

Woman's Realm Social and Personal Fashions Literature



HOLY TERROR!

Story of a World Dictator

By H. C. WELLS Copyright, 1938, by The North American Newspaper Alliance, Inc.

CHAPTER XLIII TRIAL AND ERROR

Now there came an event which lent a very perceptible quiver through the quickening conscience of the reborn world community. This was the sudden death of Bodisham at the age of fifty-two. He was taking a summer holiday with his wife, a married son and daughter-in-law and four grandchildren in the A-and Isles. He was taken ill in the night after a boating picnic and, in spite of an immediate concentration of medical skill from all parts of the world, he died in six days. His wife threw Rud into the greatest perturbation. His first words when he heard the news were "They've poisoned him." He kept to that idea until he was straight to his older colleague and became a great nuisance to everyone in attendance. He quarrelled among themselves, and in their desire to discredit each other upon minor points of procedure they did something to discredit themselves in public opinion.

should be neglected. Disputed therefore about the minor details of his treatment, and amidst their indecisions he died. Their public trial followed, and it amazed the new world. The hand of the World Dictator became a my too perceptible in the proceedings. The dominance of Thrip, he alone in organizing the evidence, and the remarkable way in which minor differences and trivialities were woven into a charge of malignant conspiracy, ran entirely contrary to the spirit of balance and candor which Norve's vast system of adult education was disseminating through the new community colleges and the swelling literature of information and education. His prosecution was not a trial in the ordinary sense, but it was undertaken by the Ministry for the Protection of the Community, and the constitution and procedure of the court aimed at conviction from the outset. That secret distrust and hatred of doctors common to all mankind, had evidently existed in Rud in an exaggerated form, and now it ached plainly and conspicuously in the most varied sources and having little in common but their scientific prestige, were sentenced, four of them to death and the rest to indefinite terms of imprisonment. And being so sentenced they vanished abruptly from the public eye. That sudden black, silent shatter was even more disconcerting than the trial and the sentences. Intelligent men and women all over the world found themselves asking: "When were they killed?" "How were they killed? Were they shot?" "And where?" "And what has become of the others?" There was no answer to any of these questions. The condemned men had disappeared. And with a curious discomfiture, people began to realize that in this exhilarating, reascend work of theirs there existed somewhere the organization, the machinery for an invisible, voiceless incarceration and for the hidden execution of suspected men. Bodisham's wife appeared transitively in the background of the case. "A very kindly woman," the official reporters had it then, "a Jewess—the mother of five admirable children. Her intervention, availed nothing. She seemed to play an ambiguous part in the drama because of her evident pity for the incriminated doctors and her indignation at the methods of the court." (To be Continued)

THE COOK'S CORNER

HOT CHEESE BALLS 2 teaspoons flour Dash cayenne 1 cup grated cheese 1-2 teaspoon salt 1 egg white Fine bread crumbs Method: Mix the flour, salt and cayenne with the grated cheese. Fold in the very stiffly beaten egg white. Mix well and form small balls about the size of a walnut. Roll in the fine crumbs and fry in deep, hot fat until a golden brown. Serve hot on toothpicks with a salad or as an appetizer.

CHEESE SPONGE SALAD 1-2 cups boiling water 1 pkg. lemon jelly 1 tablespoon vinegar 1 teaspoon salt Dash cayenne 1 cup cottage cheese 2 pkg. Swiss cheese 1-2 cup mayonnaise Method: Pour the boiling water over the jelly powder and stir until it is dissolved. Add the salt, cayenne and vinegar and chill until it begins to thicken.

HOLLYWOOD SALAD 1 pkg. cream cheese 3-4 cup whipped cream 1-4 cup chopped olives 1 cup thick mayonnaise Small bottle marshmallow cherries 1-4 cup shredded citron Method: Mash the cream cheese and blend it with the mayonnaise. Fold in the cream which has been whipped stiff and mix lightly. Drain the cherries well and cut into quarters. Fold these in with the chopped olives and the finely shredded citron.

