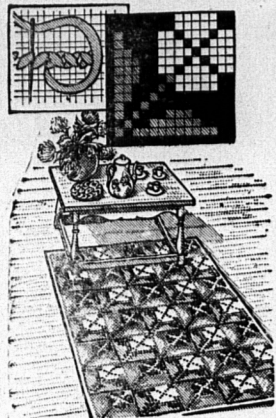


Woman's Realm / Social and Personal / Fashions / Literature

Colorful Cross-Stitch Makes This Lovely Rug



All Crosses in Same Direction
The individual touch that makes your home charming—a handmade cross-stitch rug! Or RUGS—for you can make several with fast, sturdy cross-stitch.

The first thing is to rule squares on your rug canvas (35 squares on a 28-by-35-inch piece) leaving a 1/2-inch margin on all sides. Then to stitch, following for each square our pattern diagram. Each little block stands for one cross-stitch; the shades are for colors—peach, turquoise, brown. In alternate squares you might have turquoise, orchid, cerise.

Your stitching's done with fat rug yarn. Each stitch in the row, working to the right, should be from lower left to upper right. Coming back over these stitches, cross from lower right to upper left—all crosses in the same direction!

After completing all squares, make a border of one row of turquoise and one brown and stitch canvas to denim backing.

Our 32-page booklet has detailed instructions and diagrams for making this rug; also shows how to make lovely hooked, woven, braided and crocheted rugs. Includes Oriental, novel styles. Tells how much material you need for each.

Send 20c in coins for your copy of "How to Make Your Own Rugs" to The Guardian Home Service. Be sure to write plainly your Name and Address and the Name of booklet.

Name _____
Street Address _____
City _____ Province _____

Reigning in flavour!

KING COLE TEA AND COFFEE

A Morning Smile

NO WASTE TIME
"That pretty girl seems to be having a good time!"
"Hi, yes—her fiance, a young medical officer in India, is coming home to marry her next month!"
"Well, she certainly seems to have solved the problem of what to do till the doctor comes!"

HOUSEHOLD HINTS
Powdered starch often removes dirt and stains from wallpaper.
When making pickles be sure ingredients are crisp and fresh.
If you over-cook cake, wrap it while warm, in a clean cloth and leave for half an hour. This steams and softens hard outer crust.

WHY HAVE SORE FEET?

JUST RUB IN

MINARD'S "KING OF PAIN" LINIMENT

Living & Leisure - The Woman's Realm

CLEANINGS
We do not make our friends, we find them only. Where they have waited for us many years; One day we wander forth a little lonely. And, lo! a comrade at our side appears. 'Tis not discovery. 'Tis recognition—A smile, a glance, and then we grasp the hand—No explanation needed, no condition. Thus we are friends at once we understand.

Hot gingerbread shortcake is a grand way to top off Sunday night supper. Serve with a generous mound of cold whipped cream sprinkled with chopped nuts, or sliced bananas and cream, or halves of drained canned pears or apricots and cream.

To cleanse tarnished brass, wash in a solution of warm soapy water and baking soda, dry, and scour lightly with a paste made of whiting mixed with lemon juice. Wash again in dry and polish with a good commercial brass polish.

Your macaroni or spaghetti won't boil over on the stove if you add 1 teaspoon of cooking oil to the water.

Attractive kitchen canisters can be made by covering empty coffee cans with gay oilcloth. Cut the oilcloth as wide as the can is high and long enough to go round the can and lay over about one in. Bind with tape and sew on snaps to fasten.

FLAVORSOME MOLASSES
Some time, when you are making a caramel pudding, substitute molasses for the caramel syrup. It will give your dessert a most engaging flavor.

To press knitted garments, trace the outline desired on a piece of muslin and pin the garment over the muslin to conform to the pattern. Cover with a dry pressing cloth, then with a dry cloth and press with a medium hot iron until dry.

ASIATIC IMMIGRANT
The cherry tree is believed to be native of Asia.

Have you eaten NEWPORT FLUFFS today?

