

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

AYLMER TOMATO SOUP

IS **FIRST CHOICE** FOR **True Tomato Flavor.**



YOUR FAMILY DESERVES AYLMER QUALITY

Legends Of P. E. Island

(By Uncle Joe)

GOLD AT MARSHFIELD

When the news spread that a handful of gold coins had been found on the beach at Marshfield, great excitement ensued. Tall tales went speeding around the settlement—tales of enormous wealth lying buried, which could be gleaned for the price of adventure and a little digging.

Mr. W., a young fellow with a taste for adventure, and a group of local people hurried to Marshfield to try their luck at uncovering the treasure.

Locating the exact spot where the coins had been picked up, a tent was pitched and a fire kindled. Some of the group spent the entire night cutting firewood while the cook, John Lathers, prepared the evening meal of bacon, bread and means.

The mosquitoes tortured them till their faces and hands swelled out of shape. They tore at their itching flesh, which almost drove them into a frenzy.

Next morning shovels and pickaxes were brought into play and the task of unearthing the supposed treasure got under way in large earnest. By evening quite a real excavation had been made, but as yet no treasure had come to light.

That night an Indian was seen slinking about their camp, and fearing he was trying to steal their meager rations, one of the party shot him. In the morning the body was buried where it lay; and all took a solemn oath never to say a word about the shooting incident to anyone.

After the burial the men went back to the pit and resumed work, as though nothing of importance

Continued on Page 10

Ellen's Diary

By an Island Farmer's Wife

There have been nice happenings today for us at Alderlea. One much enjoyed has been Mr. Churchill's speech before the Massachusetts Institute of Technology, in Boston, doubtless before a distinguished audience of scientists and educationists. We recalled as we listened, the couples in an ill-fated plane who set out for there from another state, and went instead to their deaths. James in his old armchair and I curled on the couch beside the radio missed no word, and yet it is difficult to assimilate all in passing.

It is pleasant to know that in spite of added years, Mr. Churchill's voice has lost little of its war-time vigor and inspiration. "War is not inevitable," he said reviewing the past and looking into the future, and he gave credit to the atomic bomb as its "deterrent." As always he stressed the ideals of Christianity for good living; a lifetime he described as: a man "his born, grown, blooms and dies" and he put mankind which alone has the power to reach "sublime heights"—and human nature, above all science. It was good to hear again this man whose name is admired and respected in our time and read in history as among the greatest Prime Ministers of England of all time—one who led the Commonwealth and her Allies through the terrors of unprecedented warfare, who inspired and urged them to extraordinary efforts—and smiled grimly in the darkest hours, and planned, and we suspect prayed, and found the faith to lead to victory.

March, month of Winter and Spring, is leaving farm-folks presently in a quiet night. We recall though not unkindly, the wintry storms of the month, which for a time isolated farmsteads, for we remember as well, how enjoyable

Continued on Page 10

DOROTHY DIX SAYS—

Bachelor Wonders

Woman's Meal Ticket Is Marriage But What's In It For Man?

DEAR DOROTHY DIX: What does a man get out of marriage? It is easy to see what a woman gets out of it. She gets her living. Her husband is her meal ticket. Taking it by and large, marriage is the best vocation a woman can follow, and the one in which she can get by with the least talent and with the smallest expenditure of effort.

But what does a man get out of marriage that gives him a run for his money? He loses his freedom. His wife takes possession of his pocketbook and thereafter he is nothing but a bill-payer, slaving for landlords and grocers and milliners and beauty shops. His bride's cooking gives him dyspepsia, and he spends the balance of his life walking on eggs to avoid trampling on her pet prejudices and opinions. So I say, what does a man get out of marriage.

A WISE BACHELOR

ANSWER: Well, marriage—the right sort of marriage, at least—gives a man love. Not the light love that can be bought in the market

Continued on Page 10

How Can I!!!

By Anne Ashley

Q. How can I keep plaster of Paris from drying too fast?

A. Ordinarily, plaster of Paris will dry so quickly that it is rather difficult to use it for patching. Try mixing it with vinegar, instead of water, or water to which some vinegar has been added, and it will remain workable for a longer time.

Q. How should feather pillows be aired?

A. Do not sun feather pillows as the heat brings out the oil of the feathers. Instead, hang them on the line on a windy day so the air can penetrate.

Q. How can I kill the odor of perspiration?

A. The odor of perspiration can be killed by bathing with a solution of bicarbonate of soda in water.

Household Scrapbook

By Roberta Lee

Hot Biscuits

If members of your family like hot biscuits and muffins for breakfast, it is a good idea to mix them the night before and let them stand in the refrigerator overnight. Then they may be placed in their pans in the morning and no time will be lost.

