

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



FOR THE WOMAN READER

A CASSEROLE DISH

Choose as many cobs of corn as you think you will use. Cook by steaming till tender. Then scrape off the grains, season with pepper and salt, and mix them with a small piece of butter, a beaten egg, and enough milk to give the mixture its necessary moisture. Put this in a baking dish, sprinkle a dash of cheese on top, and bake till it thickens, which should take some thirty-five minutes. You can serve this as a change from potatoes with roast meat, or use it by itself as a vegetarian dish.

If you want a quick supper dish and have a tin of corn in the house heat and serve it with poached eggs on top. If you have a cooked sausage or two that you can chop up and add to the mixture, all the better.

Corn soup is easily made; it is a simple matter of bringing enough milk to the boil, adding corn to taste, and seasoning, including a little celery salt; then, when the whole has simmered for twenty minutes, sieving, and serving with toast croutades.

COLLAR AND THE IMPULSE CREATES SAUCY COSTUME

At the very moment when everything in fashion had been fixed up so that girls will be girls this year, a boyward trend appears. The particular news of this statement is that this snap-of-the-finger gesture toward femininity occurs of all things, even in evening fashions where girlishness has been flourishing to the boiling point.

By way of stating the outlet of this boyish manifestation, it is sufficient to say that it is a collar-and-the-impulse. The recipe has for a basis the shirt fashion of daytime styles, conceding all that elegance has to offer in the way of rich fabrics and capitalizing on the formality of the floor length skirt, and the newness of the suit for

WHEN YOUR DAUGHTER COMES TO WOMANHOOD

Most girls in their teens need a tonic and regulator. Give your daughter Lydia E. Pinkham's Vegetable Compound for the next few months. Teach her how to guard her health at this critical time. When she is a happy, healthy wife and mother she will thank you.

Sold at all good drug stores. Lydia E. Pinkham's Vegetable Compound



It's BETTER and You can Prove It

You will make lighter pastry, tastier desserts with ST. CHARLES!

Don't take our word for it, prove it yourself—order a can of Borden's St. Charles from your grocer and use it whenever the recipe calls for milk. You will find that St. Charles will give a bland creaminess, a fresh, rich flavor to your cooking that your family will immediately appreciate.

St. Charles is rich, creamy milk, wholesome as nature made it with nothing added and 60% of the natural water removed. It is sterilized after being sealed in the tin to assure perfect sweet flavor and absolute purity.

That is why Borden's St. Charles Milk tastes so fresh and sweet—why it improves the flavor of all recipes where you would usually use milk. St. Charles is better—ask for it—use it—PROVE IT.

Borden's ST. CHARLES MILK UNSWEETENED EVAPORATED

evening wear. So, with all these ingredients blended, the result is a very young, saucy costume suitable for restaurant or theatre wear, described specifically with long slim skirt and kneelength tailored coat of dark velvet, with shirt of a rich texture like metallized silk, or thin velvet. The turn down boyish collar is the inevitable touch, sometimes with a tie, and we have even seen long sleeves that are finished with jeweled cuffs.

Notwithstanding the comparative isolation of this boyish tendency in the midst of so much completely opposite style, the idea becomes new just for the very reason that the return of the womanly figure and lavish fabrics are so incongruous with it.

MOST DECORATED WOMAN IN WORLD DIES IN OBSCURITY

The most decorated woman in the world has died in obscurity and penury at Nice at the age of eighty.

She was the Marquise Cecile de Wentworth, the once famous and wealthy woman painter.

The title of marquise was conferred on Cecile de Wentworth, who was an American, by Pope Leo XIII for her brilliant work as an artist at the Papan Court.

In Rome she was also made a Grand Officer of the Holy Sepulchre, and a Knight of the Order of St. Gregory, while in Paris she became an officer of the Academy and a Knight of the Legion of Honor. There, too, she received the blue ribbon of an Officer of Public Instruction.

The marquise also won numerous medals at art exhibitions on the Continent.

