

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

Living & Leisure The Woman's Realm

Age is a quality of mind; if you have lost your dreams behind, if love is cold; if you no longer look ahead, if your ambition fires are dead, then you are old. But if in life you keep the zest, and if from life you take the best, the faith you hold; no matter how the years go by, no matter how the birthdays fly, you are not old.

SOME TIPS ON CARE OF FAUCETS

In faucets with flat-type washers, vibrating noises are usually indicative of a loose washer. This is overcome by tightening the washer back into the disc holder. Faucets with other types of washers and moving parts may vibrate due to wear. This wear will also retard the flow of water when the faucet is open. Replacement of worn parts is the only cure.

If water is worn or contains imbedded particles, or is altogether missing, the seat will be ruined eventually by abrasion or by erosion caused through constant leakage.

If a faucet is allowed to drip, discoloration of fixtures will result, and may be impossible to correct. The sound of dripping faucets is annoying and nerve-racking. As an expedient until washer is repaired, drain a cloth from faucet to fixture level.

If you depend on having a steady flow of water in your shower tank which has been heated by your kitchen range or gas heater during the day, a better faucet may be desirable. One of this type will give you hot water completely during the night.

AVOID WEED SOILS

Most annuals require a position where they stand quite dry. None can stand a permanently wet soil. However, certain ones do well where the soil is not heavy, so that it will not drip out readily between showers. This list includes several popular varieties, such as calendula, eschscholzia, nasturtium, marigold, zinnia, petunia, and African marigold.

CHERRY

Cherry is sometimes fussy about soil and moisture. For home use, most cherry trees are best, but if water culture is wanted, the plants must be killed or covered with blinding glasses.

APHD IS CAUSE OF LILY DISEASE

One of the most serious diseases which afflicts lilies is caused by them being bitten by known as the aphid. When lilies have become infected with this virus disease, the foliage becomes mottled and there is a general stunting of the plant.

Since there is no cure for mosaic disease, a plant has become infected with the disease, special care should be taken to prevent the disease by spraying lilies with a nicotine solution at the very first sign of varicose spots appearing on the undersides of the leaves.

DRYING OF PARSLEY

Parsley may be had for seasoning the year around if it is clipped off and dried when the plants are full grown. After it is perfectly dry, store it in a sealed glass can and it is always ready for seasoning, with the true parsley flavor.

HEAVENLY RIOT OF COLOR FOR SPRING

You'll be delighted at the wonderful things rayon can do—cropping up in ruffled taffetas—looking like linen—wearing better, lasting longer and feeling perfectly marvelous in everything. There's a rousing call to the colors this spring and there never was such a heavenly riot of color. You'll particularly love pink—pretty, pretty pink, grown up and gorgeous and raising from exquisite sea-shell tints to vibrant shockings. Lifting lilacs come back too, right out of the tin-types and you'll love it on sight.

Sometimes in the washing of doekskin gloves, the skins lose some of their oil that keeps them pliable, so that they dry hard and yellow. To prevent gloves becoming stiff as a board, dip them in sudsy water and make one last rinse a fresh, light, soapy one. Kneading the gloves while slightly damp will also help to restore the softness.

Aluminum pots and pans are frequently stained and discolored by such homely foods as potatoes, beets and carrots. To remove this aluminum oxide, boil a solution of vinegar and water in the pot or pan (about one tablespoon will do the trick) and then wipe it into rich suds. It will come out sparkling clean.

PAIN PREVENTS CHILD FROM WRONG

Pain prevents what one was painful tends to be avoided. Pleasant promises, when once was pleasant, tends to be repeated. By means of pain systematically applied, we easily can train the little child to avoid stepping off the curb into the street, turning on the gas jet, or playing with fire. Foolishly most parents try also, by means of punishment to make a rule child choose to come in from play, pick up his blocks, or so happily to bed. Pain applied for such purposes becomes torture, and as a rule fails to bring the results expected.

How absurd and contradictory it is to employ pain to make any activity attractive! There is no better way to make children avoid saying "please" than to scold and punish them for not saying "please"; no better way to make them quarrel than to compel them to kiss each other after quarreling; no better way to make them shy than by compelling them to shake hands with guests.

TO GUARD CIVILIANS AGAINST GAS



This is the two-millionth civilian gas mask, being completed by the operator on the left, at a plant of the Dominion Rubber Company, Limited. If the Axis employ gas warfare the Allied Nations will not be unprepared.



INDUSTRIAL HEALTH

With the endorsement of the Federal Government, a tested plan for supervising the health of Canadian factory workers has been announced today by the industrial division of the Health League of Canada. This announcement culminated months of study by the division's technical committee into the problem of reducing the heavy cost of sickness and absenteeism in wartime industry.

Realizing that sickness costs Canadian industries up to 3,000,000 man-days per month our technical committee has prepared a complete plan for health and nutrition in plants. H. W. Weis, national chairman of the league's industrial division, explained that the plan was submitted to Hon. Ian A. Mackenzie, minister of pensions and national health, and Dr. L. B. Peet, director of Nutrition Services. In his endorsement of the plan, Mr. Mackenzie said: "I have examined with a great deal of interest the plan of the Health League of Canada to improve health in Canadian industry. It seems to me that the two assistants I ask him to ask him to see them? Let him be general adoption by industry will not only further Canada's war effort, but will be an important factor in over-

LET HIM ALONE

Suppose a lot of two or five does not want to say the rhymes and stories you are sure he knows, why ask him to say them? Let him be. Only thing is she can't abuse her man. But there! There's allus gummat."

