

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

Lenten Meditations

from The London Times

DAYS OF DECISION

From the Christian standpoint, the days which Lent commemorates may be regarded as the most critical in history. From them was decided the whole character of our Lord's mission to the world. The Gospels show the profound spiritual experience had accompanied his baptism, when an inner voice made him sure that He had a unique work to do and unique powers for doing it. For 30 years He had lived among and loved the people of Palestine; He knew their hopes and fears, the limitations of their official religion, their longing for deliverance from national servitude. If He was to gain a hearing, it might not be advisable to give his message a form which would compel their attention and gain their support? Such was the problem which He set for himself in the wilderness, so still that, as St. Mark records, the wild beasts drew near him unafraid. Three methods which He might use suggested themselves in turn, each most plausible yet each essentially wrong. Afterwards He described them, in the picturesque imagery they could understand, to His disciples. Many of the people were desperately poor; almost all were burdened by financial anxieties. If He used his powers to end these evils, if He came forward as a social reformer who could promise food and comfort for all, he would be eagerly welcomed, and then His spiritual teaching would be sure of a hearing. Or He might use those powers to perform some sensational and spectacular deeds like a magician flinging stones at the pinnacle of the temple; by such means too an attentive audience for His spiritual message would be gained. Once more, He might come forward as the leader of the greatly desired revolt against the usurped power of Rome, when the whole of His race would welcome him with enthusiasm. It would be no hopeless enterprise, if legions of angels were sent to His aid. To glorify for in this way might be a small concession to evil, but how far the good result would exceed His own land would be free, the homage of others compelled, ultimately He might reign over all nations and teach them as He would. Each in turn of these suggestions He faced; each in turn he recognized as a suggestion for the evil misuse of His powers; each He lightly spurned. He came back to the disciples. A study of the Lenten crisis is doubly profitable. It contributes to a right interpretation of all our Lord's public ministry, shaped by the decisions formed in the wilderness. To use Lent well humbly to follow the Master who Himself knew the full force of temptation, and if it is a season of calls for new effort, it is also rich with hopes of new victory.

Romance Comes High

By NELLY GRAF

CHAPTER III

Ming arrived at Dee's home which was outside of town, ahead of the other guests and was shown upstairs to her room. "Darling, how wonderful you look!" Dee gazed at Ming slipped her arms round her shoulders. "You look grand, yourself," Ming returned, admiring the other girl's black satin gown, which accentuated her air of sleek sophistication. "I'm awfully glad you could come," Dee went on, "and I hope you're going to like the men I want you to meet. One of them is Hans Farnell, the artist who is doing the murals for the new Art Center. He's a woman hater, but perhaps you can overcome his prejudice. "What makes him hate women?" Ming asked. "A girl turned him down for a rich man in the days when he was poor and struggling. Ever since then he has distrusted all her sisters. He's forsy and fortified—the kind you like, Ming." "Oh, really? That reminds me—you said you had some exciting news. What is it?" "Ming told her Uncle Hiram's bequest to her mother and Ruth. "It means," she ended, "that I can take my time. I've wanted one for a long time—wanted to get away from so much responsibility." "Ming enthused. "I hope you'll take no further, for a maid yourself fall in love at last. Atta girl! You haven't lived until you've loved, Ming, but take your time—look the men over carefully before you choose one." "Oh, yes! Well, there's Hans, as I told you. Then there's Clau— an amusing, precocious landscaper. He makes love to all the ladies, so don't take him too seriously. The third man is— " "Dee got no further, for a maid appeared just then to announce that another guest had arrived. "Come along, Ming," said Dee. As they went down the hall, the door opened, and Dee's husband, Chuck, emerged. He seized both her hands and kissing her, it was the demonstrative way of the Burton's and their crown had of greeting one another. "Just as good to look at as ever!" "Ming, trying to respond in kind, lightly patted his cheek. "Thanks, my dear!" she said gaily. Downstairs in the living room, the new arrival was waiting—a large rather homely woman with an air of distinction. "This is Blair Newton, Ming," Dee introduced. "You know— another of the best after, Mad Andrew of Andisteen." "Oh!" Ming exclaimed, in involuntarily. (Continued on page 3)

ELLEN'S DIARY

By An Island Farmer's Wife

LOST LOVE IRRETRIEVABLE

Reunion Hopeless For Couple Separated 19 Years

DEAR DOROTHY DIX: My wife and I have been separated 19 years, but we only got a divorce a little over a year ago. I am sure neither of us will ever remarry and think it is silly for us to live apart. We never did get along badly and, although my wife was fussy, I never let that bother me. I would let the storm blow over and then get her out of it, but she got to the place where that did not fix things. Now I would like to re-establish our home and get married again, but she won't agree to it. She won't even let me date her. Can you tell a bewildered ex-husband what to do? D. D. W.

