

Woman's Realm Social and Personal Fashions Literature

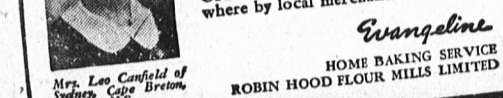
Genevieve MRS. CANFIELD'S Recipe for ORANGE BISCUITS baked with Robin Hood Flour



YOUR whole family will love the light, velvety texture that Robin Hood Flour gives these light flaky biscuits.

Method—1. Sift dry ingredients. 2. Cut in shortening and orange peel. 3. Add liquid to form stiff dough.

Mrs. Canfield has always been interested in baking. As president of the Ladies' Guild of the Co-operative Enterprise in Sydney, she promotes wider interest in baking.



Robin Hood Flour Milled from Washed Wheat

MR. ... will ... Morning Smile

THE EXPLANATION

One of the men in the smoking compartment claimed that he was an expert on cities. He could locate a man and tell from which town he came.

"You, for instance," he declared of the man on his right, "are from Birmingham."

"The man nodded. "Now you," he said, turning to a third man, "are from Manchester."

"Nothing of the sort!" objected the individual, hotly. "I've been ill for six months. That's what makes look that way."

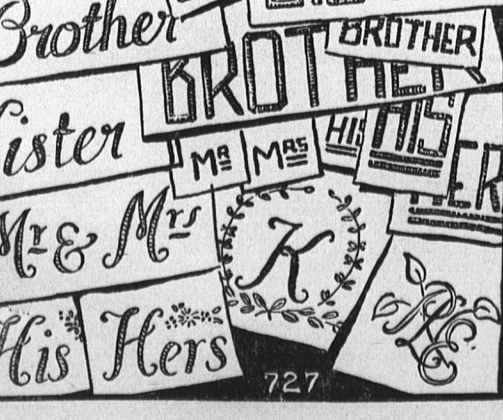
UNREASONABLE COMMAND

Three married men met over a dinner and talked and dined until the hour was very late. The remonstrances of the wife of one of the men returned home and obey his wife's first command, it being understood that if one failed to do so he would pay for the next dinner.

Said No. 1: "When I got home I was unlucky enough to stumble against the old grandfather clock in the hall and my wife scolded me down to me. That's right, break the clock! So I took a croquet mallet and jolly well did break the clock."

"That's curious," said No. 2.

HAND EMBROIDER THE FAMILY TOWEL SET



Towels are assuming even more definite personality these days by virtue of embroidery work. Hot iron transfer pattern No. 727 contains two sets of initials about 1 1/2 inches high different sizes of Mother, Dad, Sister, Brother, His, Hers, Mr. and Mrs., and flower sprays with complete instructions.

To order pattern: Write or send above picture with 15 cents in coin or stamps to Needlework Bureau, Charlottetown, P.E.I.

Design No. 727 NAME STREET ADDRESS CITY PROVINCE

Amateur Glamour Girl

(By JOSEPH CHADWICK)

CHAPTER XXXIV

While Tonia had been struggling with Bruckmann, Donovan had come running around the car.

"You don't have to get rough!" "I'm handling this," Bruckmann snapped at him.

"Well, all right, but I don't like what you said just now—about silencing her," Donovan said sullenly.

"There's a limit, I tell you right now. I don't want to get involved in anything like—well, killing." Bruckmann sneered.

"Keep your shirt on. No harm will come to the least of us," Bruckmann said.

"What are you going to do with her?" "We'll keep her hidden. You shall guard her until I'm ready to leave here," Bruckmann said.

"Where are you going to hide her?" "At the boathouse." Donovan scooped. "I don't like it. That's kidnapping. The FBI will come in here like an army."

"Do you mean you're backing out on me?" Bruckmann demanded. "What if I do?"

Tonia, though held helpless in Bruckmann's grasp, felt her rising wrath. "Donovan!" she cried. "I'll pay you anything you ask if you'll help me. Don't let him—"

"She stopped short at the sound of an approaching car. It came racing along the road from the direction of the highway, then it slowed to a screeching halt about fifty feet away.

A door opened, and the driver leaped out. "Hailoran!" Tonia exclaimed. The detective came running, a gun in his hand. Bruckmann swung Tonia around and held her against him as a shield. He drew an automatic and leveled it over her shoulder.

At the same instant, Donovan plunged forward. He made a flying tackle, knocking the muzzle of his feet and jolting his gun from his hand. Donovan quickly picked himself up, retrieved the gun and, with the aid of his strength, flung it to the back of the head. The detective, who had been trying to rise, sprawled and lay still.

Donovan, after making sure that he was alone with Bruckmann, "All right—I'm with you," he growled. "I guess I'm in this thing too deep already to back out now."

"Don't throw it away. If you have one of those transparent macintoshes or one of the very thin rubber kind, don't please be hasty in throwing it away. Even if it is past its first youth. There are endless things you can do with it."

