

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

THE CRACKERS THAT GIVE YOU MORE—

Christie's DAINTY SODAS

in FLAVOR in FLAKINESS in FRESHNESS

WAX-TITE PACKAGE

Dorothy Dix Says—

MAKE YOUR OWN CHOICE WHEN IN MARRYING MOOD But Exercise Special Care If You Are Selecting A Woman Who Is To Be Your Second Wife

Dear Miss Dix—Several years ago I lost my wife, who to me was the most wonderful and beautiful woman in the world, and whom I loved devotedly. I can never love any other woman the way I loved her, but I am only 40 years old and I want a home and I am thinking of marrying again. Now there are two women, either one of whom I can marry. One is a fine woman of appropriate age who has never been married and she is very much in love with me. The other is my wife's sister, who is a widow. She is equally as fine in every way as the first girl. She is much like my wife, but her heart, like mine, is in the grave of her dead husband. There are no children to be considered in either case. Which of these two women would it be wisest to marry? J. M.

ANSWER—Wives are purely a matter of taste and every man must do his own picking. It doesn't matter if a wife is good or bad, she is the right one for him if she suits him and, if she doesn't hit his fancy, she is the wrong one. No matter if she has children under the sun. I have known men married to women who were bad-tempered and hard to get along with, sloppily housekeepers, and wasteful and extravagant, yet who adored them and were perfectly happy with them. And I have known women who were saintly and good cooks who drove their husbands to drink.

Outsiders never know what it is that makes a man marry the woman he did. Perhaps he doesn't know himself. There was some inclusive quality in her that appealed to him and that made him feel that she was IT for him. And sometimes he guesses right and sometimes he guesses wrong, but however it happens, he has a better chance of happiness than he has in his own selection.

So, you see, I would not dare to pick out your wife for you to decide between the two ladies, and the only advice that I can give you is to throw the handkerchief to the one who most intrigues you, who most makes you feel young and as if you were going a-courting again instead of just marrying to get a housekeeper. Both of these ladies have their points.

Comparisons Necessary

Let's consider No. 1, who has never been married, who has no lost love, and who can give you her whole heart instead of the fragments of it that are not in the cemetery. You say that she is desperately in love with you. Well, that's in her favor, because the woman who is ardently in love with her husband makes a good wife, for she is always on her up-toes trying to please him. Additional points in her favor are that you will not be sitting at the second table and fed on warmed-over affection. Nor will you be brought constantly in invidious comparison with your predecessor whose virtues will brighten as time goes on.

A Family Affair

The second lady has the advantage of being in the family, so to speak. You already know her and her background and are familiar with her character and disposition, so if you married her you would, at least, know what you were getting. Also, you would have the bond of your mutual affection for your dead wife between you. And, if there were children, my vote would go for her because an aunt is likely to make a better step-mother than a stranger.

But, it strikes me that, if two people who are each brooding over their lost mates, marry they will not bring much cheer to their marriage. Such a marriage would be more like a funeral than a wedding. Each, it seems, is waiting for someone with a fresh, new, warm, vigorous love to rekindle the fires of love in their hearts. . . .

Never Too Old

Dear Miss Dix—I am 70 years old and have been a widower for 15 years. I never remarried after my wife's death on account of my daughters, as I feared putting a stepmother on them. Now they are all grown up and are cared for on their own, and I am deeply in love with a fine woman. We have really been sweethearts for more than 10 years. I am active, in good health, hold a fine position and am comfortably off. So I am younger than I am, and I am afraid there is too much difference in our ages for her to be happy. She says not, but do you think she could love me as I grow older? PERPLEXED.

ANSWER—Why not? A woman of 53 is certainly old enough to know her own mind and, if she has loved you and waited for you for 10 years, you can be very certain that she has an affection for you that will last to the end. If she were a young girl, I should advise her to marry you. But at 17 years older than herself, though some of the May-and-December marriages are very happy, but after people are past their fifties age doesn't count. Go on and marry her and be happy. DOROTHY DIX.