ANSWER: It seems from your account that your wife has just lost her taste for you, and that is a more serious situation than if she had left you because of some crime you had committed against her. For she might forgive you, but she would not find it easy to adapt herself to each other now that you did before. Age hardens us in our ways and accentuates our peculiarities, and after 20 years of freedom from the marriage bondage you would find it more difficult to get along harmoniously together than you did before. My advice is to let well enough alone and to stay as you are.

HOUSEHOLD SCRAPBOOK

By Roberta Lee

ATTRACTION GONE

How Can I!!!

ANSWER: I would certainly urge you to put off your marriage until after you have finished your college course. With your handicap you will need all the education you can get in order to hold the position to which you aspire. This will be more especially the case if your fiancée is also hard of hearing, as I take it from the fact that she is also attending a college for the deaf. If she loves you, she will certainly be willing to wait another year for you, and if she has the good, hard, common sense that a woman should have to make a good wife, she will see the advantage to be gained by putting off the marriage until you are in a position to take on the support of a family. Don't let her rush you into a marriage for which you are not ready.

COMPLETE EDUCATION

BETTER ENGLISH

ANSWER: There is simply no way to rid yourself of a book borrower. Neither hints, nor showing reluctance, nor even downright refusal, showing neither conscience nor decency. But your book borrower has one trait that is not common with the species. She returns your books battered and bruised it is true so that their own mother doesn't know them, but most book gruffers never return the books at all. They keep them. The only thing you can do is to cultivate friends who don't read.

MORNING SMILE

PRESENT OF MIND

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TRANSPORTATION O.K.

DOES NOT DRY OUT IN THE JAR

Contains Science's most effective perspiration stopper. Five seconds to apply— one to three days' protection against perspiration stains and odors. Try it! Now on sale at all cosmetic counters.

Protect your natural Sweet Self with the NEW ODO-RO-DO CREAM DEODORANT 39¢ 1 FULL OZ. Also 19¢ size

Relieves Distress of Sneezy, Stuffy Head Colds

Special Double-Duty Nose Drops Works Fast! Right Where Trouble Is!

VICKS VA-TRO-NOL

You will like the way a few drops of V-a-tro-nol up each nostril promptly, effectively relieve distress of head colds. It soothes irritation, reduces swelling, helps clear cold-clogged nose and makes breathing easier. (NOTE: Also helps prevent many colds from developing if used in time!) Try it! Works just fine! Follow directions in folder.

Living & Leisure

THE WOMAN'S REALM

MAPLE SAP

Before a tulip lifts its cup or lace of obsequy petals New turf to grace. The maple makes it clear That Spring is here.

Before a robin sings Through honeyed halls, The maple gives the sign In professed vein.

Before the pulsing heart Has caught to say, The maple currents start Their eager way. First couriers to bring The news of Spring.

—Lana McNeill Thornton in the New York Times

HINTS TO MOTHERS

Kate Greenway styles are simple to care for as they are quaint, with short-waisted bodices, long or short dirndl skirts, Pfandorfer and jumpers are for their laundry savers, since only the blouse or dicker worn with them needs frequent doing up.

HINTS ON ETIQUETTE

When you attend a reception and you do not know the first person in the receiving line say, "I am Mrs. (or Miss) S."

ATTRACTION OVAL DOLLY

Rubber gloves should be washed, and rinsed, dusted with talcum powder or cornstarch and stored away in a cool, dark place.

Use needles instead of pins to pin down the pleats when pressing. The pleats need not be pinned, leave no mark when you remove them.

When cooking vegetables and other foods, use only enough water to prevent burning. An inch will usually do.

GRECIAN INFLUENCE IN COIFFURES

NEW YORK—There is one hair style which reflects a strong Grecian influence, keeping pace with this lively trend in play clothes. It works out very well indeed for the permanent which is about on its last legs but still has plenty of curl on its ends. With a competent hair setting it can be upwiped and end in a whirl of curls which are young and casual, and freedom-loving.

