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

## The HOUSEWIFE and HER ACTIVITIES

### FLOERS

The flowers grew by the brook-side,
They watched the clouds go by,
They saw the lovely sunshine
Against the dark blue sky. —

They watched the merry sunshine
Go on its way to rest.
They watched the elvs and goblines
Dance on the sod with zest,

They saw the moonbeams glitter
On the lovely thinking brook,
They saw each tiny fairy
Fishing stars with a silver hook.

And after the fairies had vanished
The flowrs went to bed,
To weak up in the morning
And toss each lovely head.

### DRESS UP CUP CAKES

For a brand-new taste thrill, try spreading the tops of cup cakes with your favorite jam and sprinkling with shredded cocoanut or nuts.

### Hard on the Washers

Don't try to turn off the water faucets with all your strength, as it only means wear on the washers. Turn them off sufficiently to stop the water and then stop turning.

### The Broken Bottle

Clean up the glass from the broken bottle outside your house, regardless of whether you had anything to do with it or not. It is apt to prove a very expensive oversight on your part if neglected.

### An Ounce of Prevention

When children arrive at the investigating age, it is time to put matches, scissors, medicines, and similar articles out of their reach and to keep them out of their reach until they fully understand the danger of each article and how to handle it.

### Dusting Powder

The popular dusting powder if used in the bedroom certainly does play havoc with the rug or carpet in front of milady's dressing table. One of the pretty hookd rugs, rather light in color, may be placed over this spot. Then it can be shaken every day, whereas a powdered carpet means the sweeper or cleaner each time.

### RIDDLES

What has one head, one foot and four legs? A bed.

As round as an apple as busy as a bee? A watch.

What is the diffrence between an elephant and a mosquito? The shape, have your never noticed it.

Which bird can carry the heaviest load? The crane.

When was beef the highest? When the cow jumped over the moon.

Which tree takes longer to grow than an oak? A sloe (slow) tree.

Why is a river like an elbow? Because it is always bending.

Why is it hard to get a coat of tan? Because you have to do everything under the sun.

Why is a coat like an orange peel? Because it is easy to slip on.

What is the difference between a warden and a jeweller? One watches cells and the other sells watches.

What is the first thing a woman sets in her garden? Her foot.

### CLOVE ORANGES

These are supposed to be a preventative of moths when hung in dress cupboards.

Tie the ribbon or cord which is to act as hanger firmly round the orange to get 8 even sized sections. You will find this easier if you flatten the orange slightly. Choose large even sized cloves and press them into the exposed rind as far as the stems will go, and so closely together that their heads touch. Hang the oranges up and allow them to dry in the procss of time. Or bake the clove-studded oranges before tying up.

### SUMMER COTTAGE PREPARATION

In opening summer cottages, it will be found a good plan before occupation to spray the floors with a good pyrethrum-kerosene mixture which can be chosen from among the several effective brands on the market. This is all the more commendable where pet dogs and cats have been kept. However well these pets have been looked after, they are afficated one time or another wtih fleas, and in temporarily vacant houses undisturbed by cleaning activitis, fleas multiply rapidly, so that when the occupants of the houses return they meet with a lively reception. Most complaints on this score naturally occur in the late summer on return from the summer vacation, but a precautionary spray on re-opening the summer cottage is often necessary particularly where cottages are liable to be invaded by bird mites, clover mites, centipedes and other like pests. The clover mite is a pest of clover and certain other plants and occasionally invades dwellings in the spring and in the autumn. Sometimes the invasion is so great that numbers may be found crawling on the walls, furniture, pictures and other objects of the home. As a rule, with reference to bird mites, only houses and churches, which serve as tthe resting and nesting places of pigeons and other birds, have been found to be infested. In the event of a pet bird, such as a canary, becoming infested with mites, the cages and all its parts should be thoroughly scalded first of all. A teaspoonful of pyrethrum powder should be placed in a paper bag, and the canary dropped into the bag which should be closed at he top for half a minute. The canary will be frightened but cured of mites.

Tourist (in Yellowstone Park—"Those Indians have a blood-curdling yell."