One of her most noted pictures "Faith," hangs in the famous Luxembourg Museum.

At the height of her success she entertained royalty at her magnificent salon in the Champs Elysees.

Entered Convent

She was so rich that she gave valuable property in the neighborhood of New York to a convent, but the collapse of the stock markets in 1929 ruined her, and towards the end of her life she was drawing a pittance of about \$200 a year.

She entered a convent in Paris, but was unable to stand the simplicity of convent life after her dazzling social career, and ran away to live in an old Italian palace in Nice where the charitable support of old friends soothed her declining years.

It is owing to the charity of these friends that she was saved the fate of a pauper's grave, and a magnificent funeral was staged in Nice.

"How I made my beautiful 'hooked rugs'"

"Women are always envying me my lovely hooked rugs and ask me how I got such artistic colors in them," writes a City of Quebec woman. "I'm glad to tell them my secret. I simply used old scraps and dyed them with Diamond Dyes. Old silk stockings dyed also make beautiful rugs. Diamond Dyes give colors like no other dyes—soft, lustrous, fast and washable." The reason Diamond Dyes give such lovely color effects is because they contain a greater amount of the finest aniline dyes. Use Diamond Dyes always for permanent dark colors by boiling. And for light dainty shades without boiling, for underwear and light silk dresses and blouses, use the wonderful new Diamond Tints. All drug stores have both Diamond Dyes and Diamond Tints.

A Morning Smile

"How did you like the Congresswoman's talk on international relations, Mrs. Green?"

"I couldn't stand it! It was terrible! Her earnings clashed with the shade of lipstick she used; her shoes were not at all the thing for that hat she wore; and any one ought to know better than to wear a belt with a dress like that."

SAFETY FIRST

"Come right on in, Sambo," the farmer called out. "He won't hurt you. You know, a barking dog never bites."

"Sure, boss. Ah knows dat," replied the cautious colored man, "but Ah don't know how soon he's goin' to stop barkin'."

WHOOPING COUGH No "cure"—but helps to reduce paroxysms of coughing. VICKS VAPORUM Over 31 Million Jars Used Yearly

WIFE OF OLDEST GIPSY IN ENGLAND DIES

Pat Smith, wife of "Old Andrew," the oldest gypsy in England, has just been laid to rest in the little parish churchyard at Kirdford, Sussex.

So ends one of the most lasting of the gypsy romances—for Pat was 90 and Old Andrew is 97.

Andrew is believed to be one of the richest gypsies in the British Isles.

Seventy years ago they met in the open road. They married in their youth, and ever since have roamed up and down the country selling horses, touring with their roundabouts and coconut shies, and selling skins in winter. In every village, in every fair and market place they were familiar figures.

But, despite their thousands of friends, only a handful of people—the sons and daughters and intimate friends—were present at the simple ceremony. The word had gone round, "Old Andrew doesn't want a fuss."

Andrew Smith, holding himself erect, followed the coffin into the Eleventh-century parish church, where a short service was held. At the grave'side he stood mute with grief while the simple formula was pronounced.

"Goodbye, Pat, my girl," he murmured. Then, taking one last look, he turned abruptly away.

CARLETON SCHOOL

Carleton School report for September:

Grade X.—1, Thelma Quigley; 2, Mildred Muttart; 3, Hensley McDonald.

Grade IX.—1, Deane Bell; 2, John Quigley; 3, Georgina McArthurville.

Grade VII.—1, Marlon Bell; 2, Grace Howatt; 3, Mary Quigley.

Grade VI.—1, Ferne Bell; 2, Gordon Gillespie; 3, Roland Oatway.

Grade V.—1, Joseph Noonan; 2, Lloyd Oatway.

Grade IV.—1, Mildred Lowther and Doris Bernard, equal; 2, Francis Bernard.

Grade II (Sr.).—1, Eleanor McDonald and Claude Bell, equal; 2, Kevin Noonan.

