

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

What the Fashionable are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



3152

Here's a darling style for little girls who like to imitate the grown-ups.

It just pretends a bolero through uppled band trim. The circular skirt too bands its hipline to achieve

SHAMPOO SOILED RUGS Remodel the Old MARITIME RUG WORKS SAINT JOHN, N.B. Write for Catalog

Using Left Over Lamb

Lamb is at its best now, but even good lamb is not always all demolished at one meal. Here are a quartet of dishes that will make good use of the little lamb that may be left if your roast was particularly good or you may use other cooked lamb if you have it.

Lamb Patties

Heat cold cooked lamb, cut in fine cubes, in half as much medium white sauce, and serve in croustades or pastry shells.

Lamb Souffle

1 1-4 cup minced cold cooked lamb 1 3-4 cup milk 1 tb. butter 2 eggs 1 tb. flour Salt and pepper

Lamb Pies

Line muffin tins with pastry, fill with chopped cooked lamb, season well and moisten with gravy, put on a cover of pastry, and bake in a hot oven. Serve hot.

Lamb Croquettes

2 cupfuls minced cooked lamb Thin white sauce and peas Salt and pepper 1 cupful thick white sauce Eggs and crumbs Parsley

Lamb Croquettes

Add the minced lamb to the thick white sauce, season well, and cool, then shape into croquettes. Dip in egg and bread crumbs, and either fry in deep fat or brown in the hot oven. Arrange on a platter, garnish with sprigs of parsley, and pour around them peas heated in a thinner white sauce, using the juice of the peas as part of the liquid.

Face Covered With Blackheads and Pimples. Cuticura Healed.

"My face was covered with blackheads and pimples. The pimples were hard and red and burned so badly some nights that I could not sleep. My face was disfigured by them. I had the pimples as long as I can remember. I tried other remedies but they did not help me. I sent for a free sample of Cuticura Soap and Ointment and got relief after using them. I purchased more, and after using two cakes of Cuticura Soap and two boxes of Cuticura Ointment I was completely healed." (Signed) Miss H. L. Karpen, Rt. 1, Ashville, Man., June 23, 1930.

Soap 25c. Ointment 25c. and 50c. Talcum 25c. Sold everywhere. Sample each free. Address Canadian Depot: J. T. Walk Company Limited, Montreal.

Dorothy Dix Letter Box

Should a Wife Cherish the Memory of an Unfaithful Husband? — Why the Girl With a Past Takes a Chance in Marriage — Fool Age in People

Dear Miss Dix—If men only understood women and women men, what a lot of trouble in the world would be avoided. This is not an attempt to find excuses for the man who is unfaithful to his wife; rather to explain from a man's viewpoint why so many men are. It seems to be a peculiar physiological fact that many men who up to middle age have led an exemplary life will suddenly kick over the traces for no apparent reason whatever. But the real reason in the majority of such cases is not difficult to find. It is sensuality. Many of those who step aside for diversion find the fruit not so sweet as anticipated and would gladly turn back were it possible.



I suppose to tell a wife who has had a real affection for her husband to accept his unfaithfulness philosophically is hard. But suppose she had lost him in the usual way by death. She would have laid him away with respect and cherished his memory and in time taken her place in society as before. What has happened is that the man she married has gone out of her life in another way. Why can she not cherish the memory of the original man and ignore the usurper? More than likely the husband in time will wish to come back to her. She can then decide what to do, but in the meantime she can find a happiness far more than that she formerly enjoyed in doing good to others.

Answer: They ask for bread and you offer them a stone. It is folly to say that any woman can find a higher happiness in doing good to others than she can in loving and being loved herself. She would have to be a disembodied spirit instead of a human woman for that.

Nor can carrying soup to the sick or making clothes for the poor or visiting the afflicted bring healing to the heart of a wife whose husband has torn her life up by its roots and trampled under his feet everything in it that made it beautiful and worth while. True, the deserted wife can fill in her days with service to others so that she does not have time to brood over her own wrongs. True, she may deaden her own pain in ministering to the wants of other sufferers. But that isn't happiness. At the most it is a sort of anesthesia from which the woman rouses to writhe in agony of soul.

