

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

The HOUSEWIFE and HER ACTIVITIES

GLADIOLI
My garden is aglow to-night
With scaptes, rose and golden
bright;

SUNNY BITS
Something with a touch of
novelty about it is always the cry
of the hostess who is planning a
party; so these suggestions may be
of use.

SAVOURY TARLINE
Thin brown bread and butter
more forms the foundation;

DOMINION OF CANADA
PROVINCE OF
PRINCE EDWARD ISLAND
In the Probate Court 26th George
V. A. D. 1935.

Whereas upon reading the petition
on file of Harry McDougall, Merchant
and Malcolm McKinnon, Attorney at
law both of Charlottetown in Queens
County in the said Province who
deceased testate at a Probate
Court to be held in the Court House
in Charlottetown, in Queen's County,
in the said Province, on the
thirtieth day of September next
coming at the hour of eleven o'clock
forenoon of the same day the
accounts of the said Estate should not
be passed and the Estate closed and
prayed for in said petition and on
motion of Malcolm McKinnon, Esq.,
Attorney at Law, and do hereby
order that a true copy hereof be
forthwith published in one or more
newspapers published in Char-
lottetown aforesaid for at least four
consecutive weeks from the date
hereof and that a true copy hereof
be forthwith published at or near the
Bank of Nova Scotia corner and at
or near the Royal Bank of Canada
corner both in Charlottetown aforesaid
said so that all persons interested in
the said Estate as aforesaid may have
due notice thereof.

Spinning and Weaving

Send me your wool to be spun into
Yarn and wove into Blankets. The
charges are: single yarn 23 cents,
doubled 26 cents per pound. Blankets
\$2.00 and if unlaunders \$1.85; it
takes five lbs. of wool per blanket.
Wool must be well washed and all
dirt and burrs picked out. The size
of single yarn is medium, and dou-
bled yarn fine, medium, coarse and
hooking yarn. Put shirper's name
on all parcels and owner's name,
address and instructions inside. Send
by mail or freight. Special
price for washed wool with dirt and
burrs picked out. Freight will be
paid on 100 lb. lots.

WILLIAM CONDON,
65 Queen Street, Charlottetown.
L-8122-6-S-W-11-Nov. 22.

FARM FOR SALE

Fifty acres of land in good state
of cultivation, situated at Emyvale,
Lot 65, 2 1/2 miles from North Wit-
shire Station. Close to school,
churches and stores with buildings
in good repair and running spring
on property. Will be sold by pub-
lic auction on Friday, Sept. 6th at
2 o'clock.

J. P. BRADLEY & CO.
AUCTIONEERS
City and Country Sales
attended to.

194 Grafton Street
Phone 1010

A Morning Smile

A TRIFLE UNKIND

Mrs. Binder—Is there any dif-
ference, Thomas, between a fort
and a fortress?

A REAL TESTIMONIAL

Customer—You say this hair-
restorer is good, do you?

Druggist—Yes, sir; I knew a man
who took the cork out of his bottle
of this stuff with his teeth; and he
had a moustache next day.

Angel-food cake also cuts easier
after placing a while in the refri-
gerator.

Cold sets the flavor in dishes
such as soups and stews. Stc.
these dishes in the refrigerator
and wheat for second serving.

Chilling makes cookie dough
easier to roll, and permits using
less flour.

Ice cubes folded into a dampen-
ed sock muslin or cheese cloth
make an excellent face pack to
stimulate the skin.

Cold storage in the refrigerator
makes facial cold cream go
further.

Ice water applied to face and
hands is first aid in fainting.

Ice water compresses are the
best bandage for an eye which
has been injured or cut by
foreign particle, until the doctor
comes.

Ice water baths and ice packs
are used to reduce the patient's
temperature in case of sunstroke.

Soaking a new toothbrush in
cold water overnight will prevent
the bristles from loosening until
the brush is ready to be discarded.

Cold or ice water helps remove
grass stains. Moisten stain with
cold water and cover it with soda,
let stand for two hours, and then
rinse out in warm water.

Cold water removes egg stains on
dishes or cloths. Dishes which
have contained eggs should al-
ways be rinsed in cold water be-
fore putting in hot soap suds.

