

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

## FOR THE WOMAN READER

### LIFE'S LESSON

To be serene amid a losing fight, to meet with equal courage dark or light, to hate all sham, and with persistent might, to do brave deeds as in a master's sight, this is to learn life's lesson, reach the height. —C. A. D.

### WOODEN HANDBAGS ARE LONDON'S LATEST

Handbags of wood are the latest fashion—in fact they have made their appearance in London. These bags are in every shape and size and are made of thin wood in a pleasant shade of grey-brown, which accords well with so many of the new and rather indeterminate greens, greys and browns in autumn textiles.

Long and narrow, square and envelope shaped, with sides and trimmings of contrasting colored leather, these new pochettes are expected to be the rage of London and Paris. They are British-made, but have been eagerly bought for Paris.

The clasps of these bags are of metal. The idea for the racing pochette is to have the leather to match the tailored suit. One long thin shape in wood has the leather parts and silk inner linings in the new dark red. Another, in a curious round shape, is contrasted with chocolate-colored leather.

Larger shapes on the same lines are very attractive. For motoring or a day's shopping, these new handbags—almost miniature dressing bags—are smart and practical, being capable of holding many things besides purse, mirror and powder-puff.

### DRIED CELERY

It's economy to dry the nice leaves from celery. Place them in a glass jar with the lid clamped on tightly. The dried celery will come in very handy for flavoring soups at some time when fresh celery is unavailable.

### FRENCH CARROTS

Cut carrots into cubes and cover with water. To 1 quart of cut carrots add 1 teaspoon sugar, 1-4 teaspoon pepper, salt to taste and 1-4 teaspoon thyme. Fry 1 medium sized onion in butter until a golden brown. Cook carrots until tender. Drain and add onion and butter in which it was fried and serve immediately.

### PINEAPPLE HONEY

Take advantage of the lovely pineapples in market and make some of this delicious conserve for next winter's enjoyment. Two cups grated fresh pineapple, 2 cups sugar, 2 teaspoons lemon juice. Put in a preserving kettle and simmer from 45 minutes to an hour, stir-



### "Now the Picture of Health?"

I AM sending you a picture of my baby, Warren Richard," writes Mrs. Matheson, of Box 137, Lac Megantic, Quebec. "He is now eight months old and weighs 27 pounds and is the picture of health. Since putting him on Eagle Brand we have never had any trouble with him. He is well and contented and I certainly recommend Eagle Brand to any other mother who is having trouble with the feeding of her baby."

If you are unable to nurse your own baby, follow the advice of hundreds of thousands of mothers and try Eagle Brand. The coupon below will bring you full information literature.

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ring frequently. Pack in sterilized jars and seal while hot.

### MACARON CREAM

Whip 1 pint of cream until stiff, add 2 heaping tablespoons powdered sugar, 1-4 pound crushed stale macarons, 1 teaspoon vanilla. Fill sherbets half full with the mixture then add 1 macaron which has been soaked in wine and fill the glasses with the rest of the mixture. Chill thoroughly and serve topped with a maraschino cherry.

### SUGAR COOKIES

Nice to serve with a cooling drink for the unexpected evening guests. One cup granulated sugar, 1 cup brown sugar, 1 cup butter, a pinch of salt, 1-2 teaspoon nutmeg, 3 eggs, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon baking powder, flour sufficient to make a stiff batter. Roll out and cut into cookie shapes. Sprinkle with granulated sugar, dot with currants and bake on greased tins.

### WOMAN CHEMIST MAKES SYNTHETIC RUBBER

After starting success in the production of "synthetic marble," Mrs. Jean Anderson, of Boulder, Colo., is developing "synthetic rubber" and "synthetic leather."

Both projects, says this woman who went to Colorado three years ago, after teaching chemistry for 32 years at Columbus, O., are in defiance of the old law of chemistry that there can be no composition of chemicals and minerals.