To avoid any water settling in the bottom of the dish when making baked custard, warm milk before adding eggs and sugar.

Here is a simple method of cleaning brass which has reached the stage almost beyond cleaning. You require the juice of one lemon, scouring powder, an old toothbrush. Dip brush in lemon juice, rub into scouring powder. Scrub the metal and the dirt will disappear like magic. Wipe off with damp cloth (not wet cloth) and polish with soft cloth.

Putting clean pillow-cases on to well-stuffed pillows is often a temper-fraying, lengthy job. Here is a quick way of doing it. Open the pillow-case and turn it back more than half way. Put the lower corners of the pillow into position in the case and then pull up the turned-back part. When lots of pillow-cases have to be changed—as in a dormitory or ward—this method saves many minutes.

MILLWORK SHOULD BE KEPT UNDER COVER

If you are having a house built, be certain that all millwork when delivered in the building site is protected from the weather. Many times window and door frames are left exposed to the elements awaiting the time when they are to be installed. A tarpaulin should be placed over the millwork.

When practical, the door and window frames should be given a coat of paint before delivery to the job.

ORDERLY CELLAR OFFERS SPACE FOR PLAYROOMS

The modern basement is an orderly place, unlike the old-time catch-all for broken furniture, etc. and the container of coal and dust bins.

Many home owners have discovered that this space can be converted into pleasant rooms. The basement of one home in which there were several children was converted into a playroom for rainy days. There was a sand pile, see-saw, a table for ping-pong, and other games. Gray curtains decorated the white walls.

Wash sweaters on a windy day, then put them in a pillow-case or twine bag and hang out to dry. Shake often until dry. All knit or crocheted articles should be dried in this way if you want them to keep their shape.



Dorothy Dix Says—MARRIAGE MEANS RULES AND GREAT RESPONSIBILITY

It Is Not A Continuous Petting Party, For The Wife Becomes Boss And Determines The Destiny Of Her Husband And Children

Not long ago a young woman said to me that the greatest surprise she got in marriage was finding out how much power it gave her. "I always thought of marriage," she said, "in terms of romance—a sort of perpetual petting party—and of security—a strong arm to lean on, that sort of thing, you know—and a little of martyrdom—a woman giving up her name and sacrificing her ambitions and being sunk into merely being some man's wife and her children's mother instead of being a personality in her own right. Imagine, then, my amazement when I discovered that the marriage ceremony had made me the Grand and Exalted Potentate over my universe, with dictatorial powers over all within the sound of my voice. I was She-who-must-be-obeyed, whose word was law and whose whims and moods determined the happiness or misery of her subjects. Then I knew, for the first time, why married women always looked down upon single women. Wives are the only absolute monarchs left in the world."

"True," I replied, "yet while women's passion for bossing leads them into acquiring husbands whenever possible, so that they may have a field for the exercise of their tyrannies, they must realize the grandeur of their position as Queens of the Household, or the authority it gives them. On the contrary, it is the custom of the sex to belittle their position and speak disparagingly of it."

"It is a common thing to hear a woman who has helped her husband make his fortune and borne and reared a fine family of children regret that she has never been able to do any worth-while work in the world. When a woman speaks of another woman's success, she invariably refers to some achievement outside of the home, never to the woman having turned out a swell job as wife and mother."

"When girls try to decide what career they will follow, they are thinking of law, or medicine, or teaching, or being fashion models, or cinema actresses. They are not considering making a career of domesticity."

Unlimited Power
Of course, they expect to get married, but their idea is that marriage is a sort of packie trade that they can take up as a side line, and that it doesn't make much difference whether they do it well or ill, as there is not much prestige or profit in it.

Never was there a greater mistake for, in reality, no other woman sits so pretty on the top of the world as the married woman. No other human being is such an autocrat as she is. No other hands wield the power that hers do. Consider:

"It is the wives and mothers who hold the power of life and death over every one of us. On the way a wife feeds her husband, on her making a home for him that is a place of quiet restfulness and comfort depends largely whether he will break down at middle age or be going strong in his sixties. More men are killed by bad cooking than are by bullets. More men are nagged into untimely graves than are sent there by cancer or T. B."

