

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

## Happenings of the Week

Brightest of mid-Winter days with a hint of Spring in the strong clear sunshine, marked the weather conditions on Saturday afternoon for the second of the season's receptions at Government House, given by Their Excellencies the Governor General and the Countess of Bessborough.

Despite the snowfall earlier in the day, the skating rink at Rideau Hall was ideal for skating and members of the Minto Skating Club gave some clever exhibitions. At four o'clock Their Excellencies received at the entrance of the central reception room of Rideau Hall. Her Excellency wore a smart costume of emerald green with velvet turban to match with a dainty brilliant clasp at one side.

Lady Moyra was an attractive figure in lilac-of-the-valley green with felt hat to match. Mrs. Gordon Ives was in black with small black hat.

Loveliest of early Spring blooms were used throughout the entire residence. In the attractive rooms on either side of the main hall, quantities of the choicest of these flowers were used.

Tulips in bright tones of rose shading from pale pink to deep crimson, vied with the daffodils in all their fragile daintiness.

Particularly noticed were branches of lilacs with tiny white blossoms, Calla lilies were also much admired.

Dancing was enjoyed in the ballroom to the strains of an excellent orchestra. Tea was served in the racquet court, where buffet tables, arranged around three sides of the court, were adorned with brown wicker baskets of bright yellow daffodils.

About 800 guests were present, including many of the parliamentarians who are in Ottawa for the session.

Mr. and Mrs. Paul Murray entertained at Government House on Tuesday evening, the occasion of their tenth wedding anniversary. They were the recipients of good wishes for many happy returns of the day.

Mrs. Charles H. Robinson, 8 Greenfield Avenue was receiving the congratulations of her friends on Wednesday last when she had the honor of celebrating in excellent health her 92nd birthday.

Mrs. Noel DeBlois was hostess for the Monday night Bridge Club this week at her home 21 Water Street.

The Royal Edward Chapter I.O.O.F. had a most enjoyable bridge in their rooms last Monday afternoon.

Miss Helen Hopkirk was among the afternoon Bridge hostesses this week entertaining at the Cavendish Apartments on Wednesday.

Brief visits will be paid by the Governor General to Saint John, Quebec, Montreal, and Toronto, on his return journey from Halifax during the latter part of this month. His Excellency will go to Halifax with the Countess of Bessborough and their daughter, Lady Moyra Ponsombly, who are sailing on February 18 for England. Lady Bessborough and Lady Moyra will spend a few weeks in England. They will sail on the Duchess of York.

Mrs. C. H. B. Longworth entertained at bridge and tea on Tuesday afternoon at Hillhurst.

Mrs. Joseph Curran entertained at a prettily arranged tea at her home 40 Hillboro Street on Monday.

Mrs. Baker has as her guest at the Bank of Montreal Apartments her friend Miss Madge Smith of Fredericton, N. B., for whom she

entertained at the tea hour on Thursday and at Bridge earlier in the week.

Mrs. Sinclair and Miss K. Sinclair of Toronto who are visiting the former's sister Mrs. Waller, are being cordially welcomed by their many friends.

Regretful farewells were said this week to Mr. F. S. Wilkins who left Monday for Halifax to which city he has been transferred.

Their Excellencies the Governor General and the Countess of Bessborough have issued invitations for a reception at Government House on the evening of Wednesday, February 15, for the members of the Senate and their wives and daughters and the Members of the House of Commons and their wives and daughters and others of the official set at Ottawa.

The Misses Tait were joint hostesses at Bridge Thursday evening at Mrs. LeBaron Tait's pretty home.

Mrs. Ira J. Yeo was hostess at a most enjoyable luncheon bridge at the Canadian National on Tuesday.

On Wednesday afternoon Miss H. D. McCollum entertained at an afternoon Bridge for her friends.

On Thursday afternoon Miss M. Brown, Prince Street, entertained for her Bridge Club.