Every housewife knows just how maddening it is to try to do housework with a cut finger. It is almost impossible to keep one's hands out of water when there is cooking to be done. Greens and vegetables have to be washed, and you can't keep dry at that job, so take this tip and make an assortment of various sized fingers, stumps and thumb-stalls for these will keep any cut perfectly dry and, what is more, will help them to heal far more quickly than usual.

Next, if you can quite easily make yourself a pair of gloves from another part of this "mac", to wear while doing many a job which may make the hand wet, these are much easier to work in than rubber gloves, being thin and more supple.

How about a neat little cap to slip on while having your bath? This is light and will keep your hair dry and out of the steam. Your cookery book may be in need of a new cover, so how about making one out of the old macintosh? This is easily washed over when necessary and will look quite well when finished.

Dorothy Dix Says—

HELPING GIRLS FIND GOOD HUSBANDS IS MOTHER'S DUTY

Surround Your Daughter With Good Background, Keep The Welcome Mat Clean And Use Tact With Young Men

Conceding, as we do, that the great majority of women are happiest and most prosperous when they follow the ancient and honorable profession of matrimony, why is it not just as much a mother's duty to help her daughters get good husbands as it is a father's duty to help his sons get a start in some good business?

Yet this patent fact is generally ignored. Mothers trust to luck to save their girls from spinsterhood, but they do nothing about it themselves, although they know that nowhere else in the world is the old adage about heaven helping those who help themselves so true as in getting a husband.

And every girl needs the assistance of her mother in this, for she is young and ignorant and inexperienced and does not know how to bait her traps, still less how to lure men into them. It is not by chance that the Smith girl marries the catch of the season, while the Brown girl is left hanging on the paragon tree.

Mary's mother lent her a helping hand, while Sally's mother left her to shift alone. Many and varied are the ways by which a mother can secure her daughter's popularity and thereby her chance of a good marriage.

Possibly the most vital one is by giving the girl a good background. Boys like to go to houses where there is welcome on the doormat and where the atmosphere is charged with friendliness and cheerfulness. And they like a girl's people to treat them as if they were honored guests instead of common thieves who had come to steal the silver.

They monopolize the conversation until Sally seems dumb. They answer every question. "Yes, Sally makes sugar in her tea." "No, Sally doesn't care for candy," until it makes Sally seem like a moron who doesn't have an opinion of her own.

Australian raising cut up, dares use her own pretty little wit or do any of her cute tricks. And so Mother drives off the men who were attracted by Sally's quietness and modesty.

Must Use Tact In trying to help her daughters get good husbands, however, Mother must use caution and tact. She mustn't be like the super-salesmen who tout their goods so loudly that they make you suspicious of the quality.

If a mother buttonholes every man while she tells him what a marvelous housekeeper Jane is, and how she loves to cook, or what an expert she is on the latest fashions, or how sweet and affectionate Sadie is, or how Charlie just dotes on children, and what a wonderful wife and mother she is, she is being hawked about like a piece of poor goods that no one wants, and why her mother is so anxious to get rid of her. Also, when a man sees Mother leading the chase after him, it speeds up his getaway.

Yet, in spite of all the difficulties and drawbacks involved, mothers can do a great deal to help their daughters make good marriages. And wise ones do. When you see a particularly happy marriage it is nearly always the result of Mother having been on the job.

Your Individual HOROSCOPE

By Frances Drake

For Wednesday, April 30th

MARCH 21 to APRIL 20 (Aries)—April closes on a restricting day—that is, you'll need to prepare your work carefully and plan its outcome. No impulsive, unpremeditated action. Self-restraint will aid achievement.

APRIL 21 to MAY 20 (Taurus)—Friendly day if you show initiative and originality. Inertia will thwart good intentions so be alert, aggressive and purposeful. Military affairs, advertising, matters that require courage and stick-to-itiveness are favored.

MAY 21 to JUNE 20 (Gemini)—Excellent indications for you, but don't be too vain. Keep in mind the practical and you can succeed no end today. Writers, advertisers, promoters, organizers, all you in work contacting the public or concerning public needs are highly favored.

JUNE 21 to JULY 20 (Cancer)—Gains to be had through your own cleverness and industriousness. Be progressive but not pugnacious. Inventions, new methods of work, electrical interests, matters that require keen imagination and ingenuity should flourish today.

JULY 21 to AUGUST 20 (Leo)—Things in general may irritate you straight-shooting Leoties today, but hold emotions under sensible control and you'll come out on top. Clear the way quickly of irritating obstacles.

AUGUST 21 to SEPTEMBER 20 (Virgo)—Writers, teachers, instructors in aeronautics and industry generally, students, skilled workers are under favorite stars rays especially. "The better the deed, the better the day."

SEPTEMBER 21 to OCTOBER 20 (Libra)—Unusual talents, legal matters, newspaper and periodical interests, real estate, land produce and mining are among those indicated for benefits. Librans can and should gain today.

