

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

That the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



And what tremendous satisfaction a woollen dress gives for general daytime wear. For as you know, woollens are much favoured these days. They are worn for luncheon, bridge and tea parties, unless of strictly formal character.

The raglan sleeved shoulders are swagger. And don't you think the way the bodice closes is smart? The skirt is cut so as to assure graceful height to the wearer.

Its smart tailoredness gives one that trim feeling.

And it's difficult to imagine anything more simple to make.

Style No. 982 is designed for sizes 16, 18, 20 years, 36, 38, 40 and 42 inches bust. Size 36 requires 4 1/2 yards of 39-inch material.

Rough crepe silks and plain and printed crepe silks are equally lovely to fashion it.

Be sure to fill in the size of the pattern. Send stamps or coin preferred.

Price of pattern 15 cents.

No. 982. Size

Name

Street Address

City

State

Try Popovers Instead Of Muffins

Popovers offer a happy change from the muffins and rolls usually served at luncheons and breakfasts. Strange enough, however, they bespeak an unknown realm to many a housewife and she hesitates to include them in her menus. Yet the secret of delicate popovers lies in the simple factor, temperature.

The materials—milk, flour and salt—required to make popovers are always at hand. If an emergency arises, it's an easy matter to stir up a dozen of these fascinating shells and they are sure to be liked.

HEAVY PANS ARE BEST

Iron or cast aluminum gem pans and glass or earthenware custard cups are suitable for popover baking. The lighter weight gem pans can be used, but the popovers do not always "pop" as they should. You will find popovers an un-

usually versatile bread stuff. They can be used as a case for creamed chicken or fish in place of timbal shells or patty cases. Creamed dried beef served in popovers is a bit more festive than plain creamed dried beef. Used for a dessert with a filling or sauce poured over them, they reduce the amount of sugar in the menu to an appreciable degree. Popovers piping hot from the oven served with fresh maple syrup make a deliciously seasonal early spring dessert.

POPOVER RECIPE

Two eggs, 1 cup bread flour, 1 scant cup milk, 1-3 teaspoon salt, 1-2 teaspoon melted butter. Mix and sift flour and salt. Add milk gradually, beating to make smooth. Beat eggs until light. Add the eggs to first mixture, beating with a Dover beater for two or three minutes. Heat muffin pans until hissing hot and grease thoroughly. Fill each pan half full with popover batter and place at once in the hot oven. Bake for 20 minutes at this temperature, then lower the temperature to 350 degrees F. and continue baking for 20 minutes. Turn off heat and let stand in the oven for five minutes. Serve at once. Preheat the oven to 450 degrees F.

Laplanders are more trouble to make but are very delicate and crisp. Two cups of milk and two teaspoons melted butter are used and the whites and yolks of the eggs are beaten separately. The whites are folded in last.

A CLEAN MOUTH



Did you ever get your mouth so gloriously clean you can almost taste the freshness of the air? Not the momentary exhilaration following some druggery tooth-paste or antiseptic. But a mouth even a surgeon would call clean. So alkaline and sweet that the breath is like new-mown hay. So free from acid your teeth and gums feel slippery to the tongue.

Of course you should brush your teeth! But it is far better to go without a tooth-brush than miss a daily alkaline rinse. Every night pour out a tablespoon of Phillips' Milk of Magnesia and slosh it back and forth in your mouth until it's gone. No water. Just the pure emulsion. Force it between the teeth with your tongue, and work it all around the gums.

Your teeth will stay white even if you smoke a lot. Your tongue will be pink and healthy-looking. People who don't know this use of Phillips' Milk of Magnesia just think their mouths are clean. Dentists are urging this scientific protection from acid-mouth. And when you adopt the suggestion your dentist knows it on your next visit! You may go three or four years without a single new cavity when you alkalize your mouth in this manner and neutralize the acid that eats the enamel.

Get the genuine prescription preparation endorsed by the medical profession, Phillips' Milk of Magnesia. (Made in Canada.)