I grant you that your suggestion is the best remedy that we can offer the wife who loves the husband who has been unfaithful to her. When all the joy of living is gone for us, when our dreams and hopes are broken through and when nothing that happens matters much to us, we can find a comfort in trying to help others and make existence easier for them, but it is a cold pleasure we get when we try to warm ourselves at another's fire.

And it is equally futile to say to these forsaken wives that in losing disloyal husbands they have not lost much; that the man who would take the best years of a woman's life, who would let her bear his children for him, who would let her work and scrimp and save helping him to build his fortune and then forsake her for some pretty little flapper, for no reason except that she had gotten old and lost her beauty, was so poor a creature, with such a streak of the yellow in him, that she was lucky to be rid of him. You cannot argue with a woman's heart. She cannot make it love nor cease to love at will. She cannot even appraise a man at his true worth. All that she knows is that to her he was the sun and moon and stars and without him the world is a place of Stygian darkness.

It is true that the wife whose husband has been taken from her by death and the one whose husband has been taken from her by another woman has lost him just the same, but it is not the same in reality. The woman whose husband is dead has at least a clean grief, and she has the consolation of her memories of him and the sustaining comfort of her respect for him. But the woman who has lost her husband to another woman is torn by a thousand jealousies for which there is no healing. Her heart is filled with the bitterness of resentment against his ingratitude and his betrayal of her. The most bereaved women in the world are those who cannot weep for those whom they have lost.

As you say, men and women can never understand each other. No man can ever really know how it hurts his wife for him to be unfaithful to her, because it is to him a mere episode, while to her it is a tragedy of tragedies. It is the shaking of her faith in that in which she most believed, the desecration of all that made marriage sacred.

Perhaps if men understood how the breaking up of her home shatters a woman's life, of how lonely and forlorn and purposeless it leaves her, more men would refrain from having little affairs.

Dear Dorothy Dix—I am 19, very good-looking, but bad clear through. And without excuse, for I have the best parents in the world, have always had a good home and everything I wanted. But I got in with a wrong crowd and had to much freedom, I guess. Now I am very much in love with a splendid young man. He wants to marry me and he knows all about my past life, but I have refused to marry him because I am not god enough for him. He says he can change me and I am changing, but I am afraid if I marry him in years to come he would regret it. What shall I do? JANE.

Answer: I think your decision should depend upon what you know about yourself. Upon how much you trust yourself. If you are certain that you have strength enough of character to reform and go straight hereafter, I think that you might take a chance on marrying the young man who loves you well enough to gamble his life's happiness on you.

But consider well how your past life looks to you. If it fills you with horror and repugnance; if the thought of its drink and vulgarities is loathsome to you, then you will never stumble again into the pit. But if there is allure about the orgies of the old free, devil-may-care days; if you feel that you would like to slip out some nights and make whoopee again, then you will return some day to the old crowd, and it will break your husband's heart. There are girls who drift into wrong doing through ignorance, through the light-heartedness of youth, through circumstances. And there are other girls who are just born immoral and who have not in them the stamina that keeps them straight.

Whether you will be happy if you marry this man or not depends upon how big he is. Many men before marriage think they can forgive a girl her past, but few ever really do it and fewer still are capable of forgiving and forgetting. Nearly always in times of stress they throw up to their wives what they have been.

Dear Miss Dix—When is the fool age in people? Some say that 40 is the fool age of women and 50 of men. Is it true that more men and women act more foolishly at one time of life than another? B. W.

Answer: I should say that there are two fool ages in life. One when we are around the 20s and the other when we have just passed the 40s and that in between we are more or less sane and sensible. It is easy to understand why girls and boys are silly. They have had no experience of life. They are emotionally unstable. Their tastes are unformed and their judgments immature and so they are not able to judge of the nature and quality of their acts, as the law says in defining the mental responsibility of an individual.

But around the 40s there seems to come another age of indiscretion when men and women commit follies of which they would not have believed themselves capable. Just why, nobody knows. Perhaps it is the last

Happenings of the Week

The thing that goes the farthest to making life worth while, that costs the least and helps the most is just a "Pleasant Smile." The smile that bubbles from the heart that loves its fellow men, will drive away the clouds of gloom and coax the sun again. It's full of worth and goodness, too, with manly kindness bent; it's worth a million dollars, and it doesn't cost a cent.

