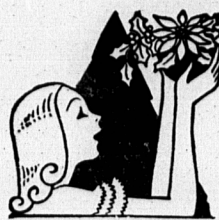


Woman's Realm Social and Personal Fashions Literature



THE HOUSEWIFE —AND— HER ACTIVITIES

LOVE — all done, all tried, all counted here. All great arts and good philosophies. This Love just puts his hand out in a dream. And straight outreaches all things.

UTTERANCE — Utterance is not confined to words. Our souls speak as significantly by looks, tones, or gestures—the subtle vehicles of our more delicate emotions, as they do by set words and phrases. Indeed, the soul has a thousand ways of communicating itself.—Turnbull.

FORTUNE — We should manage our fortune as we do our health: enjoy it when good, be patient when it is bad, and never apply violent remedies except in an extreme necessity.—Rochefoucauld.

WOOL — **OVER** — When carding wools, and so on are knit and woven, small balls of wool of different kinds are occasionally left over. These remainders may be used up for various purposes, with good results.

Boucle and plain wool may be made up together into gauntlet gloves. The boucle wool makes most attractive gauntlets, and different colours may be used in alternating stripes. The plain wool is used for the glove itself. About three ounces of wool is sufficient for a pair of full-sized gauntlet gloves.

Odd wools may also be used up for tennis socks. The turnover tops are knitted from the more decorative colours, and the feet from the plainer ones. Almost any kind of wool may be made into socks to wear inside Wellington boots. Two strands of fine wool may be knitted together, to piece out a sock, if thicker wool runs short.

ORANGE GIRL'S PORTRAIT FOUND IN OLD HOUSE — A portrait of Nell Gwynn painted on glass has been discovered concealed in the bedroom wall of a house opposite Windsor Castle, which was built for her by Charles II. The house is being

modernized and workmen, wiring it for electric light, found the picture bricked in a wall behind some oak panelling. It is stated to be a splendid portrait of "The Orange Girl" and in a good state of preservation. It measures 8in. by 6in.

STOPS FOR SHOPPERS — Have you seen that slim Greek pillar bottle in which the family size of a favorite hand lotion now comes?

Give arms and shoulders a beauty mask treatment with that white bath powder. Recipes on carton.

One Cologne's not enough—small sizes come by twos, threes and fours.

There's a new liquid lip dye easy to use, lasts for hours. Good colors.

Mascara is a "must." Use either cake or liquid in the new fascinating blues... "you'll like."

Here are new lipstick hues: chianti, fuchsia, orchid red, char-don, prince's feather, intrigue... all in the new purple color scale. But raspberry is still good this year. Very good.

A glittering success has been scored by a dull black crepe dinner dress, with curly lines of sequins in bright red, blue, green and silver. The sequin bands curve from shoulder to waist and then continue in straight lines down the front of the skirt.

EGGANCE DEPENDS ON INDIVIDUALITY SAYS HAIRDRESSER — Paris.—Some observations of Antoine, among the foremost hair stylists of the world:

Movie stars always have stereotyped hairdresses. The Duchess of Windsor has changed her coiffure once in 14 years.

"Platinum or other unnatural tints are definitely unbecoming," Antoine has decided although there was a time when he prided himself on his pastel colored evening coiffures. "Wigs are uncalled for. Every woman has natural hair that can be made beautiful with the proper care."

What is elegance? "It cannot yet be found in America, for America is still too satisfied with its machines and the work they do," says Antoine. "Nor can it ever

A Morning Smile

OH BOY! — Old Salt (to visitor who has been over several times with his boat): "Bit of a swell today." Visitor: "Nice of you to say so—but you ought to see me on Sundays."

SHOPPING SILHOUETTE — "How much longer shall we have to wait for mummy, dad?" "Not much longer now. They're just taking the last hat out of the window."

AT LONG LAST — There used to appear in the catalogue of a mail-order house a picture of a pair of corduroy trousers.

