

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

Canadian Cookery For Canadian Women

By Mari Moore. Specially contributed to the Guardian for Guardian Readers.

Chocolate Meringue Pie Into one pie shell put the following filling: Two squares bitter chocolate, 1 cup condensed milk, 1 cup warm water, 4 tablespoons cornstarch, 3 egg yolks, 2 teaspoons vanilla, 1-4 teaspoon salt, 2 teaspoons sugar. Melt the chocolate in the double boiler with the sugar; mix condensed milk with eggs and salt and add to chocolate and bring to scalding point; mix cornstarch with warm water and stir into mixture, stirring until thick. Allow to cook, stirring frequently for 20 minutes, over hot water. Remove from heat and add flavoring, then turn into baked shell.

Top with meringue made of two stiffly beaten egg whites to which have been added 4 tablespoons powdered sugar and 1 teaspoon vanilla. Put in very slow oven to cook meringue through this will take about one-half hour in oven at 250 deg. Fahr.

Quick Coconut Macaroons If you add just enough condensed milk to moisten any desired amount of shredded coconut, and then fold in the stiffly beaten whites of eggs you will have some very simply made Coconut Macaroons. These may be dropped by spoonfuls on oiled paper, and baked in slow oven.

Baked Custard Dilute 3-4 cup condensed milk with 2 1-4 cups hot water and pour gradually in 3 eggs, slightly beaten, stirring all the time. Add 1-4 teaspoon salt and 1 teaspoon vanilla. Pour into greased baking dish or custard cups. Sprinkle with nutmeg and bake in a slow oven 350 deg. Fahr. for 40 minutes till custard is set and smooth.

Fruit Salad Dressing Whip 2 eggs until light, and add 1 teaspoon each salt and dry mustard. Add 1 cup vinegar slowly, and 1 cup condensed milk, while beating constantly.

If any of our readers have made some private discoveries in the use of condensed milk, won't you share them with us?

Economical Dinner Menu I have this suggestion from one of our correspondents who is using our economy food budget with good results. "I bought a front of lamb for 35 cents, 6 pounds at 6 cents per pound from the butcher with whom I deal regularly, so did not hesitate to ask him to remove the bones for me. I rolled it at home myself for roasting. We had plenty for six of us—hot for Sunday, cold for Monday and some left over for shepherd's pie the next day. Also on the bones there was considerable meat from which I made a delicious vegetable stew."

I have answered P. D. privately but I would like to take this opportunity of congratulating her in public for preparing four such excellent meals all on 35 cents worth of meat. More power to you, P. D. Lamb of course, is very nearly eight months old now and that is why it is so cheap.

Sunday Dinner Menu Rolled front of lamb; pan roasted onions; mashed turnips; date bread pudding. Don't those pan roasted onions sound good? To prepare them, peel large onions, one for each serving, and put in roasting pan with lamb after it has been seared and cover is on. Sprinkle with salt when salting the lamb about 20 minutes before serving. Baste often.

Date Bread Pudding One quart scalded milk, 2 cups bread cubes, 2 eggs, 2 tablespoons melted butter, 1-2 teaspoon salt, 1-3 cup brown sugar, 1-4 teaspoon nutmeg, 1 cup chopped dates. Soak bread in milk. Beat eggs slightly and add the sugar and salt to them. Add milk and bread to egg mixture and the melted butter, and flavoring and dates. Pour into greased baking dish and oven poach in slow oven.

A Morning Smile

Two coloured privates were discussing the relative merits of their buglers. "Why, man, dat bugler of mah regiment am so good dat when he plays 'Pay Day' it sounds exactly lak de symphony orchestra playing 'De Rosary'." "Hush yo' mouf, nigger. When Snowball Jones wraps his lips 'round his bugle an' plays de mess call, ah looks down at mah beans an' say: 'Strawberries, behave yourself, you're kickin' de whipped cream out o' de dish!'"

Happenings of the Week

There is no friend like the old friend who has shared our morning days

No greeting like his welcome, no homage like his praise; Fame is the scintillating sunflower, with gaudy crown of gold; But friendship is the breathing rose, with sweets in every fold.

