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

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

590

The little crossover bodice is so smart, closing in diagonal line, emphasized by button trim. Another interesting detail is the dip in the front bodice yoke. The attached circular cut skirt adds the last word in chic.

And here it is to copy. It will take but 2 yards of 39-inch ... rial with ⅝ yard of 39-inch ... ing.

Style No. 590 comes in ... 6, 8 and 10 years.

For school wear, linens, pique, ginghams and tweed-like cottons suggest themselves.

Then too, there are charming thin woolen weaves more attractive than ever in their gay colourings as rayon flecked wool voiles, challis and wool crepes.

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

Price of pattern 15 cents.

No. 590. Size .....

Name .....

Street Address .....

City State .....

Etiquette

By Roberta Lee

Q. Under what conditions is it permissible for a man to borrow money from a woman?

A. Under no conditions whatever.

Q. What should one order, if invited to supper after the theater?

A. A salad, a hot club sandwich, with coffee, and light pastry or fruit.

Q. What is the most essential thing for a man to have engraved on his visiting card?"

A. The title of "Mr." before his name.

Style Chats

WITH ALMA ARCHER

If you no foolin' are all pretty well in the spirit of things now, it might not be utterly without amusement to look at each other's backs, at least for a few minutes. You see drug store cosmetics have done a lot for a girl's front side, but the new evening dresses are going to require no small amount of back looking before the salescheck is made out, to see just what can be done there in beauty's name.

It's an old tradition, they tell me, that a woman's back is a beautiful expanse of firm, white flesh, but a half hour in a fitting room watching prospective custo mers will dispel that silly superstition. From under the narrow twisted decolletage straps of the Augustabernard "574", comes a lot of back expanse ornamented with the scars of a pleurisy tapping, quite deep enough for a game of pocket billiards. The bathing straps of Chanel or the ermine suspender straps of Lelong reveal a broadside of the leftover, faded summer's sunburn, as well as an assortment of birthright signals, and the low "V" of Augustabernard's favorite black satin with the bows below the waist, is a telltale of too many chocolates and too many cigarets and not quite enough spinach. So right this instinct, either go and do a lot of cosmetic fixing to your backside, or else stay home nights.

YARDLEY LAVENDER

It is impossible, now, to conceive of society deprived of the Yardley Lavender. The vogue of the youthful, vivacious freshness of the Lovable Fragrance has become a very part of Canadian social custom—just as it has been in England these 160 years

Perfume, Face Powder, Compact, Day and Night Creams, Bath Salts, etc. "The Luxury Soap of the World," and Gift Cases.

The Lovable Fragrance

At all Good Drug and Department Stores

YARDLEY 33 Old Bond Street LONDON

CANADA: Yardley House, Harbour at York St., Toronto. U.S.A.: 452 Fifth Ave., New York

A Morning Smile

ATTENTION, PLEASE

Little Betty had been allowed to stay up to dinner one night on the strict understanding that she should behave very well and not ask for anything on the table.

When dessert came, all the guests were attended to, but she was overlooked.

She sat despondently for a time, and then was struck by a bright idea. She exclaimed in a loud voice: "Who wants a clean plate?"

Women Can Have Velvety Skin

Just try this new wonderful face powder, MELLO-GLO. Spreads smoothly and prevents large pores. Blends naturally with any complexion—stays on longer. MELLO-GLO is purest and finest face powder made—its coloring matter approved by United States government. Fresh, youthful—never dries skin or makes it look flaky. Get MELLO-GLO.

DROP COOKIES

Even the ice box cooky, which so far improves on the rolled and shaped cooky in the matter of the time it receives, cannot compete with the mixture that we simply drop from a teaspoon—letting it shape itself on the greased baking sheet or inverted pan that we must often use for the purpose.

The following may be called a foundation mixture for quick drop cookies, from which a great variety may be made by the use of different ingredients.

