

Woman's Realm Social and Personal Fashions Literature

Dorothy Dix Says—

MOTHER PLOTS OWN REWARDS Children Will Show Respect, Consideration Through Life If Trained To When Young

DEAR MISS DIX—My mother is a widow 70 years old and makes her home with a single daughter. My mother is forced to earn her living by working on a farm hand nine hours a day six days a week. She comes home at night and has to wash the dishes and clothes and do the ironing and cleaning after working all day in the fields, while sister sits and smokes and rests.

Mother has a divorced daughter who is in business in a distant city. She comes home every week-end with a lot of fine new clothes, but she only pays my mother \$3 a week for board, room and laundry of her 14-year-old son. She earns plenty of money, but she never makes Mother a present or gives her any decent clothes.

Miss Dix, have you ever heard of two girls who are as heartless as these to their poor old mother?
HEARTBROKEN SON.

MOTHER SHOULD BE FIRM
ANSWER—No, I never have heard of a more pitiful tale of the ingratitude of children, but I think your mother's head must be as soft as her heart if she lets her daughters impose upon her the way you say they do.

If she is able to hoe potatoes and plow corn, why doesn't she strike out and get herself a job where she won't have to add housework for a sense, doesn't she make her prosperous daughter pay a decent board for her son? Why couldn't she possibly feed a 14-year-old boy in these days of food rationing on \$3 a week?

Somehow I don't get very fearful over ungrateful children because I treat them as if Mother and Father bring their children up to show respect and a consideration and to shoulder their part of the family burden. They do it as long as they live. They don't try to enslave their parents.

Mother writes her own price tag, and she is either the queen of the home, or its best of burdens.

I don't wonder, Heartbroken Son, that you resent the way your sisters treat your mother, but what are you doing about it? Are you helping Mother? Do you send Mother a check every week? Or do you just weep over how hard-hearted your sisters are to her? You know, she is just as much your mother as she is theirs.

DEAR DOROTHY DIX—I am married to Mama's boy who frankly tells me that his Mother and his sister come first with him. Before ever Mother needed it for taxes, and that I had better ask my family for the baby's clothes.

His Mother tells me that she reared her son for herself, not for me, and that I will never get him, no matter how much I am married to him. I stood this as long as I could and then I left him and got myself a job.

Now he is in the army and seems to have improved some and we are on writing terms. I am wondering if he will ever change. What do you think?
BEWILDERED WIFE.

MAMA'S BOYS SELDOM CHANGE
ANSWER—I doubt it. My observation is that Mama's boys always stay Mama's boys to the end of the chapter, and the wife always plays second fiddle. I strongly advise you to hold on to your job. You will always need it, because by the time he gets through paying Mama's and sister's bills there will be nothing left for his wife and children.

DEAR MISS DIX—Should the effie received at a wedding shower be returned when the engagement is broken? And what about the gifts the boy friend gives for birthdays and Christmas?
PUZZLED.

ANSWER—Look up the subject in your Emily Post. It seems to me that whether the gifts are returned or not depends upon how valuable they are. If they are just handkerchiefs and stockings or something like that, I think the girl might keep them as a consolation prize. But, of course, a pair of rubies would rank along with a tiara or solid silver.

A Job Only You Can Do

Price Control Questions And Answers

Questions and Answers on Price Control will appear in The Guardian as a regular feature each day. The questions are those which have reached the Wartime Prices and Trade Board from housewives in this region. The answers are provided by the Board Readers. Persons who have intelligent questions to ask on price control are invited to send them in writing to the Women's Regional Advisory Committee of the War Time Prices and Trade Board.

Q. I wish to obtain spare parts for my tractor. Could you tell me if I have to have a permit to do so?
A. No. There is no rationing of repairs for farm machinery.

Q. When farmers wish to purchase a spring-tooth harrow, diamond harrow or flexible harrow, is it necessary to have an application approved and a permit issued for it?
A. No. This is not necessary.

Q. I heard that new wooden extension ladders could not be purchased without a permit. Is this so?
A. New wooden extension ladders and new wooden step ladders over seven feet in height may not be purchased without permission from the Board. They are issued only to essential users.

A Morning Smile

A MARTYR

"Your husband is a martyr to dyspepsia, I believe."
"Not exactly," replied the long-suffering wife. "His stomach is all right, but I'm the martyr."