Whitening Linen Shades

Clean white linen shades by using equal parts of flour and borax. The shade should be laid out flat and the dry mixture rubbed on with a clean cloth.

Dry Mop

Be sure to use only enough oil on the dry mop to catch the dust. If the mop is too oily, it will cause the floor to attract dust.

Barbara Brent's BUYS and WHYS

A WEEKLY INFORMATION SERVICE

MONTREAL, Apr. 7th.—You'll be the smartest woman in the Easter Parade if you give yourself a brand new-looking Easter Outfit with All-fabric Tintex Tints and Dyeal Blue is Fashion's favourite colour this Spring and you'll like the Tintex Navy Blue... with Lavender—Old Rose—Ensign Red! Just think! A gay red blouse for Easter with your navy suit... a faded dress "perked up" with Navy Blue Tintex... and sweaters dyed to Spring's loveliest shades! All worry and guess-work is eliminated from home-dyeing when you follow the easy Tintex instructions that guarantee good results! So ask for All-fabric TINTEX now... it costs just 15¢ a package.

Don't You Agree With Me that it's a gloomy sight to see a big man "making do" with a little sandwich at dinner-time? No matter how weary you are after Spring housecleaning, you'd never substitute a sandwich for the evening meal, would you? That's why this recipe is just what you've been looking for... so jiffy-quick and easy—and so good!

SUPER-BURGERS

Mix 1 lb. hamburger with 1/2 cup LIBBY'S EVAPORATED MILK, 1/2 cup pepper to taste and 1/2 cup crumbled "blue" cheese. Shape into patties. Broil.

Yes, there are so many delicious dishes you can prepare in a jiffy with Libby's Evaporated Milk... so rich & creamy! All the original cream is left in the country-fresh milk as it goes to the evaporator where half the water is removed. When you get Libby's—you get "full-cream" Evaporated Milk. This assures you wonderful goodness in cooking!

Have You A "Dessert Hungry" Family? Most families love desserts and it does seem hard sometimes to think of new ones every evening and still balance that "bugbear"—Your Budget! So I know you'll like this economical, delicious BENSON'S CORN STARCH recipe:

CHOCOLATE CREAM PIE

1 baked pastry shell (9") 3/4 to 4 tbspns. Benson's Corn Starch
2 cups scalded milk 1/2 tspn. salt
2 (1-oz. squares) grated unsweet- 1/2 cup cold milk
ened chocolate 1/2 eggs, separated
1/2 cup Crown Brand Corn Syrup 1 tspn. butter (optional)

Solid white sugar
When chocolate is melted add corn syrup and sugar; blend with rotary beater. Blend Benson's and salt with the chocolate. Beat until thick. Cook and continue cooking 10 minutes. Add well-beaten egg yolks and cook 3 minutes longer. Remove from heat. Beat until thick. Beat into 1/2 baked shell and top with meringue prepared from the two egg whites remaining.

No One's Ever Tried To Take An "Opinion Poll" on how much babies like HEINZ BABY FOODS, for babies aren't very talkative. But I'm sure you'll be able to tell from the expression on your baby's face—that he thinks they're "scrumptious"! Mothers and doctors, too, recommend HEINZ Baby Foods. Easy to prepare—they're "just right" for tiny tummies. Meat products, vegetables and desserts cooked to baby-ready digestibility in Heinz spotless kitchens. Buy them at your dealer's in the convenient 8 ounce tin that's vacuum-sealed to assure flavour freshness! They're, every one of them, backed by the famous Heinz reputation for quality!

Beginning To Think About Spring Housecleaning? I know a "must" for your annual Spring chore of making your house look spick 'n' span. It's ENERGINE, that famous cleaning fluid that's death to grease spots. Don't worry about those stains on upholstery. They'll disappear like magic when you use Energine Cleaning Fluid. Wonderful for removing rubber heel marks on linoleum, makes porcelain surfaces such as refrigerators, bathtubs, wash basins sparkle. No wonder so many homemakers agree that Energine is "priceless" come housecleaning time! And it will keep your winter wardrobe and your new Spring 55¢ at your drug or department store.

WHEAT will be a family favourite in your home. So if you haven't already had the pleasure—try it! It's so good—so good for children and grown-ups alike. For 5 Minute "Cream of Wheat" contains blood-enriching iron... and it provides extra Calcium and Phosphorus for diets deficient in these elements! That's why so many mothers put "Cream of Wheat" at the top of their shopping lists—regularly!