THE COOK'S CORNER

ANGEL CAKE

1 cup sifted cake flour
1 cup egg whites (8 to 10 whites)
1-4 teaspoon salt
1 teaspoon cream of tartar
1-4 cups fine granulated sugar
1-2 teaspoon vanilla
1-2 teaspoon almond extract

Method: Sift the flour once, then measure and sift again several times. Beat the egg whites until frothy and then add the salt and the cream of tartar and continue beating until they are quite stiff, but not dry. Add the sugar, a small amount at a time, folding it in, then add the flavorings. Lastly, fold in the flour gradually—this folding is important because if you attempt to beat in the flour a good deal of volume will be lost in the finished product.

Pour the mixture into an ungreased tube pan and bake in a moderately slow oven (225 deg. F.) for about 1 hour. Always test an angel cake before removing from the oven because if it is undercooked it may shrink when removed from the oven and then when it is inverted to cool it may drop out of the pan before it is completely cold.

Remove from the oven when done and invert in the pan until the cake is thoroughly cold before taking it from the pan. A delicious filling for this angel cake can be made with a mint flavored Bavarian cream to which coarsely grated semi-sweet chocolate has been added.

CHOCOMINT-FILLED ANGEL CAKE

Cut a trench between the outer and inner walls of the cake, being careful not to pierce the top or bottom of the cake. Fill the cavity with partially thickened chocomint filling and cover this with the top layer of the scooped out cake. Place in the refrigerator to chill and to set the filling thoroughly. At serving time, slice the cake in wedges and garnish with sweetened and flavored whipped cream, sprinkled with additional chips of semi-sweet chocolate.

CHOCOMINT FILLING

1 cup milk
1 egg plus 1 egg yolk
1-3 cup sugar
Dash of salt
1 tablespoon granulated gelatine
1-2 tablespoons cold water
1-2 teaspoon peppermint flavoring
1 cup heavy cream, whipped
2 squares, (2 oz) coarsely grated semi-sweet chocolate

Method: Beat whole egg and egg-

For REAL ECONOMY Drink MAXWELL HOUSE



1 The Maxwell House blend is enriched to make it still more delicious, more mellow and fuller flavoured.

2 A new and remarkable roasting process radiates uniform heat right through every coffee bean.

3 Maxwell House is packed in a Super-Vacuum tin—the only way known to ensure you actual roaster freshness.



Use leftover cake that has been scooped out to make a fresh fruit trifle. Break it into crumbs and combine with sweetened strawberries or raspberries. Chill well and serve with custard sauce.

LEFTOVER CAKE

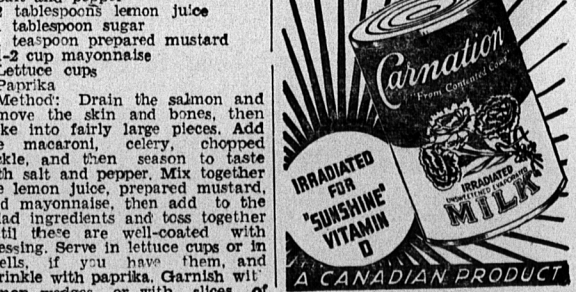
Use leftover cake that has been scooped out to make a fresh fruit trifle. Break it into crumbs and combine with sweetened strawberries or raspberries. Chill well and serve with custard sauce.

SALMON SUPER SALAD

1-2 lb. canned salmon
1 cup cooked macaroni
1-2 cup chopped celery
1-4 cup chopped pickle
Salt and pepper
2 tablespoons lemon juice
1 tablespoon sugar
1 teaspoon prepared mustard
1-2 cup mayonnaise
Lettuce cups
Paprika

Method: Drain the salmon and remove the skin and bones, then flake into fairly large pieces. Add the macaroni, celery, chopped pickle, and then season to taste with salt and pepper. Mix together the lemon juice, prepared mustard, and mayonnaise, then add to the salad ingredients and toss together until these are well-coated with dressing. Serve in lettuce cups or in shells, if you have them, and sprinkle with paprika. Garnish with lemon wedges or with slices of tomato and cucumbers.