The old countryman sent his young son to the village shop for a can of tobacco, giving him sixpence. He waited. Years passed—and more years. He still waited. Then one day a magnificent motor car pulled up beside his humble cottage door, and out stepped a prosperous-looking man.

"Well, dad," he boomed, "I went to America, worked hard, and I guess I'm a millionaire now."
"Maybe," retorted the old chap curiously, "but where's my boy?"

"The son produced a packet from his pocket.
"Here it is, dad," he said, "but it's deader now. You owe me eighteen-pence."

Living & Leisure The Woman's Realm

The hills ahead look steep and upon the ear like the echo of a vanished world. — James Anthony Froude.

But as we near them, level grows the road. We find on every slope, with every load the climb is not so steep, the top the hills look harder than they are. There never comes a hill, a task, a day, but as we near it, easier the way.

Fresh apple sauce is good over baked molasses cake or gingerbread.

The use of cosmetics can be traced to 5000 B.C.

Nicotine serves an important role in insect control because it has the unique properties of being a contact poison, stomach poison and fumigant.

Alaskan flowers are nearly all white or yellow, and blue or pink blossoms are exceptions in this northern land.

Constantine the Greek organized the seven-day week as a calendar division.

TUNIC STYLE NEW
NEW YORK—The tunic is one of the new fashions women will enjoy this season. The British soldier calls his fatigue coat a tunic. To the ancient Romans the tunic was a form of undergarment tucked at the waist, worn by men and women alike. It is from this costume that the modern tunic takes its cue. It is a wristlength or longer blouse, slimly belted. You'll see it worn for street and dress. A new interpretation of the slim silhouette. The tunic is one expression of the unit.

An aeroplane shipment of 10,000 bees to Fairbanks, Alaska, from Seattle, Wash., successfully completed, was made to aid the colonization of Alaska's increasing farm crops as well as to produce local honey.

Beauty is rather a light that plays over the symmetry of things than symmetry itself.—Plotinus.

Between us and the old English there lies a gulf of mystery which the nose of the historian will never adequately bridge. Only among the aisles of our cathedrals, only as we gaze upon their silent figures sleeping on their tombs, some faint conceptions float before us of what these men were when they were church bells, that peculiar creature of mediæval age, which falls

Resin tape can be used to mend tears in cloth and lighter materials, says the consumer branch. Cut to fit the tear with care. The tape is pressed for a few minutes and the job is done. For patching heavy material such as trousers and rain coats it is suggested that a matching piece be taken from a seam or hem and then set in with the tape.

A well-beaten egg yolk added to plain white sauce just before it is golden brown, or fish, asparagus and cauliflower.

Two egg yolks will thicken one cup milk for custards or replace one whole egg for both purposes. When egg yolks are used for dark chocolate or spice cakes they give a richer, finer texture. Diluted with water, yolks can replace whole eggs for eggings and crumbling cutlets, patties or fish.

To hard cook egg yolks, drop unbroken into boiling salted water, remove the sauceron from the fire, cover and let stand 15 minutes. Hard cooked yolks may be used at once or they may be stored in a covered container in the refrigerator. They are excellent for sandwiches or if pressed through a sieve, make an attractive garnish for salads.

For a luncheon dish that's different, serve hard cooked egg yolks on toast with a cream to which chopped parsley has been added generously. Allow three yolks for each serving.

Washing is a trying work this morning and it had become very warm by the time I spread the clothes to dry. I did consider washing the wool and then having neglected the time for the inclination I shelved it for a later date. Fortunately before the sun had cooled and Jeanie to the field to help with the hoeing this morning. Indeed, before James went away this morning he said with looks in his eyes: "All the women are helping out with the hoeing this year." He

They returned tired from the hoeing. Jeanie finds a rest for weary bones and muscles in the old-arm chair. As we await the news, from the window, I see through the leaves of the trees, the moon revealing the beauty of our Island Province. The news is beginning to come in now. Speaking of the weather in connection with bombing operations: "There was a full moon tonight and it is in all its glory here—But I must listen."

Until tomorrow — Diary—Good-night.

Dry beans are an excellent source of iron, phosphorus and calcium.

