

Woman's Realm Social and Personal Fashions Literature

Living & Leisure —THE WOMAN'S REALM—

Come, all ye faithful,
Joyful and triumphant,
Come ye, O come ye to Bethlehem;
Come and adore Him
Born the King of angels
O come, let us adore Him
Christ the Lord!

Hints on Etiquette

Even if she doesn't care for her fiancé's family and friends overmuch, an engaged girl should invite them to the wedding and reception and make every effort to see that they enjoy themselves. These attentions should continue after the marriage to aid harmonious relations on both sides.

FAMOUS RUBY REALLY 'SPINEL'

Strange as it may seem, the famous "Black Prince's Ruby" which reposes in the Tower of London is a ruby at all, but a ruby-colored "spinel." Actually, the first cousin of the ruby, few gems can claim more beauty than the spinel's fiery true flame which has led to its being mistaken for the ruby itself for generations, says the American Gem Society. Before geology became a recognized science, many fine spinels were thought to be rubies and were purchased for crown jewels. To date, it is still difficult for any but an expert to tell the two apart.

The spinel, always mined with rubies, is much freer from flaws than its more valuable cousin. "Flawless rubies" on expert examination are often found to be spinels. You might be interested to know that the American Gem Society evaluates jewels by their hardness, toughness, color and brilliancy. "Hardness" according to

the American Gem Society represents a gem's resistance to scratching, while "toughness" describes its resistance to blows or breakage.

Fourth Hardest Gem
Of exquisite color, the spinel is the fourth hardest of all the important gem stones, and therefore makes an excellent ring stone. Because it is also admirably tough, its polish and brilliancy may be retained for generations.

Whereas the comparatively flawless Burma ruby may cost hundreds to perhaps thousands of dollars, ruby-colored spinels or exceptional flame-colored spinels, sometimes known as "rubicelles" in the larger sizes, cost only fifteen to a hundred dollars per carat. The deep red, ruby-colored spinel is the most valuable.

Flower Leaf Brushes

Brushes made from the leaves of yucca, New Mexico's official state flower, were used by pre-historic Pueblo Indians to paint design on their pottery.

THAT LEFT HAND SHAKE

As he toured Canada, Lord Rowan told the story of the origin of the Scout left hand shake. The story came from the grandson of an Ashanti Chief who was taking a Scout's training course in Britain.

It is related that in one of the African campaigns Lord Baden-Powell captured an Ashanti Chief and greeted him in a friendly fashion by offering his right hand. The Chief, however, proffered his left hand, pointing out that "the bravest of the brave shake hands with their left hand, as in order to do this they must throw away their greatest protection, their shields."

A pleasant visitor and expert maker of Yorkshire pudding corrects a frequent error.

"In making Yorkshire pudding," she says, "the rule is, 2 cups of milk to 1 cup of flour—not equal quantities. The batter should be only a little heavier than coffee cream. By the way, the same batter poured over hot, cooked and drained apple and baked as for Yorkshire pudding makes a delicious dessert, especially if cream is served with it.

Now, here is the recipe as corrected: one cup flour, 2 cups milk, 1-2 teaspoon salt, 2 eggs well-beaten.

Method: Sift flour and salt; combine the milk and eggs and stir gradually into the dry ingredients. Mix well and beat until smooth. Put 4 tablespoons of drippings from roast beef into a pan 8 by 8 by 2 inches. Heat, pour in batter to about half fill pan. Bake at 450 degrees for 15 minutes. Lower the temperature to 350 degrees and bake for 20 or 25 minutes longer. Do not open the oven until the full time has elapsed. For apple dessert, cover the bottom of pan thickly with hot cooked apple instead of the drippings.

Modern Etiquette

By Roberta Lee

Q. If you are a house guest, and some member of the family becomes ill, should you stay on for the length of your visit?

A. It would be better to leave, unless you know that you can be of considerable help.

Q. To whom should one address flowers sent to a funeral?

A. To the head of the household, or the one considered to be the chief mourner.

Q. Should a woman wear a hat in an opera box in the evening?

A. No.

Household Scrapbook

By Roberta Lee

Bright Metals
Metals will keep bright after polishing if a bit of flannel is moistened with paraffin oil and the surface rubbed thoroughly. This will keep the metal bright for a longer time.