PHILLIPS' MILK OF MAGNESIA

Dorothy Dix Letter Box

Are Husbands or Wives Cause of Failures in Marriage? — How Can Girls Win Back Bored Sweethearts? — Contemptible Husband Who is Blackmailing His Wife

Dear Miss Dix—Will you settle this argument for a group of us? Is it the husband or the wife who is the cause of most marriages being failures? Also, is it not the wife who has the most trials to bear?

M. B. D.



Answer:

That is a question that Solomon himself could not answer, because sometimes it is the husband's fault and sometimes the wife's when the matrimonial bark goes on the rocks and sometimes the two of them working together scuttle the ship.

According to divorce statistics, women ask for the severance of the marriage bond far oftener than men do. This would seem to indicate that men fall as husbands more than women fall as wives, but this inference is probably not correct because it has become a common gesture of gallantry in men to let their wives get the divorce, no matter which one of them was in the wrong.

I have known of several cases in which a husband permitted an unfaithful wife, to whom he had been kind and gentle, to divorce him on the ground of cruelty in order not to publish her shame to the world and to keep from branding his children with the stigma of having had a loose-living mother.

When we speak of a marriage being a failure, it does not necessarily mean one that ends in divorce. Every marriage is a failure in which the husband and wife do not love each other and find joy in companionship and which does not result in the establishment of a peaceful and happy home. Some of the worst failures in marriage in the world are made by men and women who continue to live together, but who fight like cats and dogs, who hate each other and who look forward to death breaking a tie that they have not the courage to sunder themselves.

Sometimes a man wrecks his marriage by his coldness and indifference to his wife. After he is married he absorbs himself in his business and he never shows her any affection or tenderness. He never does anything for her happiness or makes her feel that she is anything to him but a household convenience. Sometimes a man wrecks his home by his stinginess or by his grudgingness or by his fault-finding by making himself a person who is impossible to live with. And many men wreck their marriages by philandering.

Many women make failures of their marriages by their extravagance, by their high tempers, by their petty tyrannies, by their nagging, by their slouchiness, by their bad housekeeping, by their letting themselves get dull and unattractive, by their absorbing themselves in their children and taking it for granted that their husbands will be faithful to them like dogs, no matter how they treat them.

But before we could judge in any individual case whether the wife or the husband was to blame for the failure of a marriage we would have to know how their faults reacted on each other—how many men were driven by their wives' untidiness and lack of sympathy to the other woman and how many wives revenged themselves for their husbands' neglect by running up bills.

As to which one has the most trials to bear in marriage, I think the woman has the harder part because, in the average family of moderate circumstances, she has just as much work to do and anxiety to bear as her husband has and in addition she has to undergo the agony of child-bearing and the slavery of baby-rearing. DOROTHY DIX.

Dear Dorothy Dix—I am in love with a boy who, after showing me a lot of attention, has got tired of me and quit, though we are still friendly. How can I get him back? What should be my attitude toward him?

Watchful waiting, I should say. Nothing else will avail, and even that, so far as results go, is on the lap of the gods and is quite as likely to turn out one way as the other.

My own opinion, based on much observation, is that when a boy is tired of a girl the only sensible thing she can do is simply call it a day and charge the affair up to experience and turn her attention to some more promising prospect.

For a man who has never loved a girl or who has never been attracted to her may always have his interest aroused in her and she has a sporting chance of winning him, but when he has known her and has wearied of her, the game is ended. It is all over. It is finished.

She has displayed her little bag of tricks before him, and they have come to bore him. He has sampled her kisses, and they have lost their flavor. She has worked her magic, and it no longer conjures him. So there is nothing for her to do but forget him and find a fresh subject.

Those who tell a girl to fight for the man she has lost give silly advice. What has she to fight with? What weapons has she? None of fighting him back. He hates her if she hounds him with telephone calls. Wild horses couldn't drag him back to be wept over, and he avoids her as he would the plague if she makes scenes.