Year after year the picture appeared, but with the description of the pants—and the price, \$3.

In the twenty-fifth year of the advertisement, the company received this letter:

"Dear Friend: The more I see seeing them corduroy breeches, the more I get to want them. If you can't send them, let me know and I will buy them. Yours truly, Si Higginbotham."

be found in public places. Its chief quality is exclusiveness.

The only two women he could name as being always elegant and individual in every detail of appearance never being banal are Princess Faugency Lucinge and Madame Reginald Fellows, formerly Princess de Breuil.

"Eye up coiffure is only one way of achieving elegance. Other elegantizing methods—Antoine is very fond of the word—which cost anywhere from \$6 to \$60 a head, include the sculpturing method. This, of course, consists in molding the hair into lines conforming with the lines of the head on which it grows."

Antoine believes that the hairdress should change with every costume. Florentine page-boys, Watteau paintings, Egyptian murals, Greek goddesses are other sources of his inspiration.

GET COMFORTING RELIEF FROM Runny HEAD COLD

DO THIS! Put some Vicks VapoRub up each nostril and sniff well back. You'll feel better right away. Next, melt a spoonful of VapoRub in a bowl of boiling water; then breathe the steaming medicated vapors for several minutes. This loosens phlegm and further clears the air-passages. At bedtime, rub VapoRub on throat, chest, and back so that its long-continued double action can relieve the misery of the cold while you sleep. VapoRub acts direct through the skin like a poultice; at the same time its medicated vapors, breathed in direct, bring comfort to the irritated passages. Try it.



VICKS VAPORUB

THE COOK'S CORNER

ARABIAN TURNOVERS

1-2 cup butter
1 package cream cheese
2 cups flour
1-2 teaspoon salt
Cream butter and cheese then add flour and salt and mix to firm dough. Wrap in waxed paper and chill until very firm. Roll thin on a floured board and cut into 3 inch squares. Place 1 tablespoon of the following date filling on each square then fold over bringing the corners together into a crescent shape. Arrange on a greased baking sheet and bake in a hot oven about 15 minutes.

DATE FILLING
1 cup dates
1-2 cup sugar
1-2 cup water
1 teaspoon lemon juice
Place the above ingredients in a saucepan and cook gently, stirring constantly until thick. Remove from the heat and cool before using.

DATE TORTE
1 cup fine bread crumbs
1 tablespoon flour
1-4 teaspoon salt
3-4 teaspoon baking powder
1-2 cup finely chopped nuts
1-2 cup dates, sliced
4 egg whites
2-3 cup sugar
2 tablespoons lemon juice
1 tablespoon oil
Mix the dates and nuts through the flour, salt, baking powder and fine dry bread crumbs. Beat the egg whites and beat in the sugar gradually. Fold in the lemon juice and water then the bread crumb mixture. Spread in a thin layer in a well-greased shallow baking pan and bake in a moderate oven for 40-50 minutes. Serve warm with whipped cream. This is also good cold, when crumbled, folded into whipped cream and served in stemmed sherbet glasses. Eight servings.

Mock Cherry Pie
1-2 cups cranberries or moss berries
1-2 cup seeded raisins
3-4 cup sugar
1 tablespoon flour
1 tablespoon butter
1-2 teaspoon almond flavoring
Method—Wash the berries and cut them in halves. Cut the raisins in small pieces and mix these with the sugar and flour sifted together. Turn into a pie pan lined with rich pastry and dot with butter. Drip the flavoring over the fruit and cover with a top crust. Crimp the edges well together so the juice will not boil out and cut 2 or 3 gashes for the steam to escape.

Place in a hot 425 deg. F. oven for 10 minutes. Turn to the lower crust, then reduce the heat to 375 deg. F. and continue to bake for about 30 minutes longer, until the crust is a golden brown. Serve either warm or cold, and served warm with a spoonful of vanilla tea cream on top, makes this pie something to dream about!