Scorched Linen
When the linen is not scorched very badly, rub a cut onion on the marks and then give the linen a good soaking. The cold water will remove the scorched stains.

Cheese
Before attempting to slice very rich cheese heat the knife in boiling water. This usually prevents breaking or crumbling.

How Can I!!

By Anne Ashley

Q. How can I stone raisins?

A. Pour hot water over them and allow it to remain for five or ten minutes. Drain and rub each raisin between thumb and finger until seeds come out clean. Dry before using, and if using for cake, rub them in flour to prevent their sinking to the bottom.

Q. How can I remove a glass cork that seems securely stuck in a bottle?

A. It can be removed easily by wrapping a hot cloth around the neck of the bottle and holding it for a minute.

Q. How can I remove egg stains from silver?

A. By rubbing with fine table salt on a wet rag before washing. Then wash in ammonia water.

Better English

D. C. Williams

1. What is wrong with this sentence? "I saw it somewhere in the city."

2. What is the correct pronunciation of "edelweiss," small herb growing high in the Alps?

3. Which one of these words is misspelled? Dissatisfy, disappate, dissappoint, dissuade.

4. What does the word "calumny" mean?

5. What is a word beginning with "g" that means "gaudy; showy"?

ANSWERS
1. Say, "I saw it somewhere in the city." 2. Pronounce a-del-vee, as in ate, e as in bell unstressed. 3. As in vice, accent first syllable. 3. Disappoint. 4. Slander. "I never listened to calumnies, because, if they are untrue I run the risk of being deceived, and if they are true, of having persons not worth thinking about"—Montesquieu. 5. Ostentatious.

DOROTHY DIX SAYS—

Good Mothers

Children Should Not Be Smothered With Affection Nor Neglected

A woman with her first baby asks me what she shall do to be a good mother. Well, the main thing in being a good mother is not to overdo it. Just take motherhood in your stride. Don't be one of the mothers, who, as George Bernard Shaw said, are so much mother that they are scarcely human.

Be moderate. Love your child, but don't smother it with affection. Even a baby can get fed up on too much devotion and howling with disgust when Mother surfeits it with kissing and caresses. Look after your youngsters carefully, but don't always hold them by the hand. A famous baby specialist said not long ago that what the children of devoted mothers needed more than anything else was some wholesome neglect.

Children need and crave freedom just as much as grownups do. They ought to be on their own, to roll in the dirt and get themselves mussed up and to eat some of the things they like because they taste good, instead of flabby messes that are full of calories. Maybe that explains why Mama's pampered darling is so often pale and anemic, while the little O'Grady and Spinellis across the tracks, who have to shift for themselves, are so hale and hearty.

Start molding your child's character while he is still in the cradle. You have to get in your work before the day hardens. Psychologists tell us that the pattern of a child's life is set by the time it is three years old, so you will have to get busy before Junior gets the upper hand and decides who is going to be boss of the nursery.

OVER-MOTHERING BAD, TOO

Unless you teach your children to respect you when they are babies, they will never do it. If you let them walk roughshod over you when they are little, they will trample you into the dust when they are big. If you teach them to be selfish, they will take the bread out of your mouth to gratify their own desires. If you work while they play, you will have to toil to support them as long as you live.

Teach your child obedience, which is nothing but respect for the law. The jails are filled with delinquent boys and girls who have never minded their parents or respected any authority. Half of the men and women who are failures are those who cannot hold a job because they have never learned to take orders.

Teach your child good manners. Teach him what to say and what to do when meeting strangers. Give him a good example. Good manners will do more than any other one thing to secure success in life.

Teach your child to stand on his own feet. Teach him to rely on himself and make his own decisions and do his own thinking. You can't soft-pad life for him. He has to learn how to take care of himself.

