

THE COOK'S CORNER

MOLLY'S POUND CAKE

(3 loaves)
One cup butter, 1 cup granulated sugar, 2 cups flour, 1-4 teaspoon mace, 5 eggs, Flavoring.

Sift flour before measuring. Then sift flour and mace together 3 times. Cream butter well, add sugar a little at a time, and cream together until fluffy. Add eggs by beating into mixture one at a time. When half of the eggs have been added, add a scant cup flour, beat, add more eggs, one at a time until all have been used. Again add flour and beat until mixture is light and fluffy. Add flavoring and remaining flour. Blend thoroughly. Line loaf pans with greased paper. Pour in batter.

Bake in very slow oven (200 degrees F) for 3-4 hour, then gradually to increase heat until it reaches moderately slow (325 degrees F). The baking time will vary depending on your oven, the altitude and general weather conditions. Test it yourself for finished baking.

QUICK WEDDING CAKE

One 9-ounce package dry mince meat, 1-2 cup water, 1-3 cups (1 can) sweetened condensed milk, 3 squares unsweetened chocolate, 1-4 cup butter or other shortening, 1-4 teaspoon salt, 1 cup flour, 2 teaspoons baking powder, 1 egg.

Break mince meat into pieces. Add cold water, place over heat, and stir until all lumps are thoroughly broken up. Bring to a brisk boil, continue boiling for 3 minutes or until mixture is practically dry. Allow to cool. Melt chocolate in top of double boiler, add sweetened condensed milk and shortening and cook until mixture thickens. (About 5 minutes). Sift flour once, measure, add baking powder and salt and sift again. Add to chocolate mixture. Add egg and beat the mixture vigorously until thoroughly blended. Fold in cooled mince meat. Bake in buttered pan (8x8x2 inches) in moderate oven (350 degrees F) for 30 minutes. For a large cake double the recipe and bake in three deep 9-inch pans, buttered.

A Morning Smile

BETTER DODGE

A colonel was crossing a parade ground when he passed a new recruit. To the colonel's surprise, the latter took not the slightest notice to him.

"The colonel said, 'Why don't you salute?' But the recruit stolidly remained silent. 'Don't you know who I am? I am the colonel!' yelled the C. O.

"The recruit woke up and said, 'Oh, you are the colonel, are you? Well, you'd better buzz off, for the sergeant-major's bin 'ere three times looking for yer!'

Baby's Knit Shawl and Carriage Cover

By Mayfair



427

Design No. 427
Gaily and soft, and easy to look at is this baby's shawl knit of a pretty acry stitch that is surprisingly quick and easy to do. The carriage cover may be made of three-ply yarn in pale blue, white or pink to match the shawl. The two pieces make a delightful set that will please any mother and keep the youngest member of the family snug and warm.
The shawl measures 54" square and the carriage cover measures 36" square.

For complete patterns and instructions for all of these designs send 20 cents in stamps or coin (coin preferred) to The Charlottetown Needlework Department.
Use this coupon. Print your name and address plainly
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HAPPENINGS OF THE WEEK

King George and Queen Elizabeth may soon visit Belgium and Denmark on the invitations of King Leopold and King Christian. It was reported in London. The invitations were said to include Princess Elizabeth and Princess Margaret Rose.

The Hon. John Buchan has arrived from England, and is with his parents, His Excellency the Governor-General and the Lady Tweedsmuir at Government House.

Prince Arthur of Connaught, who entered a nursing home Tuesday due to a recurring gastric condition, has cancelled his proposed sailing for Egypt. Physicians said the Prince's condition is not serious. He was in a nursing home for a few weeks in November. His Royal Highness will be 33 next Thursday. He is the only son of the Duke of Connaught, former Governor General of Canada, and served with the Canadian forces during the last two years of the Great War. From 1920 to 1923 he was Governor General of South Africa.

Mrs. A. A. Bartlett, Alexandra Apartments, entertained at a delightful bridge at her home on Tuesday afternoon.

Mrs. (Rev.) Harvey L. Denton and interesting young son Tommy, are spending the week-end at McCann, N.B.

Miss Jeanette Macphail has gone up to Montreal where she will visit her brother, Sir Andrew Macphail, 216 Peel Street. Other members of the Macphail family from Kingston and Ottawa are also guests of Sir Andrew.

Regretful farewells were said to Miss Edith Rogers who left yesterday on an extended visit to her brother, Mr. B. D. Rogers and Mrs. Rogers, Montreal, and her sisters in Boston.

Mrs. Frank Clarke entertained a number of intimate friends at a pleasant social evening on Wednesday in honor of her aunt, Miss Edith Rogers.