Guide—"Yes, maa'm, every one of 'em is a college graduate."

### TRAVELLING BABY NEEDS GOOD CARE

Mothers who find it necessary to travel with a small child should take pains to see that the baby's regular habits are as carefully followed as they would be at home. Fortunately this is not too difficult if the proper precautions are observed.

For a short trip, the necessary supply of nursing bottles may be prepared and well chilled, ready to be warmed in a pitcher of hot water at feeding time.

A new type of cap, recently put on the market, can be put right over the nipple of the bottle, keeping it free from germs and vacuum sealed until needed. The supply of feedings may be carried in a large vacuum jug if desired.

Or the milk mixture, first boiled and then well chilled may be put directly into a vacuum bottle that has been scalded and then well chilled ,the nursing bottle being filled at feeding time. The milk must be chilled, however, as it is likely to sour if put into the vacuum while it is warm. This method is advised only for trips lasting less than twenty-four hours.

### Bottle Warmers.

If travel conditions make it difficult to secure hot water for warming the bottle, this may be carried.

On longer trips dried or evaporated milk may be taken. At each feeding time the proper amount should be mixed with boiling water and then brought to a boil.

During long train trips, arrangements should be made to have the baby's supply of bottles boiled daily in the dining car. Fresh milk should also be boiled before being used.

To avoid nervousness and excitement (as well as over-heating in warm weather) it is better that the baby should not be carried in his mother's arms but in a basket arranged like a bed.

If the trip is to be by automobile, a small hammock may be used.


## NOTICE

**Dog taxes are due and payable on or before July 1st in each year. Every owner of a dog or dogs who shall refuse or neglect to pay said tax shall be prosecuted within ten days of the appearance of this notice.**

**JAMES E. BRADLEY.**

L-8481-7-3-6i.

## AUCTION SALE

**I am instructed to sell for W. A. Miller at Oakwood, Royalty East, on Monday, July 8th, at 1.30 o'clock, the following: Mahogany sideboard, table, sofa and bureau, rosewood table, oak dining chairs, furniture and dishes suitable for summer cottages, tea room tables, Currier & Ives prints, ornaments, &c. Also Gladstone wagon, express wagon, electric washing machine, farm lighting plant, separator, harness and other articles.**

**Terms cash.**

**J. A. McDONALD, Auctioneer.**

L-8518-7-3-3i

## AUCTION SALE

**There will be sold by auction on the premises at Hunter River on Saturday July 6th at one o'clock the house and lot, property of the estate of the late Sarah Large, and also the few items of household effects therein.**

**For further particulars apply to**

**CLIFFORD MATHESON, ALLIE B. CUTCLIFFE, Executors.**


## Catholic Rally

**A great Catholic Action Rally, sponsored by His Excellency Bishop O'Sullivan, will be held at St. Peter's on Tuesday, July 9th. According to directions Charlottetown and all parishes east thereof, will attend the St. Peter's Rally. Mass, Coram Episcopo and Sermon at 10 A. M. A full picnic and games on the field. Should Tuesday, July 9th be unfavorable, the Rally will be held the first fine day following.**


DON'T TOLERATE MOSQUITOES THEIR BITES ARE DANGEROUS

FLY-TOX KILLS INSECTS Instantly


## THE COOK'S CORNER

### Canned Strawberries

There is a strong reaction on the part of many cooks, to open kettle method of canning strawberries. Many people maintain that it is still as little bother as any other method, and it does give an excellent control over the exact degree of cookery any individual lot of berries seems to demand. Here is the procedure:

2 quarts fresh strawberries
¼ cup water
2 cups sugar

Wash, hull and drain strawberries. Sprinkle with the water, add the sugar and place over moderate direct heat. Heat to boiling and simmer, stirring often to prevent burning, for 15 minutes. Let stand overnight. In the morning, re-heat to boiling and seal in hot sterile jars. Invert jars to cool, to test for seal; when jars are cold, tighten, seal.

You will find that strawberries preserved by the open-kettle method are of excellent color, and fresh-flavored.