On Wednesday afternoon Mrs. Theodora Bayer was at home to her friends at the residence of Mr. Bayer's mother, Mrs. J. A. S. Bayer, 8 Easton Street. From four to six the bride, who wore a lovely beige wool lace dress with corsage bouquet of bronze chrysanthemums, was kept busy welcoming her callers and was assisted in her pleasant duties by Mrs. J. A. S. Bayer. In the dining room mauve chrysanthemums graced the tea table which was presided over by Mrs. J. A. Webster and Mrs. P. C. Turner. Assisting were Mrs. Gordon Hughes, Mrs. Percy Barlow, who ushered the guests, Mrs. George Tweedy, Miss Grace Billingsly, Miss Jean Donald, Miss Mary Connolly, Miss Doris Rodd.

Mr. and Mrs. Neil Walker, their little son and daughter Miss Doreen Alley and Mr. Walker's sister, Mrs. Annie Lyford, who has been spending the summer here, have gone to Florida for the winter. They motored down, stopping off at New York, Washington and other interesting points.

Miss Norah Longworth entertained at Bridge and tea at Hillhurst on Wednesday afternoon.

Mr. and Mrs. G. H. Holbrook, 11 King Square, were receiving the congratulations of their friends Tuesday on the occasion of the 50th anniversary of their marriage.

The Thursday afternoon Bridge Club was pleasantly entertained this week by Mrs. Mathieson, wife of Chief Justice Mathieson at her lovely home 1 West Street.

mas cake article next week, that you will have a cake to satisfy your needs. Come again, at any time.

QUESTION: I wonder if you would be kind enough to help me with this problem.

With the meat in front of the host and the vegetables before the hostess (which is correct, I believe) it seems to me there must be a great deal of passing of plates. Will you explain to me just how it is done?

If you happen to know of a book that deals with my weakness, I mean the serving of meals (not actually the cooking of them) in a servantless home, I should very much like to know of it.

Thanking you for your wonderful page which has helped me so much in my culinary efforts. A. B.

ANSWER: With the host serving the meat and the hostess the vegetables, the host passes the meat down the right side of the table or where there are the fewest number of people or if there are children on one side the plates would be passed down the other to the hostess, who serves her vegetables and passes the first plate to the lady guest at the host's right. All the other ladies are served in accordance with their age and importance, then the gentlemen in the same order—the most honored gentlemen guest being on the hostess' right would be served first of the gentlemen—the host last.

Another method of service which is considered more correct in a servantless home is for the host to serve both meat and vegetables. Carving fork at his left, carving knife and spoons for serving vegetables at right. Place hot plates and platter containing meat in front of host, place both vegetable dishes at either his right or left hand. When he serves the first plate he passes it down the right hand side of the table to the hostess who keeps it, then the lady at his right receives the second, and so on as above.

I have written you privately mentioning some books you could refer to on table arrangement and service, and hope the above is the information you require.

Regretful farewells were said this week to Mr. and Mrs. Dean who are leaving this morning on an extended visit to Winchester, Mass.

Last Saturday afternoon Mrs. Robert T. Holman, 52 Brighton Road, welcomed a large number of visitors on the occasion of her first reception since taking up her residence in Charlottetown, she being one of this season's popular young brides. Receiving with Mrs. Holman was her mother, Mrs. M. L. Bradshaw and Mr. Holman's mother, Mrs. J. LeRoy Holman, of Summerside. Assisting the young hostess in dispensing hospitality were Miss Ruth Muttart, Miss Kellie Holman, Miss Carrie Bradshaw, Mrs. McGougan, Mrs. Ernest Mills from Summerside, and Miss Avilla Mathieson. Mrs. J. O. O. Campbell presided over the tea-table on which was an exquisite centre of American Beauty roses.

Mrs. W. E. Oton ushered and Mrs. Evelyn Sinclair attended the door. In the drawing-room rich yellow and bronze chrysanthemums were effectively arranged.

Mrs. McArthur, 112 North River Road, was receiving the hearty congratulations of her friends on Tuesday, the occasion of her 82nd birthday.