Her newest work literally is glorifying the holyhook, combined with different chemicals, that forms Mrs. Anderson's new experimental products.

She started work on "synthetic rubber." She sent a sample piece to a portable typewriter company, which replied that the material is valuable. If produced cheaply in quantities, Mrs. Anderson says it can be.

A sample also was sent to Henry Ford, who called it "teak wood." The automobile magnate told Mrs. Anderson his chemists were doing similar work with soy beans.

A year ago she obtained a patent for her process of controlling chemicals.

### HAVE YOU GLEAMING PEARLY WHITE TEETH?

Shiny, white teeth are something to be proud of. Dull, discolored ones detract from the charm of your smile and cause people to whisper that you aren't quite as fastidious as you should be.

Of course, you should brush your own teeth two or three times a day. And the manner in which you brush them is all-important. Everyone should have dental floss in the medicine cabinet in the bathroom and it should be used often.

Always brush your teeth up and down—downward strokes for the upper ones and upward strokes for the lower ones. That way, you do not push the gums away from the teeth. Dentists tell us that pushing the gums away from the teeth sometimes causes serious gum disorders.

Your gums should be massaged occasionally too. Put a little toothpaste on your forefinger and carefully rub the gums around the bases of your teeth.

Choose your toothpaste for its cleansing and polishing value rather than for its taste. Ask your dentist to suggest a good one.

See a dentist two or three times a year and have all cavities filled just as soon as they appear.

### THE VISCOUNTESS ERLIEGH ADOPTS JEWISH FAITH

Viscountess Erleigh was recently received into the Jewish community according to Liberal Jewish rites.

The ceremony was private and took place at the North London Liberal Synagogue, Stamford Hill. Lady Erleigh, whose husband is the son and heir of the Marquis of Reading, was brought up in the Church of England, but has been increasingly active in Jewish affairs in recent years.

She was closely associated with her father, the late Lord Melchett, in his Zionist activities.

### FRYING

To fry to perfection is an art which many cooks seem to have a difficulty in achieving. The frying fat must be at an exact heat, and a handy way of testing this is to dip a piece of bread in the hot fat directly it begins to smoke. If it browns in sixty ticks of the clock it is hot enough for potato chips or doughnuts; forty for rissoles,

Teach Your Children Manners! **Dorothy Dix** Calls Politeness Acquired Trait

### Youngsters Who Are Allowed to be Boors in Childhood Will be Boors When They Grow Up; Yet How Many Parents Knowing How Much of Happiness and Success Depends on Manners, Deliberately Handicap Their Children

Not long ago I was dining at a table where the children of the family gobbled their food like so many little pigs. Their mother made a feeble attempt to instill the first principles of table etiquette into them. "Johnny, don't eat peas with your knife."



"Mary, don't mop up your plate with your bread." And so on.

But all of her efforts were aborted by grandmother, who said: "Oh, don't bother the poor little dears. Let them alone. When they grow up they will learn how to eat properly."

Which is an optimistic belief that only a parent is credulous enough to hold, for common observation shows us that our manners, like our morals, are formed in the cradle and we rarely change them or improve them. The ways that were set in us when we were young and plastic harden into habits that cannot be broken. So the infant who starts out as a sword-swallower remains a sword-swallower to the end of his life.

Particularly is this the case with men, who are less observant, less imitative, and put less stress on the niceties of conduct than women do. Almost any girl who is sent off to a good finishing school will learn from the other girls how to pick her way deftly among the silver at the table, but all of us know brilliant and intelligent men who have risen to power and place, who still hold their forks as if they were pitchforks, and who can be heard eating their soup across the room.

Granted that table manners are not the most important thing in the world, and that a man can succeed in spite of the lack of them if he has great talent and ability, still it is not to be denied that they are a help in pushing his fortunes and a serious handicap if he does not possess them. As small a thing as a toothpick may stand between an ambitious youth and the opportunity he had worked so long for, and I knew of one young man who failed to get the management of a branch his firm was establishing in another city because of the way he ate an egg. "Couldn't send a chap you couldn't ask to dinner to represent us," said the president.