Household Scrapbook (By ROBERTA LEE) Glaze Oftentimes a high polish is desired on linens. If so, use lukewarm water instead of cold when mixing the starch. Mix to the desired thickness with boiling water, add one-half teaspoon salt and stir with a white wax candle. Proceed with the starching as usual. This will impart to cheaper linens a much finer appearance. Removing Glass Stoppers If a glass bottle stopper sticks, revive the neck of the bottle slowly in the heat of a burning match. The heat from this will cause the neck to expand, thereby releasing the stopper. Raisin Cake Raisins can be prevented from going to the bottom of a cake if they are rolled in butter before being placed in the batter.

Pick Out Your In-Laws Dorothy Dix They Make or Break Marriage

All Thoughts to the Contrary Families do Have a Good or Bad Influence on Newly Married Couples, so it is Well to Consider Them Before Going to the Altar

A young woman wants to know "what part relatives play in the problems of marriage?" Well, oftentimes, I'd say that the husband's people are just about the determining factor in the success or failure of any marriage. Though, curiously enough, the average couple never give these guardian angels or jinxes a thought when selecting their mates.

Nothing is more common than to hear a boy say: "I'm not marrying Mary's family," or a girl thank her lucky stars that she is not marrying John's mother and father; but little as they think they are. Every man and woman who get married commits bigamy, or trigamy, or whatever it is, and are united—until death, or the divorce courts, do them part—to these husbands' and wives' mothers and fathers, sisters and brothers, cousins and aunts.

That is an antidote for heredity. Marriage does not automatically break the habits and manners and customs in which one has been brought up. And so every man and woman are parents; that John expects Mary to cook like his mother, and Mary expects John to make as much money as her father. Of course, the obvious part that relatives play in the problems of marriage is not so conspicuous as this. It is in many foreign lands, and in our own country, that the parents do not pick out the in-laws and wives for their children with us, as they do among many other peoples. But, for all that, the tears of a possessive mother, who could not stand to give up her darling son, or the angry father, who would not let his daughter go, are a terrible thing. Every young bride couple gets a shock from when it never fully recovers when it discovers that each of them is bound hand and foot by the influence of their parents; that John expects Mary to make as much money as her father. According to statistics mothers-in-law break up more homes and are responsible for more divorces than fathers-in-law and in-laws combined. There are several good reasons for this. One is jealousy. Many mothers cannot endure the thought that their adored sons and daughters love one else more than they do them. And practically all young husbands are a little bit of a mother's man. They are so because their mothers' judgment, and their mothers' opinions, "Mother said we should do so-and-so" are the ruling words in many a bride's vocabulary. Then, innumerable mothers disapprove of their children and their in-laws, and their disapproval is often expressed in a way that is out of Mary's and John's pates. They feel that they have a right to supervise their children-in-law's housekeeping and expenditures and to regulate their money, and their money, and their money, and their money. Still other women get a sadistic pleasure in making their children dissatisfied with the men and women to whom they are married. They are a way, pecking on their in-laws and pointing out their faults and weaknesses. Many a husband never would have found out what his wife was worth to him if it were not for the meddling of his mother-in-law. Many a wife would never have been dislodged from her home if it were not for the meddling of her mother-in-law. But if there are in-laws who wreck marriage, there are others who brace them up and keep them a going concern. There are mothers who are a blessing to their children and their in-laws, and their husbands and wives and who, when Mary and John talk of divorce, send them back to their duty and stand by their bargains. All of which goes to show that a wise young couple should pick out their in-laws with care. For you can't escape from the influence of John's people or Mary's folks. They will make or mar your marriage. DOROTHY DIX.

15-MINUTE Beauty Treatment SMOOTHS AWAY FATIGUE

After a hard day, your face is tired, lined with fatigue. That's when you'll appreciate a glorious rejuvenating facial with Transpec, the cleanser, stimulant and vitalizer—in just 15 minutes.

