!