Miss Helen Wakeford was hostess for the Thursday afternoon Bridge Club this week.

Mrs. H. M. Simpson had a six table Bridge at the Canadian National yesterday which was a delightful affair.

Mrs. G. E. Henderson was among the Bridge hostesses this week entertaining on Wednesday and Thursday evening.

Mrs. E. T. Higgs was among the Bridge hostesses on Wednesday afternoon.

Daffodils and roses were used effectively in the drawing-room and also in the dining room on last Friday afternoon when Mrs. R. H. Shaw received for the first time since her marriage, at her new home, 6 Waterloo Street, Halifax. Mrs. Shaw was Miss Norah Cameron of Charlottetown, and looked very charming in a smart afternoon gown of white crepe. She was assisted in receiving by her mother, Mrs. J. E. Cameron of Charlottetown, who wore black crepe, and Mrs. L. E. Shaw of Wolfville, who wore black lace. At the tea table where roses made a pretty setting for the service, Mrs. R. L. MacLachy poured in the group assisting to serve the many guests who called during the afternoon were Mrs. Eugene Freeman, Miss Edna Clancy, Mrs. Ann DeMille, Mrs. Hammond Lane, Mrs. Mellish Lane, Mrs. A. L. Huddleston and Mrs. J. E. Kennedy.

A new "between-times" frock to wear from five to midnight on occasions when evening clothes are not required has appeared. A skirt and jacket ensemble with a knitted shimmering, sleeveless blouse is the latest answer to the "don't let's dress" demand. A little jewel-tinted elbow-sleeved velvet jacket, a simple black skirt 10 to 12 inches from the ground, and a blouse of metal threads, knit like a bathing suit top, make up the new ensemble. It is designed by Ardans to be put on for tea and worn until late supper, ready for dinner and the theatre in between.

One of these new ensembles has a simple black wool crepe skirt, a sleeveless blouse crocheted of heavy silk in white and yellow stripes, and a crushed belt and elbow-sleeved jacket of emerald green velvet. Mannequins wearing these "between times" frocks sometimes appear with their hair covered with gold or silver powder and dressed as a gold or silver coiffure to match their shimmering blouses.

Among other designs created to meet the demand for frocks for evening wear which are not evening dresses are simple black crepe sleeveless frocks with a "V" of shimmering gold and silver braid applied on the front of the bodices. They are worn with a little waist-length jacket of the same crepe, designed with three-quarter-length sleeves.

## Dorothy Dix' Letter Box

### Legal Partnership to Replace Marriage Suggested by Modern Young Man - Widower Who Neglected Wife During Her Lifetime Arrives at Tardy Appreciation of Her Fineness

Dear Miss Dix—I believe that marriage should be replaced by a simple, legal, domestic partnership which could be terminated on short notice and that the woman should continue her business career and keep her own name. I believe that there would be much greater happiness if the agreement under which two partners were to live together was known in advance instead of their entering into a blind death-do-us-part vow.

Here is the sort of domestic partnership agreement that I would suggest:

WITNESSETH, That, in consideration of the covenants and agreements hereinafter mentioned and to be performed by the parties hereto, and of the payments hereinafter agreed to be made, it is mutually agreed as follows:

First. The man shall establish and maintain with the woman suitable living quarters for both parties and offspring thereof; said living quarters hereinafter called the home to be established and maintained by moneys provided by the two parties in direct proportion to their incomes.

Second. All labor of keeping the home in order which is not hired shall be divided as nearly equal as possible.

Third. Both parties in their relations with other persons shall conduct themselves according to the traditional code of ethics for married persons.

Fourth. Both parties shall at all times wear a wedding ring as an indication of this contract.

Fifth. Should there be children, the expenses shall be met by the two parties in the same proportion as all other expenses of the home, except that the initial expense of each child, namely, doctors, nurses, hospital and other services required by the child during the first three months of the child's life and when the mother is incapacitated for following a gainful occupation, shall be borne in greater proportion by the man than the woman.