Transpec probes the pores of impurities, reduces enlarged pores, firms sagging muscles, banishes fine lines, and brings back to your face the soft, smooth glow of youth.

Enjoy a Transpec facial whenever you wish to look your best. One bottle gives 20 or more treatments. Recommended by leading Beauty Editors.

the moral and spiritual energy we possess." The foundation of all efforts for world betterment was religion, the maintained. Only religion could destroy the selfishness and greed from which many miseries come. The toast to the King was proposed by Mrs. MacLeod, who also announced that greetings had been received from the Premiers of the Maritime Provinces. Miss C. I. Mackenzie proposed a toast to Montreal, to which Mrs. A. W. Furness replied in French. A guest at the luncheon was A. J. Irving, of Saskatchewan, a former Maritimer, who spoke briefly. Mrs. Guy LaPraik thanked Dean Carlisle for his address.

The Housewife - AND - Her Activities

God bless the heart of sunshine that smiles the clouds away. And sets a starry fresh-born hope in someone's sky each day. God bless all words of kindness, that lift the heart from gloom, and in life's barren places plant flowers of love to bloom. —A. H. G.

PARIS SHOWS NEW FABRICS Paris fluted silk muslin, moire and voile, definitely better quality than previous varieties, are hailed as leading fabrics for spring and summer wardrobes in Paris. Produced by Lyons Silk Weavers, these materials resist crushing, sagging and shrinkage. There is a voile that lies almost flat and comes in plain or printed patterns. The prints are modern, in geometrical, floral or knitted ribbon designs. Violets and mauves dominate.

Another crinkled silk voile in colors such as are found in hard candy—orange, lemon, for strawberries and a glossy, resilient fabric which is guaranteed waterproof. Moire, a favorite this year, is used in all new collections. The moire called "guillemette," has been signalled out for special mention. A light fabric, it holds its shape as do softer materials. Blainville has a stiff, empress moire to be made up into formal crinoline-style dresses. Some of the moires have the feeling of velvet, while others affect the touch as does an alpaca fabric.

HISTORIC HOUSE WHERE AUDUBON LIVED FOUND A house occupied by John James Audubon, New Orleans, the naturalist, more than 115 years ago, has gone on the auction block. Stanley C. Arthur, Louisiana agent for the National Association of Audubon Societies, said that the naturally lived in the old house from the fall of 1821 to the spring of 1822. The year before, he had his studio and home in another section of the French Quarter, but gave that up for a summer in the Feliciana parishes. The exact location of the house had been unknown for many years as Audubon never made any mention of it in his notes. The location first came to light when Arthur, in preparing his Audubon biography, found a letter from Benjamin Swift to his son suggesting that he call on Audubon at "55 Dauphine Street." According to the numbering system in use in New Orleans a century ago, the present house proved to be his home. Records show that the house was built about 1804 and when Audubon rented it, the residence belonged to Marie Foucher. Audubon's diary records that he carried out a wild life series while living there and also did some work in oil paintings. Cramped in the small living quarters, he sent himself and his wife, their two small children, Joseph Mason, his painting assistant and a wandering musician, "Mr. Matabon."

To-Day's Popular Design By Carol Aimes



VANITY PAIR KNIT BLOUSE DESIGN NO. 623 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. Dear Readers: Not only have we had many letters asking for a knit blouse similar to the one we have designed for you, but one reader included a pencil sketch to illustrate what she had in mind. It is high-collared, has a raised neckline, long or short sleeves, fashionable 3-button front and a graceful, casual air so desirable in a day blouse you intend to wear day in and day out. The pattern includes easy-to-follow instructions for knitting in sizes 32, 34, 36, and 38 material requirements and complete directions for finishing. Send 20 cents, coins preferred. Pattern Order Form—To be used when ordering Patterns and Votings for POPULAR DESIGNS. To The Charlottetown Guardian Newsweek Dept. DESIGN NO. 623 Name: Street Address: City: I suggest the following as a POPULAR DESIGN. All reproduction rights to this Design reserved.