USED BY MORE PEOPLE THROUGHOUT THE WORLD THAN ANY OTHER BRAND



SLEEVELESS KNITTED JACKET IS SMART



Here is what might be called an "all-around sleeveless jacket." It is a quick and simple knitting job. Pattern No. 397 contains list of materials needed, and complete instructions for making sizes 32 to 42. To order pattern, write or send above picture with 15 cents in coin or stamps to Needlework Bureau, Charlottetown Guardian. To Charlottetown Guardian Needlework Department Design No. 397

NAME _____

STREET ADDRESS _____ CITY _____

PROVINCE _____

Needlecrafts

—For The Home

3077 SIZES 10-20

The jumper has what it takes to get along at school and college. It's neat and serviceable; it's versatile, too, for you can wear it with any blouse, skirt or sweater in your wardrobe. This jumper is the smartest we've seen in a long time. You'll like the sleek princess lines and flared skirt and don't overlook the different way it buttons on the shoulders. Better make two blouses—one with long sleeves, the other with short. You can't have too many of these.

Style No. 3077 is designed for sizes 10, 12, 14, 16, 18 and 20. Size 16 requires 2 3/4 yards of 39-inch fabric for jumper; 2 yards for blouse.

Send twenty (20c) coin is preferred, for Pattern. Write plainly your Name, Address and the style number. Be sure to state the size you wish.

Style No. 3077 Size _____

Name _____

Street Address _____

City _____ Province _____

Gay Plants That Flower With Very Little Care



African Violets Begun From Leaf

African violets are so gorgeous with their bright golden hearts! In a light but not sunny window they'll bloom bountifully, with really small encouragement.

You can even start little plants from your first one by just potting long-stemmed leaves—creating an indoor violet "bed!"

These lovely flowers have one decided hate—water on their leaves—and one love, lots of moisture. Once a week, soak pot in pail of water until air bubbles stop rising and give a mid-week drink by setting it in a saucer of water. If the air is dry in your room, place pot in a saucer of wet pebbles, sand or peat moss.

Another bright plant that needs little light is hardy wandering-jew, a graceful vine. Trailing from a glistening bowl of water it's the perfect decoration for a darkish nook.

And in your sunny windows? Stately white calla lily, pink-flowered wax-plant, bell-shaped scarlet abutilon! You can grow them all, easily, with a little care. Our 32-page booklet tells exactly how. Gives rules for care of foliage and flowering house plants, including geranium, poinsettia, begonia. Also tells how to raise lovely bulbs and ferns, how to grow plants in water.

Send 20c in coins for your copy of Making Plants and Flowers Grow Indoors. The Charlottetown Home Service. Be sure to write plainly your Name, Address and the Name of booklet.

Name _____

Street Address _____

City _____ Province _____

NON-MARTIAL INDIA

BOMBAY — (CP) — In a closer relation of India's so-called non-martial races" with the military services, the old Madras Regiment, disbanded 15 years ago, is to be reformed and recruited immediately.

STOCKHOLM — (CP) — Conscription is being trained as pilots, bombers and navigators. The Swedish Royal Air Force to create a reserve for the regular enlisted and active force.

SKIN BLOTCHES

Pimples, simple rashes and similar irritations due to external causes usually relieved and helped by pure, mildly medicated CUTICURA SOAP and OINTMENT

ARE YOUR CAKES SOMETHING TO BOAST ABOUT?

★ THEY WILL BE IF MADE WITH SWANS DOWN

Swans Down Cake Flour makes it easier for anyone to bake cakes worth boasting about. A special flour for cake-baking, Swans Down's finer quality and faster reaction to leavening naturally makes cake lighter and fluffier. Just follow directions and your Swans Down Cake will have that fine, even grain and exquisite tenderness that marks perfection in baking.

Try any of the 9 tested recipes on every package.

SWANS DOWN CAKE FLOUR

3 POINT INSURANCE FOR BETTER BAKING

- Made only from selected, soft Canadian winter wheat.
- Ground by the Swans Down "Controlled Mill" process.
- Sifted and re-sifted through silk till it is 27 times as fine as ordinary flour.