The only thing that can possibly bring him back is for her to pique his curiosity and vanity by apparently being indifferent to his going. That may make him return to find out if she really wasn't in love with him after all and if she was only amusing herself with him. Wearing the willow will never bring back a man who has strayed, but sometimes wearing crimson and spangles will.

But of all dead things the dearest is a dead love. Bury it and find a live one. DOROTHY DIX.

Dear Dorothy Dix—My husband is an intelligent, well-educated and religious man and he is easy to get along with as long as he is always the boss. I have recently inherited a large sum of money which he wants me to turn over to him. He says this is due him because he is the head of the family and because he carries life insurance for my benefit. I would do this except that I am afraid that if I die first he will remarry and my children will get none of my property.

Now comes the catch: There was a blot on my escutcheon which I confided to him, and he says that if I do not do as he demands he will leave me, taking the children and will divorce me by attacking my character. I love my children so that I would mortgage my soul to keep them. What shall I do? TENNESSEE.

I suppose that, under the circumstances, there is nothing that you can do except let your husband have the money, but he certainly would take the Mean Man's Medal against all comers. I have never heard of anything more dastardly than the way in which he is blackmailing you out of your little fortune.

To live with a man who is so dead to every sense of honor and decency that he is willing to take advantage of the confidence that you reposed in him when you told of your step off the straight and narrow

For The Cook

A MARMALADE MADE WITH A NEW WRINKLE

You will observe that one outstanding feature of this recipe is the use of corn syrup for part of the sweetening. This ingredient serves two excellent purposes—it prevents crystallization of the sugar (most annoying to anyone when it does occur during the preserving activities) and it is considered also to help in retaining the natural flavor of the fruits.

Orange Marmalade

3 oranges.
2 lemons.
1 grapefruit.
Granulated sugar.
Light corn syrup.
Cold water.

Wipe fruit, then pare the thin yellow skin and cut into shreds with scissors. Slice peeled fruit, rejecting all seeds, then measure pulp, juice and rind, place in saucepan and cover with three times as much cold water and let stand over night. Next morning bring quickly to boiling point and boil hard for 15 minutes, then let stand another 24 hours and measure again. Allow to each cup of cooked ingredients, 1/2 cup of light corn syrup and one-half cup granulated sugar. Place syrup, sugar and fruit mixture in saucepan, bring quickly to boiling point and boil briskly for about one hour, or until liquid shows a jelly. Cool slightly, then fill sterilized glasses and cover with melted paraffin when perfectly cold. Store in dark cool place. A delicious and economical marmalade.

Happenings of the Week

"For diamonds are only chunks of coal That stick to their jobs, you see; If they'd pattered out as most of us do, Where would the diamonds be? It isn't the fact of making a start, It's the sticking that counts, I'll say! It's the fellow who knows not the meaning of fail, But hammers and hammers away. When ever you think you have come to the end And you're beaten as bad as can be, Remember that diamonds are chunks of coal That stuck to their jobs, you see."

Lord Minto and the Dowager Lady Minto are leaving this month for a cruise in the Mediterranean.

Miss Lena McLure, of Charlottetown, who is spending the seasonal months in Ottawa with her parents, Mr. Chester McLure, M. P., and Mrs. McLure, has returned there from a visit to Toronto.

Mrs. Matheson, wife of Chief Justice Matheson, was hostess for the Thursday afternoon Bridge Club.

Mrs. F. R. Newsom entertained at a pretty afternoon bridge at the Canadian National on Wednesday afternoon.

There is general regret in business and social circles over the early departure to Moncton of Mr. and Mrs. G. F. Miller, Mr. Miller having received a well earned promotion from the Bank of Montreal here to this live railway city.

Mrs. Guy Johnson and her daughter, Miss Joan Johnson, of Montreal who are annual visitors to Keppoch, are leaving on March 23 for New York, whence they sail by the Vulcanica on March 24, for a three weeks' cruise to Venezuela, Jamaica and Havana.

Mrs. Harry Brown was hostess at a delightful bridge party Thursday evening in honor of her sister Miss Stevens whose birthday it was. The refreshments, and decorations were artistically carried out in honor of the Patron Saint of Ireland.