Melt one third a cup of shortening, and mix with it one half a cup of corn syrup, or sugar, or mollasses. Add one beaten egg. Stir into the mixture two cups and one-half of flour, sifted with one teaspoonful of baking powder and one half a teaspoonful each of salt and baking soda.

On this foundation may be built Spice Cookies, by adding one teaspoonful, each of cinnamon, nutmeg and cloves.

Fruit or Nut Cookies may be made by adding one cup of either fruit or nuts. Or fruit, nuts, and spices may be used in the same recipe.

Oatmeal cookies call for the substitution of three fourths a cup of rolled oats for three fourths a cup of the flour. To these, too, nuts and fruit may be added.

Fir chocolate cookies a little melted chocolate (one ounce) may be added, and the amount of sweetening in the foundation mixture doubled. Or the following recipe may be used.

Chocolate Cookies

Mix with two well beaten eggs one cup of sugar or syrup, and two squares of chocolate, shaved into small pieces, and melted over hot water. Add three fourths a cup of flour, mixed with one fourth a teaspoonful of salt. Mix all well, take up by spoonfuls and place on greased and floured tin, flatten out rather thin, and bake in a moderate oven.

WAFFLES, MAPLE SYRUP

Mix and sift 1½ cups bread flour, 2 teaspoons baking powder and ½ teaspoon salt. Add the beaten yolks of 2 eggs and 1 cup thin cream, beat until very light, stir in 1 tablespoon melted butter and lastly fold in the stiffly-beaten egg whites. Bake to a rich brown in greased hot waffle irons. Serve with maple syrup.

CURRIED SHRIMP

Melt 2 tablespoons butter, add 1 small onion, finely chopped, and cook slowly 5 minutes, taking care not to let it brown. Stir in 2 tablespoons flour, ½ teaspoon curry powder, then add, gradually, 1 pint hot rich milk and stir and cook until smooth and thick. Place over boiling water for 5 minutes, add 1 can shrimps and heat thoroughly before serving.

Rayon imports into Japan in the first half of this year were 140,000 pounds greater than in the first six months of 1930.

Do not expect to keep for any length of time during summer, cheese that you have grated at home. The better plan is to keep it in the lump until wanted, and to grate only so much as is needed at the time. Grated cheese bought in that form, however, is specially prepared to protect it against deterioration and will keep for considerable time in good condition.

Advice to Wives — **Dorothy Dix** — Finds Is Not Very Well Received

"The Idea That a Wife Should Make an Effort to Retain Her Husband's Affections Makes No Hit With Wives — They Feel That Their Husbands Should Go on Loving Them, Anyway"

There is nothing else in the world that infuriates women so much as to be given a few well-meant words of advice on how to retain a husband's affection. It makes them mad through and through to be told that if they want their husbands to keep on loving them they must keep themselves lovable.

"What!" they cry as with one shrill voice, am I to spend the balance of my life after I am married vamping my husband? Do I have to keep myself dolled up and easy on the eyes to prevent him from looking at flappers? Do I have to flatter and cajole him along the road he ought to follow of his own initiative? Do I have to do stunts like a vaudeville performer to amuse and entertain him to keep him nailed to his own fireside of an evening? Do I have to use as much finesse in dealing with him as I would if I were negotiating a disarmament treaty?

"Well, I won't. And that is flat. That is not my idea of marriage. No husband is worth that much trouble. Absolutely not."

And that is the way ninety-nine out of a hundred wives feel about it. They seem to think there is some degredation in making an effort to please a mere husband.

I wonder why, for it is the law of life that we not only have to work to get every good thing, but we have to work still harder to hold it. There is never a place where we can sit down and fold our hands and take things easily and say, now I've got my heart's desire and nothing can take it from me. Always it slips out of our grasp if we do not bend every energy toward keeping it fast.

If we make a fortune we must use eternal vigilance to keep it. The greatest opera singer, the most famous actress, the most popular movie star must use their every talent to hold their audiences. It is not enough to have captured their public one night. They have to do it over again every night

The successful business woman has to toil incessantly if she holds down her good job. The professional woman has to make a continual effort to please her clients or her patients and use never-ending diplomacy in dealing with them.