TIPPIE AND "CAP" STUBBS



Your Individual HOROSCOPE

By Frances Drake

For Thursday, October 2nd

MARCH 21 to APRIL 20 (Aries) — Opportunities freer and more general today. Excellent Mars-Moon vibrations encourage all things of a military and forceful nature. But this doesn't mean unpleasant aggressiveness or recklessness. Be discriminative.

APRIL 21 to MAY 20 (Taurus) — Personal and frivolous interests are on the side line while practical, urgent and general projects require co-operation and all out efforts from you and all of us. Don't neglect any angle that can lead to worthy success.

MAY 21 to JUNE 21 (Gemini) — Perhaps not so auspicious for private interests as for matters of magnitude and public and national concern. Stick closely to important work — there'll be time later for the lighter events.

JUNE 22 to JULY 23 (Cancer) — It's your turn to give today a boost! Stimulating, benefic rays for your special occupations and talents. Don't waste time on the whys and wherefores, get busy on reaching the objectives.

JULY 24 to AUGUST 23 (Leo) — Can't just mill around aimlessly this day! You've got to have a purposeful plan and doggedly follow it until you can show something worth while for your time and effort.

AUGUST 23 to SEPTEMBER 23 (Virgo) — Opportunities for bright ideas and masterly schemes, but these should be feasible and practical in structure, workable and capable of production. Don't employ hindering red tape when quick, decisive action is what is needed.

SEPTEMBER 24 to OCTOBER 23 (Libra) — General mechanics, builders of machinery, airplane, tool makers, carpenters and others important industrial fields are especially sponsored this constructive period. Heart affairs need tact, kindness.

OCTOBER 24 to NOVEMBER 23 (Scorpio) — Should be a peak day for you both personally and generally. Whatever your occupation, give it the full force of Scorpio's executive powers and all-round intelligence.

NOVEMBER 23 to DECEMBER 22 (Sagittarius) — You'll need to be well-poised, tolerant, yet determined for right results. Accuracy, simplicity and enthusiasm are important requisites. Reconstruction, improvements favored.

DECEMBER 23 to JANUARY 21 (Capricorn) — Gains likely and favored. Management and labor should pool their assets — brain material, brawn, cleverness and loyalty to government and good causes. Stand firm for the right. Courage and initiative will be rewarded.

JANUARY 22 to FEBRUARY 20 (Aquarius) — Unusual ideas of value, activities relative to government issues and consumers' needs, you employed in any healthy undertaking can and should make headway now.

FEBRUARY 21 to MARCH 20 (Pisces) — If your schedule is arduous and particularly important, it will take more than mediocre effort today. And it will require strategy, finesse and patience to continue it. You can do it. A CHILD BORN ON THIS DAY

Apple Muffins:

1/2 cup flour, 1/2 cup cornmeal, 3 teaspoons baking powder, 1/2 teaspoon salt, 1 tablespoon granulated sugar, 1 tablespoon Fry's Cocoa, 1/2 teaspoon cinnamon, 1 teaspoon oatmeal, 1 egg, 1/2 cup milk, 2 tablespoons melted butter, 1/2 cup apples pared and chopped fine.

Sift together the dry ingredients. Beat eggs in milk. Combine the liquid and dry ingredients. Add butter and apples. Turn into buttered muffin tins and cook 20 minutes in oven 400 degrees.

Good luck to you! I'm sure you and your family will love these Apple Muffins. If you enclose 10c you will receive the new, illustrated Fry Recipe Booklet, "Chocolate Around the Clock," — dessert and beverage suggestions for days on end. The address: Jehane Patenaude, Fry-Cadbury Ltd., Montreal.

will be, if it lives true to its fine inherent qualities, the type from whom one seeks advice and assistance. A just, kindly individual, generally capable and reliable, slow to anger but staunch in defense of Right. Admirably suited to teaching agriculture, farming, handling animals. Could be clever at mechanics.

"MY FAMILY IS CRAZY ABOUT CATELLI BRAND OVEN BAKED BEANS WITH THE RICH, DELICIOUS HOME-COOKED FLAVOR"

CATELLI Brand

AN ALL-CANADIAN COMPANY