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

Try the NEW 50% faster OLD DUTCH CLEANSER

CUTS GREASE LIGHTNING-FAST
CLEANS WITH WHIRLWIND SPEED
GIVES A FASTER SPARKLE
WITHOUT HARD RUBBING

MADE IN CANADA

Years of laboratory research, plus a new magic-like ingredient, bring you a new, quick-acting Old Dutch Cleanser that cleans 50% faster because it cuts grease *lightning-fast*. Since grease is woman's greatest cleaning problem, that means faster, all-around cleaning . . . faster sparkle without hard rubbing. This new, faster Old Dutch Cleanser doesn't scratch because it's made with Seismotite . . . it's safe for surfaces . . . it's kind to your hands.

The New 50% Faster Old Dutch Cleanser is at your dealer's now in the same, familiar package. Order a supply today. See what quick work it makes of greasy sinks, stoves, pots and pans. Enjoy the swift sparkle it brings to bath tubs, wash basins, glass and painted surfaces. It's wonderfully thrifty, too, because a little goes so far.

Doesn't Scratch . . . Made with Seismotite

GET THESE *Six Beautiful*

WM. A. ROGERS TEASPOONS

A-1 Quality Silverware with an overlay of pure silver at point of wear

You'll be more than pleased with this handsome service of spoons at such an attractive bargain. They're made by Oneida, Ltd., in the popular, modern "Croydon" pattern. Offer, good only in Canada, expires December 31, 1941.

$1.50 VALUE for only 60¢ and three Old Dutch labels

OLD DUTCH CLEANSER, Dept. A100
64 Macaulay Ave., Toronto, Ont.

I am enclosing _____ windmill pictures from Old Dutch labels (or complete labels) and _____¢ for which please send me _____ Wm. A. Rogers Teaspoons and circular telling about other pieces. NOTE: Send 60¢ and 3 labels for each set of 6 teaspoons you desire.

Name _____
Address _____
City _____ Province _____

YOUR INDIVIDUAL HOROSCOPE

(By FRANCES DRAKE)

Look in the section your birthday comes in, and find what your outlook is, according to the stars.

For Friday, July 26, 1940

MARCH 21 to APRIL 20 (Aries)—Prepare today for tomorrow's activities and to speed things up for better and more accomplishment next week. Inactivity is one element that should not be permitted into your makeup.

APRIL 21 to MAY 20 (Taurus)—Both personal and business matters are favored by today's friendly indications. Try to gain new advantages through those in high positions and through dealings with intelligent, progressive people in all walks of life.

MAY 21 to JUNE 21 (Gemini)—Born before June 5? Be particularly alert to guard your properties—money and other personal assets. You born after June 4 may find your biggest temptations in telling your personal affairs to others and in a too changeble disposition.

JUNE 22 to JULY 23 (Cancer)—Seek conferences and discussions with well-read, right-principled people. Attend to duties and obligations first, then think about hobbies and pastimes. Keep your eyes wide open!

JULY 24 to AUGUST 22 (Leo)—Be a listener rather than an adviser and you'll uncover a number of things valuable to yourself and those dependent upon you. If you talk much you'll learn little. Keep your good nature on top.

AUGUST 23 to SEPTEMBER 23 (Virgo)—Don't provoke needless and lengthy discussions over small matters. Big jobs await your capability, make ready for them. Be sensible about the diet, sleep and amusement.

SEPTEMBER 24 to OCTOBER 23 (Libra)—There are numerous ways for advancing your interests, and you can cash in on some of them. Look about you with your innately keen, appraising eye; take honest advantage of new devices and methods to make gains.

OCTOBER 24 to NOVEMBER 22 (Scorpio)—An all-round friendly day for the Scorpio native who is anxious to do the upright, ambitious thing. Deal with manufacturers, promters, advertisers, builders, state and government employers and employees.

NOVEMBER 23 to DECEMBER 22 (Sagittarius)—Pep yourself into real action this period—if you don't somebody else will achieve the rewards offered you. Catch up on belated correspondence, clear your desk, bench your house quickly of hindering little things.

DECEMBER 23 to JANUARY 21 (CAPRICORN)—You can improve your position by being better acquainted with those interests close to and connected with your work; thus you will be more respected and admired by superiors and associates. Wise investments available.