Grade II Jr.—1, Frances Smith and Edna Bernard, equal.

Grade I.—1, Lois MacDonald; 2, Theresa Noonan.

Teachers: Elmer Roberts and Dorothy H. Muttart

What's Your Alibi? Dorothy Dix Lists Prize Excuses

What's Your Pet Excuse? — Did You Inherit Your Temper and Your Gambling Proclivities From Your Wild Uncle Joe? — Is Your Nagging, Nerves? Do You Blame Your Untidy House on Your Children and Your Rudeness on Pressure of Business?

What is your favorite alibi? All of us have our pet excuses by which we seek to camouflage our faults and weaknesses to the world and to justify our shortcomings to our own souls.

Perhaps the most overworked alibi in the world is heredity. You rarely meet any one who will acknowledge his faults are his own. Oh, dear no. They are always poor grandfather's or grandmother's. Apparently the chief advantage in having ancestors is to have some one to whom you can pass the buck.



Anyway, did you ever know of a drunkard who confessed that the reason that he drank was because he liked the taste of liquor or because of the kick he got out of it? Never. He tells you between maudlin sobs that he is the victim of heredity and that drink is in his blood.

Did you ever know a gambler who was one from choice and because he was too weak to resist the lure of the green cloth? No, indeed. It is always because he is one of the gambling Thomases or Joneses or Smiths.

Did you ever know of a virago of a woman who was ashamed of giving way to her temper? Far from it. On the contrary, she is rather proud of taking after grandmamma, who was so high strung that she kept everybody about her paralyzed with fear. Did you ever know of a slovenly housekeeper who blamed herself for her laziness and inefficiency? Not on your life. She merely remarks that it doesn't run in her family to be good cooks and goes along wallowing in filth and poisoning her husband and children.

Another alibi that is called upon to do yeoman service is temperament. You never hear a man confess that he is shiftless and trifling and no account and that he would rather bum his way through life than work his passage. No, indeed. The reason he never sticks to a job is because he is so temperamental that he just simply can't bring himself to do ordinary, commonplace things, such as keeping books or selling goods or making bricks.

Did you ever know an irritable, nagging, petty tyrant of a woman who ever admitted her faults and tried to reform? Mercy, no! Her alibi is nerves.

It is her poor nerves that make her fly into tantrums every time she is crossed in any way and say things that stab like a knife. It is her poor nerves that make her have hysterics, until she gets a new car or a new dress or a new fur coat. It is her poor nerves that make her rule her family with a rod of iron so that they dare not do anything that displeases her for fear of bringing on one of her spells. Heaven only knows what mean, selfish, bossy women would do without nerves. They might have to behave themselves.

The ever-present alibi that the man who is a failure in life offers for his lack of success is that he never had a chance. He wasn't born a millionaire. He couldn't go to college. He never had any pull. He had lived all of his life where there was no opportunity. He has had to help others. And so he has sat all of his life on the do-nothing stool, with folded hands, without ever making an effort to achieve anything.

It is a grand excuse for lack of energy and initiative and general shiftlessness, but it isn't very convincing in a country where nine successful men out of ten were born poor and are self-educated and have made their own chances and have hammered at the door of opportunity until they broke through it.

Men's favorite alibi is business, which is a blanket excuse that covers everything they want to do and desire to leave undone. Does a man want to stay downtown on an evening and play poker with the boys? "Miss Smith, telephone my wife I am detained on important business." Does he want to take a trip? Business calls him away from home.

Does he give up reading everything except the sporting news in the papers? Too busy to read good books. Does he prefer only the shows at the theatre that exploit feminine pulchritude? Alas, he must rest his brain, the poor tired business man.

Does he neglect his wife? Does he let his children grow up perfect strangers to him? It is because he is absorbed in his business. Is he grumpy and grouchy around the house and as pleasant to live with as a sore-headed bear would be? Business again. As long as a man can plead business he feels it is a perfect justification for breaking his wife's heart, being disagreeable at home and not having even a speaking acquaintance with his children.