NUT DOUGHNUTS (About 2 dozen)
Three and one-half cups sifted flour; 4 tablespoons baking powder; 1-4 teaspoon nutmeg; 1-4 teaspoon cinnamon; 1 cup sugar; 2 eggs well beaten; 2 tablespoons melted shortening; 1 cup milk; 3-4 cup sliced raisins or hazel nuts.
Sift together flour baking powder salt and spices. Add sliced nuts and set aside until needed. Gradually add sugar to eggs, beating until light. Add shortening. Add sifted dry ingredients alternately with milk, stirring lightly

Dorothy Dix's Letter Box

Relinquishing a Man to His Wife is the Same as Returning Stolen Goods; the Husband Belongs to the Wife and no One Has a Right to Take Him

Dear Miss Dix—I am 22 and deeply in love with a married man fourteen years my senior. He has been married thirteen years, has children and up to now has been faithful to his wife. He says he loves me, but that he also loves his wife. Can this be true? Can a person love two totally different persons at the same time? Now the question is: What shall I do? Shall I give him up and relinquish all my rights to happiness so that his wife may be happy? Has she any right to ask this of me? We have kept our affair secret. Should she know about our love? What should I do? L. S.

Answer: The only decent, honorable thing, and the only thing that you can do that will secure your future happiness, is to give this man up and let him return to his allegiance to his wife.

If he is dividing his affections equally between you and his wife, neither one of you are getting much. Perhaps he hasn't much love to give anybody; but anyhow, if you look the matter squarely in the face, you are bound to realize that you are no grand passion with him. It is just another case of a middle-aged man being flattered by a young girl having fallen in love with him.

You see, he had thought that he was done with romance and had forgotten his technique of love-making and that women had ceased to look at him, and when you threw yourself at his head it made him feel that he was young again, and a devil's tempter, and he simply couldn't resist the temptation to do a little sidestepping.

But his heart isn't really in it. He doesn't expect you to take it seriously. He doesn't have the slightest intention of breaking up his home and divorcing his wife and jeopardizing his place in the business world by getting into the mess of a divorce scandal.

Girls who are trying to take married men away from their wives always think that they have an invincible weapon in their youth, but this is not always the case. A man may be dazzled by the beauty, the freshness, the slimmness, the vivacity of youth, but if he is middle-aged or over he soon finds that he has nothing in common with it and that in little while it gets on his nerves and bores him. He can't dance like the rumba like a boy. He can't giggle over nothing any longer. He doesn't desire to rush from one activity to another. And the woman he really enjoys being with is not the pretty girl young enough to be his date, but his wife who is his age and who wants to do the things he wants to do.

So there you are. Your middle-aged lover has enjoyed his little affair with you, but he doesn't want to marry you and he doesn't intend to marry you. The sooner you realize this and break off with him, the better. There is nothing for you to look forward to except the hopeless waiting that will burn out your youth and make you an old woman before your time, that will shut the door to marriage for you and leave you a lonely and embittered woman.

You ask why you should relinquish this man to his wife. For the very obvious reason that you should return stolen goods. Her husband belongs to her and not to you, and you have no right to try to take him from her. And believe me, my dear, no woman can build her house of happiness on the wreck of another woman's home.

Dear Dorothy Dix—John and I have been going together for eight years. He has asked me to marry him time and again, but much as I love him I feel that I cannot marry him under present conditions. If we marry we shall have to live with his father and mother and two small children who are brats, because John has to support his family. His father is too old to work and his only business is to wander around the house sticking his finger in everybody's business. The mother is a selfish hypocrite who thinks it is John's duty to slave for his family. She is extravagant and wasteful and runs up grocery bills higher than John's pay check. And she doesn't attempt to control the children. This condition of affairs is bound to go on indefinitely, and the question is: What must John and I do? We love each other devotedly. Should I marry him in spite of everything, or keep on waiting? A. N. A.