The King and Queen visited the London exhibition of paintings of Prince Nicholas of Greece on Thursday. The King, upon seeing a painting of the Place de la Concorde, Paris, remarked he had often driven there. He finally bought a picture of the Trocadero bridge in Paris. The Queen bought a still life.

Queen Mary, accompanied by two ladies-in-waiting and an equester, recently paid a visit to Stoke Poges Church, immortalized by the poet Thomas Gray. She afterward went on to the Penn-Gray Society's museum nearby where she showed particular interest in a first edition of poems by Gray, published in 1758, and containing a drawing of the old Manor House as it stood before the greater portion was destroyed by fire in the 18th century. Another book which interested her Majesty was the diary of the poet during his tour of France and Italy with Horace Walpole, 1739-41.

Lady Perley entertained last week at a delightfully arranged reception and tea at her residence on Blackburn avenue, receiving among others the wives of a number of parliamentarians with roses and daisies, and Mrs. T. G. Murphy. The assistants were the Misses Burn, Miss Laura White and Miss McLure of Charlottetown.

Mrs. H. R. Hillson and Miss Avila Mathieson are leaving this morning on a holiday visit to relatives and friends in Victoria, B. C.

Mr. and Mrs. Ernest Champion were welcome visitors in Alberton this week, guests of Mr. and Mrs. R. H. Gordon.

The Misses Holman, Winnie Arbing, Doris Heartz will serve tea at the Charlottetown Tennis Club this afternoon.

Tea hostesses at the Golf Links this afternoon will be Mrs. E. D. Nicholson, Mrs. J. P. Hillion, Mrs. H. L. Palmer, Miss Nicholson, Miss Emma Nicholson.

Mrs. William Mutch, President of Women's Institutes, also a member of the Federated Executive Board, and Mrs. W. R. Shaw, member of the Provincial Executive Board, leave this morning for St. Anne de Bellevue, Quebec, to attend the Biennial Convention of the Federated Women's Institutes of Canada. Mrs. Shaw will visit in Boston before returning home.

Mrs. A. E. Ings, who has as her welcome guest Miss Oxley of Halifax, entertained pleasantly at afternoon bridge in her honor on Tuesday.

Miss Jacqueline Bickers who has been at school in Virginia has arrived to spend the holidays with her parents the American Consul and Mrs. Bickers.

On Friday afternoon of last week Mrs. J. F. White of Alberton was hostess of a delightful bridge and buffet tea at "Maplehurst." There were four tables in play with several other guests coming in later for the tea hour. Mrs. H. J. Larkin poured tea and the hostess was assisted in serving by Miss Jeanette Larkin. The prizes were won by Mrs. James Hodgson and Mrs. Alfred Gillis.

Among those attending Their Excellencies Garden Party at Ottawa were Mrs. W. Chester S. McLure, and Miss Lena McLure. Mrs. McLure wore a pink and grey chiffon dress with large hat to match and a double

surging up in them of youth, a sudden realization that age is just around the corner and that they must take their last bite of the angel's food of romance or forever do without it. Anyway, it is in the early 40s that women begin to dye their hair and go on diets to acquire a boyish figure and speak of themselves as "girls" and buy clothes too young for them and to flirt around a bit and go crazy over crooners over the radio and otherwise act like plumb idiots.

And it is in the late 40s that men who have been as domestic as the house cat begin to spruce up and make eyes at the girls and have affairs with their secretaries and fall victims, to gold-diggers and do the things they spend the balance of their lives regretting.

And why, nobody knows. It is just because they have reached that time

silver fox scarf. Miss McLure wore a yellow and black chiffon with large yellow hat.

The summer season will bring hats that are picturesquely feminine and guaranteed to flatter the face and suit any gown. There is about them a softness not seen in many a season, due in the main to the materials used, which this year are 100 per cent characteristic of the summer season. Felts have been banished, and even the combination of felt and straw is no longer acceptable. For scorching hot summer days spent at country club or seaside resort there are sheer organdies, lacy mesh straws, crisp linens and rough pallisosses, writes a fashion observer in the New York Times.

Are the summer hats to be large? Yes, always, for certain occasions, such as afternoon tea, garden parties, roof dining and days spent on the beach. But the designers have planned this season's hats so that you can choose what most suits you need—they range from the tiniest of skull caps (being ordered by the ultra-smart) whose sections, like those of a melon, converge in a point to a huge cartwheel of Florentine gray that will cast welcome shadows on parched stretches of sand.

