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

HAPPENINGS OF THE ..WEEK..

Queen Elizabeth arrived in France Tuesday with a wardrobe fashioned by the distinguished British dress designer, Norman Hartnell, to meet all the exigencies of a Royal visit. The Queen's wardrobe, previously assembled in many colors, has been done over chiefly in white following her recent bereavement. The Royal garments combine modern line with details reminiscent of costumes worn on State visits by former Queen of England, Hartnell having been particularly inspired by a pale blue gown which Queen Victoria took to France in 1885 and which is preserved in the British Museum. The designer is an authority on Royal historical costumes, a subject which he studied at Oxford.

On her first day in Paris the Queen appeared in a tailored ensemble trimmed with white fox and worn with a hat of the same color ornamented by a large white bird.

At the Versailles luncheon following a military review, Queen Elizabeth wore flowing white organdie with a wide, beribboned picture hat.

For the State banquet at the Elysee Palace, residence of the President of France, the Queen was attired in white satin glittering with flower-shaped pearls and paillettes.

On the evening of the gala opera performance, most brilliant of all the spectacles offered the visiting rulers, the Queen took her place in the Presidential loge gowned in a shimmering white satin period dress of the 1860's thickly embroidered with silver.

* * *

Twelve-year-old Princess Elizabeth, who did not accompany her parents on their visit to France, will be presented by the city of Paris with a carefully chosen library of French books considered ideal reading for a growing girl. It will be the first time Paris has ever bestowed such a gift on a royal child. Many of the great French classics were automatically ruled out in view of their inappropriateness for a girl of Elizabeth's age. On the other hand it was decided to avoid giving her a collection of children's books of doubtful permanent literary merit. The books finally chosen, it was explained, may be divided into two groups — one appropriate for a princess from her 13th to her 18th year, the other more suitable for reading in later years. The 20 books will furnish a permanent library on ancient and modern French culture.

* * *

The dance at Government House given last evening by the Lieut-Governor and Mrs. DeBlois in honor of Commander H. T. W. Grant and officers of H. M. C. S. Skeena was a brilliant social event. The guests including many out of the Province visitors, were charmed with the beauty of the old Colonial residence and the genial hospitality extended them.

* * *

Miss E. M. Heake, of Toronto, who is among the very welcomed annual visitors to the City, was hostess at a charming luncheon at the Canadian National Hotel on Wednesday, covers being laid for twelve.

* * *

Mrs. L. D. Murray, is visiting in St. Andrews, N. B., her old home town.

* * *

Mrs. A. H. Mould, of the Canadian National Hotel, gave a much enjoyed luncheon party for Mrs. Charles Monaghan prior to her departure Monday for her home in Ottawa.

Mrs. Benjamin Rogers Sr. and Mrs. Oscar McCallum, of Saskatoon, were joint hostesses entertaining at a smart luncheon at Mrs. Jaynes home in Keppoch, on Wednesday in honor of the popular young bride, Mrs. William G. Rogers who is being cordially welcomed.

* * *

Dr. W. J. P. McMillan and Mrs. McMillan have as their guests at Keppoch Mr. and Mrs. J. D. Moulder and daughter Miss Mary Lou of Buffalo, N. Y.

* * *

Miss Annie Watson is leaving Monday on a short visit to Boston before joining her mother at her summer cottage at Cape Cod.

* * *

Mrs. Charles Coles was hostess at a most enjoyable musicale at her pretty home Tuesday evening in honor of her cousin, Mrs. Matheson a gifted musician of Sydney who was her holiday guest

* * *

Mrs. Mary M. Lean, has returned from a delightful month's visit with her daughters in Toronto.

* * *

Miss M. Wilkinson and Miss B. Craig, of Montreal, arrived Saturday night on their first visit to the Garden Province. They are spending a delightful holiday at Stanhope Beach Inn.

* * *

The rose, national English emblem, is a heavy favorite for floral dress and hat trimmings in Paris just now in view of Their Majesties' visit.

* * *

Mrs. H. A. Richardson, of Toronto, who is summering at Georgetown, is spending a few days in the City, guest at the Canadian National Hotel.

* * *

Mrs. A. A. Bartlett is holidaying at Gregor's Hotel, Brackley Beach.

* * *

Rev. Canon Haslam who has been taking the service in St. Pauls Church has gone for a short visit to Toronto.

