

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

Happenings of the Week



Easter Triumphant

WHERE once the wailing winds Bred dark despair, Now dawn the Eastertide; And gardens fair Shall soon, in green and gold, Spring everywhere.

Though sorrows to all hearts Late brought their sting, In vain their bitterness— April shall bring To every burdened soul New songs to sing.

Triumphant from the tomb Of winter snows Awakes the springtide joy; The south wind blows Across the fields of life Breath of the rose!

THOMAS CURTIS CLARK

The Princess Royal (Princess Mary) has moved to 32 Green street, the five-story London house given her by her mother, the Queen. This house, which is a "real home" and not a show place, is not exceptionally large. It is planned round a moderately sized white marble hall, and an exquisitely carved marble staircase. There is no lift. The Princess does not care for ultra-modern furnishing ideas. In her house is an old-fashioned guinea chintz in eighteenth century patterns, Sheraton and Chippendale furniture, and soft, restful colors everywhere. Velvet and brocade are her favorite furnishing materials. The loveliest room in the house is the drawing-room, which overlooks Hyde Park. Here the windows are hung with pearly blue velvet curtains, which form the dominant note of color in the room, against dim creamy walls with a faint gold line.

On the same floor is the Princess' own room, where she holds informal tea parties and entertains her women friends. It is gay with chintz and brocade, and several of the chairs are upholstered with tapestry that she has worked herself in tiny pet's point.

The Princess's sitting-room—she

does not care for the word boudoir—is a true reflection of its owner. In it are books and peccs of china that have belonged to her since her school days.

Lord Lascelles, who is nine years old, and his younger brother, the Hon. Gerald Lascelles, have a suite of their own on the third floor and a gymnasium.

The Princess' bedroom is carried out in a scheme of palest primrose yellow—her favorite color. In this room there is here safe for jewels and valuables. The combination is her own secret.

There is one room in the house known as "the family room." It is a small library, containing two deep mannish arm-chairs, a deep couch, and masses of books. In this room there is a wireless set, a dog basket—and the schoolroom—at may be admitted.

The Chief Justice and Mrs. Mathison are leaving early in April on an extended holiday trip to Europe, which it is hoped will be greatly enjoyed by them both.

Mrs. C. H. B. Longworth is leaving next week on a holiday trip to Bermuda, where she will meet her daughter, Miss Norah, who went south earlier in the month.

Mrs. Manning Bagnall is the guest of Judge and Mrs. G. S. Inman, Summers' de, for the holiday season.



RESTFUL SLEEP for FRETFUL, FEVERISH CHILD —With Castoria's regulation

When your child tosses and cries out in his sleep, it means he is not comfortable. Very often the trouble is that poisonous waste matter is not being carried off as it should be. Bowels need help—mild, gentle help—but effective. Just the kind Castoria gives. Castoria is a pure vegetable preparation made specially for children's ailments. It contains no harsh, harmful drugs, no narcotics. Don't let your child's rest—and your own—be interrupted. A prompt dose of Castoria will urge stubborn little bowels to act. Then relaxed comfort and restful sleep! Genuine Castoria always has the name!



In order to be de rigueur or a la mode this Spring, you must have a handbag. The rage for articles made out of cork extends to bracelets, brooches, clips and other feminine ornaments.

Miss Mary Gordon Hughes has gone down from Wolfville to Halifax to spend Easter with relatives.

Mr. Harry Hyndman is home from Halifax for a holiday with his parent, Mr. and Mrs. A. W. Hyndman, Brighton.

Mr. Dave Stewart, is home from Toronto, for the Easter holidays, the guest of his parents, Premier and Mrs. J. D. Stewart.

Miss Margaret Martin of Eldon, who recently underwent a successful operation for appendicitis, is convalescing at the home of Mr. and Mrs. F. S. Chandler, Brighton, before returning home.

King George has acquired a new pet dog, which has been with him since his return to Buckingham Palace from Sandringham. The King's favorite terrier died a few months ago, and the new court pet is a Cairn, now six months old. His

Advertisement for Barbour's Jelly Powder, featuring an image of the product and text describing its use for strawberries.

coat is a deep fawn color, with a "wainscot" of a darker shade.