Ellen's Diary

By An Island Farmer's Wife

My trip to the city, must have been too trying for me. When James called me to assist him in carrying the cream-can to the road this morning I never heard him. I was far away in another land, I think, the land of dreams. Then I saw some favorite member of the family, rather rudely interrupted my wanderings and quickly my duties were once more thrust upon me and I was up, a bit slower probably, and down to the kitchen to begin my day's work.

Fard, himself, has been off duty for a short time. He is as Aunt Kitty Mahoney would say, "The most misfortunate" of dogs. I can not understand exactly how it happened. Some favorite member of the family must have been absent for Fard was down across the road, where of course he should never have been. But then it wasn't to do proper thing for any out-driver to do to run the sweet peas, a poor dumb creature and leave him helpless and in pain in the gutter of the road. There he was found later in the evening and carried to the barn where he lay helpless for days. One hip was injured rather badly and he still makes his way uncertainly although the soreness must have left the sweet peas. Presently he will be his old happy self again accompanying us joyfully over the farm as interested in our doings as if he were taking hand himself. For Fard is a good dog.

James went away shortly after breakfast to hill potatoes at Rob's. Before he left, and approaching the subject in a round-about manner, he asked him if he could find time to do a turn for me. Perhaps it was because I seemed like a stranger today after my peregrinations yesterday, that he at once assented. He and Jock stretched the wire for the sweet peas, and I brought it strongly to stout stakes. There were two matters, I was becoming a little touchy about. One of them was settled, for this year this morning. The other was settled yesterday, for I well until the article in question goes finally in shreds and tatters—for Jock bought the City yesterday. Last Thursday to the City yesterday. Thursday it was, during my visit "home". I had to enter a store in the village nearby, and the assistant showed a man's summer cap. The saleslady said: "That cap is very nice. Did you get that cap yet?" "That I wasn't sure of the size, James as he waved "Good-bye" on his way to Rob's this morning.

It was quite warm this morning but as I was obliged to make up for yesterday's "lost" time I went to work at the week's washing. I had neglected, so that I might not be too tired on my trip to the city, that I was to wash the sweet peas. Considering that "Romney" was built in a day, I am usually unburdened, I can tell me of my holiday which was both pleasant and profitable and included a day morning with her "me" and her man in air-force blue. After the line she went to the garden, familiar trails. Sisters and a brooding of course and the newest one whom she tells me is a fine lad and very bright considering his tender age.

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Until tomorrow — Diary—Good-night.

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HAM RECIPES



Ham, one of the most nutritious of meats is one which lends itself to a variety of tasty dishes. It will take spicing and seasoning to a greater degree than other meats and is consequently almost sure-fire when something is needed to perk up a disinterested appetite. The three ham loaves and the patties given here are easy to prepare and will be well received when the family wants "something different" for either luncheon or supper. Try them.

Boiled Ham Loaf
Fill a long narrow cloth bag with meat mixture, packing so that loaf will hold together. Tie with string. Place on a rack in boiling water to cover and cook about 1 hour. Vegetables may be cooked in liquid after meat loaf is removed from rack.

Upside-Down Ham Loaf
Sprinkle bottom of loaf pan with meat mixture, packing so that loaf will hold together. Tie with string. Place on a rack in boiling water to cover and cook about 1 hour. Vegetables may be cooked in liquid after meat loaf is removed from rack.

Ham Ring Loaf
4 cups Corn Flakes
1 pound ground smoked ham
1-2 pound ground lean pork
1-2 pound ground veal
2 eggs
1 cup milk
1-2 teaspoon salt
2 tablespoons chopped green pepper.
Crumble corn flakes into coarse crumbs. Combine meats with eggs, milk, salt and green pepper; mix well. Add crumbled corn flakes and mix thoroughly. Pack lightly in ring loaf pan and bake in moderate oven (350 degrees F.) about 1 hour. Yield: 8 servings.

Ham Patties
Shape meat mixture into small patties; place in shallow pan and bake in moderate oven (375-400 degrees F.) about 30 minutes. Serve with broiled peach halves. Yield: 8 servings (16 patties).