* * *

Mrs. W. S. Stewart, is spending a few weeks at Brackley Beach.

* * *

Mrs. Noel DeBlois entertained at her summer house in Keppoch Tuesday at a prettily arranged luncheon for her sister, Mrs. E. S. Storey of Baltimore.

* * *

Mrs. (Dr.) F. E. Smallwood, entertained very pleasantly at a delightful afternoon tea at the Canadian National Hotel Tuesday for home and visiting friends.

* * *

After a brief holiday Mr. H. Ronald Stewart left Monday on return to Ottawa.

* * *

Mrs. (Dr.) I. J. Yeo, is spending several weeks at Stanhope Beach.

* * *

Rev. H. P. and Mrs. Charters, and son Alan, of Toronto, are holidaying at Westview Lodge, North Tryon. Mr. Charters is Rector of St. Cyprian's Church, Toronto, and Chaplain of Christie Street Military Hospital.

* * *

Miss Gladys Salmon, of Ottawa, is visiting her sister, Mrs. Roy Ings in Port Hill.

* * *

Mr. and Mrs. Walter W. Baker, motored to Fredericton, N. B., for old Home Week, the guests of Mrs. Baker's father, Mr. H. E. Harrison.

* * *

Mr. and Mrs. Ray Praught, have as their guests Mr. and Mrs. Norman Mortimer and daughter Miss Norma of Brighton, Mass.

A Morning Smile

THOSE DISHES

"Why do you want such a big sink?" asked the plumber.

"Well," explained the man who was building a new house," when my wife leaves in the summer, she's generally gone for a month."

FROM MISSOURI

One day Mark Twain arrived in a Canadian hotel, and glanced over the register, took note of the signature of the last arrival:

"Baron..... and valet."

Twain signed, and when the clerk looked at the register this met his eye:

"Mark Twain and valise."

* * *

Miss Janet Horne, Summerside, was among the out of town guests at tea shower given last week by the Misses Marguerite and Germaine Merchant, of Sydney, in compliment to Miss Astrid ("Toot") Buckley whose marriage took place last Saturday.

* * *

The Princess Elizabeth and Princess Margaret Rose paid a surprise visit to London Zoo a few days ago, accompanied by several of their playmates as well as a lady-in-waiting, a nurse and a governess. The penguins, those birds of serious mien and quaint appearance, seemed to interest the children most of all and they spent a good deal of time watching them.

* * *

Mr. W McL. Clark, Secretary of the Canadian Chamber of Commerce, and Mrs. Clark have arrived from Montreal on their annual holiday to Brackley Beach.

* * *

The tea hostesses at the Golf Links this afternoon will be Mrs. C. H. Beer, Mrs. T. W. L. Prowse, Miss Bessie Beer, Miss Doris Prowse. Miss Joan Winchester. As the Provincial Championships are being played the Summerside men come to Charlottetown and our ladies go to the Western Capital.

* * *

Mr. Lucas R. Allen, of Summerside, was receiving the congratulations of his friends Sunday on the occasion of his 60th birthday.

* * *

Hon. James P. McIntyre, Minister of Public Works, celebrated his 55th birthday on Friday.

* * *

Mr. and Mrs. Roy Cromwell and little son Billie of Patterson, N. J. arrived in the city by car yesterday for their annual holiday visit.

* * *

Mrs. J. P. Gordon and son Mr. John Gordon arrived home Thursday from a holiday spent in the White Mountains.

* * *

Mrs. Bessie Spencer and daughter Shirley of Toronto, are the guests of Mr. and Mrs A. C. Sinclair, Brighton.

* * *

Home friends will be interested in the engagement announced this week in Owen Sounds, Ontario, of Miss Catherine Frances Cameron, elder daughter of Mrs. Cameron and the late Mr. Colin Stewart Cameron K. C., ex-M. L. A. to His Worship Mayor Alan Simpson Stewart, son of Mr. and Mrs. W. A. Stewart of this City, who are leaving next Saturday to attend their son's wedding. Miss Cameron, who has visited Charlottetown, is very popular in Sydenham Club and Golf Club activities. In 1936 she held the ladies tilte of Owen Sound Golf and Country Club. Mr. Stewart went to Owen Sounds about five years ago to practise law and since then has assumed the lead in municipal life. Their marriage will take place on Aug 6th.