Answer: If you have any intelligence whatever you will never go to live with John's people. Such a household is a hell on earth, and to enter it would be to go to purgatory before your time. But all that you and John need to solve your problem happily is to use a little common sense and a few inches of your backbones.

First of all, John must realize that he is taking a maudlinly sentimental attitude toward his family by letting it ensnare him. There is no reason on earth why he should put up with his mother's extravagance and work himself to death to gratify her demands. Nor is he called upon to sacrifice his whole life to his parents and his brothers and sisters.

He should figure out a budget on which his family can live plainly and make them understand that they will have to make that suffice; that he is going to marry and set up his own home and will need his earnings for that. Of course, his mother will raise ructions and accuse him of being ungrateful and a bad son, but hard words break no bones, the woman he beiler to stand a little unmerciful abuse than for him to lose the woman he loves and inasmuch as John's income will be cut in half, you should keep on with your job and help support the household. What will establish together, and in which I doubt, not you will be very happy.

Dear Miss Dix—My brother of 24 is going to marry a widow, with two children, who is fourteen years older than he. He won't listen to us when we warn him against it, but he doesn't seem very cheerful over the prospect of the marriage. What do you think? M. H. A.

Answer: There is nothing to laugh over for a boy of 24 in marrying a widow who is almost old enough to be his mother and who has a ready-made family. His guardian angel ought to have been taken a holiday when he got into this mess like that. DOROTHY DIX.

How Can I??? (By ANNE ASHLEY)
Q. How can I give a fresh, clean smell to musty room, when returning from a trip?
A. When the room has a closed-up, musty odor, place a little ground coffee in a saucer. In the center of this coffee place a small piece of gum camphor, then light the gum. The burning coffee will produce a refreshing odor and take away the musty smell.
Q. How can I prevent splattering when frying fish?
A. Invert the colander over the pan of frying fish. It will prevent splattering, and yet the holes in the colander will permit the steam to escape.
Q. How can I clean a rubber arduely effectively?
A. Use a solution of household ammonia and warm water. This will not only clean the rubber, but will keep it soft and pliable.

Household Scrapbook (By ROBERTA LEE)
To Remove Warts — Warts may be treated with castor oil or lemon juice, applied two or three times daily for four or five days or longer. Also applications of oil of cinnamon three times daily will usually remove them without soreness.
Washing Delicate Colors — Delicate colors in wash materials will not fade if they are soaked in lukewarm water, to which a few drops of turpentine have been added, before they are put into the sudsy water for washing.
Fruit Cake — Before adding the fruit to fruit cake, spread a thin layer of plain batter in the bottom of the tin and save out enough to cover the top also. This makes the cake smooth and prevents the fruit from burning on the top and bottom of the loaf.

ENJOY THE SUSTAINING RICHNESS OF LIPSTON'S Full Flavoured TEA
Red Label 30c 1/2 lb. Orange Label 35c 1/2 lb. Yellow Label 40c 1/2 lb.
FREE! For Premium List of Wm. Rogers & Son Silverplate write to them, Lipston Tea, 45 Front E., Toronto.

ENGLISH WOMEN LIKE FLAT HATS — Flat hats are more popular with Englishwomen than high ones, according to an English milliner.

Combinations of fur and velvet, fur and felt, high trimmings and veils which combine the color of the hat with the color of the trimming are other customer preferences cited by this milliner.

Among her successes is a tiny flat velvet sailor with the trim at front edged with mink worn tilted forward and held on with a ribbon band at the back, leaving space for upturned curls. Another is a miniature velvet and mink tricorn with enormous veiling bow at the back.

A shaggy silver fox pillbox has also been very popular, while the success of the rather more tailored types is a spiral of felt and sheared beaver. One of the best liked of the all-velvet hats is a small shallow forward tilted shape with brim running up at the back and down at the front. It has two long blue quills and a blue over the face veil with blue insertion over the eyes.