Sixth. This contract may be terminated by thirty days' notice by either party if there are no children. If there are children, it may be terminated only by the mutual agreement of both parties and by the making of such arrangements for caring for the child or children as are satisfactory to both parties.

Eighth. The penalty for any breach of contract shall not exceed twice the tangible financial loss suffered and shall be paid by the party breaking any portion of this contract to the other party.

Ninth. This contract should be signed by Richard Roe and Jane Doe, and instead of sending out wedding invitations they could send out cards announcing: "An Experiment in Domestic Partnership."

I believe that this would be a far more binding arrangement than the present marriage bond. Also, that it would make marriage a long courtship because both the husband and wife would be on their tiptoes trying to please each other.

I may say that I am a young man of 23 and not in love, so it is possible I may change my views later on.

A MODERN YOUNG MAN.



I think you will, son, when you fall in love. When you find some girl who holds in her hand the whole sum of human happiness for you and that you feel you can't live without, you won't want any thirty-day option on her. You will want her for keeps and you will want to bind her to you with every tie that you can think of.

No sane person can go into marriage without his feet turning to ice and keeping his fingers crossed for luck, because not the wisest nor the most far-seeing nor the most careful nor the most experienced individual in the world can tell how any marriage is going to turn out.

This is what makes the theory of the trial marriage, or the temporary marriage so alluring, but it doesn't work out well in real life. Its very lack of permanency is its undoing.

You don't strengthen the walls and patch the roof and plant shrubbery around the house that you expect to live in for only a few months. You don't put your heart and soul into a business that you are expecting to throw up any minute. And it is that way with marriage. The very knowledge that they are bound together for better or worse as long as they live, make a husband and wife settle down to making the best of each other and making a success of their marriage.

But I agree with you that a marriage contract is a fine thing, and that it would save many a domestic quarrel if before marriage a man and woman had some lawyer draw up, in proper form, with all the whereases and wherefores and parties of the first part and parties of the second part, a binding legal document that would set forth in detail what each covenanted and agreed to do, and in particular what part of the family income each was to receive.

DOROTHY DIX.

Dear Miss Dix—A short time ago I lost a wonderful wife. She died at the birth of a baby girl, leaving me a wife and a 3-year-old son. Before the baby arrived I neglected my wife shamefully, left her alone night after night. She tried to make things as pleasant as possible for me the few times I did stay at home. Now that she is gone I have only a housekeeper to take care of us. I can see only too plainly the difference in my home and children. My wife always had things neat and clean and hot and tempting meals for me, whereas my housekeeper is sloppy and slovenly and a miserable cook and the babies are not getting the care they need and my little boy cries daily for his mother. I am quite sure that my wife grieved herself to death over my neglect. I would give anything on earth to be able to live the last four years of my life over. Why do we not appreciate things until it is too late?

A REPENTANT HUSBAND.

Answer: Because we are stupid and selfish and take our blessings for granted and think they are not half what we deserve. Gratitude and appreciation are the rarest of all the virtues, and that is why many a woman lets her husband work himself to death to support her in idleness and luxury without so much as giving him a casual "thank you." That is why so many a husband lets his wife make herself a doormat for him to trample on without even perceiving that she is doing it.

The woman sees nothing fine and heroic and chivalrous in her husband toiling like a galley slave to give her a fine house and a car and good clothes. Nothing noble and self-abnegating in his giving her the vacations and travel and going to winter and summer resorts that he never takes himself. On the contrary, she more often is complaining and discontented because she cannot live as some richer women do.

A man sees nothing beautiful and unselfish in his wife spending her days cooking and cleaning and scrubbing to make him comfortable. Nothing to be grateful for in her going shabby that he may have the good clothes to cut a figure in the world. Nothing wonderful in her being willing to stay in with fretful babies while he steps out at night. On the contrary, he probably complains of his food and knocks her for not pinching the pennies harder and thinks that a woman's place is in the home and she should never want any amusement outside of it.