### Strawberry and Pineapple Marmalade

This is a very fine combination of fruits—for the strawberry and pineapple considered separately are so fine that we feel any team work they go in for should be successful indeed.

1 quart strawberries
1 quart pineapple (grated)
2 quarts sugar

Wash, hull and crush the berries. Add grated pineapple and sugar. Let stand 1 hour, then bring slowly to boil and simmer, with frequent stirring, until thick. Seal in small sterile jars.

### Sliced Strawberry Jam

This is the kind of jam that gives you the berries suspended nicely in a beautiful and brilliant jelly. Of course strawberries do not "jell" of themselves—we have to put some pectin with them to get this result. Fortunately, it has been made very easy for us to do that, with pectin available to-day in handy forms.

4½ cups prepared strawberries
7 cups sugar
½ bottle liquid pectin.

Wash, hull and drain 2 quarts ripe strawberries. Slice lengthwise and measure into a large kettle. Add the sugar and bring to a full rolling boil, over strong direct heat. Stir constantly before and during boiling. Boil rapidly for 3 minutes, then remove from heat. Stir in liquid pectin. Let stand a few moments, then skim. Stir, to prevent fruit from floating. Skim and stir alternately for 5 minutes, then pour quickly into small sterile jars. Coat with a thin layer of smoking hot paraffin and when cold, add a thicker layer of paraffin.

## How Long Will Your Marriage Last? Dorothy Dix Finds First Five Years Crucial

### If You Can Live Through the First Five Years of your Marriage and Weather Its Disillusionment and Develop Its Philosophy. You Stand a Fair Chance of Celebrating Your Golden Wedding

According to statistics nearly half of the divorces are secured during the first five years of married life. This would seem to put a somewhat sardonic crimp in love's young dream and to indicate that it is not made of the stuff that stands the wear and tear of domestic life.

Considering that the great majority of men and women marry because they feel that eyistence without each other would be dust and ashes, it is surprising that so many find within so short a time that life with each other is hell. The setting of the honeymoon is too sudden. The disillusionment too quick.

If in the course of years and years of marriage a husband and wife got fed up on each other ,it would not be surprising. If the inevitable friction of matrimony wore some of the gilt off the gingerbread, we could understand it. But for two turtledoves to be metamorphosed in the short space of five years into fighting cocks pecking each other's eyes out is a transformation so hideous that it shocks us.

Yet, after all, it is not difficult to see why the first five years of marriage are the most dangerous. They are dangerous for the same reason that all beginnings are dangerous. Because those undertaking them are amateurs who lack experience and skill and technique; who are so ignorant that they do not even know what dangers they are due to encounter, much less how to avoid them.

Although boys and girls have observed marriage as a working institution ever since they were born and have seen that it functioned none too smoothly and successfully; although they have assisted, in the French sense, at the daily spats of their parents, they are still convinced that their mariages will be entirely different. Their marriages will always be glamorous and they will always be romantically in love with each other. They will always see each other as godlings. They will never squabble over bills. All will be peace and beauty.

On this romantic platform they marry, and it gives way under them. And in their youth and inexperience in far too many cases they proceed to wreck the structure instead of trying to patch up the weak places. John doesn't look a romantic hero to Mary any more when she sees him with a stubble of beard on his face. She is amazed to discover that he can be unreasonable about trifles, fussy about his food, selfish and opinionated and, worst of all, critical of her. John is equally disillusioned when he sees Mary with her complexion off and her temper on, and when he finds out that she has queer little ways and a clothes complex; that she knows nothing about housekeeping, and that he has to watch his step for fear of doing something that will precipitate a riot.

So it doesn't take the average young couple very long to get more or less disillusioned with each other. Then comes the shock of realizing that marriage is bound to be one prolonged sacrifice, preferring another before yourself, subordinating your own tastes and desires to another. Giving up golf so Mary can go to see her mother. Doing without a wave so John may have a thick steak for dinner. Staying at home when you want to step out. Stepping out when you want to stay at home. Working yourself to death for a woman who is peevish because she can't dress like Mrs. Astorbilt. Cooking, stewing, baking over the cookstove for a man who never even says "thank you."