Mrs. Donald Nicholson, Miss Emma Nicholson and Mrs. Ryan left Monday for New York en route to Florida for the winter months.

Miss Margaret Prowse, young daughter of Mr. and Mrs. T. W. L. Prowse, is convalescing nicely after an operation for appendicitis in the P. E. I. Hospital last week.

Mrs. F. A. Randall and daughter, who have been visiting the former's parents, Mr. and Mrs. J. J. Hornby left for their home in Moncton yesterday morning.

Mrs. Tibb who has been visiting Mr. and Mrs. E. A. Foster returned Saturday to her home in Summerside after a most delightful holiday among her friends.

Mrs. Herbert Lord, Cape Traverse, has received the good news of the safe arrival of her daughter at her home in Vegreville, Alberta. Mrs. Walter Crockett and her son went all the way by motor and had a most delightful trip. They stopped a few days in Toronto and by so doing escaped severe storms. They were highly favored with the weather and enjoyed every bit of the journey, passing through beautiful scenery and stopping off at various places—making in all a 4,000 mile trip.

The newest French urban is shaped something like the jaunty little hats that Spanish bull fighters wear. It's called Corrida and is made of felt with three velvet bows across the back.

A pink crinkle velvet evening gown with flowing princess line, kindly moulding the hips and billowing on to a rich fullness at the toes was accompanied by a draped scarf thrown lightly across the shoulders at a recent fashion showing.

Extreme in evening frock materials, both very chic, are cotton lace and transparent woolen. The French dressmakers, make choice models of both.

If you're wearing grey for evening this winter, wear amethyst colored slippers and an amethyst clip, necklace and earrings.

Suzanne Halbot's winter hats made of bright red crepe feathers, and with matching necklaces made of beads are being worn by smart Parisiennes with dark ensembles.

Louise Bourbon's velvet forage caps, trimmed with huge crinkled velvet flowers that cover most of the hats are smart to wear with semi-evening clothes. Little veils which are worn to cover one eye and half the forehead go with these hats.

Dorothy Dix Letter Box

Have Modern Husband and Wife Equal Rights in Marriage?—Don't Tell Girl You Love Her Until You're in Position to Marry Her; Cautious Youth Who Regrets Own Rashness

Dear Miss Dix—My sister and I believe that a man and woman have equal rights in marriage. Our husbands deny this. My sister and I believe that a husband and wife should be faithful to each other, but that if either cheats the wife has just as much right to do so as the husband. Our husbands deny this and think it excusable for a man to philander, but not for a woman. Our husbands believe that a husband should rule his wife and that she should obey him. We believe that neither should be boss, but a woman has as much right to rule the family as a man has. What do you think?



Answer: I think that your husbands merely hold the prevailing view to which every man from the time of Adam has subscribed. They have always set up two standards of conduct, one for women to follow and another, which was something else yet again, as Mr. Perimeter would say, for themselves. And they have always arrogated to themselves rights which they denied women.

So you and your sister are wasting your breath in arguing the rights of women in marriage. Every wife soon finds out that she has not any rights that her husband feels bound to respect, but that she has a lot of privileges on which she can cash in. Every wife, for instance, who runs a big establishment for a rich husband and keeps up his social connection for him and does his entertaining or who does the cooking and washing and cleaning and baby-tending for a poor husband has a right to her share of the family income, but she can't collect it. Thousands of men refuse to give their wives allowances, but they will let their wives run up bills far in excess of any amount the wives would have thought of asking as an allowance.

Every girl has a right to expect the boy she marries to have as clean a slate as she has, but do men recognize this? Not at all. The man whose own past is as black as sin can make it demands that his wife shall come to him as white as snow.

I get thousands of letters from girls who have stumbled off the straight and narrow path asking if they must tell the men they are going to marry about their pasts, but never a one from a man who thinks that a woman has a right to know about his transgressions.

Of course, from the ethical standpoint, a wife has a right to expect her husband to be as faithful to her as she is to him, and she has just as much right to philander as he has, but the wife who tries to hold her husband up to the strict letter of his marriage vows and pay him back in his own coin if he doesn't measure up to her standard of virtue generally finds herself in the divorce court. She has right on her side and likewise a decree absolute.

