

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

Living & Leisure

—THE WOMAN'S REALM—

HOBBIES

God gave us toil and with it hope and strength. And will to do and strive; Then gazing at the world's great breadth and length, He still desired a spark to give A world of weary men to live To make them strong again; And so He took the love of things unknown And wrapped it in the mystery of His Throne, So that men, wondering, might try To test their skill with simple things and small, And so reach heights akin to his and sky.

And then, revived, refreshed, heard Duty's call, —Alma Ryckman Mason.

SPECIAL FOR TEEN-AGE GLAMOR

NEW YORK — This year the teen-ager will win new laurels in the Easter parade, for some of New York's top millinery designers have come up with some dreamy concoctions beamed in her direction.

Bonnets and sailors are well shaped. Sit back on the head to a line that is flattering and show to best advantage long polished bobs. A girl may select smooth or rough straw and its trimming can be practically nil or it may be laden with lure in the guise of ribbons, flowers and full drapery of ribbon completely covering the hair and, in some cases, almost reaching to the waistline. Others are trim and tailored as youth prefers hats.

There are plenty of creamy natural braves, including caramel stripes, sand tones, taffy shades and a good supply of pastels. White and yellow are expected to move out in front... white will be an excellent choice for the white toppers which juniors are wearing now.

DECORATED BELTS

NEW YORK — Decorated belts give new life to old dresses. For resort wear there are straw girlies with garlands across the front. Smart for afternoon dress-up wear.

THE STARS SAY—

By GENEVIEVE KEMBLE

For Tuesday, April 8

QUICK grasp of new opportunities opened possibly by persons of brilliant ideas, with plans and techniques already developed and ready to work out is read from current astral configurations. Practical constructive method backed up by definite and aggressive attack is sure to launch some flourishing operation or project in which those in influential places are ready to cooperate. But see to it that sufficient funds are forthcoming for the promotion of major propositions, as the project expands.

If It Is Your Birthday

Those whose birthday it is may find themselves on the high road to progress, success and expanded interests, if they will vigorously grasp fresh ideas and important openings born of them by sound tactics and well-organized ways and means of launching them on an enduring and workable basis. This is demonstrated to secure the financial support of those well able generally to back such effort, with funds as well as keen interest and purpose. It is a time for live action, as brilliant and new ideas crowd the mind.

A child born on this day has a keen, shrewd and clever mentality, with energy, enterprise and ambition to put over its brilliant plans.

FEET "KILLING" YOU?

Get REAL RELIEF! Bathe in Cuticura Soap, Greet with Cuticura Ointment.

CUTICURA SOAP TALCUM OINTMENT

you can't buy a better wax
—yet it COSTS LESS!

That's right! OLD ENGLISH saves you money on every pint you buy. Contains high-quality imported Carnauba Wax—it dries quickly to a brighter, longer-lasting lustre.

shines and wears—wears and shines

Use it on all floors—wood, tile, linoleum. Just spread it—and forget it. Saves time!—work!—wear!

Old English
NO RUBBING WAX
Famous for 50 years—now better than ever!



59¢ PINT

GREEN AND GOLD PET SPRING HUES

NEW YORK — Color is, of course all important for spring. The new color in most collections is green—Lavin green, temple green, medium soft tones nearly everywhere. Gold is as important, and natural, as golden straws are rich-looking as golden coins. Pinks have a mauve or melon cast. Brilliant reds, purplish blues, the grays and beiges continue. There are bright pastels; there is an enormous amount of white, and surprise, surprise, in spite of the fact that costume designers are showing more navy than black, more milliners are showing all-black hats. Of course there are plenty of hats in navy and the browns, especially smart taupe-brown.

QUICKIE

For a quick and easy blending of flour and liquid for thickening sauces or gravy put two tablespoons of flour and four tablespoons of cold water in a pint jar, seal and shake well. This quantity will thicken one cup of liquid to a medium consistency.

KITCHEN HINTS

When flouring meat for stews, or pieces of chicken for frying, a smooth even coating may be obtained by putting flour and salt and meat in a paper bag, and shaking well. In this way the flour is less likely to spill and be wasted.