* * *

Mr. and Mrs. Torrington, of New York, are being welcomed at Gregors, Brackley Beach as summer visitors. Mr. Torrington is a son of the late Dr. Torrington of the Toronto College of Music who is so kindly remembered.

* * *

Mrs. Charskee and her mother, Mrs. Davies are meeting many friends during their holiday visit to Brackley Beach.

* * *

Miss Marie Arsenault entertained at a jolly dance on Wednesday in honor of her cousin Miss Josephine Gallant, of Boston, who has been spending her vacation in the city the guest of Mr. Justice A. E. Arsenault and Mrs. Arsenault.

* * *

Mr. Mordy, Manager of the Canadian Bank of Commerce, Ottawa and Mrs. Mordy are stopping at Gregor's Hotel, Brackley Beach.

* * *

Mrs. Alexander Coughlan was at home to her friends for the first time since her marriage Wednesday afternoon at 3 Bungalow Place, Brighton. The drawingroom was beautifully decorated with Delphinium and Sweet William and the dining room with roses. Receiving with Mrs. Coughlan was her mother, Mrs. George H. Harper. Mrs. J. E. Bell poured tea. Those who assisted in serving were Misses Mildred Thomson, Anna Rogers and Mrs. Frederick Roper. The guests were ushered to the dining room by Mrs. Wendal Wood, while Miss Helen Crosby attended the doro.

* * *

Dowager Queen Marie, ever a colorful figure in life, saw to it in death that her funeral should be no drab affair. King Carol and other members of the royal family were astounded when Marie's will was opened and read Tuesday in Bucharest, Rumania, for it expressed this wish: That during the period of court mourning, the ladies should wear dress of dark violet —Violet Cardinale—instead of the customary black. It was also learned that King Carol has invited his estranged brother, Prince Nicholas, to return to Bucharest for the funeral. The younger prince, who married a commoner and was allegedly mixed up with the Fascist Iron Guard, has been living in Paris with his wife.

(Continued on page 13, Col 8)

AFRICAN PYGMIES MAKE HIGH JUMPS

(Canadian Press)

CALGARY, July 20—Economic depression is unknown to the Central Africa pygmies, Rev. Howard Bigelow, for the past nine years a missionary in Belgian Congo, said here.

The pygmies average only four feet in height. They gorge for several days on antelope and elephant meat, then subsist for a period on roots and herbs.

Dorothy Dix's Letter Box

Don't Enter a Loveless Marriage! The Time Will Come When You Will Find Your Real Mate, and Then You Will Regret Your First Trip to the Altar

Dear Miss Dix—A certain young lady has been magnanimous enough to show me that she loves me, and, although I like her tremendously and have a profound respect for her, I do not love her. I have told her this, but she wants to get married anyway. I am not in love with any one else, never have been, and can't think of any one I would rather have for the mother of my children than her. But I am in a quandary. Should I marry this girl because she loves me and wishes to, or would I be doing her an irreparable harm by marrying her without loving her? I am quite convinced that marriage is fundamental and that it affords one a vitally necessary objective as well as a sense of security, but life is such a long time to live with a woman whom you merely like that I am a bit doubtful and hesitant about trying it. What do you think?

FRANK.

Answer:

I think that love is the only thing that justifies marriage, the only thing that makes it even tolerable, and that any man or woman who goes into it for any other reason whatsoever except feeling that he or she cannot live without the party of the other part is simply courting disaster.

For marriage requires so many sacrifices. It calls for self-abnegation; it crucifies many tastes; it demands the change of so many habits; it brings two people into such close companionship with each other that it takes the miracle of love to gild it and make it worthwhile and to turn all of its drawbacks into pleasures.

A man gives up much when he marries. He gives up his freedom. No longer is he at liberty to roam, to engage in flirtations with pretty girls, to spend evenings with his men cronies. He must punch the home timeclock. He must spend his evenings at his own fireside. This is no hardship to him if he loves his wife. He does not crave the society of other women if he thinks his wife the most beautiful and attractive woman in the world. He is content to go domestic if he finds companionship and entertainment at home.

When a man marries virtually everything he makes goes to the support of his family. He can no longer spend his money on himself and indulge himself in the many luxuries he has enjoyed as a bachelor. Well, and good if he loves his wife enough to prefer dolling her up to buying himself new golf clubs, but a hardship that makes him sore if he regards her as merely a parasite and begrudges every nickel he has to spend upon her.