THE WORM TURNS

He'd waited patiently at the post office counter for many minutes while the two assistants conversed. "Her evening cloak was a wonder," said the blonde; "it was lamb edged with fox fur, and wide sleeves of printed, Oriental satin."

FILET CROCHET CHAIR SET

DESIGN NO. 1236
This old fashioned girl forms the back of this beautiful chair set, while floral designs are used for the arm rests. Easy to crochet. Pattern No. 1247 contains complete instructions.

To order pattern: Write, or send above picture with your name and address with 15 cents in coin or stamps to Needlework Bureau, Charlottetown Guardian.

Needlework Department, Charlottetown Guardian
Design No. 1236
NAME _____
STREET ADDRESS _____
CITY _____
PROVINCE _____

The mildest, safest Lux ever made... dissolves twice as fast... richer, longer-lasting suds that do more work. New, bigger package, more for your money!

Now, when the big problem is to make clothes last longer, here's new improved Lux—the safest, mildest ever made! Rayons, silks, woolsens, cottons need Lux care now. Lux dissolves twice as fast—gives richer, harder-working suds. And the package is bigger—more for your money!

Avoid strong soaps, cake-soap rubbing. These may wear things out. Anything safe in water is safe in Lux!

A Job Only You Can Do

Price Control Questions And Answers

Questions and Answers on Price Control will appear in The Guardian as a regular feature each day. The questions are those which have reached the Board. Replies and Trade Board from households in this region. The answers are provided by the Board. Readers are invited to ask an intelligent question to ask on price control are invited to send them in writing to the Wartime Prices and Trade Board, Chappell Building, Charlottetown, P.E.I.

Q. My grocer refused to sell me a jar of jam unless I bought other goods to the value of \$1. Is that allowed?
A. Merchants may not require any customer to buy any quantity of goods before selling articles that have become difficult to obtain.

Q. If tenants give you a month's notice to move can they lock the door up to the date they move so that I cannot show other people the rooms? Can the landlord raise the rent if new tenants come in?
A. Rental regulations forbid raising the rent over that of the basic date until permission is given by the rental committee. Unless there is an agreement to the contrary, tenants are entitled to exclusive possession of the premises which you have rented to them. They can keep the door locked, until they move. Most tenants, however, adopt a more reasonable attitude.

Q. I am interested in the new dumplings. The good old dumpling is ready to continue the work of extending a meat or chicken stew. To make 12 large, fluffy dumplings sift together a cup of sifted wheat flour and a cup of all-purpose flour, 2½ teaspoons baking powder and teaspoon salt. Cut in 2 tablespoons shortening until mixture is as fine as meal. Add cup of milk and mix only enough to moisten dry ingredients. Drop mixture by spoonfuls into boiling stock, cover and steam for 15 minutes.

Q. I suffer from hot flashes, dizzy spells, irregular periods, are weak, nervous—due to the "middle-age" period in a woman's life, take Lydia E. Pinkham's Vegetable Compound. It's helped thousands upon thousands of women to relieve such symptoms. Pinkham's Compound is also a fine stomach tonic. Worth trying! Made in Canada.

YOU WOMEN WHO SUFFER FROM HOT FLASHES

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A Morning Smile

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THE COOK'S CORNER

BISCUIT MIXTURE

12 cups flour
6 tablespoons baking powder
3 tablespoons salt
4-5 tablespoons sugar
1-2 cups shortening
Method: Sift the flour, then measure and sift again with the baking powder, salt, and sugar. Sift the mixture twice. Now add the shortening and cut this in with two knives, until the mixture is in fine crumbs. Place in a covered container and store in the refrigerator until needed. This mixture has been known to keep several weeks in the refrigerator.

Now the making of plain baking powder biscuits from this simple mixture:
2 cups biscuit mixture
2-3 cup milk
Method: Add the milk to the biscuit mixture to make a soft dough. Turn out onto a floured board and toss lightly until outside looks smooth. Roll out to the desired thickness and then cut with a floured biscuit cutter. Place biscuits on a greased pan and bake in a hot oven (450 deg. F.) for about 12 minutes.

A richer biscuit can be made by adding an egg and decreasing the amount of milk used.

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Dorothy Dix Says—

FAMILY MUST WELCOME SON'S WAR BRIDE; SHE ABIDE IN-LAWS

Hasty Marriages Among Horrors Of War With Future Of All Concerned At Stake

The world's greatest optimist is the boy who marries a girl of whom his parents have never heard, and who takes her home and dumps her in the bosom of his family, and says: "Now love each other." It is pure luck when this happens, even when the bride and the in-laws belong to the same kind of people and have the same social and cultural background, and when Father and Mother approve of their son's marrying an stand ready to give him their blessing.