So, when you come right down to brass tacks, what is there any more lowering to a woman's dignity in her striving to be popular with her husband than there is in her trying to get the glad hand from an audience? What is there more humiliating to her in her jollying along her husband than there is in her jollying along the boss in her office? Why should she object so strenuously and indignantly to the idea of handling her husband with gloves when she expects as a matter of course to use all the subtlety of which she is capable in dealing with those with whom she comes in contact in business?

Nobody knows. Perhaps women themselves do not know why it riles them so much to be reminded of the fact that if they desire to be kissed they must keep themselves kissable. Perhaps it is because their vanity cannot endure the stab of being told that there is nothing alluring to a man in a slovenly woman with cold cream on her face and a breath that reeks of onions or that a dull and stupid wife can bore a husband until he flees from her to save his life.

Or perhaps they are too lazy to make the effort to make a comfortable and cheerful home. Or they are too selfish to be willing to sacrifice their own pleasure to their husband 's happiness. Or they are too self-centered to try to control their temp ers or to stop nagging. Or they are so neurotic that they get a thrill out of whining and complaining.

But whatever the reason, the idea that a wife should make an effort to retain her husband's affection ma kes no hit with wives. They feel that their husbands should go on loving them, anyway, no matter how they look, no matter how stupid they get, no matter how badly they treat them. Which would, of course, make matrimony a perfectly lovely graft for women if only the theory worked out in real life.

Unfortunately, it doesn't. Romance dies of disillusion. The dream of fireside companionship vanishes into thin air before an untidy hearth and a wife who never has a new idea, or anything interesting to talk about. No man's love survives slovenliness, bickering arguments, lack of understanding and appreciation. Man is an imperfectly domesticated animal at best and the only way a wife can keep one eating out of her hand is by feeding him sugar.

Such being the case and every woman being perfectly cognizant of the situation, how strange that they should resent using in the home the same tactics that they use out of it. For if every wife would use as much diplomacy in trying to get along with her husband as she does in trying to get along with her business employer and if every wife strove as hard to hold her husband as she does to hold her public, it would do more than any other one thing to keep men from getting that tired feeling along about the time they are middle-aged. DOROTHY DIX.

For The Cook

SOUR CREAM BUTTER-SCOTCH PIE

1 cup sour cream.
1 tablespoon flour.
Yolks 2 eggs.
⅛ teaspon salt.
1 tablespon butter.
1 cup brown sugar.
1 teaspoon vanilla.

Mix the flour, sugar, salt, cream, eggs (slightly beaten), vanilla and the melted butter. Pour into an unbaked crust and bake in a very hot oven for about 10 minutes, then decrease heat to bake custard. Test with a knife, remembering that when the custard is cooked it will not adhere to the blade. Make meringue with egg whites and 4 tablespoons sugar.

Delicate Child

One of five girls all of whom took Dr. Williams' Pink Pills (tonic).

Now a Fine Healthy Woman

"I was the eldest of five girls," writes Mrs. A. G. Richardson, 202 Lancaster St. West, Kitchener, Ontario, "and my mother gave Dr. Williams' Pink Pills to us all. My youngest sister was very delicate. She was nearly thirteen when mother took her to the doctor and he said 'Give her Dr. Williams' Pink Pills like you gave the other girls'. Mother did so, and today she is married, and is a fine healthy woman."

The iron and other elements in Dr. Williams' Pink Pills (tonic) increase the amount of haemoglobin or oxygen-carrying agent in the blood. The increased supply of oxygen kindles life in all your tissues. The result is a better appetite, a feeling of well-being, and restful sleep.

Begin now to take Dr. Williams' Pink Pills. 50 cents a package at any druggist's. Be sure to say "Dr. Williams'" so that the druggist will know exactly what you want. 1M

Expectant and Nursing Mothers have a good friend in OVALTINE

THE months before and after baby comes tax a woman's strength to the utmost and that is why Ovaltine should be on the mother's dietary.