Many men are flattered into marrying women they do not love by the women's devotion to them, but it is always a mistake for both parties. It brings happiness to neither, because the woman who is married to a man whom she knows doesn't love her eats her heart out in bitterness and wears herself out at the impossible task of trying to light a fire without kindling. The woman who has no allure for a man before marriage has even less charm for him after marriage

Nor is the man happy in a loveless marriage He is restless and dissatisfied because marriage hasn't brought him what he desired. He compares his wife invidiously with every attractive woman he meets, and possibly without knowing it or intending it he is always seeking his mate. And generally he finds her when it is too late to bring anything but tragedy to him and his wife and the "other woman". In these days when every man is thrown in society and business into close contact with young, clever and pretty girls, he needs the protection of his love for his wife to keep him from temptation, so it is a hazardous thing for any man to marry a woman for whom he has merely a lukewarm liking and respect.

Don't think you are doing any girl a kindness to marry her just because she has set her heart upon you. It is the greatest cruelty you could inflict upon her. Keep away from her and give her a chance to get over her infatuation. She will recover and marry some man who will adore her and cherish her instead of merely enduring her.

* * *

Dear Dorothy Dix—I am wrestling with the problem of a philandering husband. If I relinquish all my rights as a wife and make a star boarder of him, as you suggested in a recent article, am I not helping him along in his degradation? Am I not a quitter, as he is? Is he entitled to the comforts of a home and an atmosphere of decency for the time which he may choose to spend there if he does nothing but pray for it? How about the influence on the children of a father who does exactly what he pleases? Do these men who take so lightly their family obligations ever come back, having learned their lesson?

A READER.

Answer:

The problem of the philandering husband is one that no wife can settle without heartbreak, no matter what course she takes. Her choice is the choice between evils, and I think that she makes the better one in a case where there are children when she decides to keep her home together at any cost to herself.

If a husband has broken his marriage vows and been unfaithful to his wife, that's that. She can't undo the wrong that has been done her, but I do not see how she helps him along in his degradation by living under the same roof with him and thereby keeping her home together and putting up a show of family unity to the world.

She keeps her children from having their lives disrupted by being torn between their parents and forced to espouse one side or the other. She keeps their name from being dragged through the scandal of divorce. She gives them a better chance in the world than they would have if their mother and father separated.

I do not think that the woman who does this is a quitter. I think she is a heroic soldier in the battle of life who stands at her post and fights to the death to defend her children and save her home.

And very often she wins out. For in thousands of cases a man's infatuation for some pretty young women passes and he returns from his wanderings to his wife a chastened and wiser man who is never even tempted to roam again. As long as you have your husband under the same roof with you you have a hold upon him, but if you turn him out of the door you have lost that and you send him to the "other woman."

Dear Dorothy Dix—I am going with a man who tells me he loves me and some day wants to marry me, but says we have lots of time to marry in. He is 36 and I am 34. Do you think that there is no hurry about us marrying?

MISS S.

Answer:

I think a man of 36 who is still dilly-dallying about marriage and putting it off never intends to marry at all and that there is no use in your waiting for him. You don't want to arrive at the altar on crutches.

DOROTHY DIX.

BOOKS / ART / MUSIC

(By F. R. H.)

New July and August books include: "A Day of Battle" an historical novel by Vincent Sheean ... "Across the Frontiers" a survey of world affairs by Philip Gibbs ... "The Doomsday Men" a fantastic adventure mystery by J. B. Priestley ... "The Spanish House" by Lady Eleanor Smith ... "Spring Always Comes" by Elizabeth Cambridge, author of "Hostages to Fortune" ... "Spring Always Comes" is a story of English family life, called a perfect summer novel ... "Snow White and the Seven Dwarfs" translated and illustrated by Wanda Gag ... "Scoop" a new novel by Evelyn Waugh ... "The Impregnable Women" by Eric Linklater ... "Pray For the Wanderer" by Kate O'Brien ... "The Long Valley" a collection of stories by John Steinbeck ... "Growth of a Man" by Mazo de la Roche— not another Jalna book but an entirely new venture in the novel field with the locale of the story still in Canada ... "The Horse and Buggy Doctor" by Arthur E. Hertzler — Book-of-the-Month Club and Editor's choice for July.