Household Scrapbook (By ROBERTA LEE)

Glaze Oftentimes a high polish is desired on linens. If so, use lukewarm water instead of cold when mixing the starch. Mix to the desired thickness with boiling water, add one-half teaspoon salt and stir with a white wax candle. Proceed with the starching as usual. This will impart to cheaper linens a much finer appearance. Removing Glass Stoppers If a glass bottle stopper sticks, revive the neck of the bottle slowly in the heat of a burning match. The heat from this will cause the neck to expand, thereby releasing the stopper. Raisin Cake Raisins can be prevented from going to the bottom of a cake if they are rolled in butter before being placed in the batter.

Tap Your Way to Fun at Parties, Shows

Basic Steps Simple to Learn Tappin' dem "blues"! Doris dances right into the limelight! Who'd ever guess that a few months ago she was a timid wallflower? But Doris was smart enough to learn tap steps at home with simple diagrams and instructions. And that's a stunt you can easily do. For, though that Rhythm Buck she's going to a "Blues" tune looks complicated, it's really simple. Even the slickest dance routines are just combinations of a few tap sounds you make by using the foot in four ways, like this: BALL TAP. Strike ball of foot sharply against floor. HEEL TAP. With weight on ball of foot lower heel to floor. TOE TAP. Extend leg backward, knee relaxed and strike floor with tip of toe. FLAT TAP. Stamp on floor, using whole foot. Lots of fun to combine these and other simple tap steps into smart dance routines. Quickly tap your way to popularity. Our 32-page booklet gives diagrams and directions for all the basic steps, how to mix them in snappy routines. Buck and Rhythm Buck, Military, Waltz.

Dedication Of Flags Marks Maritime Women's Club Luncheon

(Montreal Star) The annual luncheon of the Maritime Women's Club, held in the Rose Room of the Windsor Hotel on Saturday was marked by the dedication of two flags, the Union Jack and the red ensign, which will be displayed at meetings of the club. The silk ensigns were carried in by four Girl Guides and after dedication were placed in standards. Dean of Montreal, Arthur Carlisle, Dean of Montreal, prefaced the ceremony of dedication by explaining that he was using an adaptation of the service laid down in the King's Regulations for dedication of flags for military and civil purposes. Mrs. George E. MacLeod, president, accepted the flags on behalf of the Club and spoke on the significance of the colors. The after-luncheon address was made by Dean Carlisle, who stressed the responsibility of the present generation to the past and the future. He said that the club had never faced so many and great tasks as challenge the people of today. The speaker commented on some of these tasks, pushing first the problem of poverty, with its accompaniment of suffering and distress. With the measureless resources of Canada there was plenty for everyone; the record of achievements of men and women in all departments of life were evidence that there is the capacity to solve this problem, the solution of which is vital to Canadian interests, even to national life. History teaches that discontent is a soil in which flourish things which ultimately bring about the downfall of a great nation, said the Dean, adding that "In the meantime, you and I can help by seeing to it that by a spirit of brotherhood and by kindness, helpfulness and sympathy, we are reducing to the minimum the suffering of our fellow Canadians." Dealing with the tendency towards sectionalism in Canada, Dean Carlisle urged the need for a broad spirit of national fellowship, "forgetting party, provincial and denominational allegiances in a Canadian citizenship that will endeavor to build up a greater and better Canada for all classes." Concerning peace, Dean Carlisle observed "We are all sick of war, knowing its futility and the cost and ruin, the degradation, it produces. What we need in this and every land is a determined campaign for peace backed with

How Can I?? (By ANNE ASHLEY)

Q. How can I prevent the remainder of a bottle of grape juice from fermenting after some of the contents has been used? A. Place the bottle on its side, or upside down. This covers the cork with the liquid, so that it will expand, allowing no air to enter and cause fermentation. Q. How can I clean embroidery on goods that will not wash? A. Cover with a thick paste of alcohol and powdered chalk. Roll and lay away in a dark place for a few days; then brush off the dry chalk. Q. How can I fashion an emergency candle? A. Heat a cake of paraffin until it is pliable, and then wrap it around a piece of heavy cord.