Miss Louise Martin, of Newton, spent a few days in the city this week, visiting with Mr. and Mrs. Charles McKenzie.

Mrs. A. R. Cooper entertained at bridge Monday afternoon at her home Ritz apartments.

Mrs. Vernon MacMillan, Brackley, entertained at afternoon tea on Tuesday, in honor of her sister, Mrs. H. A. Allison, Vancouver, B.C.

Mrs. A. Hansard and Miss Amy Agnew who came home with the remains of their mother, Mrs. John Agnew, are leaving on return to



Orangeville, Ont., Monday accompanied by their sister, Miss Belle Agnew, who will spend a few weeks with them.

Mrs. P. J. Proud entertained informally on Thursday afternoon and evening honouring Miss Doryse Affleck who is leaving shortly for Montreal to enter the Parker School for trained attendants.

Mrs. Harold Monteth left Monday on return to Clinton, Ont., having come to spend the holiday season with her mother, Mrs. W. P. H. Gill, whose illness is so much regretted.

Mrs. George J. Rogers entertained at a delightful mixed bridge for her friends last evening.

Miss Mary Brown was hostess for the weekly bridge club at her Prince Street apartment on Thursday.

The evening bridge club met at Mrs. E. S. Blanchard's home on Monday.

Mrs. A. J. McLaine is leaving Monday on a visit to Vancouver. She will be accompanied as far as Montreal by her daughter-in-law, Mrs. Preston McLaine and granddaughter, Miss Neila McLaine.

Mrs. W. E. Cotton entertained at a luncheon-bridge on Tuesday.

Queen Mary wears a pair of new transparent goggles at open-air functions and the oiled silk coats and umbrellas are popular in London these rainy days.

Mrs. (Dr.) W. J. P. MacMillan is entertaining at the Canadian National Hotel this afternoon, inviting her friends for bridge and tea.

Mrs. Ernest V. Bell was hostess at a prettily arranged mixed bridge at her home on Monday evening.

Miss Margaret Magrath, of Chicago, who has been visiting her aunt, Mrs. J. D. Hyndman in Ottawa, is returning to her home this week. Mrs. Hyndman entertained at the tea hour on Thursday in honor of her niece.

Mrs. S. R. Burke, of Alberton, is spending a few weeks in the city.

Mrs. McDonald, wife of Senator J. A. McDonald, Cardigan, is visiting in the city the guest of Mr. and Mrs. D. J. Riley.

Mrs. Vera Michaleas has returned from Montreal where she spent the New Year holidays with her friends Mr. and Mrs. Heake.

Mrs. Harry Billiphant of Summerside, was hostess last Thursday evening at a most enjoyable six table bridge party.

Miss Dorothy Pond and Miss Helen MacPhee were guests of honour at a young peoples party on Thursday night when Miss Jean Moore, daughter of Col and Mrs. Moore, Summerside, had a three table bridge for them. Miss Pond leaves next week on return to England and Miss MacPhee for Montreal.

Canon and Mrs. Malone were visitors to Summerside this week. Canon Malone going up to attend the funeral of his friend, Archdeacon White whose death is so much regretted. Mrs. Malone remained over as the guest of her aunts, the Misses Hunt.

The Queen is giving the lead in the search for new dinner-table decorations. Varieties lately introduced to the Royal gardens at Windsor which will decide future color schemes at the Queen's dinner parties include a pink and grey bloom, which has a background of salmon rose shaded with French grey. Velvety pearly-gemstone a variety of carnation in which a dark reddish-brown tone is "overlaid" on pink, will also be used by the Queen to carry out her ideas in table treatment, together with a very modern off-white carnation bordering on cream. Colors that light up at night were the quest of many hostesses who visited the Royal Horticultural Society's Carnation Show. A new tangerine shade will be fashionable at winter dinner parties.

BRITTLE CREAM BARS

These French brittle cream bars need no wrapping or careful storing; stay firm in the hand, but dissolve almost instantly in the mouth. Brazil nuts—raw or toasted—are ideal for these. Dissolve 2 cups sugar in 1-2 cup water and 1-2 cup thick cream. Stir this as it boils, cooking it to a soft-cream stage, a soft pliable ball in cold water. Pour a teaspoon vanilla into a buttered pie tin. Empty the thick syrup into this; and when it is cool enough, pull it till it stretches white. Spread it out flat in a buttered platter, press the nuts deeply, firmly, quickly into this—and in about five minutes it will cut into thick, brittle bars.

BOOKS ART MUSIC

(By F. R. H.)

"So What?" by Gregory Clark, illustrated by James Frise, published in November by Reginald Saunders, Toronto, is the second successful book of short stories by this newspaper team.