Mrs. L. A. Stewart, Passmore St. had as her guest this week Mrs. W. J. Harrington, Kensington, who was attending the W. A. Convention of the Anglican Church.

Lowliest of mixed Spring blooms were used effectively to adorn the Parliament Cafe, Ottawa on Friday afternoon for the charming reception held by Mrs. W. A. Gordon, wife of the Minister of Labor, Immigration and Colonization, and Mrs. T. G. Murphy, wife of the Minister of the Interior and Superintendent General of Indian Affairs. This was the first time that these official hostesses received this season and several hundred people called during the afternoon. Mrs. Gordon wore a smart black velvet and gold metallic costume with a black hat and Mrs. Murphy was charming in black crepe with a small black straw hat. Tea was served at three tables, adorned with daffodils, which were presided over by Mrs. Edgar N. Rhodes, Mrs. Hugh Guthrie, Mrs. G. D. Robertson, Mrs. A. D. McRae, Mrs. G. B. Nicholson, Mrs. Hugh A. Stewart, Mrs. H. H. Stevens, Mrs. Murray MacLaren, Mrs. G. D. Stanley, Mrs. R. J. Manion, Mrs. George Black and Mrs. C. H. Cahlan. The ices were cut by Mrs. Raymond Morand, Mrs. Peter McGibbon and Mrs. P. E. Blondin. The assistants were Miss Sybil Rhodes, Miss Freda Fripp, the Misses Gwendolyn and Beatrice Bell, Miss Katharine McLennan, Miss Patricia Stevens, Miss Helen Rowatt, Miss Frances Moloney, Miss Lena McLure, Miss Carmen Gannon, Miss Louise Blondin, Miss

path and which he had forgiven but which he brings up now in order to rob you of your money will be such a hideous experience that no one could blame you if you took your money and your children and left him.

At any rate, realize that he is simply trying to bluff you. In the first place, he has no idea of divorcing you and letting a wife with that much money get away from him. Nor is he going to disgrace you publicly because he and the children would share in it. Besides he realizes that no court would give him a divorce because of something you had done years ago and that he had condoned by marrying you and living with you. It would be laughed out of court and he would make himself a figure of scorn in the community.

But if you continue living with your husband he will make it so disagreeable for you unless you give him the money that you will not be able to stand it. Many a wife buys peace from an avaricious husband by turning over to him all she has.

DOROTHY DIX.

Gwen Fullerton, Miss Margaret MacLaren. Col and Mrs. K. S. Rogers are leaving this morning to spend the week end in Halifax, where they will meet their friends Mr. and Mrs. Heugan, who are sailing from that Port on return to Scotland. Mr. Heugan, who will be remembered as a Scotch singer of note visited here some years ago with Mrs. Heugan. They have been in Australia, United States and Canada for five years travelling extensively and thoroughly enjoying their visit. Rev G. T. and Mrs. Spriggs of Kensington were the guests of Capt and Mrs. T. G. Taylor, during the Diocesan Church Society Meetings. On Tuesday afternoon Trinity Ladies Aid was at home to their friends at the residence of Mrs. R. E. Mutch, Euston St. A very pleasant and social afternoon was enjoyed by all. Mrs. Moorhead Legate was at home at the tea hour on Thursday when she was assisted by Mrs. Moorhead Legate Jr, Montreal, who is visiting here. Regretful farewells were said this week to Mrs. (Dr) Hunt of Malden Mass, who spent the past several weeks here the guest of Mr. and Mrs. Benj. Rogers, Prince Street. Mrs. Hunt was widely entertained by her many old friends. Her many friends deeply sympathize with Mrs. W. H. Prowse in her continued illness. A wide circle of friends sympathize with Mr. George Redden in his continued indisposition, which necessitated his proceeding to Montreal for surgical treatment. Miss Gladys McDonald of Georgetown is the welcome guest of her aunt Mrs. C. Lyons, Fitzroy Street. This spring sees the return of the beige glove, which has been quite out for the past year, but it will find a strong rival in the white glove, so effective with black and navy costumes. Delighted audiences enjoyed the play, An Irish Paradise, put on by local talent to celebrate St. Patrick's Day. The sudden indisposition of Dr. J. D. McQuigan is greatly regretted by his friends. Miss Grace Riley is visiting Summerside the guest of Mrs. H. H. Lefurgey. Mrs. Melville Bradshaw entertained at her lovely home Central Street, Summerside at three tables of Bridge on Wednesday afternoon. Miss Winnie Schurman is visiting Kensington the guest of Mrs. James Proffit. A real touch of Spring came to Charlottetown Thursday when the