"The way every mother washes her baby's bottles and sterilizes his milk, how she watches little Johnny's vitamins and sees about his Mary's teeth straightened and Tommy's adenoids out, whether she gives them the food that builds up healthy bodies or gives them chronic dyspepsia in the cradle determines whether every mother's son or daughter is going to be a strong man or woman, or a weakling.

"Success or Failure
"Wives, not Lady Luck, have the power of making their husbands successes or failures. Give a man an up-coming, intelligent, ambitious wife who works shoulder to shoulder with him, who backs him up with her courage and her belief in him, who makes friends for him and who watches the pennies and nothing can stop him from reaching his goal. Nor can any man succeed if he has a whining and complaining wife who breaks down his morale by belittling him and killing his self-confidence, and who keeps him in debt with her extravagance."

"And it is the mothers who rear the sons and daughters who are go-getters who achieve fame and fortune, or the spoiled brats who are loafers and quitters."

"It is the wives who have the power to create a home that is a bit of heaven on earth or a fair understudy of purgatory. There are women who keep even the humblest homes so clean and shining, who turn a stew into a ragout by their cooking, and who diffuse such love and cheer into their presence that their husbands and children flee to them as to a haven of refuge from the storms of life. And there are other women whose homes are so cold and cheerless, so slovenly kept, so filled with bickerings and quarrels that their families never go to them as long as there is anywhere else to go."

"It is the married women with children who have the power to reform the world, for they mold the characters of their children and turn them out fine and honorable men and women, or wastrels and rotters. "Great is the power of wives and great their responsibility."

Your Individual HOROSCOPE - By Frances Drake

Look in the section your birthday comes in and find out your outlook is, according to the stars.

For Monday, November 17th

(Copyright 1941, King Features Syndicate, Inc)

MARCH 21 to APRIL 20 (Aries)
A quiet day, planetarily speaking. The wise course to follow consists of the elimination of non-essentials, the reduction of red tape and the carrying out of a simplified efficient schedule.

APRIL 21 to MAY 20 (Taurus)
Don't underestimate the quality and potentialities of your own talents. Give full expression to your ambition with special emphasis on proper discipline and control. Confidence in YOU is a mainstay. Aim high.

MAY 21 to JUNE 21 (Gemini)
Fine rays that should encourage you to devote your best efforts to the fulfillment of business and private desires, provided they are worthy ones. Check waste motion. Move over, forward home.

JUNE 22 to JULY 23 (Cancer)
Financial and heart interests head the list of today's sponsored items. As for the day's dominating class, week's "let-overs," co-dependence, reading of current periodicals and articles that discuss subject matter related to your particular endeavors.

JULY 24 to AUGUST 23 (Leo)
A period for caution, especially in monetary matters. Plan carefully your coming year, then follow it with extra diligence and care. Interesting news likely from a neighborhood source.

AUGUST 24 to SEPTEMBER 23 (Virgo)
The most favorable vibrations are those favorable you must not throw caution to the winds and proceed with careless abandon. However, do display a merry demeanor, a fetching personality and an engaging manner, all of which combined spell success.

SEPTEMBER 24 to OCTOBER 23 (Libra)
Put your best foot forward; stars are on your side. Ease the tension of any pressing matters by tackling them with vigor. Liberty, common sense and practicality. Be yourself.

OCTOBER 24 to NOVEMBER 23 (Scorpio)
A new week should bring new changes effort to surmount obstacles. Plan your way to conform to your obligations. Associate with those whose friendship will be a source of worthy knowledge.

NOVEMBER 24 to DECEMBER 23 (Sagittarius)
A day for diverse interests, modern methods, go-getting tactics. Constructive lines, salesmanship, buying, teaching, research, defense work, nursing particularly favored. But be tactful.