Cook's Corner

CHICKEN CROQUETTES

- 3 tablespoons butter
- 4 tablespoons flour
- 1 cup milk
- 1/2 teaspoon salt
- 1/2 teaspoon minced onion
- 2 cups chopped cooked chicken
- 1 tablespoon chopped parsley
- 1/2 cup cayenne
- 1/2 teaspoon nutmeg
- Seasoned crumbs
- 1 egg, beaten
- 2 tablespoons water
- Deep fat

METHOD: Melt the butter and blend in the flour. Gradually stir in the milk, and continue cooking, stirring constantly, until the sauce is thick and smooth. Remove from the fire and add the salt, minced onion, chicken, chopped parsley, dash of cayenne, and the nutmeg. Spread the mixture out on a shallow platter to cool. When cold and stiff, shape the mixture into cone-shaped croquettes. Roll these in sifted, well-seasoned bread crumbs, then dip in the egg to which the 2 tablespoons water has been added. Finally coat well with crumbs again.

Fry in deep fat which has been heated to 350 deg. F. or until a day-old cube of bread will brown in 40 seconds. Fry until a golden brown, then remove from the deep fat and drain on unglazed paper. Serve hot, with or without a sauce.

The chicken is used in making fritters in the next.

CHICKEN FRITTERS

- 1 1/3 cups flour
 - 1/2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/3 cup milk
 - 1 egg
 - 2 cups seasoned, chopped cooked chicken
 - Deep fat
- METHOD:** Sift the flour and then measure it and sift again with the baking powder and salt. Beat the egg slightly and combine with the milk. Add the milk mixture to the dry ingredients slowly. Mix until smooth. Add the chopped, cooked chicken that has been well seasoned with salt and pepper. Drop the batter by spoonfuls into deep fat, heated to 365 deg. F. or until it will brown a day-old cube of bread in 60 seconds. Fry to a golden brown and drain on unglazed paper. Serve very hot, accompanied by hot tomato sauce, and garnished with parsley.

\$200.
CASH EVERY MONTH

What's the misspelled word in this sentence:
CUE CANNOT IRRITATE GUMS

RULES: Send your answer to Cue, Dept. 64 Natalie St., Toronto 8. Every month the first ten correct entries drawn from all entries received each win \$10 CASH—doubled to \$20 if accompanied by a boxtop from Cue Dental Liquid. Send as many entries as you like.

CUE

Modern Liquid Dentifrice

CUE TASTES GRAND—children love Cue's delicious taste and bright ruby-red colour.

CUE IS SAFE—no abrasives or acid to harm delicate enamel or irritate tender gums.

CUE SAVES MONEY—you need only 1-2-3 drops at a time to clean teeth, sweeten breath.



CUE DENTAL LIQUID FEBRUARY CONTEST WINNERS

Mrs. L. Power, Halifax, N.S.; Mrs. A. Charbonneau, Windsor, Ont.; Mrs. W. Hansen, Melville, Sask.; A. S. Nunn, Winnipeg, Man.; Mr. J. D. St. John, St. John's, N.B.; Miss J. St-Louis, Co. Nicolet, P.Q.; W. J. Farr, Toronto, Ont.; Miss I. Barkin, New Westminster, B.C.; Mrs. D. Andie, Forestburg, Alta.; Mrs. W. Ferguson, Windsor, P.E.I.

Household Scrapbook

By Roberta Lee

Household Glue

A glue that will stick paper or cloth to metal, wood, or glass, and leave no stain, can be made by dissolving 1 tablespoonful of ordinary gelatine in 2 to 2 1/2 tablespoonfuls of boiling water. Boil a few minutes and then add a little sugar while still hot.

Fish

To distinguish fresh fish from stale fish observe the following: The gills should be red, the flesh thick and firm, and the fins should be stiff. Otherwise the fish is not fresh.

Harmonizing Colors

When furnishing a room, choose some one thing as a basis for the color scheme, and then have everything harmonize with this color keynote.

Modern Etiquette

By Roberta Lee

Q. Please suggest a very brief note that a young man's mother could send to her son's fiancée when apprised of the engagement.

A. "My dear Margaret: My son has given me some very happy news. In behalf of the family I wish to extend to you a hearty welcome, and hope that you will love us as much as we are prepared to love you. Very sincerely yours."