OCTOBER 21 to NOVEMBER 20 (Scorpio)—You are advised to be cautious in all business and financial matters. Divisions, if not investigated thoroughly, may jeopardize your position or holdings.

NOVEMBER 21 to DECEMBER 20 (Sagittarius)—Indications here augur for finishing uncompleted matters, familiar activities and general work.

THE COOK'S CORNER

WARTIME CAKES WITHOUT EGGS

1. Cream 1-2 cup shortening, add 1 cup brown sugar, and cream. Sift together 2 cups all-purpose flour, 1-2 teaspoon each of cloves, allspice and nutmeg, 1 teaspoon cinnamon, and 1-4 teaspoon salt. Dissolve 1 teaspoon baking soda in 1 cup sour milk. Cut up fine 1 cup large, seeded Australian raisins, and flour well with 1 table spoon flour. Add the sifted flour ingredients to the sugar mixture, alternately with the sour-milk mixture. Mix well, then add floured raisins. Bake in a well-greased and paper-lined tin in an oven of 325 degrees about 1 hour, or until done. A loaf cake tin is the best for this cake.

2. One-half cup shortening, 1 cup sugar, 1 cup cold, unsweetened applesauce, 1 teaspoon baking soda, 1 teaspoon cinnamon, 1-2 teaspoon each of salt and mace and cloves, 2 cups flour. Cream shortening and butter, add soda to applesauce, and then add to sugar mixture. Add the flour, sifted with the salt and spices. Bake in a greased and floured cake pan in oven of 350 degrees about 40 minutes. Eat while fresh.

3. Eggless and Butterless Cake: In a large bowl mix together 1 cup sugar, 1-2 cup molasses, 3-4 cup milk and 1-4 cup strong coffee. Mix and sift 1-2 cups entire wheat flour, 1-4 cup white flour, 4 teaspoons baking powder, 1-2 teaspoon each of salt, allspice, cloves and nutmeg. Dredge 1-2 cups seeded Australian raisins, cut up, with an extra 1-4 cup flour. Combine sugar and flour mixtures, then add the floured raisins. Place in a buttered and floured loaf cake tin and bake in oven of 350 degrees about 50 minutes. Serve while fresh.

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Living & Leisure

The Woman's Realm

SPRING DAYS

The crows go by, a noisy throng. Above the meadows all day long. The short-lark drops his brittle song.

And up the leafless tree The nutcracker runs and nods and clings; The bluebird dips with flashing wings. The robin flutes, the sparrow sings. And the swallows float and flee. —Archibald Lampman.

There are at least five libraries in the world which contain more than a million volumes. Nearly all chickens in Finland have been eaten since meat rationing was inaugurated.

Equipped with a wrist strap, a spring reel controlled by a thumb lever has been invented for leashes to give a dog as much freedom as may be desired.

By imprinting the dough with their fingers in their own individual patterns, Arabs of Morocco brand their bread as ranchers do cattle. They do not bake the bread at home, but in neighbourhood bakeries. The dough is left on the door step for any passer-by to carry to the bakery, and then claimed there by the brand on the loaves.

To study insect hearts, digestive tracts and other organs and tissues, in order to improve insecticides, government scientists have had to devise tiny scissors and other "surgical" instruments.

A plant which yielded potatoes underground and tomatoes above ground was produced by Luther Burbank.

Bonnets in black and pink are being highlighted in New York. Crushed rock salt swept over the carpet once a month brightens the colors and keeps the carpet absolutely moth proof.

Some scientist tells us that half a peanut will provide enough energy for a half hour's thinking. Some of the thoughts we've heard expressed must have come from even less than half a peanut. —Guelph Mercury.

An ear trouble which caused a roaring sound in Martin Luther's ear led him to believe that the devil was howling and whistling at him, and, at times, he was driven frantic.

The favorite engagement ring of to-day usually has a small stone and looks quite unostentatious. A tiny square cut aquamarine, for instance, makes a very attractive ring, especially if it is set away from the finger in a platinum or silver bezel.

The largest copper mine in the eastern United States is located on...

THE COOK'S "FIRST AID"

Needlecraft—For The Home

Teen age girls love this jumper because its lines are flattering and neat. They change the blouse to suit their mood and seem to have many more dresses to wear to school. Checks are the thing for Spring and this is just the dress to bring out their beauty, so when you are selecting fabric for this attractive jumper keep this in mind. Bold colors, cottons make the prettiest blouses with either long or short sleeves but be sure to have several for variety and color accent changes.

Style No. 3360 is designed for sizes 11, 13, 17 and 19 years; 29, 31, 33, 35 and 37-inches bust; size 15 requires 3 yards of 39-inch fabric for jumper; 2 yards for long sleeved blouse.

Send Twenty (20c) coin is preferred, for Pattern. Write plainly your Name, Address and the style number. Be sure to state the size you wish.

Form with fields for Name, Street Address, City, Province, and a box for coin payment.

3360 sizes 11-19