No other food is so good for the mother at this critical time. Ovaltine builds up the mother before baby comes and ensures an abundant supply of maternal milk, nature's own food. Ovaltine quickly replaces precious vitality, maintaining mother's health and strength throughout the nursing period.

The best of nature's tonic foods, fresh milk, fresh eggs and ripe barley malt are concentrated in Ovaltine. It is a perfect food, recommended as such by doctors the world over. *Ask your own physician.*

WARNING

No malt or cocoa drink is in any sense a substitute for Ovaltine. The process by which Ovaltine is made is the result of years of scientific research. Refuse so called "just as good" preparations.

'OVALTINE'

TONIC FOOD BEVERAGE

Enables Mothers to Breast-feed their Babies

Sold at all good stores, in 50c, 75c, $1.25 and special $4.50 family size tins; also served at soda fountains.

A. WANDER LIMITED, London, England, and Peterborough, Canada 26

IN MEMORIAM

MRS. MARY BOWLEN

At Hermitage on September 27th, Mrs. Bowlen (nee Miss Mary Casey) widow of the late Michael Bowlen, of Cardigan Bridge, peacefully passed to her Eternal Reward.

Mrs. Bowlen was born on October 12, 1848, and had therefore reached the advanced age of 83 years.

She had resided with her daughter, Mrs. J. J. Curley for a number of years past.

She had been ill for some months prior to her death and received much comfort and consolation from her beloved pastor, Rev. J. D. McGuigan, of Vernon River, who visited her frequently and was at her bedside when she passed away.

The late Mrs. Bowlen was a sincere Christian woman and a devoted member of the Catholic Church. Her beauty of character, her generous hospitality, her deeds of charity, her unfailing kindness towards the sick and needy and her many estimable qualities of mind and heart made her greatly beloved by all who knew her.

Mr. and Mrs. Bowlen had eleven children, all of whom are living. Si sons and five daughters will forever fondly cherish the memory of a dear mother to whom they owe so much. It was indeed comforting for her to know in her declining years that her sons and daughters had maintained the fine traditions of their God-fearing parents and had become honored and respected members of the various communities in which their lot was cast.

One of the sons, Rev. Father William Bowlen, is located at High River, Alberta.

Another, John J. Bowlen, is a Liberal member of the Provincial Legislature for Calgary and is one of the many Maritime men who have made their mark in the west.

Another P. D. Bowlen, of Toronto, who formerly represented the Cardigan district in the Prince Edward Island Legislature and who was at one time engaged with his brother in ranching in the west, has also achieved well merited success in the business field. The other sons are Michael, of Calgary, M. Edward of California, Dominic Bernard, of Cairstairs, Alberta.

Father Bowlen and a number of his brothers visited their mother during the summer.

The following daughters are also left to mourn: Mrs. Owen Wood, Lake Verde; Mrs. J. C. Wisner, Watervale Mills; Mrs. J. T. Wright, Sturgeon; Mrs. Harold Williams, Gardiner, Maine; and Mrs. J. J. Curley, Hermitage.

There are forty seven grandchildren and four great grandchildren.

On Tuesday the 29th Mrs. Bowlen was laid to rest in the Roman Catholic Cemetery at Cardigan Bridge beside her husband, who predeceased her nineteen years ago.

A solemn High Mass of Requiem was celebrated in All Saints Church, by Rev. M. J. Rooney, parish priest with Rev. J. C. McDonald, D. D., deacon, Rev. Owen Kiggins, sub deacon, and Rev. P. D. McGuigan, master of ceremonies.

The officiating clergyman at the grave was Rev. Father Rooney.

The honorary pall bearers were Callum Bruce, M. P. P., Frederick Vickerson, William Rooney, Francis Lea, Alphonsus Keoughan and Ernest McMillan.