JANUARY 22 to FEBRUARY 20 (Aquarius)—Heart, artistic, domestic and busines problems can be smoothed nicely by your sound judgment plus poise, incentive to straighten them out and a sense of humour. Really a friendly day.

FEBRUARY 21 to MARCH 20 (Pisces)—Look for new advantages hiding in surprising places, but which are present nevertheless. Whatever activity is your duty is first favored for you; sidelines and hobbies rate second place to them.

A CHILD BORN ON THIS DAY has fire, enthusiasm and ambition at one time, and seeming indifference, moodiness and inactivity at another. Today's individual, whether child or grown-up, should practice DAILY consistency, even disposition and being less sensitive to slights. Fine mind for intelligent work and pastimes. Could become a top-notcher in athletics.

FIDO'S ACTIVITIES IN CROSS STITCH

DESIGN NO. X 601

Worked in cross stitch these days-of-the-week towels are attractive. Hot iron transfer pattern No. X 601 contains six motifs each about 8 inches high, illustration of stitches and complete instructions.

To order this design, write your name and address on a piece of paper and send with 15 cents in coin or stamps to Needlework Department, Charlottetown Guardian.

To Charlottetown Guardian
Needlework Department,
Design No. X 601

NAME -
STREET -
PROVINCE -

Dorothy Dix's Letter Box

MEN STAND MATRIMONIAL GAFF BETTER THAN WOMEN

There Would Be Fewer Divorces If Question Of Suit Were Entirely Left Up To Husbands — Or Would There Be?

A correspondent wants to know, speaking by and large and taking things generally into consideration, which are more prone to divorce—men or women? This is a question that cannot be answered right off the bat, because while statistics show that women constitute the great majority of petitioners in divorce cases it does not prove that there are more good wives than there are good husbands, or that men are any more happy and contented in the holy estate than are women. Probably there are just as many husbands as there are wives who long for a decree absolute, but custom has decreed that a man shall not smear the name of his children's mother, and so, even when he is innocent of any wrong doing and she is guilty, he permits her to get the divorce. It is the last gesture of gallantry in a hard-boiled world. Taking marriage as a whole, it is just as hard on men as it is on women. Just as many men as women have love's young dream turn into a nightmare. Just as many women are high-tempered and grouchy and cantankerous as men. Just as many women are poor cooks as there are men who are poor providers. And marriage is as little an Elysium for husbands as it is for wives.

But, as a general thing, men stand the matrimonial gaff better than women do. They take the disillusionments of marriage with more philosophy. They endure their wives' faults with more patience than their wives show to their failings. And, while complaining of their husbands is the favorite indoor sport of many wives, it is a rare thing to hear a man publicly criticize his wife.

So the divorce racket would be a far less booming business than it is now if it depended on men for customers.

Many reasons can be advanced for this. One is that marriage is much more important to a woman than it is to a man. It is her paramount interest in life. And if it is a failure all the balance is cinders, ashes and dust.

Whereas, with a man marriage is only part of the business of life, and if that fails him he has consolation prizes in his ambitions, his career, his business in which he can absorb himself. He can flee from a shrewish or a nagging or a boresome wife to his office as to a temple of refuge.

Another reason why men are not so quick to throw up their hands and quit as women are, when they realize that their marriages are not all their fondest fancy painted, is because they have been taught to respect their contracts and to stick to their bargains; whereas women have been brought up in the theory that if you don't like what you picked out when you get it home and look it over you can return it.

Even in the cases where a marriage is a failure and where the home has become nothing but a battle ground on which the husband and wife fight continuously it is nearly always the wife who pulls down the roof over their heads and smashes the furniture and starts for the divorce court.

This general antipathy of men to divorce has a curious illustration in the fact that even very few of the men who are unfaithful to their wives want to divorce them or break up their homes.

Ninety-nine times out of a hundred the philanderer only wants to have his fling and to be free to roam at will and make light love to any pretty woman who happens along. He wants to feel that he is a devil among the women. He wants the thrill of pursuit and that hazard of adventure. But he also wants his wife, his home, his children and, least of all, does he wants divorce.

