

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

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

A crepe printed silk, pin tucked organdie trim, and lovely is today's model.

The bodice shows slight blousing, the hips are smoothly fitted with diagonal seaming emphasizing the fact, and the skirt is just comfortably full for every day activities.

It's so youthful and extremely wearable.

Style No. 3088 may be had in sizes 14, 16, 18, 20 years, 36 and 38 inches bust. Size 16 requires 3 yards of 39-inch material with 1/2 yard of 39-inch contrasting.

If a tub frock is desired, then a pretty idea that is sportsy too, is linen in skipper blue with white handkerchief linen trim with the edge finished in picot in blue.

Printed batiste in yellow with tiny brown dots, brown organdie trim and brown patent leather belt is very effective.

Men's silk shirting, pastel tub silks, eyelet linen and shantung make up attractively.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred).

Price of pattern 15 cents.

Form for ordering pattern No. 3088, including fields for Name, Street Address, City, and State.



For The Cook

PINEAPPLE CAKE

- Ingredients for Pineapple Cake: 1-teaspoon gelatine, 1/2 cup cold water, 1/2 cup crushed pineapple, 1/2 teaspoon salt, 2-cup sugar, 2-teaspoons lemon juice, 1/2-cup whipping cream, 140 fingers or cake, Whipped cream and cherries to garnish.

Soak the gelatine in cold water, then set container in pan of hot water until gelatine is dissolved; combine with pineapple, salt, sugar and lemon juice and stir until sugar is dissolved; allow to stand until mixture begins to thicken, then beat it and fold in the cream, which has been whipped stiff. Turn into mould lined with lady fingers,ounding up alternate layers of filling and cream. Let stand at least several hours, then un mould, cover with whipped cream and garnish with maraschino cherries.

Advertisement for Baby's Own Soap, 10 cents individual cartons, with a small illustration of the soap box.

Style Chats

WITH ALMA ARCHER

Everyone wonders what sort of gag to pull on the week-end hostess. And she certainly is entitled to something, for even though her charming hospitality makes it appear that the guest has been "no trouble at all," it's a safe gesture to send along some little knick knack, as a thank-you-I'd-like-to-come-again.

The "Cherio" makes a grand hostess trifle. It's one of those gadgets that measures a drink, opens a bottle, pulls a cork, and mixes a "Cherio." Those silly little animal corks with a frisky white china dancing horse, lonesome Scottie, quacking duck or wistful kitten perched on a cork are quite useful as a stopper for the depleted bottle, or to replace a cork that some amateur has ruined in the opening, and make an unpretentious gift.

Advertisement for Uticura Ointment and Soap, with illustrations of the product packaging.

Dorothy Dix Letter Box

Foolish Woman Who Complains of Her Husband's Interest in Business—Unmanageable Seventeen—Why Are All the Pretty Girls Dumb?

Dear Miss Dix—My husband is a very prosperous business man, makes much money and gives me all I want. But he seems to live only for his business. He is away from home more than half the time on business, and never seems to care for my pleasure. Even when he is at home, he is too busy or too tired to go out in the evenings, though I like to go. I do wish he would be different. He could if he only would. What shall I do? ALICE.



Answer: Well, if I had an ambitious and successful husband, Alice, I should be so proud of him, and so interested in his career, that it would fill every moment of my time, and I shouldn't worry over whether he took me to the movies or to the Jones' card party or not.

For everything you get in life you have to pay the price, my dear, and this is true in marriage as in everything else. The women who are married to men who do big things have to pay for their husbands' achievements with a lot of loneliness, and with doing without many of the little attentions that the wives of ordinary men get.

The man who works for a salary, and whose day's labor is over when the clock strikes 5; the man in a small business in a small town who locks up his store and goes home at night, can devote his evenings to entertaining and amusing his wife, and visiting around with her at the neighbors.

Perhaps the woman who is married to this kind of man really has the happiest life in life. At any rate, she has his companionship and his interest in all her small affairs, but she pays for it with lack of money and wit halways being in an obscure position in life.

The woman who is married to a big man, a man who is full of plans, a man whose brains and interests must be centered on the thing that he is doing, or else he cannot do it, cannot possibly monopolize him as a woman in a humbler sphere of life monopolizes her husband.

The successful politicians, the famous actors or writers, the big financiers, being more to the public than they do to their wives. They must necessarily be much away from home, and when they are home they are too worn and weary to do anything but slump.

And for the prestige that their wives have, for the jewels and limousines, for the money and luxuries they have, they must pay the price of their home lives.

Try to be big enough to do this. Don't balk your husband's ambitions by your selfish desire to be amused. Don't nag him about your foolish little parties, but interest yourself so much in his career that you will not regard it as a rival any longer.