Cold water loosens the dirt in
clothes. Make a suds of cold water
to soak clothes before laundering.

Cold water poured over frozen
plants may save them. Cover the
plants with newspapers and set in
a dark place several days.

Chilled water sometimes offers
quick acute condition. Temporary
relief may be had by putting the
head inside a refrigerator which
holds relief to hay-fever sufferers.
In an temperatures well below 50
degrees.

Minard's Liniment cuts Grease.



Keep beautiful
from
top to toe ...

Palmolive's gentle beauty care will give
you a 'schoolgirl complexion' all over!

AND with fashions as revealing as
are today, you need a 'schoolgirl com-
plexion' all over. You can have it too...
by following this simple Palmolive method.
You can keep your whole body as smooth
and lovely as you do your face, throat and
shoulders.

Try this Beauty Bath
Massage your whole body with a wash-
cloth filled with soothing, gentle Palmolive
lather. Cleanse the pores thoroughly.
Rinse completely and finish with a dash of
cool water. This simple beauty bath leaves
your skin soft and lovely—glowing with
youth! And it's so cooling and comfort-
able when the weather's warm.

Brings Youth to Your Skin
Palmolive Soap is made from a secret
blend of olive and palm oils—nature's
beauty oils. The experience of millions of
women has proven that Palmolive Soap
brings new freshness and youth to the
skin. Let it do so for you—not only to your
face, neck, shoulders, but to your entire
body. Be 'schoolgirl complexion' all over.



Olive and palm oils, as
blended in the making
of Palmolive, repre-
sent the utmost the
world knows in skin
care. So use Palmolive
faithfully. Keep your
skin young.

Lathers perfectly in hard
or soft water.



The Murder at Hazelmoor

By AGATHA CHRISTIE

The assured tone had its effect.
The boy replied in a low tone.
'It was a quarter past five.'
'You returned to the Three
Crowns at a quarter to six. At most
it could only take you seven or
eight minutes to walk over from
your uncle's house.'

'I didn't go straight back. I
walked about the town.'
'In that icy weather—in the
snow!'

'It wasn't actually snowing then.
It came on to snow later.'
'I see. And what was the nature
of your conversation with your
uncle?'

'Oh! nothing in particular. I—I
just wanted to talk to the old boy,
look him up, that sort of thing, you
know.'

'He's a poor liar,' thought In-
spector Narracott. Aloud he said:
'Very good, sir. Now, may I ask
you, why, on hearing of your uncle's
murder, you left Exhampton with-
out disclosing your relationship to
the murdered man?'

'I was scared,' said the young
man frankly. 'I heard he had been
murdered—round about the time I
left him. That's enough to scare
anyone, isn't it? I left the place by
the first available train? Oh, I dare
say I was a fool to do anything of
the sort. But you know what it is
when you are rattled. And anyone
might have been rattled under these
circumstances.'

'And that's all you have to say,
sir?'

'Yes—yes, of course.'
'Then perhaps you'll have no ob-
jection, sir, to coming round with
me and having this statement taken
down in writing, after which you
will have it read over to you, and
you will sign it.'

'Is—is that all?'

'I think it possible, Mr. Pearson,
that it may be necessary to detain
you until after the inquest.'

'Oh! my god,' said Jim Pearson.
'Can nobody help me?'

'At that moment the door opened
and a young woman walked into
the room.
She was a very exceptional kind
of young woman. She was not
strikingly beautiful, but she had a
face which was arresting and un-
usual, a face that having once seen
you could not forget. There was
about her an atmosphere of some-
thing rare, something of an in-
vincible determination and a most tantalizing
fascination.

'Oh! Jim,' she exclaimed.
'What's happened?'

'It's all over, Emily,' said the
young man. 'They think I murder-
ed my uncle.'

'Who thinks so?' demanded
Emily.
The young man indicated his visi-
tor by a gesture.
'This is Inspector Narracott,' he
said, and he added with a dismal
attempt at introduction, 'Miss
Emily Trefusis.'