Perhaps men don't want to get rid of their old wives for the same reason that they cling to their old coats and their old slippers, because they have become adjusted to them and are used to them. Perhaps it is because men are conventional and conservative and dread scandal. Perhaps it is because a wife is a protection against the gold-digger. Perhaps it is the thought of alimony that deters them. But, whatever the reason, men are few divorce hounds.

Men may break the spirit of the marriage bond, but seldom of their own accord do they break the letter. And, if the matter rested with them, there would be comparatively few broken up homes and half-orphan children. It is the women who keep Reno a going concern.

All of which should be comforting to wives. But is it?

DOROTHY DIX.

A Morning Smile

IMPOSSIBLE

There had been a burglary and a detective had been sent to investigate.

"H'm," he murmured after he had been round the house and asked a few questions. "Looks to me like an inside job. The burglar evidently knew just where to find everything."

The householder shook his head. "Couldn't be," he replied, "Nobody in this house knows where to look for anything."

READY FOR HIM

Norah, who kept a small fruit stand in Dublin, was displaying a few watermelons. An American visitor, trying to tease her, picked up one and said, "These are very small green apples you grow over here. In America we have them twice that size."

Norah looked the visitor over from head to foot, then, with pity in her voice, exclaimed, "Oh, sir, ye must be a stranger in Oirland, and know virry little about the fruit of our counthry, whin ye can't tell apples from gooseberries!"

THE COOK'S CORNER

BRAN BREAD

One yeast cake, 2 teaspoons salt, 1-3 cup brown sugar or molasses, 2 1-4 cups lukewarm water, 5 cups bread flour, 3 cups all-bran, 2 tablespoons shortening.

Crumble yeast into a bowl, add the salt, sugar and water. Mix until smooth. Add 3 cups of flour. Beat well. Add the shortening which has been softened. Beat well. Add bran and the remaining 2 cups flour. Mix thoroughly, keeping sides of bowl clean. Sprinkle kneading board lightly with flour, turn dough on board and knead until dough is smooth and elastic. Put into greased bowl and turn it over several times until outside is covered with thin coating of shortening. Allow to rise until dough is doubled in bulk or until blisters or gas sacs begin to appear on top of the dough. Punch dough down in centre and fold over from four sides to centre and punch. Turn dough over. Let rise 45 mts. Punch again and turn dough over. Let rise 15 minutes. Shape into loaves and let rise until light (about 1 hour) and bake in a moderate oven (400 to 425 degrees Fahrenheit) for 15 minutes, then reduce heat to 380 degrees Fahrenheit for remainder of baking period (50 to 60 minutes).

Less yeast (as little as 1-4 cake) may be used if a longer time is given the bread to rise.

Yield: One 2-pound loaf.

CHOCOLATE CRUMB COOKIES

One cup toasted breadcrumbs, 1 cup sweetened condensed milk, 3 squares unsweetened chocolate, 1 cup walnut or pecan nut meats (chopped), a few grains of salt, 30 walnut or pecan halves.

Toast bread until crisp, and put through food chopper, using coarse knife. Thoroughly blend condensed milk with melted chocolate. Add breadcrumbs, chopped nut meats and salt. Blend thoroughly. Drop by spoonfuls on to buttered baking sheet. Press half nut meat into each cookie. Bake 12 minutes, or until delicately browned, in a moderate oven (350 degrees Fahrenheit). Makes two and a half dozen.

FRUIT CUSTARD FILLING FOR WASHINGTON PIE

Scald in double boiler:
3-4 cup milk
Combine and heat well:
1-2 cup sugar
2 tablespoons flour
1 egg
1-4 teaspoon salt

Pour scalded milk slowly into this mixture, then return to double boiler and cook, stirring constantly, until well thickened. Add:
2 tablespoons lemon juice
1-2 cup canned mince meat

Cover and cook ten minutes. Remove from heat and cool. Whip until stiff:
1 cup whipping cream

Fold cream into custard mixture. Chill, then spread generously between layers of a fresh plain butter cake. This makes a filling three-fourths inch high for a nine-inch square cake.

BARBECUED FRANKURTERS

Heat in skillet:
2 tablespoons butter
1-4 cup finely chopped onion.
Add:
2 tablespoons pure cider vinegar
2 tablespoons brown sugar
1-2 cup tomato ketchup
1 tablespoon Worchestershire sauce
1-2 tablespoon prepared brown mustard
1-2 teaspoon salt
1-2 cup water
1-2 cup chopped celery
Prick:
1 pound (about eight) frankurters

Place in the sauce, then cover and continue to cook slowly for 15 minutes or until frankfurters are tender. Serve hot with sauce.