The three "dark horses" of last month — "Young Man with a Horn" by Dorothy Baker, "Kindling" by Nevil Shute, and "My Son, My Son;" by Howard Spring —have all come through as best sellers.

Booksellers report that "The Yearling" by Marjorie Kinnan Rawlings, now the first of the best sellers, is still building up sales. At first, booksellers were wary of this book as they thought it too fine to be widely popular. It is now considered a book that should live beyond our time.

There has also been a good deal of argument about "Young Man With a Horn" by Dorothy Baker. Some reviewers say it is good, some say it is great, some say it is not a true picture, etc. Still others say, "who cares? ... It is pretty close to perfection in its kind."

Present best sellers in England:
1—"Insanity Fair" by Douglas Reed.
2—"Science for the Citizen" by Lancelot Hogben.
3—"The Arts" by Hendrik W. Van Loon.
4—"Scoop" by Evelyn Waugh.
5—"Across the Frontiers" by Philip Gibbs.
6—"Britain and the Dictators" by R. W. S. Watson.
7—"Gone With the Wind" by Margaret Mitchell.
8—"News of England" by Beverley Nichols.
9—"The Rains Came" by Louis Bromfield.
10—"Northwest Passage" by Kenneth Roberts.
11—"Count Belisarius" by Robert Graves.
12—"Lapland Journey" by H. Sutherland.
13—The Bible Designed to Be Real as Living Literature, edited by Ernest S. Bates.
14—Guide to the Philosophy of Morals and Politics by C. E. Joad.

Home Service

Dance Your Way to Social Success

Do the Correct Ballroom Shag

Are you a jitterbug? Have you lost your heart and feet to "swing"?

Even at a formal dance, it's not necessary to wait till everyone's doing the shag. Feel free as a bird to introduce it whenever you like.

But remember, the ballroom shag is a bit different from the kind danced in the Big Apple.

For the sake of lightness, dance high on the balls of the feet. For greater freedom, keep a little distance from your partner. Don't swing feet out and around but try to get as smooth an effect as you can.

Practice the double shag, shown in the diagram: (1) Step on left foot. (2) Hop on left foot, touching right toe back of left foot. (3) Jump lightly to right foot. (4) Hop on right foot, touching left toe back of right foot. (5) Take small light jump to left foot. (6) Small light jump to right foot.

Learn shag variations from directions and diagrams in our 32-page booklet. Dance party ideas. Contests.

Send 20c in coins for your copy of Successful Dance Parties to the Guardian Home Service, Address. Be sure to write plainly your Name, Address, and the Name of booklet.

Name

Street Address

City Province

The Housewife And Her Activities

HOLIDAYS

At this season of beauty unbound,
It is good to be free,
Where the plover follow the plough
And a breeze like the sea
Tosses its treasures
Of sweetness and fairy-like sound
To a vagrant like me.
To the hills, to the hills I will go,
For they call me to come
With beckoning fingers of light
From the fields of the sun;
And memory undying shall call
When the oracles frown,
And I sit looking out on the bricks
In the din of the town.

—Robert Ellis Key.

Pastel corduroy swaggers are chic when worn over cotton evening frocks. They also can be worn in daytime, and they are washable, which makes them a practical buy.

Rose-colored lenses are being used in sunglasses, enabling the wearer to have a happier outlook on life and at the same time protecting the eyes from the glaring sun.

Rough white and natural straw hats with streamers seem to be the choice of the younger set.

It is predicted that the open-toe shoe fashion will carry over into the early fall shoes.

Colorful chiffon evening capes are worn over black evening dresses of satin crepe.

This year's linen washable bags feature a one-initial, embroidered monogram.

LET YOUR HERO CHOOSE

It's perfectly safe to encourage your hero to make your choice of perfume for you. And it is the wise girl who will take whichever fragrance he selects and like it, says M. Wm. D. V. Jequier. Paris perfumer, who is making an extended visit in the United States.

"Men have keener noses than women, and are very good judges of which scent suits a woman's personality best," declares this expert.

APPLE DESSERTS

Apples are adaptable fruit, and the use of different flavorings help to lend plenty of variety. Old-fashioned apple-cake can be made the Swedish way with the cooked fruit between lawers of paste.

