

Women's Realm :: Social and Personal :: Fashions :: Literature

THE HOUSEWIFE AND HER ACTIVITIES

EVERYONE

Everyone has a worry or two. Everyone has a care; everyone wants a hand in their, and a name remembered in somebody's prayers. And a loving heart to share. Everyone has a secret wish that the nearest but guess in part; But it's something to know when life's winds blow chill. That understanding, and love and goodwill are ours in some loved one's heart.

—Mary Eversley.

To freshen suede gloves, shoes or handbag, clean thoroughly with a suede brush, then steam over boiling water. This simple treatment seems to restore color to suede that has become grayed as well as make spots less evident.

Needy people of Dundee, Scotland, will be permitted to buy coke at reduced prices from the city gas plant.

To remove cranberry stains from linen, stretch stained portion across a bowl. Then hold a kettle of boiling water about a foot away from the bowl and pour a stream of water through the stain until it disappears.

ECONOMIZING ON TOILET SOAP

It is a good plan to supply a bathroom wash-basin with two tablets of toilet soap and to use them alternately, so that each one has time to dry. If one piece is in constant use it is apt to waste quickly through being always wet. Small nail-brushes turned bristle upwards are good mats for soap. They keep the tablets well drained and dry, and the small amount of soap that sticks to the bristles is used each time the brush is required for the nails, so that there is no waste.

LIGHT COAT NEEDED FOR WINTER PAINTING

Home owners who are planning any outdoor painting during cold weather should bear in mind that a too heavy application of paint will result in a wrinkled surface. Even though the surface may be dry when the paint is applied, cold or damp weather will retard drying. An addition of turpentine will reduce this tendency.

BASEMENTLESS HOUSES NEED FLOOR INSULATION

The ventilating space under the

first floor of houses without basements will often cause the flooring to become cold and make the house uncomfortable during winter months unless insulation is placed under the flooring.

There are a number of types of satisfactory insulating materials that may be installed. The insulation should be protected against dampness with a heavy waterproof paper.

Here's a way to stop the knobs on blind cords from continually tapping against the window pane and driving you half crazy. Buy those little sponges sold to fix round the tea-pot spout and catch the drips, and fix one round the centre of each knob. When the blind cord swings to and fro the sponge hits the window pane and doesn't make a sound.

"When in doubt, use less," is a good rule for the older woman to remember. If she has to wonder whether she has on too much rouge, she probably has. And it's better to wear too little than too much. It's practically impossible to get on too much lipstick, but it must be smooth with no uneven edges and no blurred spots at corners of the mouth.

To make lipstick stay on for hours, first dry the lips then apply the lip rouge. Let the color set for a minute and blot with cleansing tissues before moistening lips. Never apply fresh lipstick over stale. Remove all of the old color before putting on a new coat.

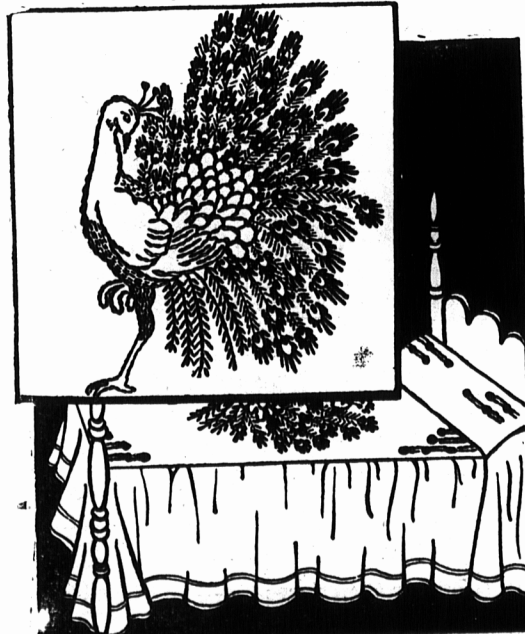
BLACK LISLE HOSE WITH COTTON FROCKS

A dramatic and chic presentation of black lisle and white lisle hosiery worn by mannequins costumed in black or white full skirted cotton dresses was one feature of a resort collection of millinery shown in New York. The hosiery served to spotlight the hats which are gay, daring in silhouette, and in the majority of instances, lively with color.

MANY APPLES SOLD

A large part of the 1939 commercial apple crop of the Province of Quebec estimated at 118,500 barrels has been sold. Improved quality and size of fruit has been a factor in making possible the sale of such a large proportion of the crop so early in season.

To-Day's Popular Design By Carol Aimes



628

NOTE:—Miss Aimes receives at least 200 votes for each design before it is accepted for this column. Send us your votes. We print all the popular designs.

PEACOCK BEDSPREAD DESIGN NO. 628

Dear Readers.—There is no doubt about the popularity of a Peacock design, bedspread. Your requests for it have almost set a record. It is, indeed, a lovely decoration. We used only simple stitches for the design, but with color we have been most extravagant. The design is equally suitable for fine or heavy bedspread fabrics.

The pattern includes the transfer for the peacock, bolster and border motifs, complete stitch and color charts and keys, directions for making the spread, material requirements and diagrams of the stitches used. Send 15c. coins preferred. Pattern Order Form—to be used when ordering patterns and voting for POPULAR DESIGNS.

To Charlottetown Guardian Needlework Dept.

Design No. 628

NAME _____
STREET _____
CITY _____ STATE _____

I suggest the following as a POPULAR DESIGN

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NOW! Tender ham, sizzling hot even for a small family!