ROYAL SYMPATHY — BOURNEMOUTH, England.—(C.P.)—The King and Queen sent a message of sympathy to Mrs. William Pickford, widow of the president of the Football Association who died a few weeks ago.

Ends Corns Quickly; Takes Away Pain — Makes them shrivel up and drop off; makes your sore toes well in a day or two. Relief comes quickly. Put on a few drops of Putnam's Corn Extractor tonight—see how all your sore corns feel in the morning. It's a real corn solvent, soothing so good for sore corns as Putnam's Corn Extractor. Satisfaction guaranteed. Sold by all druggists. 25c per bottle.

FOR COUGHS Colds-Branchitis Mathieu's Syrup
Still the Favorite Savorite

Every Day Styles For The Home Sewer

Here's a pattern that does for a housecoat or a dress! Treat your daughter to the housecoat for Christmas! She'll love its tiny, nipped in through cascade effect... its swirling hemline. It's made of rayon satin in rich wine background with gleaming floral motifs in brighter tones. A regiment of tiny glass buttons parade down as far as the hipline. If she would like something very cozy and warm... washable, then chemise in raspberry shade is stunning... inexpensive, too! Of course flannel, crepe silk, velvet, wool jersey, spun rayon challis prints, etc., are equally popular materials. It's such a simple little affair to sew. The pattern includes a diagrammed sewing chart that tells you every step of the way. The smart rabbit's hair wool dress in teal blue, zips right up to the shirt collar of crisp white pique. It would be especially nice for Christmas... and to wear back to school after the holidays... made with the same pattern.

Style No. 2917 is designed for sizes 11, 13, 15, 17 and 19 years. Size 15 requires 5 3/4 yards of 39-inch material.

Send fifteen cents (15) in stamps or coin (coin preferred) wrap coin carefully, address to Charlottetown Guardian giving: Name, Street Address, City, Province

Style No. 2917 Size ... Name ... Street Address ... City ... Province

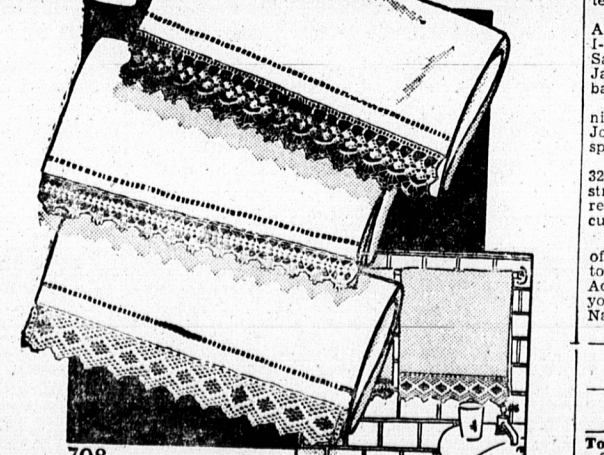
MADAME—Here's YOUR Christmas Pudding! WHY SLAVE AWAY HALF YOUR CHRISTMAS JOY... CALL YOUR GROCER FOR ONE OF MARVEN'S DELICIOUS ENGLISH PUDDINGS READY TO STEAM AND SERVE!

MARVEN'S Christmas Puddings AN OLD ENGLISH RECIPE THAT YOUR FAMILY WILL ENJOY

MARVEN'S for QUALITY

FRY'S COCOA PREFERRED BECAUSE OF ITS FINER QUALITY

To-Day's Popular Design By Carol Aimes



708

THREE CROCHET EGGINGS DESIGN NO. 708
Miss Aimes receives at least 200 votes for each design before it is accepted for this column. Send us your votes. We print all the popular designs.