Then death comes and the woman gets some realization of what the love has been that has kept her safe and warm through the years, some vision of how often a tired man must have driven himself on to give her another gewgaw. And the man sees for the first time the devotion that offered itself up on the altar of his comfort and in his own loneliness in his empty house he visions the many dreary evenings he left her to spend alone.

The tears that many a widow and widower weep over a coffin are wrung from their tortured consciences as well as their bereaved hearts, and are bitter with self-reproach.

It is notable that second husbands and second wives are almost in-

# MORSE'S TEA

Clicks with the critical Maritime taste and suited to every purse.

Leaders in their respective Price Classes:  
MORSE'S BLUENOSE TEA - MORSE'S STANDARD TEA  
MORSE'S SELECTED ORANGE PEKOE

## Canadian Cookery For Canadian Women

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

Conducted by Mary Moore

NOTE: Letters requesting recipes, menus, etc., should be addressed to Mary Moore, Cookery Editor, in care of this paper. Correspondents should give their name and address and select a pen name for publication. If private replies are desired please state this definitely, and enclose stamped, self-addressed envelope.

QUESTION: Will you kindly publish in your valuable space recipe for German Apfelstrudel? F. G. R.

ANSWER:

APFELSTRUDEL  
Sift 2½ cups flour with 1 teaspoon salt, then cut into it 2 tablespoons shortening. Add 2 beaten eggs and ½ cup water. Knead well, then throw or beat the dough against your board until it blisters. Stand under a warmed cloth for 20 minutes. Cover pastry board with a thick cloth and flour it. Put the dough on it, roll it, then pull it out with the hands very carefully and roll and pull again until the sheet of pastry is thin as tissue paper. Spread with a mixture of 4 cups minced apples, ½ cup melted butter, 1 cup brown sugar, ¼ cup seedless raisins, ¼ cup chopped nuts, dash of cinnamon, and the grated rind of one lemon. Fold in the outer uneven edges and roll up. The roll will be about 4 inches in diameter. Bake ten minutes in very hot oven then reduce heat and continue baking until golden brown - about 20 to 25 minutes. An hour or two in the refrigerator improves the flavor. Sprinkle with icing sugar before serving.

QUESTION: Would you kindly send me a recipe for Cream Puffs. I have tried them several times and after they are out of the oven they fall down and seem heavy. Also the recipe for kisses—I think they are made with whites of eggs and white sugar. I think you will know what I want. E. I. B.

ANSWER:

CREAM PUFFS  
One-half cup butter, 1 cup boiling water, 4 eggs, 1 cup flour. Put butter and water in saucepan and place on front of range. As soon as boiling-point is reached, add flour all at once and stir vigorously until all is well mixed. Remove from fire, and add unbeaten eggs, one at a time, beating until egg is incorporated into the mixture before adding the next one. Drop a heaping teaspoon of the mixture onto buttered baking sheet for each puff. Put into extremely hot oven and allow to rise to their full height and brown slightly and reduce heat to about 300 deg. Fahr. which is a slow oven and allow puffs to bake through and become well set, which will take about 30 minutes. Take one puff out when you think they are done and if it does not fall in 2 minutes, the others may be removed. I think this slow baking will solve your problem of falling and soggy.

Recipe for candy kisses sent in private letter.

QUESTION: E. A. S. of St. Lambert St. kindly see above recipe for Cream Puffs. Your letter and recipe for Strawberry Tart pie appear below.

FRESH STRAWBERRY PIE  
Hull and wash fresh strawberries and dry as well as possible. Fill baked pastry shell heaping full with berries, allowing them to come to a rounded mound in the centre. Sprinkle carefully each nine-inch

pie with one-half cup berry sugar. Pour over all.