LET ME SHOW YOU HOW TO SERVE MARVELLOUSLY FLAVOURED HAM ECONOMICALLY TO A FEW PEOPLE, WITHOUT FUSS!

Swift's Premium Ham Leads by More than 4-1 in Maritimes!

Last June, 72 Canadian newspapers conducted a survey in the course of which they published a questionnaire. One question was, "Do you buy smoked hams? . . . What brand?" Here in the Maritime Provinces, more than 4 times as many people reported the regular purchase of Swift's Premium as of any other brand of smoked ham!

...says the Centre Slice of SWIFT'S PREMIUM HAM!

For Christmas serve Centre Slices . . . marvellous flavour, easy, economical!



THIS smiling butcher knows what a treat he's selling in this Centre Slice. Smart Mrs. X will broil it in next-to-no-time, win cheers from the husband, too. And only recently she thought they must forego the ham they loved because half a ham seemed a lot for a small family.

BEHOLD the beaming X's! They're Centre Slice fans now! Mr. X can't get over the fact that he's actually getting the marvellous flavour and melting tenderness of real Swift's Premium Ham in such convenient, economical form. Certainly he'll urge Mrs. X to buy Centre Slices often!



Annoying, wasn't it, to realize that a whole ham, or even a half, was pretty expensive for the small family! But now, thanks to the modern method of buying CENTRE SLICES, you can treat as few as two people to the marvellous flavour and spring-chicken tenderness of SWIFT'S PREMIUM HAM . . . as often as you fancy!

Each centre slice you ask your butcher to cut from Swift's Premium Ham not only serves two people generously, but is all ready for faster broiling! No fuss, no tedious parboiling! And

think of that matchless flavour developed by Swift's own exclusive methods . . . the same marvellous flavour that has made Premium Ham Canada's favourite for many years!

Of course for big families, or for holiday parties, you will need a half or a whole ham. But either way you can buy with confidence the regular quick-cooking Premium Ham in the blue plaid wrapper . . . or Swift's Premium Ham, Quick Serve, in the red plaid wrapper . . . Or many people prefer Swift's Premium Boned-and-rolled Ham from which all bone has been removed.

So don't forget to surprise husband or family soon with a sizzling hot CENTRE SLICE of Swift's Premium Ham. And don't overlook Martha Logan's simple, delicious recipe:

Cranberry Ham Slice FOR CHRISTMAS!

Mix 2 cups raw cranberries with 1 cup honey and pour over a 1 1/2-inch Centre Slice of Swift's Premium Ham. Bake in a slow oven (325° F.) for about 1 hour and 15 minutes, basting occasionally. Remove from oven, decorate with some of the cooked cranberries, and serve.

Write to Martha Logan . . .

Send today for her leaflet, "Tempting Ways to Serve Premium Ham." Every one of them is a gem, yet doesn't involve endless fuss for busy wives! It's FREE! Write Swift Canadian Co., Limited, Department CG, 1, Moncton, N. B.



ATTENTION DEALERS!

It will pay you to cut Centre Slices from Swift's Premium Hams! In doing it you will gain as steady customers many busy housewives who never dreamed economically to a small group. Even when your customer asks for a half ham you will win her whole-hearted gratitude by offering to separate the succulent centre slices from the rest of the ham. A customer served in this way is a customer kept . . . and one who tells her friends!



Say SWIFT'S PREMIUM for the finest meats!

THE COOK'S CORNER

RABBIT EN CASSEROLE

One nice little rabbit; two carrots and onions, both small; 1 tomato; 1 stick of celery; salt; pepper; water or stock.

Have the rabbit cut into neat pieces. Fry these a few seconds in a little dripping or if you can spare it with a small slice of bacon. When these are nicely browned, remove from the pan, then lightly fry the vegetables in the same way. Place the vegetables at the bottom of the casserole. Arrange the pieces of rabbit on them, then place slices of tomato between each to give a good effect. Season well with salt and pepper. Cook very

slowly for two hours. Serve in the casserole. Onion sauce may also be served with this.

PORK CHOP CASSEROLE

6 loin pork chops
Salt, pepper, flour
6 medium potatoes
6 small carrots
Salt, pepper
1 tin vegetable soup
Method: Wipe the chops and trim

them. Flour them well and brown in hot melted shortening. Transfer to a rather good size casserole and season them with salt and pepper. Pour the vegetable soup over them.
Peel the potatoes and brown them just lightly in the same skillet as you did the chops. Arrange over the chops and arrange the carrots in between the potatoes. Season with salt and pepper and cover closely. Bake in a slow, 325 deg. F. oven for about 2 hours, or

if you need them sooner, raise the heat to 375 deg. F. and cook at that temperature for about an hour, until the potatoes are tender. If the soup is the thick variety, pour a little water in the pan in which you browned the chops, let it boil up and then use this to thin the soup. This next one takes two hours, also, with only a few minutes attention at the very last.

RABBIT MOULD

One lb of cooked rabbit, cut into

small pieces; 1 pint of stock; 1 oz. of powdered gelatin; 2 hard-boiled eggs sliced; 1 teaspoon chopped parsley; 1 oz. cooked ham.
Wet the mould, decorate the bottom with sliced egg and diamond of ham. Dissolve the gelatin in the stock, set a little in the bottom of the mould, then when firm, season all the rest well and arrange in the mould. Pour on the stock, cover with greased paper. When cold, turn out carefully and garnish with parsley.