Little Princess Elizabeth had a wonderful time Wednesday afternoon witnessing a pageant of living history as her great-grand-uncle the Duke of Connaught, put the King's bodyguard of Yeomen of the Guard through their paces in the annual inspection. Solemnly the child Princess stood with right hand raised to her bare head in salute as the yeomen in their quaint old Tudor costumes—almost unchanged since the garb instituted by Henry VIII, in 1485—marched by. There was not a moment when Elizabeth was not watching the scene intently. She climbed into her mother's lap in order to get a better view.

Mrs. Angus A. McLean was among the Bridge hostesses this week entertaining in honor of her friends on Wednesday afternoon.

Mrs. Mussen of Summerside is visiting her sister, Mrs. J. B. Hogan is being widely entertained by her friends.

Miss Nita Gwendolyn Duchemin, daughter of Mr. H. P. Duchemin, K.C. Managing Director of the Sydney Daily Post, and Mrs. Duchemin, whose summer home is at Fortune gave her Graduation Recital in pianoforte music at the Halifax Conservatory of Music last Monday. Mrs. Duchemin, accompanied by her two little daughters, Miss June and Miss Dora and her sons Mr. Parker and Mr. Lloyd, together with her sister, Mrs. A. E. Strubel, went to Halifax to be present at the event. Miss Duchemin who is an unusually clever young student was the winner last year of a scholarship of \$100, and her execution and technique on the pianoforte are brilliant in the extreme.

Mrs. H. W. Longworth was a Bridge hostess at her lovely home yesterday afternoon.

P. E. Island friends will be interested to know that Dr. and Mrs. Leslie Pidgeon sailed Wednesday by the Duchess of York to attend the Rotary Conference in Vienna. Later they will visit their daughter, Miss Marion Pidgeon, who has spent the winter studying in Paris, France, and will then go to England to be with their son, Mr. Lloyd Pidgeon, who has been a student at Oxford. They will return to Montreal early in August.

Sir Andrew McPhail and a party of friends have arrived from Montreal on a visit to Sir Andrew's summer home in Orwell.

A cordial welcome is being extended to Mrs. W. Hillhouse of Vancouver, who with her two children Elsie and Donald are the guests of her parents Mr. and Mrs. Donald Nicholson.

(Continued on Page 9)

Croustades

A croustade is a smart and practical aid in serving a creamed dish of any kind, a mince, almost any type of dish that would otherwise be served in a patty case or individual ramekin. It is most frequently made of bread, although it can be fashioned of mashed potato or rice.

A block of rather dry bread that measures about three inches by two inches wide and two deep, is a common size. It is hollowed out and deep-fried in hot fat (365 degrees Fahrenheit); or, if more convenient, it is brushed all over, outside and in, with melted butter and baked to a good golden brown in the oven. The resulting case is filled with the moist mixture just before serving, and should be garnished effectively.

A convenient way to make a case of mashed potato or cooked rice is to mould it first in a ring mould or shell pan, chill it, turn out and deep fry without breaking its shape. Or, more simply, pat it into well-buttered muffin pans to make a hollow shell, brush the inside, and brown delicately in the oven.

Fine Filling Gives Flavor To Sandwich

VARIETY MOST APPRECIATED WHEN THE COURSE IS "STUFFED BREAD."

Tago cottage or cream cheese with chopped or sliced olives; with chopped nuts; with thin spreading of orange marmalade on thin slices of bread. Mix cream cheese with chopped beets or French mustard and you have a delicious sandwich.

Cold boiled ham chopped and pounded smooth and moistened with salad dressing or with a little cream and mustard; or mixed with hard cooked eggs; or mixed with tongue or chicken is also good. Then there is the best of all chicken chopped fine, seasoned with salt, pepper or paprika, lemon juice or salad dressing, or mixed with chopped walnuts or pecans blanched and sliced thin. Chicken with chopped green or red peppers.

Almonds, blanched, chopped and cooked in butter until delicately browned; mix with chopped pickles. Worcestershire sauce, a little chutney, a dash of cayenne and salt. Spread between water wafers or use thin bread.