An excellent open tart is made by covering the pastry with cooked drained apples, then with orange marmalade mixed with crushed macaroons, and bake. The Dutch edition of the tart is also worth trying. Line a well-greased shallow tin with a thin layer of suet crust. Cover with appled, mixed with brown sugar and a little lemon, and add another layer of crust. On top put 2 or 3 tablespoons golden syrup, and a sprinkling of brown sugar. Bake until the top is dark, crisp and brown.

Baked apples can be filled with prunes, dates or raisins, almond paste or jam, or pieces of preserved ginger. Apple dumplings can be stuffed with jam and covered with puff paste or almond paste. Crusted apples are first peeled then brushed with eggwhite. Fill the centres with apricot jam, roll in a mixture of breadcrumbs, sugar and ground almonds and bake in a fairly hot oven.

GOLD TASSELS ARE VERY NEW IN NEW YORK

For personal adornment, heavy antique gold is one of the most important fashion items of the season. One Fifth Avenue shop introduces solid gold old-fashioned tassels on heavy gold chains. Wear them with your tailored suit, a cluster of tassels fastened on the lapel of your jacket. Or wrap the chain about your wrist with the tassels hanging in a group or at intervals. Long gold tassel earrings are new, too, and tiny gold tassels to attach to your charm bracelet.

LIGHTING LAWN MOST EFFECTIVE

Even though the terrace or lawn may be flood-lighted at night, walks and steps leading to these areas are seldom adequately lighted. The shadows cast by shrubs and planting along walks and those cast by the steps themselves make it difficult to avoid accidents. Rough brick or stone paths and stepping stones are particularly dangerous.

Where necessary, place along the walks and steps low round posts, one and one-half or two feet high holding lights shaded so that the light will shine directly on the walk and not up into the air.

Two narrow rectangular posts can be placed to form an angle and a narrow tubular light bulb placed in the angle. Across the top of the two posts, screw a wooden or metal disk of sufficient width to prevent the light from shining upward into the eyes of a person walking along the path. Metal in round or angular shapes may also be used as standards for the lights.

The small posts may be painted to harmonize with the other garden furnishings or the house itself or they may be painted to make them inconspicuous in the daytime.

These low lights can be used to add to the attractiveness of the garden by accenting particular features, and at the same time will add greatly to the safety and ease in the use of the garden.

How Can I??

(By ANNE ASHLEY)

Modern Etiquette

(By ROBERTA LEE)

Q. How can one acquire the art of listening?

A. By earnest concentration on what the other person is saying. One should never allow his attention or glance to wander to another person or to another part of the room.

Q. Where does the woman guest-of-honor sit at a formal dinner?

A. At the right of the host.

Q. Are slacks suitable to wear on the beach?

A. Yes.

Q. How can I overcome the unpleasantness of taking a particular medicine?

A. When difficulty is experienced in taking a dose of medicine try placing a bit of alum in the mouth for a moment before taking the medicine. It will usually overcome any unpleasantness.

Q. How can I quickly and effectively clean the bath tub, wash bowl, or other porcelain articles?

A. By using half of a lemon rind.

Q. How can I add a more delicious flavor to roast lamb?

A. Add several quarters of apples to the lamb, and it will impart a delicious flavor.

FASHION GUIDES FOR THE HOME DRESSMAKER

A perfect all-occasion dress with soft neckline that gives it such feminine charm. It is made of a crisp rayon and silk print in a new looking pastel back ground. It is delightfully cool for in or out of town....nice for tea on the terrace, for bridge, luncheon and informal summer evenings for dining and dancing. It's easily made and at a low price that won't strain your budget. Other attractive materials for its development are hopsacking, linen, crisp sheer rayon print, etc. A step-by-step sewing instruction chart accompanies the pattern.

Style No. 2670 is designed for sizes 12, 14, 16, 18, 20 years, 30, 32, 34, 36, and 38-inches bust. Size 16 requires 2 7-8 yards of 39-inch material.

Send fifteen cents (15c) in stamps or coin (coin preferred) wrap coin carefully, address to Charlottetown Guardian giving:

Style No. 2670 Size..... ... .

