

Woman's Realm Social and Personal Fashions Literature

HAPPENINGS OF THE WEEK

An electric sewing machine was presented to Her Majesty the Queen on Wednesday when she visited Clydebank to launch the "Queen Elizabeth" giant sister ship of the "Queen Mary".

Her Majesty the Queen, with Princess Elizabeth and Princess Margaret, accompanied by Lady Hyde, Lady-in-Waiting to Her Majesty, visited the Church Hall there during her recent seaside visit.

The tea hostesses at the Golf Links today will be Mrs. W. S. Grant, Mrs. L. E. Weaker, Mrs. J. C. Brown, Mrs. Edith Rogers, Miss Jean Grant.

Miss Jeanette C. Macphail returned to Saint John Tuesday from Montreal, where she attended the funeral of her brother, Sir Andrew Macphail.

Mr. and Mrs. F. G. Spencer and Mr. and Mrs. G. Armstrong, of Saint John, are among the weekend visitors.

Regretful farewells were said this week to Mrs. Bailey and daughter Miss Florence Bailey who left for their home in Evanston, Chicago, Tuesday having spent the summer with Mrs. Bailey's sister, Mrs. (Dr.) V. L. Goodwill.

Mr. and Mrs. Oswald Wright of Deer, N. S., came over for the funeral of Mrs. J. J. McKinnon whose sudden passing is deeply regretted by her friends.

Mrs. J. S. Walker, who recently moved into her lovely new residence on Flizzoy Street was at home to her friends on Wednesday and Thursday of this week.

The teaching staff of West Kent School were at home Thursday afternoon to Miss Ester Rattenbury, a valued member who is shortly to be married.

A valuable farewell gift was followed by a shower given by the lady teachers. This included many useful and pretty gifts for the up-to-date kitchen of the modern matron. Dainty refreshments were served amid happiest felicitations.

Miss Betty McCabe daughter of Mr. and Mrs. J. Harold McCabe, Brookline, Mass., has left for Cornell College, Ithaca, N. Y. Miss McCabe sailed on the Boston American Steamship from Boston to New York accompanied by her brother, Mr. Gordon McCabe.

Miss Gladys Matheson was the guest of honor at several jolly gatherings this week prior to her marriage in October to Mr. Wilfred Sutherland. Her bridesmaids were Miss Jean McLean, Miss Kay Sutherland and Miss Kathleen Kerr. Rae were shower hostesses for her on Wednesday evening at Mrs. Wilfred Hunter's pretty apartment, Kent Manor.

Miss Dorothy Kirwin entertained at a supper bridge in Keppoch Tuesday for Miss Winnifred Entwistle of Worcester, Mass., who is returning home today after a delightful two weeks holiday.

Miss Alice Partridge, whose marriage to Mr. George Sutherland is announced for early in October, is being pleasantly entertained prior to the happy event. Mrs. Neil Matheson and Miss Daisy Swan were joint hostesses for her at a lovely shower on Tuesday when the popular guest of honor received many exquisite gifts.

Mrs. H. T. Prowse left yesterday morning on a months visit to her sister, Mrs. Adam Campbell in Maplewood, N. J.

Friends will regret to learn that Miss Corrine Darby is indisposed and confined to her home. Miss Darby is at present at her old home in St. Eleanor's.

Mrs. J. T. Holly is entertaining at her home this afternoon at a bridge-shower and tea in honor of her friend Miss Norma Jamieson.

Miss Mary McDonald, Ambrose Street was hostess at a jolly bridge last evening for Miss Jamieson.

Mrs. J. Frank Arnett entertained at an afternoon tea on Tuesday in honor of her sister, Mrs. Blendell of St. Paul, Minn., who is her guest.

Miss Betty Sinclair, Summerside, honored Miss Harriet Bradshaw yesterday with a shower and tea which proved most enjoyable.

Mrs. Mussen of Summerside is visiting with friends in Toronto, Ont.