Teach your child courage. Breed grit into him. Develop his backbone. Life is full of knocks and unless he can take them on the chin and come up smiling he will be sunk. Whether Johnny is a quitter or a fighter will depend on whether you pitied him when he fell and bumped his nose, or praised him for a brave boy who didn't cry when he was hurt.

Don't be a possessive mother. Don't try to monopolize your children or regulate their lives for them. Don't make your love for them a curse or a millstone around their necks. Don't belong to us. They belong to us. They belong to us for a little while, and the best we can do for them is just to love them and leave them to work out their own fates.

Morning Smile

DO LATER ON

After a long exhortation, an evangelist demanded that all members of the congregation who wanted to go to Heaven should stand up.

All rose except one man. He appeared a calm philosophic fellow, and withstood without winking the outraged glare in the evangelist's eye.

"What!" cried the evangelist; "don't you want to go to Heaven?"

The bland man looked blander still.

"Not immediately," he replied.

THE INVISIBLE QUARRY

Dawdling through the art gallery, the old gentleman at last came to a picture which captured his interest.

Turning to his wife, he inquired: "What's the title of that picture, Mother?"

His companion consulted her catalogue, and replied, "Dogs, after the old gentleman examined the picture with a slightly puzzled air. "I can see the dogs," he finally announced, "but where on earth is Landseer?"

BRONCHITIS COLDS VICKS VapoRus

Cook's Corner

ORANGE TEA BISCUITS

You will observe that corn flakes contribute something special in character to this delicious, tender biscuit dough.

1 1/2 cups once-sifted pastry flour
Or 1 1/2 cups once-sifted hard wheat flour
3/4 teaspoon baking powder
1/2 teaspoon salt
5 tablespoons chilled shortening
1 cup corn flakes
1/2 cup granulated sugar
1 egg, well beaten
3/4 cup milk
1 teaspoon vanilla
1/2 teaspoon orange rind

Measure and sift together twice the flour, baking powder and salt. Cut in the shortening finely. Measure the corn flakes, crush slightly; mix corn flakes and sugar into the sifted dry ingredients.

Arrange the well-beaten egg, milk, orange rind and vanilla. Using a fork, lightly mix the liquids into the dry ingredients, using just enough liquid to make a soft but not sticky dough.

Turn out on a lightly floured canvas or baking board and knead a few seconds.

Roll out dough to 1/4-inch thickness and cut with a rather small floured cookie cutter; arrange on a greased baking sheet.

Bake in a hot oven, 425 degrees, 10 to 12 minutes.

ORANGE SWEETBREADS

For this old-fashioned favorite, recipe for tea biscuits. Roll dough to about 1/4 inch thickness and shape with your smallest biscuit-cutter.

Arrange shapes of biscuit dough on a greased baking sheet.

Have ready some orange juice (in which a little grated orange rind may have stood for a few minutes) and as many small sugar-cubes as you have biscuits.

Lower a sugar lump into the orange juice for just a moment—then press it, one point down, right into the heart of a biscuit shape. You must dip the sugar-cubes and place them on at a time, because the sugar dissolves so quickly.

Brush biscuit tops quickly with the orange juice and bake in a hot oven, 400 degrees, until golden brown and nicely baked.

Whilst a little butter is very nice with these biscuits (which, like all their kin, should be served hot from the oven), it is not absolutely necessary.

Ellen's Diary

By an Island Farmer's Wife

Today set out to be a little disturbing, but ended very happily for all of us at Alderlea. There was a first, the distressing incident of the jug of cream. When Tabby for the moment left to herself in the kitchen drank from it both "wisely and well" from her own point of view. I found her sitting on a cupboard licking her chops composure, dangerously close to the place where the pair of ducks rested in the roasting pan. Indeed as it was I would not like to be the one, who would have to attest to the fact that no feline tongue had reached out to touch them—knowing Tabby's weaknesses as I do. In any event she was immediately banished from the kitchen with one flourish of the broom. There was also the trouble occasioned by the lighting of the room fire, which refused to catch this morning.