Furthermore, the young can't take the punishment of matrimony, that's why so many marriages go quickly on the rocks. After the romance has paled and marriage has got down to a straight everyday living basis,they balance their accounts and decide that it isn't a paying proposition. It doesn't return enough dividends. They don't get enough happiness out of being together to compensate them for giving up their personal liberty, their pay envelopes and their little selfish indulgences. And so they call it a day and quit.

And for proof of this we have only to observe that most young divorced couples remain the best of friends after they have parted.

Another reason why there are so many divorces among the young is that boys and girls do not know how to adjust themselves to each other when they marry, and they quarrel over a thousand things that older people would diplomatically pass over in peace. It takes age and experience to teach us how to live with others and to adapt ourselves to them without friction.

Youth also lacks the philosophy of marriage which enables us to make the best of its good and minimize its bad, and to get a happiness even out of living with a husband or wife who is not our hearts' desire. That is what enables so many couples to hang up endurance records.

All of which seems to indicate that those who can live through the first five years of marriage have a fair chance of celebrating their golden wedding anniversary.

DOROTHY DIX.


DOESN'T THIS WHIP UP YOUR APPETITE?

Fresh, sun-ripened berries—pouring their rich flavor through crisp, golden-brown Shredded Wheat—there's a breakfast that will make you eat with new interest. And it's packed with energy, too. For Shredded Wheat is 100% Whole Wheat. Gives you Nature's own balance of vital health elements, in a most delicious and digestible form.

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## A Morning Smile

### THE NECESSARY

The bell rang for the twentieth time that morning and the angry housewife prepared to put the latest canvasser to rout.

"We don't want calendars, we don't want ribbons, we don't want nothing!" she stormed.

The little man at the door smiled ingratiatingly. "What about a nice English grammar, lady?" he suggested.

### THE WAY OF IT

A steward stood at the gangway of a big liner, and as he stood there he kept shouting for the benefit of the arriving pasengers:

"First-class to the right! Second-class to the left."

A young woman stepped daintily aboard with a baby in her arms. As she hesitated before the steward he bent over her and said, in his chivalrous way:

"First or second?"

"Oh!" said the girl, her face as red as a rose. "Oh, dear, neither —I'm only the nurse."

## SMART CLOTHES FOR THE HOME DRESSMAKER

A charming model especially becoming to matrons is shown for today's pattern. It is so graceful, easy to wear, and simple to make.

Sheer print in navy and white is a smart, practical choice as the original model. It's cool and doesn't exaggerate bulk.

The cape can be picot-edged (done professionally) or bound.

Dusty pink tub silk, natural shantung-linen or lilac eyelet batiste, etc., are other nice ideas.

Style No. 861 is designed for sizes 6, 38, 40, 42, 44 and 46-inches bust, Size 36 requires 4½ yards of 39-inch material.

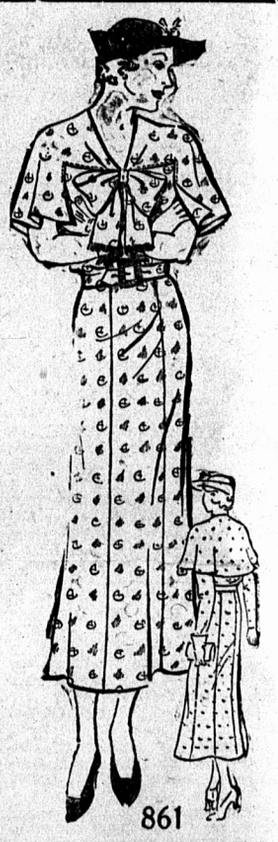
Price of PATTERN 15 cents in stamps or coin (coin is preferred.) Wrap coin carefully.

No. 861. Size .....

Name .....

Street Address .....

City State .....




### CHELTON SCHOOL

Honor roll of Chelton School for the month of June:

Grade IX: 1 Ruth Rogers, 2 Pauline McCardle.

Grade VI: 1 Frances Rogers.

Grade IV: 1 Hazel Rogers, 2 Eldon McDonald, 3 Harold Campbell.

Grade III Sr: 1 John McCardle, 2 Howard Clark.