Dear Readers: Fine linens are the joy of every woman's heart, but their styling must always be up-to-the-minute to suit modern bathrooms. What we particularly like about crocheted towel ends is that they never "date", and they are practical as well as attractive. The designs would be lovely in the classical all-white, but colored eggings to match your other furnishings would be quite original. Try them as endings for pillow-cases and dresser scarfs too.

Pattern Order Form—To be used when ordering Patterns and Votings for POPULAR DESIGNS.
To The Charlottetown Guardian Needlework Dept.
DESIGN NO. 708
Name ... Street Address ... City ... State ...

I suggest the following as a POPULAR DESIGN
All reproduction rights to this Design reserved.

Suit Talk to the Occasion — Wherever she is, Jane says the charming, graceful thing.

Easy to sail right through any conversation, if in advance you take on a cargo of good phrases, timely topics.

In front of the fire with your best beau, talk lightly on casual subjects. Say, "That jolly song we heard in 'Spawn of the North' keeps running through my head."

Someone brings up a serious subject? Don't brand yourself ignorant, stupid by giggling. "That's too much for my little brain." Answer intelligently. "Yes, that housing is important, too." Or show your interest by, "Do tell me about it."

Introduced to a new man? Awaken his interest by bringing in "You note in the conversation. Say, 'It's nice to meet a friend of Jack's—at you as much of a football fan, he is?'"

An important interview? Be dignified, brief. Say, "I called at Dr. Jones' suggestion to ask you to speak at our alumni banquet."

Talk well in every situation. Our 32-page book gives helpful instructions in gracious phrases, repartee, small talk. Tells how to cultivate a charming voice.

Send 20c in coins for your copy of Secrets of Good Conversation to The Guardian Home Service Address. Be sure to write plainly your Name, Address, and the Name of booklet.

Name ... Street Address ... Town ... Province

"Good baking," says Purity Maid, "is an art. That's bred in the bone and learned slowly by heart. But the reason my bread fills our folks with delight is that Purity Flour makes it turn out just right!"

PURITY FLOUR Best for all your Baking

WHITE BREAD (Straight Dough for 4 1/2 hour Method) (4 loaves)
2 compressed yeast cakes (About) 12 cups sifted Purity Flour
4 cups water
3 tablespoons shortening (melted)
Method—Dissolve yeast in 1/4 cup liquid warm water in the remaining liquid (which should not be above 100 degrees F.) Dissolve the sugar and salt; then add yeast; mix in sufficient flour to make a stiff batter; add shortening and beat well in sufficient flour to produce a dough soft enough to handle conveniently, but not sticky. Turn out on floured board and knead until soft and elastic. Place in a greased bowl, cover and let rise until it is double the original bulk, after punching down. Let rise again and after punching down once more, divide into pieces which will fill 4 1/2 inch pans. Bake in hot oven at 400 to 425 degrees for 35 to 60 minutes, depending on size of loaves.

The Purity Cook Book—200 pages of recipes and baking hints, disk bound—sent postpaid for 50c. Western Canada Post Mills Co. Limited, Toronto, 18

GOV. ROBBINS CAKE
1 lb. 2 oz. butter
1 lb. 7 oz. sugar
1 lb. 4 oz. flour
2 lbs. currants
1 lb. citron peel
2 lbs. seeded raisins
11 eggs
1-2 cup molasses
1 small teaspoon each cinnamon, allspice and cloves
Salt
Juice of one small lemon

For an easy, "different" dessert—place a generous tablespoon of well-cooked cranberry sauce over a portion of vanilla ice cream.

Household Scrapbook (By ROBERTA LEE)
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Washing Delicate Colors — Delicate colors in wash materials will not fade if they are soaked in lukewarm water, to which a few drops of turpentine have been added, before they are put into the sudsy water for washing.

Fruit Cake — Before adding the fruit to fruit cake, spread a thin layer of plain batter in the bottom of the tin and save out enough to cover the top also. This makes the cake smooth and prevents the fruit from burning on the top and bottom of the loaf.

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