Here's A TREAT of a Beauty Treatment! Yes, a "Woodbury Facial Cocktail" is a treat for your skin. It's so refreshing—so soothing to your skin! Here's how:... work up a creamy-rich lather with WOODBURY FACIAL SOAP. Massage thoroughly over face to cleanse and soften. Hold on and glowing and almost before you can say "Woodbury Facial Soap"! You see, Woodbury contains a soothing beauty-cream ingredient, used in fine face creams. The lather is extra-mild—extra-rich. Leaves no dry taut feeling—no "skin-burn"! So why not treat yourself to your first beauty treatment with Woodbury Facial Soap—today! You'll wish you'd tried it even sooner!

Good News For All You "Budgeters"! With no "budget trouble" at all, you can buy that beautiful Spring bonnet and give your family most elegant meals with a few dollars! KRAFT DINNER is now available at a new low price! Delicious Kraft Dinner is a wonderful macaroni-and-cheese combination that makes a main dish for four! Costs only a few pennies—but it's a real meal! And it's so very easy to prepare. In every package of Kraft Dinner is a special fast-cooking macaroni that cooks to fluffy lightness in only 7 minutes. And in the same package, there's cheddar cheese, already grated, to sprinkle in for good cheese flavour! All this—and plenty of "appetite appeal"... for you and your family at a new low price!

Whether You're A Spring Bride or are celebrating your Willow (Ninth) Wedding Anniversary—you'll want to know about the popular method of feminine hygiene. Thousands of women have found ZONITORS so convenient and effective. These graceful, stainless, snow-white vaginal suppositories are powerfully germicidal—yet absolutely safe to delicate tissues. You'll find them at drugstores across Canada... and to help answer any questions you may have about feminine hygiene—simply write to me—Barbara Brent, 1411 Cecil St., Montreal, P.Q.—for your free copy of a booklet giving frank facts on this so-important-to-married-women subject! I'll send it to you in a plain wrapper.

At a time, beating well after each addition, stir in lemon rind. Combine milk and vanilla. Add dry ingredients to creamed mixture alternately with the flavored milk, combining lightly after each addition. Turn batter into a greased 8-inch square cake pan that has been lined in the bottom with greased paper. Drop pan on table two or three times to expel large air bubbles from batter. Bake in a moderate oven, 350

degrees, about 45 minutes. Let cake stand in its pan on a cake rack for 10 minutes; turn out, peel off paper and turn cake right side up. Ice when cold.

Floor Beauty on a budget!

Don't Make This Mistake When Child Is Constipated

Don't upset a child already upset by constipation with harsh, irritating laxatives or harsh, gripping cathartics. Give Children's Own Tablets. This new corrective medicine is specially designed to gently and naturally bring about regularity in tone. It's so pleasant to take—acts so gently and normally without disagreeable reactions that even the fussiest child won't object to their use. Make laxative-taking time easy on the child and yourself, mother! Get Children's Own Tablets today at your druggist.

NOW! Easier than you dreamed to bake the finest cakes and pies ever—with SWIFTNING* the New kind of shortening!

IT'S amazingly easy to bake the kind of cakes and pies you always wished you could—with Swift'ning—the entirely new kind of shortening

DIGESTIBLE—AND SO NUTRITIOUS

Quick-mixing Swift'ning saves you time, work, and icebox space. Keeps without refrigeration. Get Swift'ning today! It's really digestible—and nutritious!



DAISY DREAM CAKE

Mixing time: 4 minutes

MARTHA LOGAN'S "HELPING HAND" RECIPE POINTS THE WAY TO SURE SUCCESS

Even if you are an expert, you'll be extra-pleased with the simplicity and your success with this recipe. And if you're a beginner, you'll find with Swift'ning and this recipe, it's easier to bake fine cakes than you imagined! Watch for the Helping Hands! They warn you where there is a chance of mistake!

Preparation: Have all ingredients at room temperature. Preheat oven and set at 375°F. Line bottoms of two 8-inch square (or 9-inch round) layer cake pans with waxed paper.

Ingredients: (Use standard, level measure)
1/2 cup Swift'ning 3 tsp. double-acting baking powder (4)
2 cups sifted cake flour (if single-acting type) 1 tsp. salt
Spoon lightly into cup. 1/4 cup milk.
1 1/4 cups sugar 2 eggs 1 tsp. vanilla

Step 1: Put Swift'ning in mixing bowl. Sift in flour, sugar, baking powder and salt. Add milk and vanilla. Beat for 2 minutes—by hand,

using about 150 strokes per minute; or at medium speed of electric mixer. **Keep scraping batter off sides and bottom of bowl with rubber scraper.** After 2 minutes, scrape beaters or spoon and mixing bowl thoroughly.

Step 2: Add the unbeaten eggs. Beat 1 minute; Scrape beaters and bowl thoroughly. Continue beating 1 minute. Pour equal amounts of batter into prepared cake pans. Bake about 30 minutes. **When cake is done it will spring back quickly when pressed by the finger.** Cool on cake rack 15 minutes; loosen sides carefully with spatula, invert on rack; remove pans. When thoroughly cool, fill and frost. Decorate with whole blanched almonds, tips dipped in melted chocolate.