Mrs. H. T. Beggs of Halifax is visiting her daughter, Mrs. Eric McKay, in Summerside.

Queen Mary's visit to Edinburgh at the beginning of this month will mean the flying over Holyroodhouse Scotland. Her standard's rather complicated design has become fairly familiar to Londoners, but on her previous visits to Edinburgh she has always accompanied the King and the Royal Standard has been flown at the Palace.

This minor heraldic novelty apart her stay of 12 days will not be accompanied by any formal pageantry. Queen Mary has expressed the wish that her visit should be regarded as strictly private. Not for 400 years has a Queen Mother been in residence at the Palace of Holy-

OCTOBER WEDDINGS



Miss Norma Margaret Jamieson, Instructor of Nurses at the Prince Edward Island Hospital with her fiancé Mr. Henry T. S. Yeats of Montreal, whose marriage is taking place in St. James Presbyterian Church on Tuesday, October 11th.



Miss Ester Alison Rattenbury, a popular member of the teaching staff of West Kent School and her fiancé Mr. Herbert W. Fletcher, Manager of the Charlottetown Branch of the Mutual Life of Canada, whose marriage is taking place Wednesday morning, October 12th in St. James Church.



roomhouse. The citizens of Edinburgh are hoping that Queen Mary's visit augurs a greater use of the Palace in future by members of the Royal Family.

Queen Mary has proved a magnificent, if unpaid, publicity agent for the Glasgow Empire Exhibition. It is calculated that her visits have brought to the exhibition a minimum of 80,000, with otherwise would not have been there. These visits, and the visit of Queen Elizabeth later in the month, should ensure that the authorities will reach the 12,000,000 attendance at which they are now aiming as the total for the exhibition.

Household Scrapbook

(By ROBERTA LEE)

Use Borax

When any white articles, such as curtains, blankets, spreads, etc. are very soiled, it will aid considerably to soak them over night in cold water to which a handful of borax has been added. This loosens the dirt so that it will wash out readily the next day, and give a good color to the material.

Prevent Mould

Put a bowl of lime in the closet in which the preserves and jellies are kept, and it will prevent mould from forming on the tops of the jars.

The Mouse Trap

Place a tin of mouse traps in that room where you have been. If you hope for success, be sure to scald and air the traps before resetting.

How Can I ? ?

(By ANNE ASHLEY)

Q. How can I treat a canary which is not as lively as usual? A. Place a few drops of cod liver oil in its drinking water. This will supply sufficient iron to increase its vitality.

Q. How can I impart an added flavor to broiled lamb chops? A. Dip the chops in lemon juice just before broiling, and it will add a delicious flavor.

Q. How can I remove scorch from clothing? A. Scorched spots on cloth can be removed by wetting the spots with water covering with borax or cornstarch, rubbing it in thoroughly. Let it dry before removing it.

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BOOKS, ART, MUSIC

(By F. R. H.)

Not since last Fall's sensation "The Citadel" by A. J. Cronin has a book kept the reading far into the night, until the advent of "Rebecca" by Daphne du Maurier. It is a difficult kind of book to describe. It will remind the reader of Rachel Field's "Time Out of Mind," yet it has elements of horror and written by anyone else—pure melodrama and almost swashbuckling romance. But besides her own individual genius Daphne du Maurier inherits the power of story telling and the craftsmanship of thrilling creative writing of her grandfather, famous author of "Tribby," "Peter Rabbit" and "The Martian."

"Rebecca" is truly a remarkable novel. Rebecca, wife of Maxim de Winter owner of a beautiful English estate, has been dead some months before the story begins, but Maxim and his new young wife are constantly made aware of her influence. This influence in part personified in Mrs. Danvers, sinister housekeeper and former devoted attendant of Rebecca, becomes far reaching and almost disastrous. When her body is discovered in the cabin of her sunken yacht although it was supposed to be reposing in the family crypt, Rebecca is apparently about to win. Events move fast and furiously—accusations, an inquest, attempted blackmail, but finally, no more Rebecca.