But it takes a major miracle to bring about this happy result when the New it comes from the wrong side of the tracks; when she has had little education and no social experience, and has not one thing in common with the family into which she has been so unexpectedly precipitated, and who know that their son is in no position to marry, no matter whether he espoused the Queen of the Debutantes or Cinderella.

SUCH MARRIAGES FREQUENT

Yet this tragedy is happening just now in thousands upon thousands of homes. Tom, or Dick, or Archibald—call him Archie for short—is in the army. He is off at some camp. He is homesick and lonesome and bored. He is cut off from all the girls he grew up with and with whom he has played about. He is at the age when he must love somebody, and along comes a pretty girl who is too hard to get. They are not throwing down their arms and quitting because they are in a hot spot. Neither should we.

She looks at him with adoring eyes. They have a few dates. And because he is so hungry for sentiment and romance he thinks this passing physical attraction is love. Weddings are in the air. He catches her and when she cries because he is going to be sent overseas and leave her, he marries her.

And when the marching order comes, he puts her on the train and sends her to meet his people with a letter asking them to be good to her, and saying he knows Mom will love her, and that Gertrude, or Sally, or whatever her name is, will just adore her. When Archie comes back the parents see in the girl the wreck of all their hopes and ambitions for their son, and the bride comes in with a chip on her shoulder, determined not to let any in-laws put anything over on her.

HASTY UNIONS UNHAPPY ELEMENT OF WAR

No one will deny that these unsuitable and hasty marriages are among the horrors of war, but here they are, just as much as the burning sands of Africa, and the filthy, crawling fog holes of Guadalcanal, and the fighting and the mangled flesh, and the disease and death that are part of these terrible times in which we are living. And it is just as much up to us to have the courage to fight through them and turn what, at first, seems like defeat into victory as it is to our soldiers to win the war. They are not throwing down their arms and quitting because they are in a hot spot. Neither should we.

So I would urge not only Archie's mother, but his sisters and his cousins and his aunts, to give Gertrude a warm welcome when she arrives in her tawdry lawn and with her cheap little bag. Don't be repulsed by her standoffish manner. She is scared to death of you and that is the defense mechanism she is hiding behind. Don't patronize her. Don't correct her grammar or pronunciation, or the way she paints up her face. She is just waiting for you to do that so as to tell you where you get off and where you can go.

Be patient with her and some day you will find her sitting under the shade of the tree whose seed you planted while she wasn't looking. You've made a lot of sacrifices for Archie. Make one more. Make a friend of his wife.

GIRL MUST REALIZE WHOLE FUTURE AT STAKE

And I would urge Gertrude to realize that a lot more is at stake with her than merely enduring her husband's family. Her whole married life depends on what she learns from them. When Archie comes back he isn't going to be the uncritical boy who asked nothing of girl except to look pretty and know how to dance. He is going to be a grown man who has seen much of the world and made his own people in many lands, and he is going to want a wife who will be a fit companion to him and of whom he can be proud.

He is going to revert to type and go back to his own family for stand-ards. He is going to want a wife who can talk intelligently, who has poise and grace, who knows what to say and how to say it, and who knows how to cook and run a house efficiently. You can learn all of these things from your mother-in-law and your sisters-in-law and their friends. Don't be too proud to do it.

The war is bound to bring great changes to all of us. Fit yourself to meet them, whatever they are. Make yourself so proficient in some of these things that you can not only support yourself, but Archie, if he comes home, but also to help him. Don't think of this time of waiting as an ordeal. Regard it as your opportunity, and make the most of it.

Needlecraft For The Home

LOVELY LINGERIE TOUCHES
Add the Frothing to your Frock or Suit
Expensive to buy perhaps, but they needn't be expensive to make. Why not take a look through the left-overs you have in the house, and see if you can't find some bits that would work up beautifully into these smart accessories for suit or dress? The crossed-over fichu, for instance, would quite transform an old frock. The lace-edged bib would dress one up no end. And the tall-orel dicky is perfect for gulls.

Style No. 2728
Write your name, address, and style number. Be sure to state size you wish.
Style No. 2728

NAME _____
STREET ADDRESS _____
CITY _____ PROVINCE _____

'BURP' is not a Polite Word!
Have you ever been embarrassed by "burping" in presence of others? You couldn't help it—yet many troubled with digestive troubles, and who can't breathe, don't realize such unpleasant troubles are often caused by a system clogged with poisonous food waste. It's amazing how easy you can eliminate one of indigestion's most common causes with a purely vegetable, 4-way treatment which has helped thousands all over the world. It's called Bile Beans—and in each small, tasteless pill go 10 concentrated vegetable extracts which work ever so gently on liver bile, stomach, upper and lower bowels.

Yes—the 4-way vegetable action of Bile Beans coaxes the system into healthy regularity, gently, pleasantly—not harshly like cheap laxatives. Be convinced—get Bile Beans at any drugstore. 50c. Made in England. Over 7 million boxes sold yearly, proof of sensational popularity.

Close the faucet gently but firmly. Don't jam it, because this ruins the washer by keep grooving or disintegration.

2728

"These days we're making more precious washables last longer with NEW IMPROVED LUX"