All of which goes to show the fallacy of the theory that good manners are something that you acquire by nature as you grow up, as you do a beard or long hair, and that the youngsters that you have permitted to be boors in their childhood will automatically develop into courteous and polished men and women, so that it isn't worth while for parents to bother about trying to teach their children good table manners or politeness.

Nothing of the sort happens. A knowledge of correct behavior is no more instinctive than a knowledge of how to read and write and spell. Both are a matter of education and have to be ground systematically into children from their infancy up.

And the queer thing is that parents will make every sacrifice to have their children taught all theologies and isms and the dead languages and higher mathematics, but they make no effort to teach their children good manners. Even the schools neglect this important branch of education. Yet a pleasing address, a knowledge of what to do and say, a graciousness of demeanor—what we call good manners—are the greatest accomplishments that any human being can possibly possess.

For a man's and woman's manners are their front, so to speak. It is the first thing we notice about them. It gives us our initial impression of them, and upon whether this is pleasant or unpleasant depends, to a large extent, our relationship with them. If Mr. A. is gruff and churlish we pass by his shop to that of the pleasant and agreeable Mr. B. next door. If Mrs. C. is friendly and cordial when we meet her, we call on her and invite her to tea and to join our club, but if she tries to high-tail us, we leave her out of everything and she can die of loneliness for all we care.

Miss D., who is a saleswoman in a big department store, has customers who swear by her because she is always so interested in what they are buying and so anxious to help them get what they want. Nobody will buy of Miss E., if they can help it, because her manner is that of a Grand Duchess condescending to take notice of one of the proletariat. John Jones takes the trouble to be courteous to old ladies and every old lady becomes his press-agent singing his praise. Thomas Smith, who is really competent and industrious, can never get a job and doesn't know that his hoodoo is his manners, his way of stalking into an office with his hat on his head, and his fresh way of addressing the man who does the hiring and firing.

So much of one's happiness and success in life depends upon one's manners. Even success in marriage, for if husbands and wives were universally polite to each other; if they were courteous to each other; if they were considerate of each other's welfare and deferred to each other's tastes, it would do more than any other one thing to promote domestic peace and harmony.

Good manners are a letter of credit that are honored at sight the world over. What a pity that all parents do not put them in their children's hands!

DOROTHY DIX.

croquettes and so on. All things to be fried should be thoroughly dried in breadcrumbs or flour and should be slightly warm. Egg and breadcrumbs make a fat-proof crust.

### BRIDESMAIDS TOLD TO COVER HEADS IN CHURCH

A wedding at St. Mary's Parish Church, Acton, England, was interrupted for some minutes because the two bridesmaids were without head-dresses.

The procession to the chancel was delayed while the verger went to the vestry to obtain two pieces of white material to serve as head-gear.

These he handed to the bridesmaids with the intimation that it was the rule at that church that the women's heads should be covered.

### Baby's Colds

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### A Morning Smile

All Explained  
 His wife returned from the morning shopping expedition and called her husband into the room from the garden. "Frederick," she said heavily, "when you came home last night you told me you had been to the Grand Hotel with Mr. Wilson. I've just met Mrs. Wilson, and she said you were both at the Trocadero. Why did you lie to me?" Hubby groaned. "When I came home last night I couldn't say Trocadero." Worried Looking Man—It used to be the height of my ambition to own an automobile. Friend—What is the height of your ambition now? Worried Looking Man—To sell it.