It's one of the real pleasures of life to beat a generous serving of Washington pie centered with a high-standing layer of fluffy, creamy fruit custard filling. This is a new variation on that popular dessert theme, cake — one that you'll want to serve often.

PORK AND NOODLE CASSEROLE

2 tablespoons butter
1 chopped onion,
1-2 chopped green pepper
2 1-2 cups canned tomatoes
2 cups diced cooked pork
1-2 package of noodles,
Salt, pepper, sugar
Grated cheese.

Method: Cook the chopped onion and green pepper in the melted butter until tender. Add the tomatoes. If there is any left-over pork gravy this may be added with the tomatoes. Combine with the pork and noodles which have been cooked until tender and drained. Season with salt and pepper to taste and add a little sugar if you like tomato dishes that way.

Turn into a greased baking dish and sprinkle with grated cheese. Bake in a moderate oven (350 deg. F.) for about 30 minutes, or until the top is nicely browned.

MARSHMALLOW BREAD PUDDING

2 cups scalded milk
1 cup soft bread crumbs
1-2 cup granulated sugar
1 egg
1-4 teaspoon salt
1-2 teaspoon vanilla
Marshmallows
2-3 cup shredded cocoanut

Method: Soak the bread crumbs in the hot milk until very soft. Stir the sugar over low heat in a shallow pan, until the sugar melts and browns slightly. Stir at once into the milk-crumb mixture. Add the slightly beaten egg, salt and vanilla. Turn into a well-greased casserole. Place in a pan of hot water and bake in a moderate oven (350 deg. F.) until set. Remove from the heat. Cover the top with halved marshmallows, cut side up sprinkle with cocanut and return to the oven to brown. They may also be served hot or well-chilled.

GIVE HIM THIS TASTY BALANCED MORNING MEAL

Here's a hot weather "breakfast special" to wake up wilted morning appetites: Two Shredded Wheat with a cupful of milk or cream, topped with fresh raspberries—at their best this month. It's a meal of *balanced nourishment*, rich in the precious Vitamins, Carbohydrates, Minerals and Proteins that everyone needs. . . . Follow the advice of leading health authorities, and spend your food dollars for nutritious *protective* foods. Buy Shredded Wheat—it's 100% *whole wheat*.

THE CANADIAN SHREDDED WHEAT COMPANY, LTD., Niagara Falls, Canada

Queen's Niece, Nephew Among 650 Child Guests

MONTREAL, July 8—The second shipload of the legion of the innocents reached Montreal.

Safely away from an England threatened with invasion, 650 British children were on the list—double the number of the first contingent which arrived last Wednesday.

Walking, toddling, or carried in the arms of their mothers and nurses, they came ashore from a blacked-out liner into a strange land of gleaming street lamps and open windows—a wonderland of brightness, in which most of them were to make their homes for the duration of the war. A few of them understood the reason for the "holiday." They knew of the war, and some of the older ones had a surprisingly adult attitude in respect to it, but the majority were too young to realize.

Yet the laughter went out of the eyes of even some of the smaller ones when they were asked about their fathers, and a puzzled expression stayed for a moment as they said: "We don't know where daddy's gone. It's all very secret, you know."

The second shipment was much the same as the first, only larger. Practically all of the children are destined for homes in Canada and the United States, although two or three of them are travelling as far as Singapore and the Orient.

100 Are Unaccompanied

One hundred of the youngsters arrived unaccompanied, and the youngest of these was four-months-old Brian Vincent, who has gone to the home of W. Kirkpatrick of the Canadian Pacific Railway, in Montreal.

If the previous ship was Bedlam, this latest arrival was a riot. It was impossible to walk anywhere on the liner without stepping over children. They sat on the decks, in the alleyways, under tables, in every conceivable place. They turned somersaults on the hatch covers, raced one another through the public rooms, climbed ropes and jumped up and down on chesterfields in the lounge, and generally took over the ship from the first day out from England.