Personally I think Mr. Clark most unfortunate in his choice of a title. For one thing it dates. After all everybody by now is pretty sick of that hackneyed phrase. Somebody else trying hard to be funny, and the first story does not do much to dispel the impression. But most of the stories do not date, they could be enjoyed anywhere, anytime. "Memos of a Monarchist" is, I think one of the most delightful, and discerning bits of descriptive writing about the Coronation that I have read. And the following and concluding "Prepaid" a touching and fitting ending.

Mr. Clark has the gift of humor which he naturally intersperses through his grave stories and his gay ones. And in these personal episodes writer and illustrator spare not each other—or himself.

Gregory Clark is a well known Canadian journalist and his book will be read with a great deal of pleasure—in spite of its title.

An interesting article entitled "Book Reviews—New Style" describes the work of seventh grade English pupils in a Kansas school.

Originated by one of the pupils who brought to school as his book report a miniature coach containing a miniature plot, description of characters, and of setting, the other pupils have continued voluntarily and joyously with the making of ingenious representations and reviews. Dolls are dressed as "Little Women"; Robinson Crusoe's stockade is there, and Sherlock Holmes' magnifying glass; "Treasure Island" has a very real appearing "parliament" map, a real map of the island, and various treasure chests; "Toby Tyler" is represented by a circus tent with the written review inside; and there are many other displays including a portable radio set made by one of the boys from one of the books.

When there were protests from both teacher and pupils about no written review, the book answered, "Well, I thought if I could build the set from the directions, that ought to be report enough." And because the radio worked, he got his credit.

The clever plan should undoubtedly make for alertness and comprehension in reading and an increased interest in artistic hobbies and crafts amongst school children.

Although Christmas is past and done with for this year it is perhaps not too late to repeat descriptive bits about the fascinating series of Children's Christmas Parties of the Toronto Symphony Orchestra.

These events were under the direction of Donald Hines, assistant conductor, and Sir Ernest Mac-

Continued on page 14, Col 6

Home Service

Home Dance Lessons With Partners Galore



Pleased as punch! To-night Mary and Don show the world they can dance.

They've a right to be proud. Before they practised with diagrams at home, their ballroom blunders were the joke of their crowd.

Now look how gaily they dip and cross in a lovely tango. Our diagrams show:

Man's part: 1. Step to side on left foot. 2. Cross right foot in front of left. Pause. 3. Uncross feet; step forward on left foot. AND, Place right foot forward to side of left. 4. Close left foot to right without putting weight on it.

And the girl's part: 1. Step to side on right. 2. Cross left in front of right, heel leading. Pause. 3. Step directly back on right. AND, Place left foot back to side of right. 4. Close right to left, no weight.

You can teach yourself the latest dance steps. Follow diagrams, step-by-step directions in our 32-page booklet, Tango, fox-trot, waltz, rumba.

Send 20c in coins for your copy of Home Course In New Ballroom Dances to The Guardian Home Service, Address. Be sure to write plainly your Name, Address, and the Name of booklet.

Name _____
Street Address _____
City _____ Province _____

Dorothy Dix's Letter Box

When Mother and Grown Daughter Get on Each Other's Nerves, it is Time for the Latter to Break Away and Set up a Home of Her Own

Dear Dorothy Dix—I have three impossible situations and see no way out of them. My home life has always been unpleasant, with nothing but bitterness and ill-feeling existing in it. My mother scarcely has a civil word for me. I have been there too long now, being in my early thirties, and I am just another woman in the house whose presence she resents. My work is slowly the incessant hurry and noise is wrecking my nerves and I know I will not last long at it. The best man in the world loves me, but he is also mixed up in a situation which seems hopeless and we do not know when, or if, we can ever get married. Anyway, my life has been led in such a confused and frustrated manner that I doubt if I could make a good wife for any man. Is there anything I can do?



HELPLESS.

Answer: The only reason you are helpless and miserable is because you lack the courage to look your situation squarely in the face, and do the one thing that is so plainly indicated that it would seem that even a blind person could see it.

That is, to leave your mother. The friction between her and yourself, and the morbid state of mind that it has brought about, is at the bottom of all your troubles. Probably she is just as mentally sick as you are and just as anxious to be rid of you as you are of her, yet you go on living together, rubbing each other's nerves raw, making life intolerable for each other, and you haven't sense enough to part.

Many mothers and daughters who are good women and who are really fond of each other cannot live together in peace and harmony. They are antagonistic by nature and everything that one says and does is the lightning word to the other. They bring out everything that is worst in each other's nature.