The first part of the novel—before Rebecca's disturbing presence is little more than guessed at—is the most enjoyable and is handled with an exceedingly deft touch. A sort of tenderly humorous idyll of the Cote d'Azur is this meeting.

(Continued on page 14, Col 3)

Modern Etiquette

(By ROBERTA LEE)

Q. Does the hostess pour tea at a formal tea? A. No, tea and chocolate are poured by the waiters and are passed to the guests on trays.

Q. Who should present the debutante to society? A. Her parents, or if she is an orphan, her nearest relatives.

Q. When may calling cards be used instead of written invitations? A. For informal entertaining, when they take the place of invitations.

A Morning Smile

ONE STEP HIGHER After a poor day's fishing some anglers were sitting round the fire in the bar parlour. As the hour grew later the tales took on more and more enormous proportions until at last a lawyer in the company allowed his imagination a little scope.

"I was nice fishing in the States for four— and he hesitated.

"For whales?" asked one of the listeners.

"No, no," snapped the lawyer, "we were bating our hooks with whales."

Dorothy Dix's Letter Box

No Second Wife Wants to or Should Play Second Fiddle to a Ghost, so it is up to Her if She is to Assume Her Rightful Place in the Home

Dear Dorothy Dix—I married a widower with children and I earnestly desire to do my duty by them and make them happy, but my big made perfect miserably by my husband, the children and the first wife's relatives all telling me perpetually what my predecessor used to do. They use her as a club over my head. Everything I do I am criticized and told that wasn't the way my predecessor did it. My husband isn't my husband. He is still the husband of the dead wife. My home isn't my home. It is hers. I have tried to please all of them, but in vain and I am tired of trying to please my life after that of some one else. I feel I have a right to my own opinions and my own way of running a house which should be mine. I love my husband and the children, but being the underdog is no fun. Will you please write a little advice to a stepmother who wants to do what is right but is tired of playing second fiddle. MARYANNE.

Answer: The only way any of us can keep from being the underdog is to fight our way up, and I strongly advise you to do so. Give your stupid husband, your impudent children and the meddling in-laws a few good hard bites that will make them afraid of you and keep their hands off of you.

It will probably precipitate a grand old family row, but when the dust is cleared away you will find that you have gained what was worth the battle for: that you are a head-and-blood woman and you are well loved with respect of your oppressors. More than that, you will have put yourself in a position to be of some help to your stepchildren, which you cannot be as long as they see you a poor, weak, spineless creature who will trample over her and hasn't enough backbone to stand up for her rights.

There is nothing that children have such a contempt for as they have for cowardice, and you try in vain to control and guide youngsters who see you meekly swallowing insults from their relatives and who permits them to tell you where you get off. The only way you can establish your authority with your stepchildren is just to make yourself head of the house in reality—as you are in theory—and tell them that while their mother's way of doing things was no doubt, an admirable one, that it is now outmoded and that you have established a new modern regime.

As for your husband, have a plain talk with him and tell him that if he is still more in love with a memory than he is with you that you are leaving that you are a head-and-blood woman and you are well going to play second fiddle to a ghost. That will wake him up, for the chances are that he doesn't realize how he is hurting you by his continual references to his first wife as a model of perfection and his giving you to understand that he considers you a poor substitute for this paragon.

Anyway, any man who is always throwing his first wife up to his second wife and who hasn't intelligence enough to know that a second wife is always better than a first wife than she could be of any living sire hasn't got the sense of a fishing worm.

Dear Miss Dix—I have been a widower for the last six years and am now 48 years old. I had no thought of ever marrying again, but I have fallen in love with a girl 22 and she believes that she is in love with me. I am simply able to take care of her financially and I know I will be good and kind and tender to her, but I feel that it is asking too much of any girl of that age to share her life with a man of mine. Do you think such a marriage would have any hope of lasting success? M. S. O.