DECEMBER 24 to JANUARY 23 (Capricorn)
Financial and romantic affairs bear close watching today. Be on guard lest shrewd schemers cause you loss or unpleasant misunderstandings. Follow a conservative, routine program.

JANUARY 24 to FEBRUARY 23 (Aquarius)
Set your mind at ease because under tension your effectiveness is dulled. Introduce fresh incentive into your activities and reap the just reward of earnest and capable action.

FEBRUARY 24 to MARCH 20 (Pisces)
Aspects not all auspicious so devise a winning performance and play it to the full day. Clear, experienced action commanding personality will dominate each scene if you will it.

A CHILD BORN ON THIS DAY
A hummer in almost perpetual motion—always on the go! Teach it to follow through plans with record-breaking consistency that defies competition. It is kind, generous, with a flair for the dramatic. Remember that it should have the benefit of adequate religious training to guide it through life.

BAKER'S COCOA

QUALITY LEADER FOR 100 YEARS

Rinso gives the WHITEST wash

MOTHER—Heaven's Sis!
Helen's dress looks positively dull beside Jim's shirt! How do you do it?

AUNTIE—It's easy with Rinso, darling. Rinso not only gets clothes whiter—it gives the whitest wash. And you should see how bright my washable colored things come out!

MOTHER—But how can Rinso get whites so dazzling and be safe for colors, too?

AUNTIE—Here's the secret! Rinso gives the whitest wash—without bleaching—so you never have to worry about colors—or even your finest rayons.

MOTHER—Well, I've had lots of washing experience but I've never had results like yours.

AUNTIE—Wait till you use Rinso! It's so easy on the clothes. I never have to rub or scrub.

MOTHER—It's Rinso for me this coming washday.

AUNTIE—You'll never be content with anything else. And remember, get the GIANT package of Rinso for extra economy.

WITHOUT BLEACHING
—THAT'S WHY IT'S SAFE FOR COLORS, TOO!

THE MAKERS OF 26 FAMOUS CANADIAN WASHERS RECOMMEND RINSO FOR BEST RESULTS



BEST FOR ALL THE WASH — WHITES AND COLORS TOO

THE COOK'S CORNER

POTTED MEAT

3 pork hocks, 2 lbs. stewing beef (off the shank), salt and pepper, 2 tps, whole mixed pickling spices. Wash the meats quickly, put into soup kettle, cover with cold water, bring to boiling point and simmer gently for 3 hours. Remove and drain the meat, then put it

through the meat chopper. Set aside. Boil the bones as long as necessary to extract the gelatin strain. Add spices tied in a cheesecloth bag, and continue cooking until the liquid is reduced to 1-2 the original amount. Lift out the spices, return the meat to the kettle, add salt and pepper to taste, mix thoroughly. Turn mixture into bowl's which have been wet with cold water. Chill until firm. Serve sliced alone or with slices of turkey or chicken.

SMALL DARK FRUIT CAKE

1-2 cup shortening, 1-2 cup brown sugar, 4 eggs, 1 cup flour, 1-2 tsp.

nutmeg, 1-4 tsp each of cloves and cinnamon, 1-2 tsp salt, 2 cups chopped raisins, 1-2 cup chopped peel, 1-2 cup currants, 1-2 cup chopped dates, 1-2 cup walnuts or almonds.

Cream shortening and sugar and add eggs one at a time, beating well after each addition. Mix fruits with sifted dry ingredients and add to first mixture. Beat well and fill loaf pan. Bake in slow oven.

NOT IN THE MARKET

MacTavish wasn't really mean—he just knew the value of money. So when he had a bad throat he

thought a bit. The result was that he loitered outside the doctor's surgery till he met the great man "by accident".

"Hoo's business the noo, doctor?" he asked cheerily.

"No so bad?" was the cautious reply. "Wi' a this uncertain weather, I doot ye'll ha'e lots o' colds and sair throats to prescribe for."

"Ay," said the doctor, still more cautiously.

"An' what dae ye usually gi'e for a sair throat?"

"Na'eet'ing," snapped the doctor; "I dinna want a sair throat!"