### Daintiness With Chic Styles

ILLUSTRATED DRESSMAKING LESSON FURNISHED WITH EVERY PATTERN BY ANNABELLE WORTHINGTON

Frocks of entirely one material are much favoured this season. Today's model with its bib-like front and panel skirt can be very slimming. The bias seaming in the lower blouse section cuts breadth in a voguish way about the waistline. This model can be carried out in faille crepe silk, crepe satin, necktie silks, sheer woolen, patterned silk that looks like woolen and velvet. The pattern also includes a cape effect which is exceedingly smart about your shoulders made of white bengaline silk or of white satin. See small view! Style No. 599 is designed in sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust. Size 16 requires 3 1/2 yards 39-inch material. Price of PATTERN 15 cents in stamps or coin (coin is preferred). Wrap coin carefully.



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### THE COOK'S CORNER

"FONDANT"  
 There is scarcely anyone, girl or grown-up, who would not like to know how to make creamy fondant, the base of so many delightful kinds of candy. Here, then, is your recipe. It requires:  
 2 cups granulated sugar  
 1 1/2 cups cold water  
 2 tablespoons white corn syrup  
 1 teaspoon vanilla (or other flavoring)

Choose a saucepan that has a flat bottom and straight sides. Rinse it out with water, put in sugar, water and syrup and place over the heat, stirring until the sugar is all dissolved, but no longer. The moment it comes to the boil, put a cover on the pot and cook 3 minutes—then take off the cover and continue cooking, very carefully wiping down any sugar crystals that may be clinging to the sides of your saucepan; to do this, wrap a bit of cheesecloth around the tines of a fork—this will fit well into the curved saucepan side and make a complete job of washing down the sugar crystals.

You must cook the fondant until a little of it dropped into cold water will form a firm but soft ball; you can get it very exact if you have a saucepan thermometer, because you remove the candy the moment it shows 240 degrees.

At this point, pour the candy on to a large wet dish and let it cool as rapidly as possible until just lukewarm (you can put it in an open window to speed the cooling process). Now beat the candy vigorously with a wooden paddle or spoon until it becomes very white and creamy.

It is at this point that you add the flavoring, so if you like, you can divide the fondant and work vanilla into part of it, lemon into some more, peppermint or almond into a third piece.

Knead and work the fondant with your hands until very smooth and free from lumps—then put it into a nice clean fruit sealer, cover tightly, and stand in a cool place for at least a day or two before using.

You can use any part of the fondant you like, by just softening it in the top of a double boiler set over

## YARDLEY LAVENDER

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### LAYERING ROSES

Some varieties of roses can be readily increased by layering, says the Dominion Horticulturist. Layering consists in bending down the branches and covering the bent part with from four to six inches of soil, leaving the tip and upper part of the branch exposed in time the branch will root where it is bent and the rooted part is then cut off. As a rule, rooting will be much more rapid if a branch is cut part way through at the base of a bud, where it will be bent, and then another cut made lengthwise of the branch through the bud for an inch or more. If this cut is held a little open with some coarse sand, the layers will some times root quickly.

### WINTERING GLADIOLUS CORNS

In the autumn when gladiolus corns are being harvested, says Alan G. Duxan of the Dominion Entomological Branch, they should be given special attention to safeguard them from the invasion of thrips. The tops should be cut off as near the corn as possible and burned at once, while the corns should be removed immediately from the field to a place where there is no danger of infestation. They can be dried there and then placed in storage. If at all possible the corns should be stored in a cellar or building where the temperature can be kept down as low as 40 deg. F. This is most important. If the temperature is much higher, feeding and development of the thrips will continue through the winter and in jury to the corns result. The gladiolus bed should be dug up or ploughed in the late fall, thus exposing any thrips which may be overwintering there.

### THE JURY'S JOB

A Judge's little daughter, who had attended her father's court for as long as she could remember, was very much interested in the proceedings. After her return home she told her mother: "Papa made a speech, and several other men made speeches to twelve men who sat all together, and then these twelve men were put in a dark room to be developed."

# PENMANS

Children's STOCKINGS AND SWEATERS

It takes many a "tackle" to break through Penmans. Knitted for boys who have an utter disregard for the treatment clothes should get.