Lots of wives, outraged by the injustice of it and torn with jealousy, try to get even with their husbands for stepping out by jeering out themselves and by having little flirtations of their own to pay back their husbands for their affairs with other women. But two wrongs never yet made a right and, while the wife had a right to betray her husband, it didn't save her from a damaged reputation and the loss of her self-respect and a wrecked home.

As for men thinking they have a right to be the head of the house and that their wives should obey them, that is merely a pleasing illusion with which they amuse themselves in their hours of leisure. The only time a man is the head of the house is on the first of the month when the bills come in or when his wife wants to pass the buck and tells that the reason she doesn't do something that she doesn't want to do is because her husband won't let her do it. The balance of the time she is IT. And as for women obeying their husbands, that's a joke. It is one of the things that simply aren't done.

Dear Dorothy Dix—I was interested in the letter from the girl who resents her boy friend not telling her he loves her because he is in no position to marry her and won't be for years to come. I take my hat off to any fellow who can keep his mouth shut under such conditions. I only wish I could and had. I am in love with a girl and have told her so often and long. I have one more year in college, three years in a professional school ahead of me. Then to get established, will take years longer, and I feel that I have done the girl the greatest injustice in the world because I have nothing but love and dreams to offer her. I don't even know whether my love will endure through all these years of waiting. I think a great many girls are to blame for their unhappiness in later years because "they force engagements when the fellows themselves knew it was better to remain just friends during their school years."

If a man really loves a girl he will talk when the right time comes. If he doesn't, she should thank her lucky stars that he kept silent. What do you think about it, Miss Dix?

Answer: I think you are just exactly right, Phil. You are telling the girls something that I have tried to tell them over and over again, and I hope they will listen to a warning from a man who speaks out of his own experience.

Of course, it is perfectly natural for every girl who is in love with a man to want him to tell her so and assure her that he cannot live without her and that she is the most beautiful and wonderful creature in the world. It flatters her vanity. It increases her sense of importance. It realizes her romance, and girls just naturally crave sentiment as they do chocolate creams, anyway. And it is perfectly natural when a boy is in love with a girl for him to want to tell her so and quotes poetry to her and generally play the part of the heavy lover. Every man fancies his own love-making and believes himself a Romeo.

And therein the danger lies, for the foolish young creatures don't let it go at a little petting and a lot of talk. Before they know it they have as an old colored friend of mine expresses it, tied a knot with their tongues they can't untie with their teeth. They have bound themselves up with a lot of promises that not infrequently hamper them the balance of their lives.

For the boys are in no position to marry, and if they have a grain of sense or prudence or even honor they do not marry and dump their wives on their family to support. Often they have years of going to school still ahead of them and then other years of getting established in business or their professions, and in these years they change and develop and outgrow their calf love nine times out of ten and then they have either to default on an engagement or wreck their lives by marrying the woman for whom they no longer care.

And the girl is equally unfortunate because she spends her life in weary waiting for a man who either never comes back to her or comes back as an unwilling bridegroom. Every college town is full of what they call "college widows." Pathetic women who are victims of a youthful love dream and who threw away the chances of marrying and settling themselves on the chance that some schoolboy would come back and redeem his promise after he was a man.

Flirtations with all, enticing alliances with none, is a good motto for school girls and boys.

For The Cook

Marshmallow Fudding 1 cup fruit juice and pulp (oranges, pineapple or fresh berries.) 1 cup marshmallows. 1/2 cup sugar. 1/2 cup cream, whipped. Butter a clean pair of scissors and cut marshmallows into quarters. Add sugar, fruit juice and fruit, which has been cut up. When the marshmallows are softened, fold in the whipped cream. Chill well and serve in sherbet glasses. Garnish with a cherry.