Old People Should Not Have to Live With Children Dorothy Dix Says Parents Are Guests And Should Act as Such

When Your Children Grow Up and Have Babies of Their Own, Let Them Rear Their Youngsters Along Modern Lines—Not Your Old-Fashioned Ideas

It is a great pity when old people have to live in other peoples' houses, even though those other people are their own children, for it seldom fails to bring unhappiness to both.

There are, of course, occasional exceptions to this rule. Sometimes old people are wise and tolerant and adaptable. Sometimes young people are understanding and patient and forbearing, and the two generations are able to get along in peace and harmony with each other.

But for the most part the presence of an old father or mother in the home is like a charge of dynamite under the doorstep that explodes and blows them all to Kingdom Come.

That the old and the young should be so antagonistic to each other is no reflection on either. It is the fault of Nature that has rolled the river of time between them and separated them by a chasm that even love cannot bridge.

It is not that the father and mother are not good and kind and devoted to their children, or that the children are not dutiful and appreciative and anxious to repay their debt of gratitude to their parents by cherishing them in their old age. It is just that there is between them a different customs, habits, manners that clash and make them get on each other's nerves.

Mother may be a saint, but forty years of being the she-who-must-be-obeyed and undisputed autocrat of her own house haven't fitted her to play second fiddle in a son's or daughter's house and keep her fingers out of their pies. She has reared a family of children and she can't keep quiet while she watches an inexperienced girl bring hers up by the book. She is certain her ways are the only ways, her cooking the best, and her recipes the only ones that never fail.

Father may be the noblest Roman of them all, but if he has been accustomed to sitting around the house in his stocking feet and without a collar or tie, he isn't going to put on his shoes and dress up to please the finicky daughter-in-law. If he has dropped pipe ashes all over the place and scattered newspapers and shaved at the kitchen sink, he isn't going to use an ash tray or the bathroom, no matter how much it worries Mary or Sally.

The sons and daughters may be the best ever and anxious to make Mother or Father happy, but it is hard to have to sacrifice all the freedom of their home to the whims of an old man or woman. Hard to have some one interfering in all their plans, criticizing their taste, worrying them with advice about doing things the way they did when they started housekeeping. Hard never to be able to have a game of bridge without mother delivering a lecture on gambling. Hardest of all to have her mother delivering a lecture on everything they do and prophesying that Mazie will go to the bad because she wears bloomers instead of six petticoats.

So there you are. The old people and the young people loving each other, anxious to do the right thing, yet making each other miserable as only people can make each other miserable who live together under the same roof. So what to do?

It is easy enough to say that the children should adjust themselves to their parents, that they should make the sacrifices, that they should remember that the old have few pleasures and that if mother loves to rock the baby to sleep and feed it on chocolate creams she should be permitted to do so. And if father doesn't like that newfangled contraption they call a radio, you shouldn't have one, and their husbands and wives have a right to the homes they support and work for and the privilege of running them as they please. They have a right to rear their children according to their own theories, to eat what they like and go to bed when they choose, and it does not seem fair that the comfort of a home should be wrecked by an old man's or woman's whim, and the years that might have been so happy made miserable by the one on the other foot and that when old people think the shoe of duty is on the other foot and that when old people go to live with their children they are the ones who should conform to the customs of the house instead of expecting the house to be turned topsy-turvy for them. They are the ones who should adjust themselves to their children and their way of living instead of expecting their children to adapt themselves to theirs.

They should remember that they are guests and that it is not a guest's privilege to find fault with his host, or interfere in his private affairs, or correct his children, or meddle with the way he keeps house. They should only way a guest can pay for his board and keep is by making himself agreeable and as little trouble as possible. And that goes for parents as well as strangers.

But old people do not fit into other persons' houses and it is a pity they ever have to do it.

DOROTHY DIX.

ing?' thought Mr. Enderby. 'Rath-
er a pity I am going up to Sittaford
this afternoon. Just my luck.'
But shortly after lunch, Mr. En-
derby received an agreeable sur-
prise. He was standing on the steps
of the Three Crowns when he was
aware of a voice, an extremely
charming voice, addressing him.
'I beg your pardon—but could
you tell me—if there is anything to
see in Exhampton?'