There is a tropical note about stockings for the spring, for the name of nearly every color has its origin in the lands of the sun. You may choose between Arab and Algerian, beachskin, caravan, sandee, duskee, nomad, negrita, Brazil or brunette. Among other shades, there are prairie, mohawk, mulatto, or Romany. They are so descriptive, these names, that you may visualize the colors without actually seeing them. And they cover so wide a range that there will be no difficulty in obeying the injunctions of the famous dress designer to pick up the colors of each suit or frock in the stockings. "Sandee" and "duskee" are definite colors, but they also describe the two groups of shades which will be fashionable this spring. All sandy shades, also known as French tan, are for wear with light frocks, while the darker or dusky colors should tone with coats and suits. Where texture is concerned, there is the popular fish-net stockings in a particularly open-work weave. Crepe stockings in a fine gauge are also being used.

Mrs. Colin Campbell of Calgary has arrived in Charlottetown and is the guest of her mother, Mrs. Peter Harrington. Mr. and Mrs. Campbell have been extensively entertained this last month in their trans-Canada trip by their many friends in Winnipeg, Kingston, Toronto, Montreal and Quebec.

The indisposition of Mrs. (Rev.) George Somers of Margate in the P. E. I. Hospital is deeply regretted by her numerous friends.

Mrs. (Dr.) Ira Yeó is visiting with Mr. and Mrs. Lea Horne in Summers' de.

Mrs. P. neo of the P. E. I. Hospital staff is leaving early in April on a holiday trip to Europe.

Miss Lo's Jones and Miss Enid Clark, students at Acad'a, are spending the Easter holidays with friends in Saint John.

Mrs. Murdoch McKinnon and son, Frank are spending the Easter recess in Summerside the welcome guests of Mrs. A. Alen.

Many home friends will be interested to know that Mrs. (Rev.) W. H. Spencer is doing as well as can be expected after her operation in Toronto last week.

Mrs. Creelman McArthur gave a Bridge at her home Spring Street Thursday afternoon for visiting friends.

Mrs. G. S. Inman and Mrs. W. Bears of Summerside, entertained this week at a most enjoyable Bridge.

Mrs. A. Allen of Summerside entertained for her house-guest at a prettily arranged Bridge on Tuesday afternoon.

Mrs. W. E. McDonald was hostess at three tables of Bridge at her home on Central Street, Summerside on Wednesday afternoon.

Mr. Benjamin Rogers Jr. is the guest of her parents Senator and Mrs. Creelman McArthur, Summerside.

During the detailed inspection of Hope Town, the new Women's Social Hostel in Whitechapel, Lon-

Hash It and Be Happy

Meat left-overs—we all have them. And unfortunately, most of us also know a certain boredom on the part of the family, at some of our efforts to serve them.

Cooked-over dishes can really have as much attractiveness as on first and least pretentious of them—hash, for instance—if well made. Can score a little triumph through sheer goodness.

Rice and Meat Casserole: 2 cups chopped, cooked meat 1 teaspoon salt 1-4 teaspoon pepper 1-4 teaspoon onion juice 1 tablespoon chopped parsley 1 egg 1-4 cup fine bread crumbs 4 cups cooked rice Season the meat, mixed with crumbs and beaten egg, and add meat stock to make mixture pack easily. Line a greased mould or baking pan with 2 or 3 cups rice. Pack rice well and fill with meat, cover with the remainder of the rice, cover tightly and steam or bake about 45 minutes. Remove from mould. Serve with tomato sauce.

Shepherd's Pie: 2 cups chopped, cooked meat 2 cups mashed potato 2 cups left-over gravy 1 teaspoon salt 1-8 teaspoon pepper 1-8 teaspoon paprika 1 teaspoon onion juice 1 or 2 tablespoons butter

It is unnecessary to follow above proportions. Use available amounts of meat and potato, and gravy, and season to taste. Line bottom of buttered baking dish with well-beaten mashed potato (either hot or left-over). Add thick layer of meat and gravy, then layer of potato, until dish is full. Make the top crust of potato. Dot with bits of butter. Or, meat and gravy may be placed in lower part of baking dish with single thick layer of mashed potato for the crust. Stiffly beaten egg white may be folded into mashed potatoes before adding to meat, if desired. Bake in hot oven until potatoes are browned. Crumbs, macaroni or rice may be substituted for potatoes.

Mixed Meat on Toast: Use any meat, heating in gravy, white sauce or tomato sauce. Add butter, season well, and serve on hot toast.