Q. Should one take the last piece of bread or cake from a dish that is offered at dinner?

A. Yes; there undoubtedly is more in the kitchen or you would not have been urged to take it.

Q. Where should one place the spoon when he has finished eating a dessert that is served in a stemmed dish?

A. It should be placed on the plate beneath the dessert dish.

Better English

D. C. Williams

1. What is wrong with this sentence? "If either of the men want to go, tell them to see me."
2. What is the correct pronunciation of "parquet"?
3. Which one of these words is misspelled? Military, mileage, milliner.
4. What does the word "lambent" mean?
5. What is a word beginning with f that means "delicate skill"?

ANSWERS

1. Say, "If either of the men wants to go, tell him to see me." "Either" is a singular noun, and the verb and pronoun should be singular. 2. Pronounce par-ka, first a as in ah, second a as in cake, accent second syllable. 3. Milliner. 4. Softly radiant. "Those eyes only are beautiful which, like the planets, have a steady, lambent light—are luminous, but not sparkling." — Longfellow. 5. Finesse.

DOROTHY DIX SAYS—

Grateful Daughter-In-Law

Girl Repays In Kind For In-Laws' Help In Bridal Days



know more about

So it is comforting to hear of one daughter-in-law who is grateful to the mother-in-law who took her in when she was homeless and treated her as tenderly as if she were her own daughter. And it is still more comforting to know that the daughter-in-law did her best to repay the debt to the woman who had befriended her by being helpful and appreciative and making herself agreeable.

That is a little point that the average daughter-in-law misses entirely. She doesn't appreciate that the older woman is making a great sacrifice of her comfort and convenience by bringing a young woman into her house and making her welcome, for the mother-in-law no more wants the daughter-in-law who is wished on her, than the daughter-in-law wants to be with the mother-in-law.

Certainly, any woman who goes to live with another woman as her enforced guest owes it to her hostess to make herself pleasant and to fall in with the ways of the house, instead of trying to change them.

DEAR DOROTHY DIX: I am a widow, 60 years old. I live with my children. They are kind to me, but I am very miserable because I want my own home, my own things, and to have some independence. Why can't young folks see and help us old women get settled in our own homes, instead of having to be perpetual guests?

ANSWER: One of the greatest afflictions of old age is that our children always think of us as being poor pitiful, helpless, decrepit creatures who are incapable of taking care of ourselves and need somebody to be a crutch for us; whereas, in reality, we are not senile, we are not crippled, mentally or physically, and we are just as able to look after ourselves as we ever were.

It is in the kindness of their hearts that our children ask us to come and live with them, but they would be far, far kinder and we would be, oh, so much happier if we could have a little home of our own, even if it were just a couple of rooms, in which we could be free and independent and able to do things our own way instead of our daughters' ways.

DEAR MISS DIX: My girl and I have had quite a big argument about which one should speak first when I call on her. She thinks I should speak first when I come in. If I don't she won't even talk to me the balance of the evening. I don't mind speaking first. It is just that she is so stubborn about it.

ANSWER: I never heard of such a silly argument. If you and your girl are going to the mat over an unimportant matter like that, I would advise you to break away from each other, and each one pick out a rubber stamp for a mate.

If there is any answer to such a foolish question as you ask, it would be that a hostess is supposed to welcome her guest by speaking first. But, wow, how I'd hate to marry either one of you.

Masters Of The Parachute Mail

By Peter Benedict

End of a Dull Life

"A new detective novel," suggested Peggy, laughing. "But what have I got to do when the case comes up before the bench? Just tell the truth, and look wooden?"

"That's more or less the idea. Leave that to us. Our brains, if rather more intelligent than most, are well-trained. Besides, I think the case will go for trial on its merits. Just tell your story as before, and sit tight, and all will be well."

"And after we get away?" He looked at her and said with some incredulity: "I believe you're looking forward to it!"

"I believe I am. I have a long score to settle; and besides, I should like to make myself useful in something so important as this. You didn't expect any enthusiasm, then?"

"No. Frankly, I didn't. I thought you'd fall in with the idea as a means of proving your innocence. But I didn't expect you to embrace it with open arms."