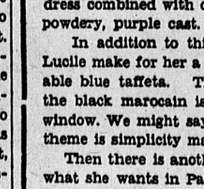
Despite the inclemency of the weather the funeral was very largely attended.

FIRST CANADIAN EDITION OF TRUE STORY MAGAZINE

First evidence of the output of Macfadden Magazines of Canada, Limited, is presented by the appearance of the November Canadian edition of True Story magazine on the news stands today. This is in compliance with the recent statement that the newly chartered organization will print six monthly magazines in the Dominion. True Story Magazine, formerly printed by the parent organization, Macfadden Publications, Inc., of New York, is now printed in Toronto by the Canada Graveur Company. A Dominion-wide advertising campaign on this November issue is being written and handled by a Canada advertising agency, B. McKim, Ltd., Confederation Building, Montreal.

Other magazines to be printed in the Dominion by Macfadden Magazines of Canada, Limited, include Canadian editions of True Detective Mysteries, Master Detective, True Romances, Droam World and True Experiences Magazines. These will come from the presses of the Polygraphic Comany of Canada, Ltd., in Montreal, and the November issues which will go on sale at various dates during this month will be the first published here.

The Macfadden Magazines of Canada, Limited, has established offices at 80 King Street, West, Toronto, and additional brances will be opened as the growth of the Canadian business makes advisable. By its decision to produce the more than a quarter of a million copies of these magazines sold in the Dominion each month in Canadian printshops, the new organization is doing a full share to alleviate unemployment, a large number of workers being required to handle the output and to operate the system of distribution.



JULIENNE SOUP

To 1 quart brown soup stock cleared, add 1 tablespoon cooked green peas and ¼ cup each of carrot and turnip (cut in thin strips 1½ inches in length) cooked in boiling salted water until soft.

Piles All Gone

Without Salves or Cutting

Itching, bleeding, protruding piles go quickly and don't come back, if you remove the cause. Bad blood circulation in the hemorrhoidal veins causes piles by making the affected parts weak, flabby, almost dead. Salves and cutting fail because only an internal medicine can actually correct these conditions. Dr. J. S. Leonhardt discovered a real internal Pile remedy. After prescribing it for 1,000 patients with success in 960 cases, he named it HEM-ROID. Hughes Drug Co., Ltd., says one bottle of HEM-ROID Tablets must end your Pile misery or money back.

Paris Styles

By MARY KNIGHT

(United Press Staff Correspondent)

PARIS, October 8.—(U. P.)—Mrs. Henry Alva Strong, of Washington, D. C., a woman meticulous about the perfection of her wardrobe, has just purchased from the Maison Lucile a toupe lace dress combined with chiffon in a strange tone of brown that has a powdery, purple cast.

In addition to this very unusual model, Mrs. Strong also had Lucile make for her a black marocain trimmed in piping of changeable blue taffeta. The effect of the taffeta in combination with the black marocain is like pale light through a dull stained glass window. We might say that the keynote of Mrs. Strong's fashion theme is simplicity made out of elegance.

Then there is another prominent American woman who knows what she wants in Paris and knows how and where to get it. She is Mrs. Philanderer Cable. Her husband was the first secretary of embassy before he retired. Lucile has further enhanced her natural charm and grace with an evening grown trimmed in a belt of strass and amber glass, with a pendant of the same material from straps at the back. The material is crepe georgette struck with a velvet design in dark brown over gold lace.

NESTLÉ'S

UNSWEETENED EVAPORATED MILK

NESTLÉ'S... the world's standard of quality... sold in every country on earth... relied on by mothers and housewives throughout the globe. Pure, safe and healthful, Nestlé's Milk is especially valuable to growing children... just pure cow's milk from selected herds with useless water removed... then sterilized and sealed in airtight tins. Delicious in beverages and in cooking and baking.

NESTLÉ'S—*World's Largest Producers and Sellers of Condensed and Evaporated Milk.* A10

RICH—CREAMY—HEALTHFUL