They are literally poison to each other, yet they are so bound by the tradition that because of the relationship in which they stand to each other that they must not part that they go on quarrelling and hating each other and spoiling each other's lives when they would be happy if they only went their own ways.

You are making a good salary, so are financially independent, and I urge you, for your mother's sake as well as your own, to grab your hat and leave immediately. Preferably, go to live in some nice boarding house, because what you need is cheerful companionship, strangers who will take your mind off your troubles and give you something new to think about. It will be far better for you to live in a crowd than by yourself until your mind gets back to normal.

After you get away from your mother you will find that the morbid state you have got into about your work will also pass. You will see it then as something interesting to do, something that is an unalloyed blessing because it gives you the money to live a free life, and you will realize that it has no more objectionable features than every employment has which we earn our daily bread. All of us have our times of getting bored with our jobs and thinking we can't go on any longer, but if we try we can overcome that and renew our interest and enthusiasm in them.

Can you urge your fiancé to summon up his will power, too, and cut the Gordian knot that binds him. So many things we think we have to endure that we don't really have to stand at all. So many obstacles seem insurmountable because we never honestly try to overcome them. Where there is a will there is a way out of trouble.

Dear Dorothy Dix—Should grown children be allowed to choose their own friends, or should their parents choose them? I am 16 and have no girl or boy friends because I can't find any one of whom my mother and father, sister and brother approve. If a boy comes to see me the whole family laughs at him and makes so much fun of him that I am ashamed to invite him to our house any more. All the girl friends I have ever had were picked to pieces. My mother and father and my sister and brother have no friends. They say they don't like outsiders. But I like people. Am I right in this, or are they right in wanting us just to live to ourselves?

A LONELY AND FRIENDLESS GIRL.

Answer: You are right and your family is wrong. No matter how devoted we are to the members of our household, we need outside contacts. We need to have our point of view broadened by association with others, and most of all we need to learn to sympathize with our fellow creatures and understand them.

The family circle is necessarily a small one and those who live entirely within it get narrow and opinionated and selfish and dull. Parents should encourage their children to make friends not only because friendship brings us one of the finest joys of life, but because friends are a great asset in pushing our fortunes. It is our friends who give us a hand up when we are starting out on our careers, who patronize us, who sing our praises and bring us to the notice of others. The ability to make and keep friends is one of the greatest talents any one can have.

If your parents wish you to be an old maid, they could take no better method of inflicting that fate upon you than by letting every young man who comes to the house see that he is unwelcome. For how is a young man to find out he is in love with a girl and wants to marry her if he never gets a chance to get acquainted with her or see her against the background of her own home?

How is a girl to fall in love with a boy when her family always holds him up to ridicule and make fun of everything he does and says? Many a girl has been kept from getting a good husband by the ill-timed jests of her family.

Perhaps if you can make your family realize how unkind they are to you and what harm they are doing you, they will let you have friends even if they do not desire any for themselves.

Dear Miss Dix—Should a man go where his business opportunities call

ARE YOU A SKINNY STAY-AT-HOME?

Or are you popular for the BEAUTY of your trim figure?

NOTHING exciting ever happens to skinny people! Because everybody likes curves. They like the beauty of the happy, healthy, well-rounded person who is always ready for a jaunt, a dance or other sport.

Are you a skinny, tired, listless and lack the beauty of these curves, it is probably because your body lacks life-giving body and muscle-building vitamin.

But why continue to be unpopular and ignored when you can "Build up to the Beauty" of curves, pep and good health by taking Dr. Williams' Pink Pills which supply to your blood essential-assimilated iron and other blood-enriching tonics? Iron increases the red corpuscles in your blood upon which your whole body depends for the delivery of nourishment from your food and conveying oxygen from your lungs.

Read this convincing letter:

"About eight months ago I was feeling half sick. Tired all the time. No pep. Was continually losing weight. I had my blood tested and was told I was anemic. So I started to take Dr. Williams' Pink Pills. It was the turning point for me all right. I have continued the treatment and I am now feeling life is worth living again."

—Miss Jean B.

Start the Dr. Williams' Pink Pills tonic treatment today and you will be on the way to the beauty of energy, good health, normal weight and curves. Only fifty cents a package. And remember, Dr. Williams' Pink Pills provide the cheapest and quickest treatment by which you can

BUILD UP TO BEAUTY

The Housewife And Her Activities

LOVE
Love to all loveliness is kin;
Love molds all life—without, within;
Love is the mightiest power on earth;
Love to eternal hope brings birth.
Love—the Beginning and the End—
All life and death doth comprehend.
Love lived in death upon the tree;
Love lives again for you and me.
Love through eternity endures.
For God is love.
And love is God
Thank God for love—His first—
then yours.
—John Oxenham.