Grade III Jr: 1 Olive Rogers, 2 Clemeth Nickerson, 3 Ruby Rogers. Leith Boulter, Teacher.

## Penthouse Love

By

ALMA SIOUX SCARBERRY

### CHAPTER 23

There was only one thing to do, Doug knew. Go to Yanner immediately and tell her he no longer loved her. That he loved his wife. Feeling very much like a man being led to the guillotine, Doug turned his car and started back. He'd go before he lost his nerve.

Would Charity forgive him? Would she give Batch up? Perhaps not—easily. But if it took the rest of his life Doug meant to win her love. For without the love and respect of Charity. life could hold no happiness.

Yanner was reading in a hammock on the Vandergriff lawn when she saw Doug's roadster rushing up the driveway. She jumped up, her heart racing happily, and run to meet him. Such a nice surprise—having Doug come to her unexpectedly in the afternoon. He hadn't done that for a long time.

He swung out of the car and crossed the lawn to meet her. Yanner threw her arms around his neck and reached to kiss him. But her arms dropped when she saw the coldness of his eyes, the set of his jaws. He almost pushed her away from him.

"Why—what's wrong — darlin'" Yanner began in the sweet hurt little voice that had always bent him to her will.

"Let's go for a drive," Doug said shortly. "I want to talk to you — where we can be alone."

Yanner felt impending disaster. "We — can go out to the air port. No one will be there."

They drove out silently. She glanced now and then at Doug out of the corner of her eye and saw no change in the wooden determination of his expression. She cast about desperately for something to say that would soften his look—but met

decided it was best to remain silent.

She'd never seen him like that before. It was a situation she had no idea how to meet. Doug drove as though he were going to a fire, still racing against the fear that something might cause him to weaken in his determination to finish with Yanner. Every minute made the job a more difficult one.

Suddenly he stopped the car with a crunching of brakes. Yanner sat back and tried to smile. But the smile died on her lips. For a second Doug sat looking straight ahead, and when he spoke she scarcely recognized the cold, firm voice.

"Yanner," he began with an obvious effort. "I guess you've been suspecting for quite a while this was coming——"

"Wh—what was coming?" She tried desperately to sound innocent and bright.

Then Doug turned and looked at her squarely, his face almost as white as hers. "I'm—I'm sorry if this will hurt you. But I can't see you any more. This—is the—end."

Yanner was certain for a second she was going to scream out a protest. But all her training cried out against it. She knew very well the mistake a woman made in trying to hold a man when his love was dead. She clenched her hands and swallowed against the lump that threatened to come into her throat and choke her.

"The—end? Well, I guess that's that! But you're going to explain to me, aren't you? If—if it's anything I've done, I'm sorry—"

He shook his head and turned to stare ahead of him. "No—I guess it's nothing you've done. I—I've changed, that's all."

Yanner shrugged, her heart a lump of lead in her breast. "Is—is there some one else—you've

"Yes."

"Some one — I know?"

Doug nodded.

Yanner could not let him go until she found out who had supplanted her in Doug's affections. She put a timid hand on his arm. "You — you'll tell me who it is—darlin'."

She shivered when he took her hand from his arm—dropped it to light a cigarette. For she knew then nothing in the world would ever bring Doug back to her. He looked off into the distance for what seemed like minutes to Yanner.

"You—don't know who it is?"

Yanner answered truthfully, "I—I've no idea, Doug."

He turned to face her squarely again, his brown eyes burning earnestly in his tanned young face. "I love my wife. It's Charity. I thought you'd guess."

He was not prepared for the sudden crumpling of the girl beside him. She sank back in her seat and stared at him in disbelief.

"You—you can't love that woman."

"Why can't I?" Doug lashed out hotly. "I do love her. I've never loved anyone else."

"It—it's the money—" Yanner said coldly, anger pouring through her until it dwarfed all her senses. "You love her money!"

"Don't be a fool," Doug almost laughed at her. "I've more money now than I'll ever be able to spend."

"You—can't love her — for herself." Yanner shook her head dazedly. "She—she's hypnotized you."