"Ellen" I found myself saying in a low and hoarse voice, "Be careful though, Ellen!" he came to an open door to warn me "when she gets going, close the drafts!" It took time and effort before the glow of it warmed the rooms.

The out of doors was exceedingly lovely today, a surprise after yesterday's gloom. Mr. D. whilst at his work and James went about in his shirt sleeves. Summer-like clouds floated lazily in the blue above an horizon and the sun shone bright and warm across meadows and trees and ice-covered pond. It was more beautiful I thought after sunset. Then the tips of the trees up the creek were ranged in color and the dusk came gently without a trace of a wind drop—a star-planned velvet mantle of darkness on the far fields and woodlands. Softly then it closed about us, and I came in doors from regarding it, to wish that December might always bring us days like this. Until I remembered that like Jamie and the others I wanted a white Christmas and not the bare fields of today.

So Jamie's birthday came—the day sunny and lovely, the night quiet and starlit. His fifth birthday. And it was entirely on his account that Karolyn's and Jamie's years. And the hands of the old clock, know no pausing until presently for a minute the two of them will salute each other and a new day will be born. "Five years old" Jamie says "he's not a baby any more, Ellen". It was of Jamie he was thinking—of Jamie that grandson of ours.

Until tomorrow... Diary... Good-night.



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THE STARS SAY—

By GENEVIEVE KEMBLE
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and merry. It is a wonderful feeling. I suspect to come suddenly from four years to the magic of five.

But there must be partings, no matter how pleasant the company nor how important the occasion. The hours go by on easy wings. And now James and I find ourselves alone again. He enjoys a last pipe, wreaths of smoke rising above the old armchair. There is not a word spoken. He is deep in his thoughts, doubtless recalling some personal incident that happened in past years. And the hands of the old clock, know no pausing until presently for a minute the two of them will salute each other and a new day will be born. "Five years old" James says "he's not a baby any more, Ellen". It was of Jamie he was thinking—of Jamie that grandson of ours.

Until tomorrow... Diary... Good-night.

A child born on this day may possess many talents and aspirations of a cultural order, ensuring a prosperous and happy life. Its personal charm and magnetism may prove a realistic asset.

Needlecraft —FOR THE HOME—

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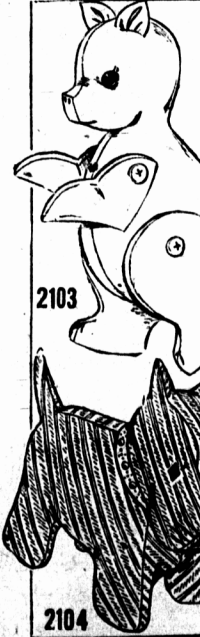
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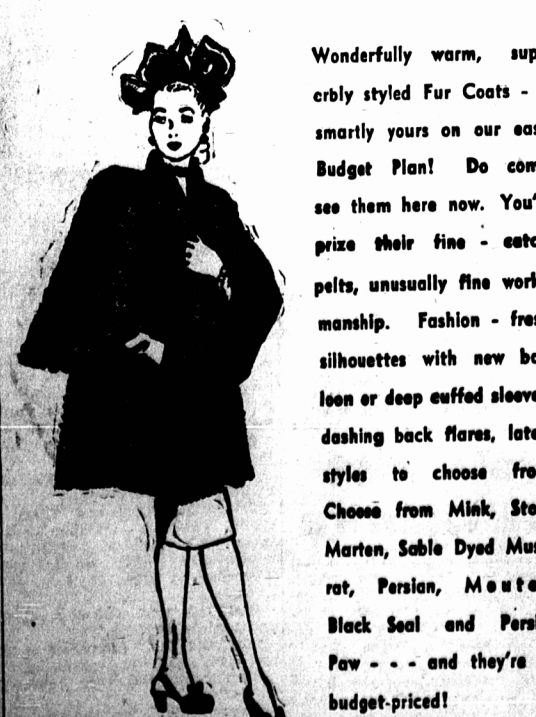
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