Really Good Hash: 1 to 2 cups chopped meat 2 cups cubed potato 1 teaspoon salt 1-4 teaspoon pepper 1-4 teaspoon onion or celery 3 to 4 tablespoons butter Enough milk, water or stock to moisten

Any available left-over meat may be used, taking about equal parts of meat and potato. Chop meat first, then add potato and chop together. Season. Melt fat (1 tablespoon to each cup of hash) in frying pan, spread hash in evenly and cook slowly for 20 minutes. Shake the pan occasionally to prevent sticking. The hash may be put in a buttered pan and baked in the oven.

Fig Cake: 1-2 cups sugar 3-4 cup shortening 1 cup milk 3 cups pastry flour 1-2 teaspoon salt 4 teaspoons baking powder Whites of four eggs 1 teaspoon lemon extract Cream sugar and shortening; add milk. Sift flour, salt and baking powder; add one half of the flour, then well beaten egg whites, then rest of flour and flouring. To 2-3 of mixture add 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1-2 cups finely cut and floured figs and 1 tablespoon molasses. Put in greased and floured round tube pan a spoonful of light mixture, then a spoonful of dark mixture alternately as for a marble cake. Do not mix. Bake in moderate oven at 350 deg. F. about 55 minutes.

don, recently established by the Salvation Army, which Her Majesty the Queen made, before opening the institution to public use, the royal visitor entered the room allotted to Commandant Coel, the Officer in Charge. As the Queen stepped over the threshold a canary burst into a torrent of song. This unarranged welcome, so far as the Officers responsible were concerned, seemed to add the last note of joyous greeting to the royal lady who, after listening to the songster for a few moments, was delighted to learn from the Commandant that the canary was to be placed in the woman's dining-room "to cheer them up in their battles with life."

When a Man Marries, He Loses His Freedom, His Money and His Comfort, and What Does He Get? Asks Bachelor—Justification for Living, the Enduring Love of a Wife, Home Children and Companionship in His Old Age, Says Dorothy Dix

A Bachelor asks: "What does a man get out of marriage?" "It is easy to see what a woman gets out of marriage," he says, "she gets her living. A husband is her meal ticket. Marriage is, taking it by and large, the best vocation she can follow and the one in which she can get by with the least talent, and with the smallest expenditure of effort. "If a woman is lucky, she not only gets by marriage somebody to stand between her and the world and take the hardest of its blows, but she also acquires fine homes and Paris gowns and cars and all the other luxurious appurtenances of life. Even the common, or garden, variety of marriage brings the average woman a lot more comforts and luxuries than she could ever earn for herself, so it is easy to see why women want to marry. It is their one best bet.



"But what does a man get out of marriage that repays him for all that he has to give up? He loses his freedom. His wife takes possession of his pocketbook and thereafter he is nothing but a bill-payer, slaving for landlords and grocers and milliners and beauty shops. His bride's cooking gives him dyspepsia and he spends the balance of his life walking on eggs to avoid trampling on her pet prejudices and opinions.

"In olden days men had to marry for a home and to get somebody to sew on their buttons and darn their socks, but now on every corner we have clubs and bachelor apartments in which a man is better fed and waited than any wife does it, while as for feminine society a man has only to pick and choose among the fair ladies who have his telephone number. So what does a man get out of marriage that gives him a run for his money?"

"Well, I replied, "I think that the principal thing that both men and women get out of marriage is that it saves their souls. That is, of course, if it is a real marriage, not a fighting scrap. No selfish, egotistic man and woman, with their every thought focused upon themselves and their own desires and comforts, is ever happy, or ever really lives.

"It is only when a man and woman love some one better than themselves, when they put another's good before their own, when every sacrifice is sweet because it is made for another, and when labor and struggle are a joy because they are done for another, that the everyday work and worry and striving of existence have any meaning to them. Otherwise it is not worth while. And that is what marriage does to a man. It is his justification for living. He is here to take care of a frail woman, to take care of helpless little children. It is his justification for living. He is here to take care of a frail woman, to take care of helpless little children. It is what gives many a poor, sick, tired man the courage and strength to go on fighting after a bachelor would throw down his weapons and surrender to fate. It is what turns many an ordinary little man into a hero.

"Then marriage—the right sort of marriage—gives a man love. Not the light love that can be bought in the market places, nor the love that depends upon youth and gaiety and physical beauty, but the long-enduring love of a wife. The tie that is stronger than death that binds a woman to her mate.