As for myself, I always think that a woman goes a long way to hunt for trouble when she complains of her husband's interest in his business or profession. As long as the only rival you have is your husband's career, you have nothing to worry over. DOROTHY DIX.

Dear Miss Dix—I have the best husband in the world and I am devoted to him and he to me. But we have a daughter of 17 whom we do not seem able to manage at all. Until a year ago she was as nice a girl as you could wish to see, but suddenly she has become unmanageable, impertinent and unreasonable. It worries her father almost to death. What can we do with her? PERPLEXED.

Answer: The trouble with her probably is that she is 17, which, however, is about the most dangerous thing that can afflict a girl, for it is then that she oftenest does the things that prove fatal to her.

At 17 a girl is in the transition stage in which she is neither child nor woman, but both, and where she is tortured by the impulses and desires of both. She has the lack of reason, the lack of self-control, the greedy desire for pleasures of a child, and yet she wants to be thought a woman and to have the freedom of a woman.

She wants—she doesn't know what. She is full of vague desires and silly imaginings, and she is furious with any one who stands in the way of her gratifying any of her impulses. She is selfish, irritable, utterly lacking in consideration for any one else, and she resents any interference from her parents, whom she regards as tyrants and old fogies.

It is a trying time for the girl and a season of martyrdom for those who have to live with her. If it is possible, Miss Seventeen should always be sent away from home to a good, strict school where she will be forced to control herself and to be decently polite to those about her.

If she must stay at home, try to be patient with her; and realize that she will outgrow her faults in a couple of years and begin to appreciate a good home. Don't scold her. Laugh at her. Kid her along, as the slang phrase goes, for if you attempt to be too strict with her, the chances are that she will marry just to prove that she is grown up and won't be bossed by her parents. And that will ruin her life and yours. DOROTHY DIX.

Dear Miss Dix—I am a man of 30. I find it difficult to adapt myself to the feminine tribe, their ways, conduct and so forth. Especially am I depressed with the line of chatter usually put out by the average girls. It seems that the more attractive they are physically, the less they are endowed intellectually. What's the answer? THIRTY.

Answer: The answer is that you are asking too much of mere girlhood. You are seeking something that is almost as rare as a white blackbird, and that is the woman who is beautiful and brilliant, who is profound and frivolous, who can do the Charleston and discuss philosophy with equal skill.

And she is just as uncommon as a sheik who is a go-getter business man, a student and a thoroughly domesticated husband. You must realize that Mother Nature is fairer than we give her credit for being, and that when she hands out to a girl an extra-sized portion of pulchritude she generally skimps on her brains. It is true that the beautiful are generally dumb. Also when a girl finds out that all she needs to get by is her face she generally doesn't bother to improve whatever mind she has.

Possibly the average flapper has nothing to say to a man such as you are. But there are thousands of women who have. Educated girls who read and think and who are interested in the great problems of life. Unfortunately, however, many of these girls would take no prize in a beauty show. Their loveliness is of the soul, their charms of the mind.

So I am afraid you will have to take your choice between a peaches-and-cream complexion and a head that is upholstered better within than it is without. DOROTHY DIX.

Happenings of the Week

"Wouldn't this old world be better if the folks we meet would say, 'I know something good about you'; and then treat us just that way?"

Wouldn't it be fine and dandy if each handclasp, warm and true, carried with it this assurance, 'I know something good about you'?"

Wouldn't life be lots more happy, if the good that's in us all were the only thing about us that folks bothered to recall?"

Wouldn't life be lots more happy, if we praise the good we see for theres such a lot of goodness in the worst of you and me.

Wouldn't it be nice to practice that fine way of thinking, too? You know something good about me, I know something good about you!"

Glamis Castle, immortalized in Shakespeare's "Macbeth," will be the scene of a double festivity this week when the Earl and Countess of Strathmore will celebrate their golden wedding, and Hon. John Patrick Bowes Lyon, Master of Glamis, his coming of age. The Duke and Duchess of York with Princess Elizabeth and Princess Margaret have left London to be present at the events in honor of the Duchess' parents and her nephew. Every ancient family in Scotland will be represented out of respect for the older and younger members of the famous Bowes Lyon house.

The King and Queen returned to Buckingham Palace after a week at Cowes during the annual regatta. Tomorrow the King holds a Privy Council after which they will proceed to Sandringham for a week or so.

Major and Mrs. W. D. Herridge came to Ottawa Tuesday from their summer home at Lake Mousseau to meet Their Majesties the King and Queen of Siam.

The engagement is announced of Miss Helen L. Stewart, daughter of the Honorable J. D. and Mrs. Stewart to Mr. William P. C. LeBouillier of Montreal.