STRAWBERRY SYRUP  
Make a syrup of one cup sugar and one cup boiling water, and allow to cook together for 5 minutes. Mash the soft and less perfectly shaped berries to a liquid pulp until you have one-half cup. To these add three tablespoons powdered arrowroot and stir together until smooth. Pour syrup over berry puree and stir until blended. Then place over double boiler and allow to cook for 25 minutes, stirring almost constantly until after it thickens well. Strain.

Allow syrup to cool until, when you feel the side of the dish it may flow to edge of crust but must not be allowed to run over. Allow to chill before serving. To write about this pie makes me want summer and strawberry season to come in a hurry.

QUESTION: I would surely be pleased if I could have the recipes for light wines you published some time ago, either by mail or published. I meant to cut them out but they were lost. I have tried to make grape wine, but somehow it turns to vinegar and there is no use my trying without your advice.

Thanking you and awaiting your reply. Perplexed.

ANSWER:

GRAPE WINE NO. 1  
Mash sound ripe grapes well with your hands, in an earthen pan, or if not with your hands with a perfectly clean and tasteless stick of wood. Do not crush the seeds; strain the liquor into a cask, gently squeeze the pulp, pouring the remainder of the juice into the cask (strained). Let it stand aside for two weeks, then draw it off into another cask, covering up the bung hole with a piece of slate till all fermentation has ceased. Bottle in 6 months, cork, and seal, and it will be drinkable in 12 months' time.

GRAPE WINE NO. 2  
Ten pounds of fresh grapes are put into large jars or stone crock, three quarters boiling water poured over them, and when the water is cool enough to permit of it, squeeze the grapes well with the hands. After allowing the jar to remain three or four days covered with a cloth, press out the grapes, then add 5 pounds sugar. Allow it to remain for one week, skim and strain carefully, then bottle, corking loosely. After the fermentation is completed strain and seal tightly.

ELDERBERRY WINE  
Gather the berries when quite ripe on a dry day; pick them off the stems and bruise them with a masher or your hands. Strain the juice; let the liquor rest in glazed earthenware pans for 12 hours to settle. Allow to every pint of juice 1½ pints water and to every gallon of the mixed water and juice 3 lbs. moist sugar. Put it over the fire in a saucepan, and when it is ready to boil, clarify it with the whites of 4 eggs. Let it boil for an hour, and when nearly cold put in some yeast to work it; pour it into the cask, reserving some of the liquor to fill up the cask with, as it sinks with working. If you have about 10 gallons or so, it should be fit to bottle off in two months' time after it has

been closed down. Keep at least a year in bottles.

CARROT WINE  
Four or five pounds of carrots (weighed after they have been scrubbed and scraped); cut into pieces about 3 inches long. After weighing them, boil them in a gallon of water for every 5 pounds of carrots till tender, with the lid off. Then strain the liquor and add to it 3 pounds sugar to every gallon. Boil together for an hour. Pour into a tub, and when cool add a little yeast spread on toast. Leave it cov-

ered for 10 days, stirring it every day. Then put it into a cask or stone jar, and after fermentation is over, cover it up tightly. It may be bottled in 6 or 7 months.

If you desire more wine recipes kindly name the fruit or vegetable you wish to use and we shall be glad to supply them.

## What the Fashionables are Wearing

By Annabelle Worthington

Whether you carry this model out in black crinkly crepe silk, white crinkly crepe or printed crepe silk, the effect is adorable.

Note how charmingly the deep armholes are finished with applied bands, which if you like, can be of sequins. The belt may also be of sequins.

The lower bodice is fitted, with pointed front seaming to cut breadth. The slim skirt has a comfortable hem fullness.

It's a model too that is stunning for cruise wear and later for summer evenings carried out in white chiffon with silver coin black dots.

Style No. 517 is designed in sizes 14, 16, 18, 20 years, 36 and 38 inches bust.

Size 16 requires 3½ yards 39-inch with ¾ yard 39-inch contrasting.