CONSCIENCE
It abdicates one of its gravest duties, if it do not put the judge on every life and act that comes before it. —J.C. Geikie.

MOTHERS
Men are what their mothers made them. You may as well ask a loom which weaves hucksback, why it does not make cashmere, as expect poetry from this engineer, or a chemical discovery from that jobber.—Emerson.

GOOD ACTIONS
He is incapable of a truly good action who finds not a pleasure in contemplating the good actions of others.—Lavater.

PORK IS DIGESTIBLE IF PROPERLY COOKED
Pork chops make an appetizing dish in cold weather. They are however, the most difficult of all chops to cook satisfactorily. To be digestible they must be cooked thoroughly all through, yet long cooking under the grill or on the frying-pan makes the surface of the meat leathery. If the chops are coated before cooking the meat will remain tender and yet will be properly cooked.

SPRINKLE the chops, which should be half an inch thick, with salt and pepper, then brush them over with dripping, salad oil or melted butter. Then dip in beaten egg, and coat

with breadcrumbs. Make a little dripping or melted butter very hot in a frying-pan, cook the chops for two minutes on each side, then lower the heat considerably and cook gently for 20 or 25 minutes, turning once or twice. If the chops are wanted savory mix a little powdered sage and finely chopped onion with the beaten egg. These chops are excellent served with mashed potatoes and spinach, cabbage, or sprouts, and either tomato sauce or quartered apples gently stewed, or ordinary apple sauce to which a little mustard has been added.

USING THE OVEN
"I never use the oven for one point alone but make cakes, pies and other things to fill it right up and so justify the fuel consumption. I burn all potato skins and other 'refuse' mixed with small coal when I want just a moderate heat. I also fill sugar bags with small coal and coal dust moistened with wet tea leaves to bank up the fire. On baking days I also do my ironing, heating the irons on the top of the stove. I riddle the ends, too, and burn them again with fresh coal."

PROLONGING LIFE OF YOUR DRESSING GOWN
If a new woolen dressing-gown has to be shortened, it is advisable to keep the strip that is cut off and use it to reinforce the shoulders and back where they join the collar. Dressing-gowns often begin to wear out on the shoulders while they are still in good repair everywhere else, and this lining gives extra strength where it is most needed. It is also a good plan to replace the small hanging-loop at the back of the collar by a large one made of strong elastic and covered with silk of the same shade as the dressing-gown. If no fastener but a girdle is provided it is worth while to make a ribbon tie, such as long coats usually have. The tie is stitched into the right armhole and its longer end may be slipped through a loop at the edge of the left front and then tied to the shorter end. This prevents the dressing-gown from flying open in front.

For Bad Winter Coughs, Mix This Remedy at Home

Quick Relief. Big Saving. So Easy. No Cooking.

This well known recipe is used by many thousands of housewives, because it has been found that it gives them a much more dependable remedy for distressing winter coughs. It's so easy to mix—a child could do it.

From any drugget, get 2 1/2 ounces of Pinex, a compound containing Norway Pine, in concentrated form, well known for its effect on throat membranes, and helps clear the air passages. Money refunded if it doesn't please in every way.

Put the Pinex into a 16 oz. bottle and add your syrup. This gives you 10 ounces of cough remedy, unusually quick-acting and dependable, and you get four times as much cough medicine for your money. It never spoils, and is very pleasant—children love it.

You'll be surprised by the way it takes hold of severe coughs, giving quick, satisfying relief. It loosens the phlegm, soothes the irritated membranes, and helps clear the air passages. Money refunded if it doesn't please in every way.

FASHION GUIDES FOR THE HOME DRESSMAKER

It's easy to get in and out of this one-piece buttoned-down-the-front home frock.... and won't muss your hair, either! Easy to launder.... for it opens out quite flat. Its smooth fit through the bodice, waist and hips.... and rhythm of its gored swing hem... give it a certain "lift." It's the sort of dress that makes you feel and look young. Open-blue percale print.... with contrasting navy blue rince.... made this lovely home frock. Its small cost will make you decide to make another in a bright solid color cotton. Cut it out.... one, two, three, it's finished.... merely shaped gores to join.... see diagram!

Style No. 2048 is designed for sizes 14, 16, 18, 20 years, 32, 34, 36, 38, 40, 42 and 44-inch bust. Size 36 requires 4 1/2 yards of 39-inch material with 2 yards of bias.

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Name _____
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For evening, lame and color-mixed metals in red and gold, pink and gold and blue and silver are steadily increasing in favor.

2048