Lady Moyra Ponsonby, daughter of Their Excellencies, the Governor General and the Countess of Bessborough, who has been staying at the Algonquin Hotel, St. Andrews-by-the-Sea, left this week on return to Ottawa.

Dr. and Mrs. G. Raymond Brown and children of Montreal have returned home, having spent a very pleasant visit with Dr. Brown's parents Mr. and Mrs. E. R. Brown, Upper Prince Street.

Mr. and Mrs. W. J. McIlroy, Montreal are spending a few weeks in Charlottetown.

Mrs. George W. Thompson and Mrs. Cyril Knight, Toronto, are spending a pleasant holiday motoring through the Island.

Miss Agnes Paoli, of the Bushwick Hospital, N. Y., is home on a vacation to her parents Mr. and Mrs. Simon P. Paoli.

Announcement of the engagement of Lady May Cambridge, niece of Queen Mary, to Captain Henry Abel Smith, of the Royal Horse Guards, was formally made last week. The marriage will take place about the end of October. Lady May is 25 years old and the daughter of the Earl of Athlone, only brother of the Queen and former Governor-General of South Africa. Captain Smith was aide to the Earl. Lady May met her future husband when, as a lieutenant, he served as aide to her father during his term of office as Governor-General of South Africa from 1923 to early in the present year. Lay May is one of the most domestic members of the royal family and a great favorite of the Queen. Both she and Captain Smith are keen riders to hounds and the Captain is one of the best polo players in the Army. A few weeks ago rumor was busy with Lady May's name when it was reported that she was privately engaged to one of the royal princes.

Serving tea at the Tennis Courts this afternoon will be Misses Ruth Hertz, Elaine Beales, Avila Mathieson and Marjorie Stewart.

Mrs. George H. Jessup, who has been a guest at The Canadian National Hotel for the past two weeks left on return to her home in Montreal.

Mrs. George Buntain, entertained at a luncheon on Wednesday in honor of Miss Stephanie Jenkins.

Mrs. John Byrne, and Miss Amy Byrne, Montreal are spending a pleasant holiday with their old friends in Charlottetown.

Sir Andrew McPhail's many friends are glad to hear that he is improving steadily in health.

Mr. Lemuel Frowse, son of Mayor Frowse left this week for Ripley, Ontario, to join his mother, Mrs. T. W. L. Frowse, who is on a visit there.

The death of Mr. A. A. Fomeroiy is deeply regretted by his wide circle of friends, to whom his memory will always be a pleasant one. Deepest sympathy will go out to his family in their bereavement.

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Sir William Slavert, Montreal, was among the visitors to our Province this week and is registered at The Canadian National Hotel.

Mrs. A. H. Rodgers and daughter Miss Winifred have returned to their home in Toronto after a holiday at Brackley Beach.

Rev. Dr. Gordon, of St. Andrews Church, Quebec, and his sister Miss Minnie Gordon, are to be the guests of Mr. and Mrs. A. E. Morrison this week.

Mr. and Mrs. Alex. Scott, and young daughter of Halifax are visiting friends in Charlottetown.

Miss Carmen Harrington, is expected to arrive in the city tomorrow evening to spend her holidays with her mother Mrs. Peter Harrington.

Mr. and Mrs. George Nicholson accompanied by Miss Lillian Earl, left Wednesday morning on a motor trip through Nova Scotia and Cape Breton.

Among the hostesses entertaining this week in honor of Miss Marion Leard were the Misses Macfarlane, who gave a delightful Supper Bridge a novel feature of which was a Bridge accessory shower. Out-of-town guests were Mrs. Steeves, Mrs. Patterson and Miss Clara Wells of Halifax.

Mrs. Thane A. Campbell was hostess on Tuesday afternoon at her lovely home in Summerside for a shower and afternoon tea in honour of Miss Marlon Leard, whose marriage is to take place shortly. The reception rooms and dining room were tastefully adorned with flowers. Mrs. Graham Rogers and Mrs. Hume Hopgood presided over the tea and coffee cups. Others assisted in serving.

When the Prince of Wales and Princess George visited Chile among the many members of the Overseas League present was an old English lady who for the occasion was wearing all her dead son's medals. She particularly wished to be presented to the Prince of Wales, and to show him the medals and her son's photograph. The Prince was delighted to see her and the photo, and she was simply overjoyed. Everybody remarked how nice and kind he was to this old lady.

The Lieutenant Governor and Mrs. Dalton entertained last night at Old Government house in honor of the officers of the H. M. S. Heliotrope.

Mr. and Mrs. L. D. Warren, and son Lloyd of Ottawa have returned home after a very enjoyable trip to the Island.