Answer: I think that twenty-six years' difference in age between a husband and wife makes marriage a mighty hazardous venture and goodness knows it is risky enough at best. You see the years dig an impassable gulf between the generations and though you think we are young, we love we cannot do it. Somehow, some way, there is a gap over which our spirits cannot pass and in the end the young are left on one side and the old on the other.

At 48 you think you are still young. You think of yourself as a mere boy, but you are not. You haven't the lithe muscles that you had at 22, nor the ambrosial locks, nor the same waist measure, nor the same tastes and habits. You don't want to spend your time running around from one strenuous activity to another, nor your evenings in night clubs. You don't want to shriek and yell with joy, nor to do dangerous and adventurous things. You have had your fling at the show and you are tired of it and want to go home and rest.

This young girl, however, is just beginning to live. She is on her tiptoes. She wants to go places and do things. She wants to laugh and dance and be excited by all the things that are old tales to you.

So how could you be congenial when you do not want to do the same things? What would you even have to talk about when you could not even say "did you remember?" How would you like being torn away from your fireside every evening to go to places of amusement where you would sit on the sidelines and pay the bills—a sugar daddy and nothing more—while she danced with boys of her own age?

Of all times, this is the worst for a man to marry a girl much younger than himself because the modern girl has revolutionized all of our previous conceptions of feminine dress, conventions and habits and is no more like a 48-year-old widower's first wife than a peacock is like a dove.

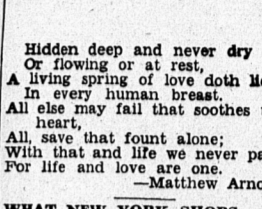
So many of the things that a young wife would do now would be bound to shock a husband whose ideas of feminine property were founded at the tradition of the nineties.

There are few sights more pitiful than that of the old husband who has to drag around with a young wife to keep her amused while his bones ache for repose, unless it is the spectacle of a young wife yawning behind her hand with boredom while her old husband reminisces about the way.

Dear Miss Dix—What can be done to compel a man almost 50 to assume the responsibility for the support of his family? He has an A-1 ing but sit and reflect what a cruel world it is. He makes no effort to make a living. BAFFLED.

Answer: If a man lacks energy and initiative, there is no way to supply it artificially to him. Laziness is the most incurable of all vices. The only people who have profited by the depression are those to whom it has furnished an alibi for not working. DOROTHY DIX.

THE HOUSEWIFE —AND— HER ACTIVITIES



Hidden deep and never dry Or flowing or at rest, A living spring of love doth lie In every human breast. All else may fail that soothes the heart, All save that fount alone; With that and life we never part, For life and love are one. —Matthew Arnold.

WHAT NEW YORK SHOPS SHOW IN MILLINERY

A black velvet hat with fuchsia colored drapes, a forward bonnet-toque of carise velvets with iridescent wings, a close black velvet with violet and purple accents, a black felt bonnet with open crown at back for velvet roses, and to have the curls peep out, and another black model trimmed with baby blue ostrich are shown in a Fifth Avenue window.

Another promotes wine and teal, in a variety of hat types, from tailored swaggers, to flaring away berets of tea cozy type, with jeweled emblems. Several Watteau berets and a pill-box introduce teal plumage and velvets of wine color or visa versa.

A smart shop also features wine with teal, calling it "The Newest Color Combination, Teal Blue and Wine." Tailored and formalized hats in a variety of color scheme are offered, including some crowns with cuffs, triple panaches, Watteau style, berets of dotted felt and tricorne. The use of ribbon and veiling or feathers offers the contrast note. A kettle edge sailor adds a crisp upstanding bow of wine taffeta. Miniatures of black velvet posed Watteau-fashion with cyclamen to purple tips are also shown.