Mocha Frosting: Put 1/2 cup Swift'ning into mixing bowl. Sift in 3/2 cups confectioner's sugar, 1/4 teaspoon salt, and 2 tablespoons cocoa. Add an egg and 1/4 cup strong black coffee (cold). Beat until blended and fluffy.

*Look for the words "Double-Acting" on the baking powder tin.

Excellent for CAKES

Swift's Shortening

Good Cooks Switch to Swift'ning

Free

New Swift'ning Recipe Book!

Contains 75 wonderful, easy, quick recipes. Write for your free Swift'ning Recipe Book. Print name, address, and send with one Swift'ning carton top to: Martha Logan, Dept. ATL, Swift Canadian Co. Limited, Toronto 9, Ont.

*Swift'ning is the trade-mark for Swift Canadian Co. Limited's new, improved shortening

TRIPLE YOUR MONEY BACK

Try this Helping Hand recipe with Swift'ning. If your family doesn't agree the cake you bake is as good as the best you've ever baked, we'll refund triple the price paid for Swift'ning plus the ingredients listed in the Helping Hand Recipe. If you're a beginner, if you are not completely satisfied with your results, send Swift Canadian Co. Limited, Toronto 9, Ont., your empty Swift'ning carton, list of ingredients used in Helping Hand Recipe, price paid for each, tell us why you were displeased, and we'll refund you triple your money. Swift's famous fine food, developed Swift'ning—the new kind of shortening, to make baking easier and quicker.

*Made with double-acting baking powder.

Modern Etiquette

By Roberta Lee

Q. Would it be all right for a girl to send a birthday card to a man with whom she works, the relations being friendly, but never having been out with this man?

A. Yes, the purpose of birthday cards is to extend greetings to friends.

Q. When a girl introduces a young man to another girl, isn't it tactless for this second girl to say, "I am glad to know you. Jane has talked so much about you?"

A. Yes; nothing could be more tactless or embarrassing.

Q. How should asparagus be eaten?

A. With the fork the part which is not easily broken off with the fork being left on the plate.

Morning Smile

She (indignantly): "You had no business to kiss me!"

He (apologetically): "But, hang it all, it wasn't business—it was pleasure!"

It was her first visit to a night club; she was seated beside an artistic-looking young man. "Tell me," he ventured, "do you care for Mezzotints?"

"Well, no," she stammered. "At least not before supper."

The Stars Say--

By Genevieve Kemble

For Friday, April 8

A DAY of intensive and intense action is forecast, with dynamic and profound situations and problems, their deepest fastnesses plumbed in the hidden and obscure, inexplicable, rising to a dramatic crescendo in which direct and potent operations may combine to a spectacular, sensational, perhaps in sudden precipitation into the public eye. Sharply contradictory and conflicting forces are at work, with objective and forthright crises, incited and inspired by undertones of the mysterious, eccentric, peculiar and intangible. Handled with discretion honestly and bravely, unexpected denouement may materialize, with unpredictable progress and prosperity.

Those whose birthday it is may anticipate a year of excitement, conflict, contradictions and high potential in the realm of new projects, propositions and performance, affecting the life profoundly: "to the quick," in business, reputation, honors and accomplishment, affecting private, public and intellectual life shaping the career brilliantly, fundamentally and objectively. There are pitfalls, mysterious and subtle, in which intrigue and sinister currents rise to heights of tension and distinction. Sagacious and practical performance climaxes deeply inspired or fostered currents of emotional or spiritual values.

A child born on this day is spectacularly endowed with versatility, power, accomplishments, transcendental talents rising to sensational achievements and honors in life.

Cook's Corner

LEMON CAKE

This is a moist cake, with a rather open texture. It keeps nicely. The moistness and spongy open character are both results of the use of corn syrup. Sometimes in a cake so light as this one you may notice a rather darker color at the bottom, due to the syrup—but the over-all eating quality is not spoiled by that irregularity in tone.

1 1/2 cups once-sifted cake flour
2 teaspoons baking powder
1/2 teaspoon salt
5 tablespoons shortening (or mixture of shortening and butter or margarine)
1/4 cup fine granulated sugar
1/4 cup corn syrup
2 eggs, well beaten
1 teaspoon grated lemon rind
1/4 cup less 1 tablespoon milk
1/2 teaspoon vanilla

Measure and sift together twice the flour, baking powder and salt. Cream the shortening and gradually blend in the sugar; cream well then blend in corn syrup. Add the well-beaten eggs, a little