The tea hostesses at Golf this afternoon will be Mrs. C. G. Gregor, Mrs. E. W. McKinnon, Mrs. Nicolle, Miss Marion Webster.

Felt is making a strong comeback. It is being featured for fall by Rebound, Talbot, Agnes, Maria Guy and others. Velvet is being extensively shown for dress hats, both in colors—like rust, mahogany, primitive green, red, orange, greenish blue and magenta—and in black trimmed with white or light-colored feathers. And velvet hats will certainly be much worn next winter with the formal afternoon ensembles that are forecast as being an important feature of the forthcoming collections.

Feather trimmings of all kinds are featured for fall by all leading Paris milliners. Ostrich plumes encircle crowns and trail to the shoulder or curl round under the chin. Talbot uses both ostrich feathers and peacock feathers, surrounding the crown and with a little short end hanging over the right eyebrow.

The open-work footgear of yes-

Salads By The Score

In Smart Cookery Lore Mean "Give Us More"

ONE GOOD SALAD SUGGESTS ANOTHER, AND ONE GOOD SALAD USUALLY PROMPTS THE FAMILY TO DEMAND MORE AND MORE.

Vitamins—mineral salts—good generally. We whet our appetites with the freshness of salad—satisfy it with their wholesomeness. Here are more—and still more—combinations (of vegetables chiefly, this time) to keep the ball rolling.

Cabbage and Pea Salad Shredded cabbage, fresh or canned drained peas. Cooked dressing to moisten.

Spinach and Asparagus 2 cups cooked spinach 1 tablespoon lemon juice Dressing cooked Salt and pepper spragrus tips Lettuce Chop the spinach, season with lemon juice salt and pepper, and pack in moulds. Turn out on lettuce beds, decorate with the asparagus tips, and serve with cooked dressing.

Spinach With Carrots Turn the moulded seasoned spinach out on lettuce leaves, and surround with fine stripes of carrot, crisped in cold water. Serve with cooked dressing with a little chopped radish mixed in it.

Carrot and Apple Grated carrot, raw Chopped apple Chopped celery Dressing

Vegetable Salad Use all the early vegetables available, and arrange individual servings as attractively as possible. Use cress or lettuce for the foundation, slices of cucumber, sections of ripe tomato, asparagus tips, little radish roses, whole string beans, a few peas. Pass dressing with it.

Potato Salad 2 cups cold boiled diced potato 1 cup finely cut celery 1 cup diced apple Cooked dressing

String Bean Salad Cook young string beans till tender drain and chill or use canned beans, leaving them whole. Arrange in piles on beds of lettuce or cress. Bind the bundles together.

Carrot and Apple Grated carrot, raw Chopped apple Chopped celery Dressing

White and Gold Salad On lettuce leaves arrange alternate sections of oranges, grapefruit, and slices of fresh or canned peaches, each overlapping the next. Serve with whipped cream dressing.

Celery, Nut, Raisin Salad Combine celery rings, raisins cut in pieces, broken nut meats with enough salad dressing to hold them together, and pile on lettuce.

Pineapple-Raisin Salad Put a slice of pineapple on each individual plate, with lettuce leaves On each one place a ball made of cream cheese and chopped raisins moistened with salad dressing.

Banana and Date Salad Bananas cut in quarters lengthwise, then in halves crosswise Dates stoned and cut in stripes dressing on top then a sprinkling of chopped nuts, all on beds of lettuce.

Pear Cottage Cheese Salad Arrange a canned pear on a lettuce leaf for each serving. Fill the cavity with a ball made of cottage cheese, cover with cooked dressing with whipped cream folded in it, and put fresh ripe strawberries on top.

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Paris Styles

By MARY KNIGHT

United Press Staff Correspondent

PARIS, August 14.—(U. P.)—Have you a little Ocelot in your home? Dead, or alive, you must have one this winter, preferably dead and on your back. This little animal has just come up from South America to take the leading coat role with the winter stock company of furs. Here's what he is:

The Ocelot is a baby leopard the approximate size of the average alley cat. He is one of the fiercest of all animals in his native state, delighting in nothing so much as crawling out on the limb of a tree and dropping down on an unsuspecting South American native passing beneath him. One reason for his ferociousness is probably because he knows the beauty and value of his own skin and strives to protect it.

The skin is marvelously soft and beautifully marked, and unlike most other fur-bearing animals, he serves many masters. The choice parts of him are used for jackets and coats, in some cases the whole of him as a rug for a polished floor and the rest is placed together in funny designs to make cushion covers and small rugs.

Squirrel, fox, mink, ermine and sable we will have with us always because they represent the aristocracy of the fur-bearing world. Their price is always high, which makes them coveted and acquired only by the owners of the bulging purse.