At one of the big New York stores, a window of millinery dresses up with their widest promotion of vineyard colors. "Paris harvests the vineyards for grape tones—Impressive headlines in sparkling wine shades." There is a turban in ombred velvet in the agnes manner to illustrate this color family; a profile hat of purple velvet with cool fancy, a high draped turban of wine jersey, a fez with purple ostrich. Other models including Watteau effects, tricorne and forward-thrust turbans all emphasize some touch of fuchsia, plum, purple, or cyclamen.

NEVER WAIVE THESE RULES WHEN BUYING A PERMANENT WAVE

If, during one month, you have shaved your hairbrush every single night and after a week of oil treatment, your hair should be in reasonably good condition to receive a satisfactory permanent wave. Having done your part, conscientiously the next step is to decide where to get your wave and who shall give it. The latter decision is more important than you perhaps realize. Experience has shown that after all no permanent, regardless of the method used, can possibly be one hundred per cent satisfactory if the operator isn't thoroughly experienced in the addition, anxious and willing to spend a great deal of time and thought on the job.

First and foremost, beware of

the operator who doesn't think it necessary to heat one curl and make a test before deciding how much heat the rest of your hair should have. Or who, when you insist on a test curl (and you certainly should) gives it unwillingly. Unless he has given you several permanents, there is only one way for him to tell just how much heat your hair requires. And that one way is by testing.

Furthermore, it's a mistake to get a permanent in a shop which doesn't believe in a thorough permanent shampoo. Your hair ought to be washed and rinsed with the greatest care immediately before the waving begins. If possible, have it dried by hand instead of machine.

And you are entitled to a shampoo afterward. Don't let anyone unwind your hair, pour a solution of vinegar and water over your head, quickly rinse it, then begin the fingerwave. Let him pour on the vinegar and water (it softens the hair), but insist on your curling and a great deal of rinsing after that.

THE COOK'S CORNER

PLANKED STEAK WITH MUSHROOMS

Sirloin steak 1-2 inches thick, mustard, oil, salt and pepper, Worcestershire sauce, 1 egg, 3-4 fresh mushrooms, 2 tablespoons butter, 1-2 cup cream.

Method: Rub steak lightly with mustard, marinate in oil seasoned with salt, pepper and Worcestershire sauce for about one hour. Sear meat on both sides and broil to individual preference. Cook mushrooms in butter, season with salt and pepper and add cream. Place steak on platter, cover with mushrooms and garnish with parsley. Serve with French Fried Onions.

FRANCE FRIED ONIONS

Cut large Spanish onions in quarter-inch slices so that each slice is made up of a large number of whole rings. Separate these rings, dip in thin batter and fry in hot, deep fat, until golden brown (350 deg. F.) Batter: 1 egg, 3-4 cup milk, 3-4 cup flour, 1-2 teaspoon salt, 1 teaspoon baking powder.

Method: Beat egg, add remaining ingredients and beat well.

SPINDLE OYSTERS ON TOAST

Two dozen large oysters, 6 slices bacon, 6 slices thin toast, 6 salt skewers, salt and pepper. Method: Drain, wash and dry oysters on soft towel. Cut bacon in 1-inch squares. Thread oysters and bacon alternately on buttered skewers. Do not crowd. Place skewers across baking pan and broil under flame or cook in a quick oven 5 minutes. Sprinkle with salt and pepper. Do not take oysters from spindle, but lay spindle across slice of buttered toast.

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LIVER AND TOMATOES

Cut some liver into small strips, season and dip in flour. Fry in dripping. Slice some tomatoes and cook them carefully in a frying pan. Grill. Serve the liver on fried bread topped with tomato slices.



Plant Glass Gardens for Tropical Beauty

Blue-purple African violets and rosy begonias bloom gloriously in this glass garden. And a tiny pebbled path leads into a wee thicket of plummy ferns.

Have you a weakness for orchids? Raise your own. Start with the easiest to grow, cypripedium, a charming tropical cousin of our lady's slipper. Try next the cattleyas, the large showy orchids of the florists' shops.

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