Name

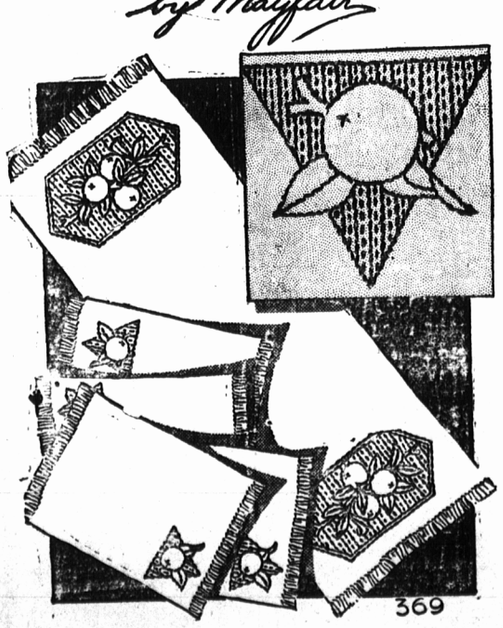
Street Address

City Province

Do not be afraid to scrub the face with a complexion brush. It arouses the circulation as well as removing the dirt. Dash on cold water after scrubbing and massage with cream, removing surplus. You're ready for your make-up. At night, after a thorough cleansing, use a tissue building cream, allowing some to remain on all night.

Gayly Embroidered Breakfast Set

by Mayfair



MAYFAIR NO. 369

This lovely embroidered set is designed to make your breakfast or luncheon table as bright as a sunny summer morn. Heavy linen or cotton crash is the material used in either oyster white, natural or pastel shades. Also lovely in solid red, green or dark blue fabric worked in white embroidery. Only running and outline stitches are used for the design. The cloth and napkins may be square or oblong as illustrated. An overcast stitch secures and finishes the fringed ends. A delightful set for a gift or for your own home and made almost "in a jiffy."

The pattern includes detail chart, cutting pattern for the design, color suggestions, and complete instructions for making and finishing breakfast set.

For complete pattern and instructions for all of these designs, send 20 cents in stamps or coin (coin preferred) to The Charlottetown Guardian Needlework Department.

Print your name and address plainly

Use this coupon
To The Charlottetown Guardian
Needlework Dept.
DESIGN NO. 369

Name

Street Address

City Province

THE COOK'S CORNER

PINEAPPLE GARDEN BASKET

(1 Serving)

One half small ripe pineapple,
1 tablespoon cubed apple.
1 tablespoon shredded cucumber
1-4 green pepper cut in long thin strips.
1 tablespoon broken orange pulp.

Scoop out centre of pineapple and shred fruit. Mix with all other ingredients and lightly refill the pineapple shell with this refreshing mixture. Serve with a light French dressing or with a light sour cream dressing.

HOLIDAY LETTUCE BOWL

(4 to 6 servings)

1 tangerine or orange
2 cups chopped apple
1 cup seedless grapes
Iceberg lettuce to suit
2 tablespoons salad dressing
Cream
Candied ginger
10 maraschino cherries

Mix the apples and grapes with a little mayonnaise thined with cream. Place a large spoonful on lettuce leaves on salad plates. Arrange sections of orange or tangerine cut in half lengthwise at the base of each mound. Top with a spoonful of salad dressing thinned with cream. Sprinkle generously with chopped candied ginger and cherries.

STUFFED FRESH FIGS

(Serves 4 to 6)

Eight quick-frozen figs
1-4 cup coarsely chopped walnuts
1-2 package cream cheese
Enough cream to soften.

Thaw figs. Cut down with sharp knife to form 4 petals. Mash cheese smooth with cream and add chopped nuts. Have the consistency smooth and moist. Place a little in centre of each fig. Chill and serve on a tray covered with green leaves.

CRABMEAT SALAD

1 tablespoon gelatine
1-4 cup cold water
1 cup pineapple juice
1 lemon (juice)
1 can crabmeat
1 cup white cream or cottage cheese
1 cup whipping cream
Pinch of salt

Soak gelatine in cold water. Dissolve in hot pineapple juice. Add lemon juice. When chilled and partially set mix in crabmeat and fold in cream, whipped and blended with the cream cheese. Pour into moulds. Unmould and serve on slices of pineapple. Garnish with sections of grapefruit.

Household Scrapbook

(By ROBERTA LEE)

Black Specks on Silver

The small black specks that appear on silver are caused by the chemical action of salt on the silver. These may be removed by any cream silver polish, if not eaten too deeply into the metal.

Caning

Jars for canning should have new rubbers every year. Using an old rubber may waste both the contents of the jar as well as the time spent in canning it.

The Electric Fan

The noise caused by an electric fan will be greatly lessened if the fan is placed on a folded Turkish towel before it is started.