Wheatley River Women's Institute

The sixth annual meeting of Wheatley River W. I. was held at the home of Mrs. Robt. Stevenson on November 9. There were sixteen members and five visitors in attendance. The president occupied the chair and the meeting was opened by singing the Ode, followed by reading Creed in unison. Roll call was answered with, "Where I Would Like to Travel." The minutes of the previous meeting were read and signed also the minutes of last year's annual meeting were read. The school committee reported a visit to the school. Sick committee had no report for this month. The president gave a statement of the year's activities and the secretary gave the financial report. There was a balance of \$15.21 on hand from last year. A motion was carried that flowers be bought to place on the Soldiers Monument at Wheatley River on Remembrance Day.

Election of officers for the ensuing year as follows: President, Mrs. Norman Ling, re-elected; Vice-president, Miss C. J. Ratray; Secretary treasurer, Mrs. Nelson Stead, re-elected; Directors, Miss C. J. Ratray, Mrs. Robt. Buntain and Mrs. James Wares; Auditors, Miss Mary Andrews and Mrs. James Wares; Sick committee, Mrs. C. J. Ratray, Mrs. Robt. Buntain and Mrs. Muriel Bowen; School committee, Mrs. Robt. Seller, Mrs. Herbert Smith. Meeting closed with National Anthem. Next place of meeting at the home of Mrs. James Wares, roll call to be answered with paying membership fees. Lunch was served by the hostess and a social hour enjoyed. Mr. Stevenson favoured the company with violin selections, accompanied by Miss Aussie on the organ, which was heartily enjoyed by all.

October Meeting The regular monthly meeting was held on October 19th at the home of Mrs. Wm. Ling. Eight members and ten visitors were present. Roll call was answered with "Halloween Jokes, which caused much merriment. Minutes of the previous meeting were read and approved. Reports from committees were called for. Bills were presented and ordered paid. A financial statement regarding the bean supper of the 13th was given. Proceeds being \$16.95 cents. No new work was taken up. Meeting adjourned with

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singing "God Save the King," after which a "Community Sunshine" program was carried out, when all joined in old fashioned games, causing much laughter. Gramophone selections furnished good music and a delicious lunch was served by the hostess. Next place of meeting at the home of Mrs. Robt. Stevenson, roll call to be answered with, "Where I Would Like to Travel."

Pleasant Circle Institute

The annual meeting of Pleasant Circle Institute was held at the home of Mrs. Henry Cameron, with an attendance of fourteen members. The President opened the meeting by singing "It's a Good Time To Get Acquainted." Roll call was responded to by paying members fee. Minutes of last annual and regular meetings were read and adopted. Four new members were welcomed. The President gave a splendid address. The Secretary gave the following financial statement of the year's work. Receipts, \$51.40; Expenditures, \$29.11; cash, on hand, \$32.29. The following officers were then elected for the ensuing year: Honorary President, Mrs. Hugh Walker; President, Mrs. Emmet Croken; Vice President, Mrs. Earl Bouter; Secretary-treasurer, Mrs. Ewen Cameron, (re-elected); Assistant, Miss Beatrice Tierney, (re-elected); Directors, Mrs. Martin Keough, Mrs. John Walker, Mrs. Basil Sherry; Auditors, Mrs. Elmer Gamble, Mrs. George MacKay; Sick Committee, Mrs. Hugh Walker, Mrs. Richard Large; School, Mrs. Elmer Gamble, Mrs. Urville Large; Program, Mrs. John Dawson, Mrs. George MacKay; Buying Committee, Mrs. Henry Cameron and Mrs. Lorne Cameron. It was moved and seconded and carried that a grant of \$5.00 be given to the Sanatorium this year. A bill for quilt material was presented and paid. A donation of 1 pair mitts and skein of yarn by Mrs. Richard Large was thankfully received. A hearty vote of thanks was tendered to the retiring President and was replied to in her usual gifted manner. The meeting then adjourned. A dainty lunch was served by the hostess. Next meeting at the home of Mrs. Richard Large, roll call to be answered with "Christmas Gift Suggestions." Receipts for the evening were \$8.10.

Illustration of a woman in a dress, with a small inset showing a detail of the dress.

hard. But when it comes to little, petty things and especially about having their own way, women have more determination than men. I have known a woman to spend forty years in worrying a man into giving up smoking. DOROTHY DIX.

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