Any cold white meat, chopped very fine and mixed with suitable relish. Sardines, rubbed to a paste and seasoned with salt, pepper and a little lemon juice or vinegar. Tuna fish salmon, etc., used same way. Very thin cucumber slices may be added when in season.

Fresh tomatoes, cucumbers and all salad greens, with pepper, salt and a little vinegar or salad dressing.

Boiled Fish Supreme

The fish to be a piece of cheesecloth and cover with boiling water. Add one tablespoon vinegar and salt, cover pan and cook gently for 30 minutes or until fish is tender. Fifteen minutes of cooking for each pound of fish is usually enough. Remove fish from cloth, place on a hot platter and pour egg or parsley sauce over it.

Egg Sauce. Hard cooked egg, chopped 1 1-2 cups white sauce Salt and pepper to season.

Parsley Sauce. 1-4 cup finely chopped parsley 1 1-2 cups white sauce Salt and pepper to season

Backed With Macaroni. 2 cups cooked macaroni or spaghetti 1 1-2 cups cold flaked fish 2 cups white sauce 1 pimento, chopped 2 tablespoons chopped parsley Salt, pepper, Worcestershire sauce to season.

1-2 cup buttered bread crumbs. Mix Macaroni and white sauce with salt, pepper to season. Season fish with salt pepper on a few drops Worcestershire sauce. Put alternate layers of macaroni and fish in a well greased baking dish. Sprinkle parsley and chopped pimento on top of fish. Spread buttered crumbs over the top layer and bake in a hot oven until the crumbs are brown.

FIRE LOSS 25 MILLIONS

HARRISBURG, Pa., June 12. (U.P.)—Fire loss in Pennsylvania, during 1930 totalled \$25,000,000 according to the Bureau of Fire Protection. The bureau announced that its survey showed that 82 per cent of the fires were preventable.

A MEDICAL AID TO GIRLS AND WOMEN

The world is full of sickly, despondent women that are always tired, nervous, weary. The surest road to health is a system that is free from constipation. Dr. Hamilton's Pills are a wonderful restorative because they make the bowels regular. These little pills keep the system clear of waste, and this means pure blood. To enjoy the blessings of a healthy, vigorous body, to be free from headaches, to have a clear complexion—use Dr. Hamilton's Pills—they are good for girls and women of all ages—very mild, effective, safe. Sold in all drug stores.

For The Cook

ORANGE ICE CREAM

2 tablespoons lemon juice. 1 1/4 cups orange juice. 1 1/2 cups sugar. 5 egg yolks. 1 1/2 tablespoons granulated gelatin 3 tablespoons boiling water. 1 pint cream, whipped. Mix fruit juice, sugar and egg yolks. Cook over boiling water until mixture thickens; then add gelatin, which has been dissolved in boiling water. Cool. Freeze to a mush, add whipped cream and continue freezing. Garnish, if desired, with candied orange peel and chopped pistachio nuts.

A Morning Smile

A newspaper man called on a famous politician at the close of a very busy day. When the reporter had been admitted, the politician said: "You ought to feel highly honored young man. Do you know I have refused to see seven of your compatriots already to-day?" "I know," replied the reporter. "I'm them."

Boiled Fish Supreme

SAUCED AND SPICED BOILED FISH IS EQUAL TO ANY MENU.

Boiled fish is considered by many people to be the choice fish of all. So frequently it is rather a large fish that is cooked that way, and there is apt to be a certain quantity of leftover fish—broken, scrappy, but none the less usable in such a dish as the macaroni casserole I am suggesting as, so to speak, an "enore," and incidentally, of course the same recipe is just as well worth making from a can of fish or some packaged fish flakes.

Boiled Fish. The fish to be a piece of cheesecloth and cover with boiling water. Add one tablespoon vinegar and salt, cover pan and cook gently for 30 minutes or until fish is tender. Fifteen minutes of cooking for each pound of fish is usually enough. Remove fish from cloth, place on a hot platter and pour egg or parsley sauce over it.

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BEST FOR YOU AND BABY TOO BABY'S OWN SOAP

YOU'LL WANT THESE: New Cooking Utensils we will show you are leagues ahead of any you've yet seen, in improved design and qualities. They make cooking more successful, kitchen work pleasanter, and the care of the Pots, Pans and Utensils themselves, far easier. They are shaped and finished so as almost to clean themselves!

The Rogers Hardware Co. Limited