Then Doug did laugh—and Yanner shivered again.

"Charity hasn't looked at me since the night she met us at the Casino Roof," Doug told her. "She doesn't know I exist. But I love her — and I'll spend my life trying to win her love and respect."

Yanner's lip curled. "You're going to have a little difficulty getting her away from her boy friend after all this time, I'm afraid."

Doug wanted to strike her. But he said coolly, "I suppose you mean Batch. They are good friends—but that's all. Their friendship is something a girl like you wouldn't be able to understand."

"A girl like me?" Yanner choked her eyes widening with fury.

"I don't mean to be insulting," Doug shrugged. "But you'll have to be more careful what you say about my wife."

"So sorry." Yanner smiled sarcastically. "I wouldn't insult your father's secretary for the world."

She thought for a moment Doug was going to strike her. He raised his hand, then dropped it to his side, to say indifferently, "I guess it doesn't matter what a woman of your type says or thinks about a girl like Charity. I might have known you couldn't take this on the chin and be a lady."

All Yanner's reserve broke down. Doug folded his arms and sat indifferently when she started to cry. It amazed him that he didn't seem to care at all how Yanner felt. She whimpered for a moment, then wiped her eyes, furious that she had been unable to see the situation through cleverly. In a little while she straightened up, de-

"Doug — I'm terribly sorry. You termined to undo a little of the harm she had done. She dropped her head then, to say meekly, must forgive me. The woman scorned—you know. It's not so easy to take—"

When he answered, a little more kindness had come into his voice.

"If you think it's easy for me, Yanner, you're very much mistaken."

"I—know," she said in her meek little voice. I—I do love you, you know."

"I'm sorry," he said kindly. "But you'll get over it. Some of these days you'll meet some one you really love."

"No." She shook her head sadly. "There'll never be anyone else. I—I couldn't."

"That's silly," he said shortly. "No one knows better than I how sure you can be you love some one—and then meet some one else and learn what love really is."

Yanner felt stabbed to the quick, but she tried to smile. "You—you really did think you loved me, Doug. You weren't just playing?"

He faced her again. "You don't think I could be that much of a cad!"

"No," she said then, "I—I'm sure you thought you—loved me. What am I going to tell the family?" That's the rub."

"Tell then the truth. Or—tell them you threw me over. I'll put on the sad act if that'll help you any."

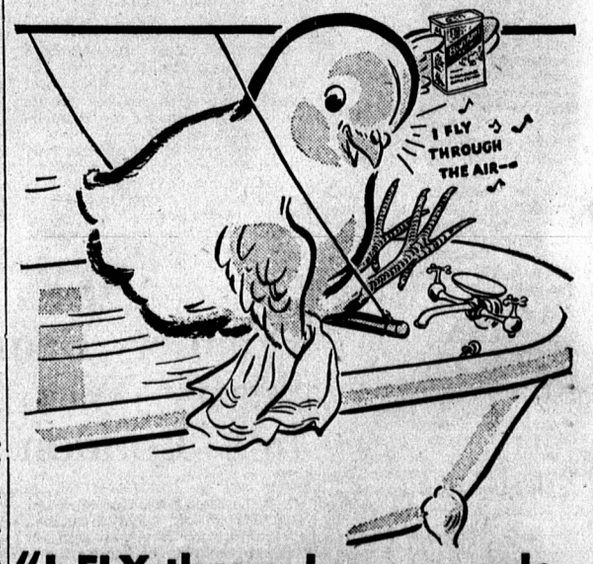
"No—thanks. I'll get out of it somehow. But—but you don't — know my family."

"I'm very sorry to put you in this position, Yanner. You must believe me. If there's anything I can do——"

She wanted to tell him he could give her half a million dollars or so to pay a few of the Vandergriff debts. That would fix everything up with the family. But of course that wouldn't do. She could sue him for breach of promise. That would burn Charity up — and teach him a lesson, too. But debutantes of her standing didn't do that. She'd have to be a lady if it killed her. Any other course would ruin her chances of marrying a man with as much money as it was necessary for her to marry.

They sat silently for awhile.

To Be Continued.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