Accessories Still Most Important
NEW YORK—Important as the dress are the new accessories you add. As white is flattering to most people, it is a good choice for hat, gloves and sometimes other accessories such as handbags and flowers. Pastels and brighter colors are used to good effect. Accessories must be formal if you want to add to the formality of the dress, but may be simple if you care to dress it down for daytime. Jewelry and flowers do a great deal to set the effect too, especially with the simpler frocks that are a perfect background for them. Wear your loveliest real or costume jewelry for late afternoon and evening, and be sure that the accessories are right with the jewelry as well as with the dress.

Army Well Supplied
In one week in the final stage of the advance of the British 8th army in North Africa, 3,000,000 gallons of gasoline and 8,000 tons of ammunition were delivered at the front.

You Women Who Suffer From Hot Flashes and Chilly Feelings
If you—like so many women between the ages of 35 and 52—suffer from hot flashes, weak, nervous irritable feelings, are a bit blue at times—when due to the functional middle age period of women—try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms.

Lydia Pinkham's Compound is made especially for women. For almost a century—thousands upon thousands of women—such as you—have reported benefits. Lydia Pinkham's Compound helps nature and that's the kind of medicine to buy. Just see if you're not delighted with results. Follow label directions.

Lydia E. Pinkham's Vegetable Compound

There's nothing that lightens your apron or your household duties any more than a perky and pretty apron with the bright sparkle of ric rac for trimming.

No. 3774 in medium size requires 2 1/2 yards 36-inch fabric, 6 1/2 yards braid.

Send 30 cents for PATTERN. Print your Name, Address and Style Number plainly. Be sure to state size you wish.

Address: Pattern Department, the Charlotte-Town Guardian.

Name _____
Street Address _____
City _____ Province _____

This War—Four Years Ago

By The Canadian Press
JULY 12, 1940—Royal Air Force bombed German naval bases at Kiel and Emden and other objectives in Germany. Two thousand refugees, mostly children, arrived in Canada on British liners. Marshal Petain as chief of state named head of French cabinet of 12 members with Pierre Laval as vice-president.

THE COOK'S CORNER

PLAIN PASTRY
2 cups sifted flour
1 teaspoon salt
2-3 cup fat
Method: Sift the flour and then measure it and sift again with the salt. Place in a bowl and take the fat from the refrigerator. Measure 2-3 cup of this and cut it into the ingredients with a pastry blender or with two knives—do not use your hands.
If you want a flaky pastry, cut in the fat until the mixture is in crumbs about the size of peas and if you want a crumbly pastry, cut the fat in until the mixture is like quite fine meal.
Now add the ice water, a small amount at a time, dribbling it over the surface of the crumbly mixture and tossing the mixture about with a fork. When the whole thing has been slightly dampened, press the dough into a ball and divide it into two parts. Do not handle the dough any more than necessary.
Roll out the dough on a lightly floured board or pastry cloth to about 1/4 inch thickness.

NEVER FAIL ORANGE CAKE
1/2 cup butter or shortening, 1 cup sugar, 2 eggs, 1 cup milk, juice and rind of 1 orange, 1/2 cup baking powder, 2 cups flour. Mix all ingredients well and bake at 350 degs.F.

BUTTER SCOTCH BREAD PUDDING
1 cup brown sugar
1 tablespoon butter
2 1/2 cups milk
2 slices bread
2 eggs beaten
1 teaspoon vanilla
Heat 2 1/2 cups milk in top of double boiler with brown sugar and butter. Soak bread slices in remaining milk in buttered baking dish. Beat eggs together; add milk mixture to eggs and stir until blended. Add vanilla and pour mixture over bread. Bake in slow oven for about 50 minutes or until done and lightly browned. Serve with milk or cream. Serves 6.

BEST WEAVERS
Synthetic textile manufacturers regard the spider's web as one of the higher types of filament weaving. City

PINEAPPLE DESIGN MAKES A BEAUTIFUL TABLECLOTH



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don't envy her
Romance Complexion!

Her Whipped Cream Lather facials will make your skin lovelier!

Barbara Stanwyck

First work the creamy lather in; rinse; pat dry. This beauty care leaves skin so smooth and soft!

YOU can make your complexion more thrilling, more radiant with the beauty care that guards Hollywood's Romance Complexions! Tonight start with Lux Toilet Soap Whipped Cream Lather facials. First thing you know he will be admiring your Romance Complexion!

9 out of 10 of Hollywood's Famous Screen Stars use Lux Toilet Soap

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