Price of Pattern 15 cents in stamps or coin (coin is preferred.) Wrap coin carefully.

No. 517. Size .....

Name .....

Street Address .....

City .....

State .....



## A Morning Smile

Conductor: "How old is your little boy?"  
Mother: "Four."  
Conductor: "How old are you, my little man?"  
Boy: "Four."  
Conductor: "Well, I'll let him ride free this time, but when he grows up he'll either be a liar or a giant."

One night a man in a car was run down at the level crossing. Consequently the old signalman in charge had to appear in court. After a grueling cross-examination he was still unshaken. He said he waved his lantern frantically, but all to no avail.

The following day the superintendent of the line called him into his office.

"You did wonderfully well yesterday, Tom," he said. "I was afraid at first that you might waver."  
"No, sir," replied Tom, "not as long as that lawyer didn't ask me whether my lantern was lit."

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## For The Cook

### ORANGE CAKE

2 cups sugar  
5 egg yolks  
¼ cup water  
2½ cups cake flour  
2 teaspoons baking powder  
1 orange, juice and grated rind  
3 egg whites

Blend thoroughly two cups of sugar and the beaten egg yolks. Add the water, the flour sifted with the baking powder, the juice and grated rind of the orange; and lastly, fold in the well-whipped whites of three eggs. Bake in layers in a moderate oven (350 degrees F.) until the cake begins to pull away from the edge of the pan (twenty to twenty-five minutes). Frost the layers with an orange icing made as follows:

Boil two cups of sugar and six tablespoons of water until it spins a thread. Whip gradually into two well-whipped egg whites. Add six marshmallows cut up, the grated rind of one orange, and one teaspoon of orange extract.

A fourth luncheon begins with potato and shrimp soup, served with salty crackers, followed by artichoke salad with French dressing, and ending with strawberry dessert.

ered for 10 days, stirring it every day. Then put it into a cask or stone jar, and after fermentation is over, cover it up tightly. It may be bottled in 6 or 7 months.

If you desire more wine recipes kindly name the fruit or vegetable you wish to use and we shall be glad to supply them.

## THAT UPSET MORNING FEELING YOU HAVE

Nine Chances in Ten It's "Acid Stomach" How You Can Easily Correct It

According to many authorities, some 80% of the people of today have acid stomach. This because so many foods, comprising the modern diet, are acid forming foods.

It usually makes itself felt in sour stomach, indigestion, headaches, nausea, "gas," "biliousness," and most frequently in stomach pains that come about thirty minutes after eating. So you can easily tell if you have it.

Now Quickly and Easily Corrected

If you do have acid stomach, don't worry about it. You can correct it in a very simple manner. Just do this. It will alkalize your acid soaked stomach almost immediately. You will feel like another person.

TAKE—2 teaspoonfuls of Phillips' Milk of Magnesia with a glass of water every morning when you get up. Take another teaspoonful thirty minutes after eating. And another before you go to bed.

What This Does  
That's all you do. But you do it regularly, EVERY DAY, so long as you have any symptoms of distress.

This acts to neutralize the stomach acids that foster your "upset" stomach, that invite headaches and that feeling of lassitude and lost energy.

Try it. Results will amaze you. Your head will be clear. You'll forget you have a stomach.

BUT—be careful that you get REAL milk of magnesia when you buy; genuine PHILLIPS' Milk of Magnesia. See that the name "Phillips" is stamped clearly on the label.

ALSO IN TABLET FORM.  
Phillips' Milk of Magnesia Tablets are now on sale at drug stores everywhere. Each tiny tablet is the equivalent of a teaspoonful of Genuine Phillips' Milk of Magnesia.



PHILLIPS' Milk of Magnesia  
Neutralizes Food and Tobacco Acids a few minutes after taking.  
Made in Canada

**Mentholatum**  
The Healing Cream  
for COLDS, CATARRH, SORE THROAT, ETC.  
MADE IN CANADA.