"No man knows what love is who has not known a wife's love; who has not known that there was a woman who would always see him as a young godling, no matter how old and fat and bald he got; who has not known that there was one woman who would never judge him, but to whom he would always be right, no matter what he did; a woman who would throw over his shortcomings the mantle of her affection so that she would hide them even from her own eyes, and to whom he could turn, sure of a blind loyalty if all the world turned against him and mocked and derided him.

"The women who people a bachelor's world may always be young and beautiful. His philandering may have to it the kick that comes with novelty, but it does not repay him for having missed the love of a wife. "Home? True, the bachelor may have every comfort and the expert service of a fine club or hotel can give. He may dine on food that has come from the hand of a chef, but a home is a thing of the spirit as well as the flesh, and the humblest bungalow in which a woman waits with outstretched arms to welcome her man back at evening is more of a home than a palace to which nobody cares whether a man ever comes back or not.

"Marriage gives a man children. If it brought him nothing else, it would be worth all it costs for that alone. By the time we get middle-aged we have lost interest in ourselves. There is little more we desire or expect of life and we are dead if we have not children in which to re-lieve our lives. "Listen to the father brag about his son's achievement at school. Watch the father whose son is playing on the football team. Observe the fathers whose sons are making good in business or winning honors in a profession. They are ten years younger, and a thousand times happier than the old bachelors who have no one to carry on their names, or to do the things that they failed to do.

"The married man has companionship in his old age. There comes a time when we are weary of running around and want to sit by the fire. We are no longer gay and amusing, nor attractive to strangers. Nor are we interested in strangers. We want somebody to whom we can say: "Don't you remember?" "Then, who so lonely as the old bachelor who has nobody to bear him company, no one bound to him by the joys and sorrows of a lifetime and with whom he has all memories in common?" "Oh, yes, believe me, it pays a man to marry."

EASTER Calls for Gifts

Advertisement for Yardley Lavender perfume, featuring an image of a woman and text describing the product.

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

the way cut in one with the hip section, give youthful height to the figure. It's charming too fashioned of rough or flat crepe silk or the thin woolen weaves. Style No. 2671 may be had in sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust. Size 16 requires 3 1/2 yards of 39-inch material with 1/2 yard of 35-inch contrasting. Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred). Price of pattern 15 cents.



No. 2671. Size Name Street Address City State

For The Cook

RAISED FLOUR CAKE: You may have eaten a cake of this kind—and wondered how in the world it was achieved. Its texture is different—its taste is different—and the secret lies in the fact that instead of being made light entirely by its eggs or the eggs with the aid of quick leavening materials, there is yeast in this mixture. Be sure that you make it only with a bread flour—a hard wheat flour—not with the pastry or cake flour that is generally advocated for cake making.

1 pound (3 1/2 cups) bread flour 1 cup shortening 1 yeast cake 2 cups milk 1/2 pound currants 1/2 pound suetans. 1 cup sugar. 1/2 cup raisins, chopped. 1/2 cup chopped almonds. 1/2 teaspoon mixed spices. Grated rind 1 lemon. 4 tablespoons chopped candied orange or lemon peel. 3 eggs. Rub butter into flour. Mix yeast with lukewarm milk, add to flour, mix thoroughly, cover and let rise for 1 1/2 hours. Beat in fruit, spices and egg, whites and yolks beaten separately. Pour into a well-greased pan, let rise until doubled in bulk and bake in moderate oven—350 degrees.

The new wrapped bodice cut is snappy and slimming too. The skirt with front and back panels, that by

A Morning Smile

Cohen was in a taxi when something went wrong with the works and the car sped along at a terrific speed. "Vat's the matter? Vat's the matter?" he shouted. "I've lost control of the car," returned the driver. "I can't stop her." "Well, for heaven's sake," cried Cohen, "turn off the meter, any way."

CARE OF FURS

Furs should be hung up in darkness when not in use. Before wearing them, shake them gently from the head. Buy a fur comb and use it lightly but frequently; beat occasionally with a light cane. If there is the slightest suspicion of moths at this time of year, send the furs at once to a reliable furrier.

HALTERS FOR WOMEN

The necklace is giving way to the halter, and a halter of immense size. It is circular in shape, and fits the neck closely. One attractive model is made of many strands of palest coral and deep coral worked in stripes, and another is made of twisted strings of tiny carved ivory beads.

Advertisement for Oxydol soap, featuring an image of the soap box and text describing its benefits.