'Charles Enderby rose to the oc-
casion promptly.
'There's a castle, I believe,' he
said. 'Not much to it—but perhaps
you would allow me to show you the
way.'

'That would be frightfully kind
of you,' said the girl. 'If you are
sure you are not too busy—'

(To Be Continued.)

Hints On Pickle Making

The preservation of food with
salt or vinegar, either with or
without the addition of spices, has
long been a common way of preserv-
ing food. The predominating fla-
vour determines the kind of pickle,
and sour pickle, sweet pickle or
spiced pickle. Green or slightly
unripe fruits and vegetable
are generally used. The
vinegar used must be of sufficient
strength to exert a preservation
action, writes Lillian Heney of the
Central Experimental farm. Octa-
tawa, and there must be enough
of it to cover the material pickled.
Pickles have little food value but
they make a meal more palatable.
They should never be given to
children.

Only porcelain lined or granite-
ware kettles should be used when
cooking pickles. Acid will at-
tack metal utensils, so they should
not be used. A granite or wooden
spoon should be used for stirring.
A perforated agate ladle is a con-
venient utensil for lifting the
pieces of pickle from the kettle.
Finished pickles should be packed
into sterilized jars or crocks.

There are three main classes of
pickles: sweet fruit or vegetable
pickles; sour pickles; which in-
clude mustard pickles; that large
variety of pickle in which the in-
gredients are chopped finely.

There are many and varied
recipes but the following are ex-
amples of the three classes of
pickles and have been tested in
the kitchen at the Central Experi-
mental Farm, Ottawa.

Sweet Pickled Fruit
12 tomatoes.

Wipe four quarts of small
unripe cucumbers. Put in a stone
jar and add 1 cup of salt dis-
solved in two quarts of boiling
water and let stand three days.
Drain the cucumbers from the
brine, bring the brine to boiling
point, pour over cucumbers and
again let stand three days repeat.
Drain the cucumbers and
pour over 1 gallon of boiling water
in which 1 tablespoon of alum
has been dissolved. Cook the
cucumbers ten minutes a few at a
time, in a quart of the follow-
ing mixture, heated to boiling
point, and boil ten minutes.
1 gallon vinegar.
4 red peppers.
2 tablespoons allspice
2 tablespoons cloves.
2 sticks cinnamon.
Strain remaining liquid over the
pickles which have been put in a
stone jar.

Chill Sauce
12 tomatoes.

SUNNY LIVING starts at the table

How you feel and how you look
depend largely on the foods you eat.
The balanced menu provides the
"bulk" to prevent common consti-
pation—caused by lack of this es-
sential fiber.

Common constipation frequently
causes headaches, loss of appetite
and energy. Yet, in most cases, it
can be overcome pleasantly and
safely by eating a delicious cereal.

Kellogg's ALL-BRAN is a natural
food for normal individuals. It fur-
nishes "bulk" in convenient and
concentrated form. ALL-BRAN also
provides vitamin B and iron.

Isn't this sunny way better than
taking patent medicines? Two table-
spoons of ALL-BRAN daily are
usually sufficient. Chronic cases, with
each meal. If relief is not obtained,
see your doctor.

Serve ALL-BRAN as a cereal, or use
in cooking. Get the
red-and-green pack-
age at your grocery.
Also at Kellogg in
London, Ontario.

Keep on the
Sunny Side of Life

THE COOK'S
CORNER

"CREAM DESSERTS"
Cream desserts, with their attrac-
tive appearance, delicious flavour
and smooth texture, are undoubt-
edly among the most popular to serve
as the final course for lunch or din-
ner. When entertaining, the
thoughtful hostess invariably
serves either a chilled or frozen
cream dessert, for she knows that it
will be enjoyed by even the most
fastidious guest, and no one will
dispute the fact that cream des-
serts of all kinds are looked upon as
real treats no matter how often
they are served at the family table.