Or rather, somewhat later, for the first couple of days they were sick, and that occupied their full time. However, they made up for it. One had to step carefully to keep from treading on a young Englishman from the day they began to take an interest in life again. The sons of John Bull were everywhere. So were the daughters.

They played and rolled around in a deck square where a picture of Hitler stared at them from the notice-board, and under the picture was this little poem:

"Whether alone or in a crowd
Never write or say aloud
What you're loading, whence you hail,
Where you're bound for, when you sail."

Need of Secrecy Realized

And those lines and the sight of the children playing there, completely happy and contented, made the adult stop short, and there was a new realization for him the lives of these children and those to come later depended on silence and the maintenance of secrecy in the movement of ships.

This was a children's ship, the second of many that will come to Canada this summer. It was also a mother's ship, for a large number of the youngsters were accompanied by their mothers. Others had governesses and nurses.

The liner also brought the second batch of school groups which have been affiliated with educational institutions in Canada. These included a party of 110 girls from St. Hilda's School, under the charge of black-frocked nuns of the Order of the Holy Paraclete, a sisterhood of the Church of England. When this reporter went aboard the ship he found a group of sisters in a circle on the promenade deck, reciting their morning prayers.

Notable Names Listed

There were notable and familiar names on the passenger list. Besides the Bowes-Lyon children there were three of their cousins, Francis, Anne and Jeanne Nichols also going to th home of J. P. Morgan. Lady Dunn, the wife of Sir James Dunn, brought several children with her to be taken to her residence at Bathurst, N.B. The 15-year-old son of Arthur B. Purvis of Montreal arrived back, Deidre and Honor, the children of Sir John Child, went to the home of their aunt, Mrs. Aird Nesbitt. To Ottawa went the grandchildren of Mrs. Hugh Guthrie, and Senator James Wilson of Montreal received three grandchildren.

In one of the school parties was the son of Michael Arlen, the author, and Miss Emlyn Williams, wife of the British actor and dramatist, brought two children with her.

Easy Spaghetti Dishes For Hearty

HOT-WEATHER MEALS!

Spaghetti And Egg Scramble

● Fry 8 slices bacon until crisp—remove from pan—keep hot. Beat 4 eggs till fluffy and add 1 medium (16 fluid ozs. size) tin Heinz Cooked Spaghetti. Pour into skillet containing small amount of bacon fat and cook, stirring gently, until consistency of scrambled eggs. Season with salt and pepper. Pour onto platter—arrange bacon slices at one side—tuck parsely sprigs around scramble. (Serves 4).

Spaghetti Surprise Casserole

● Cut leftover pork or veal into small cubes—brown in butter—season with salt and pepper. Place Heinz Cooked Spaghetti in shallow casserole, having it one-third full. Then press spaghetti up around sides of casserole. Fill centre with meat—cover with thin layer of spaghetti—and top with combination of fine toasted bread crumbs and grated Canadian cheese. Bake in moderate oven (375°F.) 25 minutes.

• • •

Keep your kitchen cool and your family contented—serve Heinz Cooked Spaghetti. We make our own spaghetti—drench it in a spicy tomato sauce. It's great alone or with leftovers!

H. J. Heinz Company of Canada Ltd.,
Canadian Plant at Leamington, Established 1909

HEINZ COOKED SPAGHETTI

Needlecraft— —For The Home

This three-piece outfit has just about all the features you could possibly want in a sports costume. It's cut for action as well as for tanning. The blouse and shorts can't separate, for the playsuit is sewed together at the waist. Buttons down the side of the suit make it simple to slip in or out of, and the button-on ballerina skirt is cut to fit easily over the shorts. The brief bolero makes a more formal ensemble out of it, and enables you to look suitably dressed for luncheon at a moment's notice.

Style No. 3383 is designed for sizes 12, 14, 16, 18 and 20. Size 16 requires 2 1-2 yards of 35-inch material for playsuit; 2 7-8 yards for skirt; 1 yard for bolero.

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

Style No. 3383 .....

Name

Street Address

City Province

There's a glitter in an evening bag of gilt mash, its gold metal frame studded with brilliants.

A multi-view stereoscope has been devised which, for the first time, makes it possible for as many as eight physicians to view three-dimensional X-ray pictures at one time.

More than 95 per cent. of all bad weather is avoided by planes flying at levels of 18,000 to 20,000 feet.