The woman's perfect alibi is her children. With that she gets away with everything from not powdering her nose to murder. Coming and going it is the most double-action excuse that has ever been invented.

The young wife gets sloppy and fat and doesn't comb her hair or doll herself up, because she has to take care of the baby. The untidy woman's house is like a pippen, because you can't keep things neat if you have children.

Wife leaves husband to toil in the city in the summer while she goes to a cool place for the health of the children. The family have to move into a more fashionable neighborhood because the children have to have social advantages, and mother has to run around to parties, not because she wants to go herself, but because she has to make friends for the children.

And so on, ad lib. A great thing is the alibi. What's yours? DOROTHY DIX.

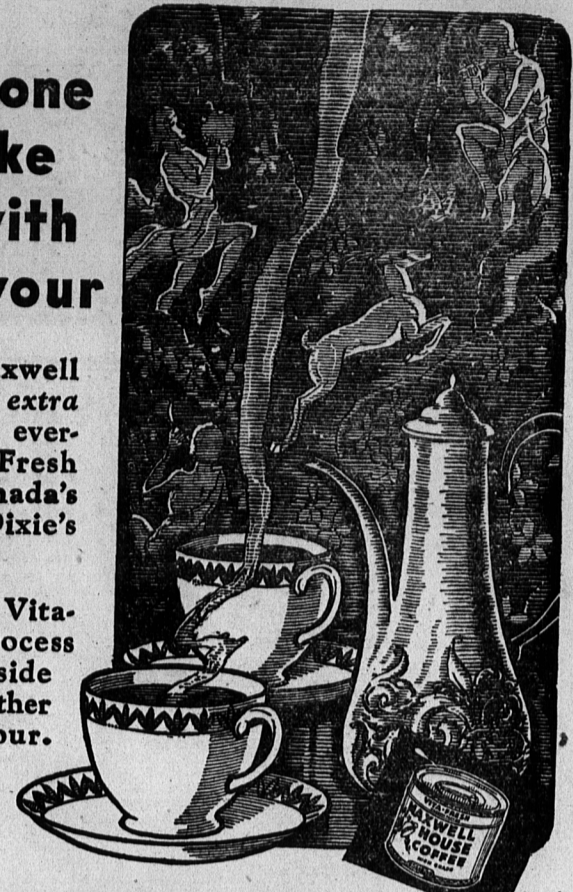
IT'S POOR ECONOMY TO RISK FAILURES WITH INFERIOR BAKING POWDER. MAGIC NEVER VARIES. THAT'S WHY I RECOMMEND IT FOR ALL RECIPES CALLING FOR BAKING POWDER.

SAYS MISS LILLIAN LOUGHTON, Dietitian and Cookery Expert of the Canadian Magazine. MAGIC — costs not quite 1/4 of a cent more per baking than the cheapest inferior baking powders. Why not use this fine-quality baking powder and be sure of satisfactory results? "CONTAINS NO ALUM." This statement on every tin is your guarantee that Magic Baking Powder is free from alum or any harmful ingredient.

Now Anyone Can Make Coffee with More Flavour

"WE prefer Maxwell House for its extra flavour, now kept ever-fresh by the Vita-Fresh Pack"—that is Canada's appreciation of Dixie's famous Coffee.

The exclusive Vita-Fresh packing process removes the air inside the tin that robs other coffee of its flavour. Maxwell House is roasted and packed in Canada.



MAXWELL HOUSE Coffee

"GOOD TO THE LAST DROP"

THE COOK'S CORNER

Fried Clams

1 pint clams Salt Pepper Flour 1 egg 2 tablespoons water 1/2 cup cracker crumbs. Pick over clams and remove pieces of shell. Dry between paper towels. Sprinkle with salt, pepper and flour. Dip in slightly beaten egg, diluted with water, and roll in crumbs. Fry in deep hot shortening about 5 minutes. Drain on unglazed paper.