The following recipes have been
selected from the publication
"Cream Desserts" prepared by the
Milk Utilization Service, Dominion
Department of Agriculture—

BAVARIAN CREAM
1 tablespoon granulated gelatine
1/4 cup cold water
1-3 cup sugar
2 egg yolks
1 cup hot milk
2 egg whites
1 cup whipping cream
1 teaspoon vanilla
Pinch of salt

Soak gelatine in cold water. Beat
egg yolks and combine with sugar
and salt. Gradually add the hot
milk and cook in top of double
boiler, stirring constantly until mix-
ture thickens. Add gelatine. Cool,
and when mixture is partially set,
fold in stiffly beaten egg whites. Pour
into a mould or pipe in sherbet
glasses. Garnish with fresh fruit
in season.

MOULDED FRUIT CREAM
1 tablespoon granulated gelatine
1/4 cup cold water
1 cup fruit juice
1/2 cup sugar
1 cup canned fruit, diced
1 tablespoon lemon juice
1 cup whipping cream
Soak gelatine in cold water. Dis-
solve gelatine and sugar in hot fruit
juice. Cool. When mixture is par-
tially set, add lemon juice and
fruit. Fold in whipped cream, mould
and chill.

Note.—Canned pineapple, peach-
es, cherries, strawberries, or a com-
bination of fruits may be used.

POMPADOUR RICE
1 1/2 cups cooked rice
3 tablespoons fruit sugar
1 teaspoon vanilla
1 cup whipping cream
Pinch of salt
Combine rice, sugar, salt and
vanilla. Whip cream and fold into
rice. Serve with maple syrup cooked
nuts.

6 apples.
1 bunch celery.
2 red peppers.
1 3-4 cups brown sugar whole
spices tied in a cheesecloth bag.
2 onions.
2 green peppers.
3 cups vinegar.
1 tablespoon salt.
Chop and mix altogether and
boil 1-2 hours. Remove the
spice bag and bottle the pickles
at once.

Unripe Cucumber Pickle (Gherkin)

Wipe four quarts of small
unripe cucumbers. Put in a stone
jar and add 1 cup of salt dis-
solved in two quarts of boiling
water and let stand three days.
Drain the cucumbers from the
brine, bring the brine to boiling
point, pour over cucumbers and
again let stand three days repeat.
Drain the cucumbers and
pour over 1 gallon of boiling water
in which 1 tablespoon of alum
has been dissolved. Cook the
cucumbers ten minutes a few at a
time, in a quart of the follow-
ing mixture, heated to boiling
point, and boil ten minutes.
1 gallon vinegar.
4 red peppers.
2 tablespoons allspice
2 tablespoons cloves.
2 sticks cinnamon.
Strain remaining liquid over the
pickles which have been put in a
stone jar.

Chill Sauce
12 tomatoes.

Tint and Dye the Modern Way
with "TINTABS"

The Tint and Dye in Tablet Form
24 Shades. 15c A Tube.

Each tube contains 6 tablets.
Enough to dye or tint up to 3 lbs. of
silk, cotton or wool.
No measuring. Easy to use.
No fuss. No fuss.
The most economical and convenient
home dyeing method on the market
to-day. On sale at all Drug and
General Stores.

Give this Coupon to your Dealer.
He has a FREE SAMPLE for you!
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The Elliott Co. Montreal

SMART CLOTHES FOR THE HOME DRESSMAKER



No. 961—For Wee Maids. This style is designed in sizes 2, 4 and 6
years. Size 4 requires 1 1/2 yards of 39-inch material with 2 yards of
plaiting and 3/4 yard of 1/2-inch ribbon for bow.

No. 985—Smart Home Wear. This style is designed in sizes 14,
16, 18 years, 36, 38 and 40 inches bust measure. Size 16 requires 5 1/2 yards
of 39-inch material with 2 yards of 39-inch lining for jacket and 3/4 yard
of 2-inch material for separate scarf.

No. 986—Smart Home Wear. This style is designed in sizes 16, 18
years, 36, 38, 40, 42 and 44 inches bust measure. Size 36 requires 3 1/2
yards of 39-inch material with 3/4 yard of 35-inch dark and 3/4 yard of 35-
inch light contrasting.

Price of PATTERN 15 cents in stamps or coin (coin is preferred).
Wrap coin carefully.

Itching Quickly Soothed and Healing Promoted by Cuticura SOAP OINTMENT

TINTABS THE TINT AND DYE IN TABLET FORM