Often this fashion includes a ribbon, a thong of gold or silver hair ornament. Perhaps a pair of combs edged in gold or silver to give point to the line of the hair.

The straighter the hair, the more the importance of a pleasing hairline is emphasized, and daily brushing encourages the young and frisky locks to go where they belong, definitely defining the hair-line.

DESIGN NO. 1065

This crocheted dolly has a pretty center motif surrounded by a mesh design. Pattern No. 1065 contains complete instructions.

To order: Write or send above picture with your name and address with 15 cents in coin or stamps to Needlework Bureau, Charlotetown Guardian.

Design No. 1068

Name _____

Street Address _____

City _____ Province _____

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COOK'S CORNER

RHUBARB BETTY

1/2 cup butter
2 eggs
1 teaspoon vanilla
1/2 teaspoon nutmeg
1 1/2 cups small toasted bread cubes
2 cups corn flakes
4 cups diced fresh rhubarb
4 cups sugar

Method: If butter is at a premium in your household, you may use part butter and part shortening. If shortening is included, a dash of salt should be added. Cream the butter or butter and shortening and gradually cream in the sugar. Add the eggs and beat well. Stir in the nutmeg, flavoring, bread cubes and the corn flakes. Place half of this mixture in a buttered baking dish and arrange rhubarb evenly over the top and sprinkle with 1/2 cup sugar. Cover with the remaining crumb mixture and bake in a moderate oven (400 deg. F.) for about 45 minutes, or until the rhubarb is done. Serve this warm or cold, with or without cream.

Short on Sugar long on lusciousness

MAGIC Dutch Apple Cake

2 cups flour 1 egg
3/4 tsp. salt 4 tbs. sugar
4 tpsns. Magic Baking Powder 6 tbs. milk
4 tbs. butter 2 apples

Sift together dry ingredients; cut in butter with two knives; add sugar; mix lightly. Drop egg into well, unbroken, add milk to cold. Turn on to floured board, shape dough; put on greased sheet. Press and cut apples into eighths; press into parallel rows into dough; sprinkle with sugar and cinnamon and dot with butter, mixed together in the proportion of two tbs. sugar and 1/2 tsp. cinnamon. Bake at 400° F. 20 minutes.

MADE IN CANADA

A JOB ONLY YOU CAN DO

Price Control Questions and Answers

Questions and Answers on Price Control will appear in The Guardian as a regular feature each day. The questions are those which have reached the Wartime Prices and Trade Board from housewives in the district. The answers are prepared by the Board's Readers. Persons who have intelligent questions to ask on price control are invited to send them to the Wartime Prices and Trade Board, 100 King Street West, Toronto.

Q. If canning sugar coupons start coming good now just as extra preserves coupons, what's to stop us using them up and then not having enough in the preserving season?

A. There's no reason why you should overbuy and not have enough. (You know now that two ready-made preserved jars are provided by the Board's readers for the purchase of canning sugar and you also know that eight more come due on May 17 and a final 10 on July 19 to give you in all 10 pounds of canning sugar. If you keep track of the due dates and space your purchases, you should have no difficulty.)

Q. My grocer tells me that potatoes which come up in price, thought they were under the ceiling.

A. They are, but as the season progresses the price goes up. Take care of storage and shrinkage. This month potatoes may not sell at retail for more than \$2.00 per 75 lb. bag; \$1.62 per 60 lb. bag, 46¢ a peck.

We had come in the evening, soon after the light was lit. One asked me: "Did you hear the big news on the road?" I hadn't heard anything out of the ordinary. "And didn't you hear?" she went on "that our old gods laid her first egg of the season on St. Patrick's Day—in the morning?" Not such an important happening taking into consideration the ways of the times but I knew the greatest moment of this farm-wife, for the bit of "extra" the poultry-money brings. Now Jennifer's ducks, having both-ered themselves with such luck, yet being content to disport themselves in the pools and streams which at present make Alderley a veritable duck's paradise.

The lights are still lit in the house across the lane, and there's one in the house on the hill. Judy has put things in order for the morning when being out her writing materials to finish a letter she began before dusk. "I'll be only a minute, Mrs. Ellen," she says when I glance suggestively at the clock on the shelf. Adults have their own

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with its weak, tired feeling?

If functional periodic disturbances make you feel nervous, tired, restless—at such times—try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. Pinkham's Compound is one of the most effective medicines for this purpose. Follow label directions. Buy today!

2528 SIZES 10-40

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MAGIC Dutch Apple Cake

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