Peggy thought of the small-hold-

Continued on page 10

FASTER! MINUTE GELATINE

EASIER! pure unflavored made by the makers of Jell-O

New, Simplified Single-Saucepan Method

1. Combine in saucepan all of the following called for by the recipe—Minute Gelatine, liquids, seasonings, sugar.
2. Heat 2 or 3 minutes, stirring until gelatine dissolves.
3. Plain gelatine recipes are ready for molding; fancy ones ready for the addition of fruits, vegetables, meats, etc.

Recipe listed in package. MG-117 A Product of General Foods

Ellen's Diary

By an Island Farmer's Wife

March will leave us presently. I think that for the moment I would have forgotten it, if James now seated in his old armchair had not remarked: "Well, Ellen, she'll soon be gone!" I should have been puzzled to know his meaning had it not been that his eyes were resting on the calendar at the time. Truly enough the sands in this month's hour glass have almost run—this so called "long month" perhaps of all the year, March's reputation for sudden and blustery storms, makes it a period not to be trusted and both James and I have been suspicious of the one about to go. When it came in "like a lamb" with gentle winds and clear skies, we agreed: "We're certain to get lots of disagreeable weather. Just wait!" we said. "March will go out 'like a lion.'" However, contrary to our expectations, March is leaving on a delightful note. Cool but only pleasantly so, and on a night that is richly beautiful with star and moonlight. We have indeed been agreeably surprised at the entire month of weather, much of which has been fine. There were the disturbing and piercing winds to be sure, to put joints "on the rack" and leave flu and colds in their wake, and to make me by request look to the fires, but the blankets of snow which have covered the countryside have only been light. Like that which came to the bare fields yesterday and whitely moulded the hillsides to give them the appearance, it seemed to me, of small snow-covered mountains. And there has been no last to that coverlet. "But good for the land!" I said following James from the milking this morning. "Yes," he replied at a glance taking in the surrounding meadows "good for the land" but too early yet, I thought, to be the snow that is "the poor man's fertilizer."

Odd it was, that the snow which then weighted the branches of the spruces, so beautifully, fell from them so soon, when a West wind of 40 miles an hour was blowing. "But it's a promise of fine weather," James said, when I spoke of this. Indeed for many, today's snow disappeared too soon—for Rob (and Jamie and the Muttdog) and other farmers who had grasped the splendid opportunity afforded this morning to haul logs by sleigh to the mill, to be there for the Spring sawing. Our Sabbath was extremely quiet and restful. Few it seemed were abroad on this road in the inclemency of the day. But early today our neighborhood became suddenly alive. Pard himself, still taken up with the problem of "putting down three and carrying one" could scarcely believe his eyes and barked frequently and incredulously as this or that team or single horse and sleigh came down along the hill, with a neat burden of logs. "There's going to be some bulling weight on this road in the weather this year!" I remarked to James. "I like to think that I am pressed for time nowadays. I had come to a favorite window to watch the sticks being lifted or rolled to imposing heaps beside the stream to await the sawing. Horses eased their loads as they entered the mill road, and some were impatient at the unloading, anxious to be gone again. Rob and Jamie called here presently, the team damp from their exertions. Jamie came primarily to borrow something—no, two things; a camera "to take some snaps before this snow goes" and the clippers, for as he said "I want to have my hair nice for Easter." Only recently, indeed it was during his stay with us at Alderlea, has Jamie gotten over his fear and dislike of having his hair cut, and while as yet it is an experience that is not altogether enjoyable, it can be now patiently endured.

COMFORTING TO HEAR

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Essential to Baby's Growth

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More Vitamins and Minerals Are Retained the Heinz Way Than You Could Possibly Capture with Ordinary Home Methods.

• Sweet young carrots—raised near Heinz kitchens and harvested while tender and full of vitamin A—are scientifically cooked and vacuum-sealed to make Heinz Strained Carrots outstanding for flavour, colour, texture, and nutritive value! Serve your baby Heinz Strained Carrots. They're always uniform—always delicious!

Uniformly High in Vitamin and Mineral Retention, Heinz Other Strained Vegetables Are Also Favourites With Babies! Serve Your Infant, Heinz Strained Peas, Beets, Spinach, Asparagus, Green Beans, Squash and Carrots—Rest Assured He's Getting the Best!



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