When TEETHING makes HIM FUSSY

One of the most important things you can do to make a teething baby comfortable is to see that little bowels do their work of carrying off waste matter promptly and regularly. For this nothing is better than Castoria, a pure vegetable preparation specially made for babies and children. Castoria acts so gently you can give it to young infants to relieve colic. Yet it is always effective, for older children, too. Remember, Castoria contains no harsh drugs, no narcotics—is absolutely harmless. When your baby is fretful with teething or a food upset, give a cleansing dose of Castoria. Be sure you get genuine Castoria with the name!

CASTORIA CHILDREN CRY FOR IT

Merchants defying the zero weather held their Spring Style Showings. Needless to say millinery was the chief topic of conversation.

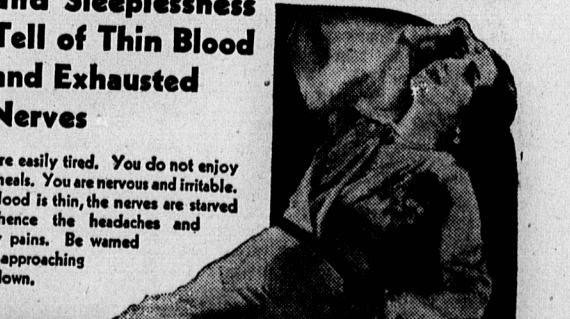
Mrs. John Dobson of Summerside has been the guest of her daughter, Mrs. Austin Seales of FreeTown.

This year's millinery is delightfully varied and more ornate and colorful than it has been for many past seasons; indeed, the Easter-tide, when it comes, bids fair to show a revival of Easter hats—straws, with ribbon and straw trimmings, floral decorations, the latter varying from large single blossoms or bunches of blooms to flowery bandeaus that replace brims. In ribbons, grosgrain or velvet ribbon bands and bows, alone or combined with flowers, will be used. The straws and fabrics that resemble straws will range from rough to fine weaves, and from dull to shiny finishes.

Brim and crowns are at all angles, and there is a distinct tendency to pull them down over the forehead over one eye. There are the Watteau types that are built up above a brim of flowers, and clusters of white or black and bright blue are frequently noted in the dressy type of hat. The ribbon trim in soft bows is another spring-time feature, and most of the decoration keeps toward the back of the hat and over the hair.

Perhaps the most outstanding style coming to the fore is the hat with the up-in-the-back line. The tendency to slant forward to the right continues strong. In general, hats will contrast in color with the dress, matching, in many instances, the accessories. Quills, made of both paper and feathers, and streamers of velvet and silk add novelty to the varied style parade.

Persistent Headaches and Sleeplessness Tell of Thin Blood and Exhausted Nerves



You are easily tired. You do not enjoy your meals. You are nervous and irritable. The blood is thin, the nerves are starved and hence the headaches and bodily pains. Be warned of an approaching breakdown.

Dr. Chase's Nerve Food Restores tired, sleepless nerves

No medical treatment can be of much real help to you which does not enrich the blood. Because it does positively make the blood rich and red, Dr. Chase's Nerve Food restores the vigor of the nervous system and removes the cause of these symptoms from which you are suffering. Good, restful sleep, improved digestion and freedom from headaches will soon convince you that this treatment is restoring your health and happiness.