Modern Etiquette (By ROBERTA LEE)

Q. Should a hostess add complimentary remarks as the guests each one of her callers? A. No; exaggerated greetings are not good taste. A cordial greeting is all necessary, such as, "How do you do, Mrs. Jordan? I am glad to see you." Q. What are the only invitations a man may accept when they do not include his wife? A. Only invitations of a business nature. Q. Are there any certain guests who should be the first to leave a dinner party? A. Yes; the guests of honor all should be the first to depart.

for HEADACHE and other pains PARADOL

I always carry PARADOL in my handbag. DR. CHASE'S PARADOL

TELEPHONE MANNERS

Have you ever rung up a friend? Never apply a lacquer over a surface that has been painted, enameled or varnished. The lacquer will soften the old surface much in the manner of a paint remover and cause bad smears. Paint or enamel may be applied only over a coat of lacquer, however.

TIMELY TIPS - FOR THE HOME SEWER

Here's a chance to pep up your dark winter wardrobe with a vibrant under-the-coat print dress. Take it along for cruise or Southern wear! It's the simple sort of dress you find so useful right through spring, with or without a coat. A grand reward for your budget. Buttons down the front in coat-like styling of this soft shirt-maker dress make you look youthful as well as slim. With the same elegant dress, it buttons down pattern, you can have an entirely the front only to the waistline... has a front gored skirt. The diagram shows you how quickly it is made. Style No. 2632 is designed for sizes 14, 16, 18, 20 years, \$2, \$4, \$6, \$8, \$10, \$12, \$14, \$16, and \$18. Bust. Size 36 requires 3-4 yards of 30-inch material with 3-4 yard of 38-inch contrasting. Send fifteen cents (15) in stamps coin (coin preferred) wrap coin carefully, address to Charlottetown. Style No. 2632 Size..... Name..... Street Address..... City..... Province.....

A Morning Smile

A well known attorney was always securing his office, whether he needed it or not. One day he chanced to hear the following conversation between the boy and the one employed next door. "How much does your chief pay you?" asked the latter. "I get \$1500 a year. Five dollars a week he needs and the rest in legal advice!" The Improvement Era.

BEANS... flavored with delicious BEMA MOLASSES. The next time you prepare baked beans, try them with a new flavoring of BEMA Extra Fancy Table Molasses. You'll be delighted with the extra deliciousness it gives them—the added appeal to grown-ups and young folks, too. Use BEMA Extra Fancy Table Molasses in your cakes, muffins, cookies, etc., as well as a spread for bread. It's a pure, concentrated food, rich in body-building vitamins. SOLD IN BULK AT YOUR GROCER'S. BEMA BRAND BARBADOS MOLASSES "THE ORIGINAL PRODUCT—NOT A BLEND"

THE MISERY OF HIS GOLD BEGINS TO GO When you just do this: Massage VapoRub on the throat, chest, and back. Then spread a thin layer on the chest and cover with a warm cloth. (No dozing, no stomach upset.) This two-way action (inhalation and stimulation) loosens phlegm—clears the air-passages—checks tendency to cough—eases muscular soreness or tightness—relieves local congestion—and he soon feels comfortable again. Long after he relaxes into restful sleep, VapoRub keeps right on working. And often by morning the worst of his cold is over. No wonder so many mothers put faith in VapoRub whenever anyone in the family has a cold! ONLY VAPORUB GIVES YOU THIS DOUBLE PROOF: Proved by Everyday Use in More Homes Than All Other Medications of Its Kind. Further Proved in One of the World's Largest Series of Clinical Tests on Colds.