Stuffed Halibut Steak

1 dozen oysters 2 tablespoons shortening, melted 1 tablespoon chopped parsley 1 cup cracker crumbs 1/2 teaspoon salt 1/2 teaspoon pepper 2 slices halibut, cut from middle of fish. Drain oysters. Add shortening, parsley, crumbs, salt and pepper and mix well. Wipe fish with damp cloth. Place one slice on a greased piece of muslin. Sprinkle with salt, pepper and lemon juice and spread with oyster stuffing. Place second slice on top and brush with melted shortening. Put in a baking pan with a little water. Bake in a moderate oven, 350 degrees Fahrenheit, 40 to 50 minutes. Baste frequently with melted shortening. Remove to hot platter, garnish with potato balls, parsley and slices of lemon. Serve with Hollandaise Sauce.

CONSERVE THE JUICE

Never throw away the liquor off canned vegetables. Use it to cook them in—it is just pure water seasoned with salt, along with whatever the vegetables have added to it in the canning process. No chemical preservatives are used by our modern canners of vegetables, nor do they resort to artificial coloring. You can be assured that commercially-canned vegetables are just the best of the crop, caught at the right moment, and canned at their best.

RUSTICO CONVENT

Honor roll for September: Grade X.—1, Loreta Noonan; 2, Jean Dolron; 3, Edouard Blanchard. Grade IX.—1, Alice Pineau. Grade VIII.—1, Marguerite Gauthier; 2, Theoline Boun. Grade VII.—1, Florance Dolron; 2, Marie Helene Blanchard. Grade VI.—1, Elleen Doucet; 2, Adeline Boun. Grade V.—1, Gertrude DesRoches; 2, Raymond Blanchard. Grade III.—1, Louise Dolron; 2, Corina Gallant; 3, Adrien Pineau. Grade II.—1, Alyce Pineau; 2, Adeline Dolron. Grade I.—1, Cecile Dulong; 2, Eric Pineau.

Daintiness With Chic Styles

ILLUSTRATED DRESSMAKING LESSON FURNISHED WITH EVERY PATTERN BY ANNABELLE WORTHINGTON



Today's lovely model in dark blue wool jersey has the smart French bretelles, so much favoured this season.

And did you ever see anything simpler to make?

The high neck is so smart and becoming finished with a wee bow and lacing. It can be of vivid-red gros-grain ribbon as the original model or stitched bias binds of wool jersey. Tweed in brown and beige checked pattern, green tartan plaided worsted and bright rust synthetic and wool mixture are other snappy ideas.

Style No. 636 is designed for sizes 10, 12, 14 and 16 years.

Size 12 requires 2 1/2 yards 54-inch material with 3/4 yard 35-inch contrasting.

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

No. 636. Size Name Street Address City State

Lisping through an EMPTY tooth space



Don't do this 5 or 10 years from now. Start war on pyorrhea today

Don't get the idea that anyone is too young to think seriously about lost teeth. Youth does not own all the good teeth. The old are not necessarily toothless. But... sometimes it is the precautionary measures started very early in life that are the salvation of teeth.

Pyorrhea may start when you are young. (Pyorrhea is the actual cause of half the adult teeth which are lost.) Pyorrhea begins at the gum line and works downward toward the tooth sockets. Five or ten years may pass before you know you have it, but at middle age four out of every five people are victims of this insidious gum infection.

Don't lose your teeth. Take these two precautions: First, be sure not to forget the address of your dentist. Visit him twice a year. He is a real friend. Second, pick out a toothpaste that does more than polish your teeth. Forhan's Toothpaste is a thoroughly good cleanser—none better. But it takes care of the gums too, and that is mighty important, because you cannot have healthy teeth in unhealthy gums. Dr. R. J. Forhan worked 26 years as a pyorrhea specialist, and his exclusive formula cannot be obtained by the public except in Forhan's Toothpaste. Get ahead of pyorrhea. Prevention is the only way. Start today with Forhan's. All druggists.