

Woman's Realm Social and Personal Fashions Literature

Living & Leisure The Woman's Realm

1-2-3-4-5

I am the New Year, and I come to you pure and unstained, fresh from the hand of God. Each day, a precious pearl, to you is given.

That you must string upon the silver thread of life.

Once strung, it can never be unthreaded but stays the same. An undying record of your faith and skill.

Each golden minute link you then must weld into the chain of hours.

That is no stronger than its weakest link.

Into your hands is given all the wealth and power.

To make your life just what you will.

I give to you, free and unstinted, twelve glorious months.

Of soothing rain and sunshine golden.

The days for work and rest, the nights for peaceful slumber.

All that I have I give with love unspoken.

All that I ask — YOU KEEP THE FAITH UNBROKEN!

An excellent home-made floor polisher can be made from a worn-out bath towel sewed around a brick.

Nearly all salads are improved in flavor if a little lemon juice is sprinkled over the top of them just before they are served.

When making cranberry sauce, add a pinch of salt after you add the sugar and sauce will have a better flavor.

Salt curdles milk sometimes, so in preparing milk sauces, porridge, etc., put in salt as the last ingredient.

Never water dish gardens of cacti until they are dry. Do not over-water when first potted. It is much better to leave them dry for a few days.

Vegetables should be cooked in as little water as possible; also they should be cooked as little time as possible.

Try this on baking day, if you have a flat topped bread box: After frosting cake, turn bread box upside down, set cake in the lid and put box over it. This protects the frosting until set.

Eggs, which are to be stuffed or deviled, should be dropped in cold water, as soon as boiled. This helps to keep the whites from discoloring.

Nearly all house plants can be propagated from cuttings rooted in clean sand. The seed should be kept moist.

HOUSEKEEPER TIP

Clean carpet sweepers live longer and work better. If the brush is cleaned of hair, dust and lint it will pick up faster and more thoroughly. Waste wardens make a habit of keeping the carpet sweeper really clean.

SYNTHETICS USED TO SOLE SHOES

NEW YORK, Dec. 11.—Biggest news of the decade is the development of synthetic materials to relieve the scarcity of sole leather. In many cases, these soles often look like leather and sometimes include scrap leather in their make-up. But mostly they use ingredients you've never suspected—even lace and rope!—which prove amazingly durable when impregnated with soles manufacturers are permitted to join whatever colored tops they can obtain.

FINE TABLE LINEN CAN BE MENDED

To mend very fine table linen, place the cloth smoothly on a sewing table, wrong side up. Over the worn part neatly baste a piece of fine net. Darn it down through the holes of the net, using fine flax bastings and press the cloth.

A Morning Smile

Leaving over the cottage wall, watching the old man working in his garden, was a pleasant interlude for the hiker.

"Which weeds do you consider the easiest to kill?" he asked idly.

The old chap straightened his back slowly as he replied thoughtfully, "Widows' weeds, sir."

"Why?"

"You've only to say, 'Will you?' to them, and they will."

The owner of the dinner newspaper went home to dinner, smiling radiantly.

"You must have had some good fortune this morning," greeted his wife.

"Indeed I did," announced the owner. "The Smith, who hasn't paid his subscription for ten years, came in and stopped his paper."

NEEDLECRAFT

Make this lovely wall decoration. As a gift it has no equal—it takes only a few minutes to complete. Hot iron transfer pattern No. 558 measures 10 x 16 inches and complete instructions.

To order pattern: Write, or send address picture with your name and address with 15 cents in coin or stamps to Needlework Bureau, Charlottetown, Newfoundland.

Needlework Department, Charlottetown, Newfoundland.

Design No. 558

NAME _____

CITY _____

STREET ADDRESS _____



RELISH FOR ROASTS

Spread it on your roasts before cooking... taste its different, "snappy" tang... its piquant, tongue-teasing savor... sharp and snippy but smooth as satin. Serve it with cold meat plates... try it in your salad dressing... spread it on sandwiches, Libby's Prepared Mustard gives a new thrill to either hot or cold roasts.

Libby's MUSTARD

PREPARED BY LIBBY'S SWEET MIXED PICKLES—DELICIOUS

Kenna-Jamieson Nuptials

A wedding of particular interest in Halifax and throughout the province was solemnized in St. Andrew's church Saturday evening at 8 p.m., when Nora Gordon, daughter of Mr. and Mrs. A. E. Jamieson, (granddaughter of the late Mr. and Mrs. S. F. Hodgson, Charlottetown) became the bride of James Gordon, son of Mr. and Mrs. J. J. Kenna, New Brunswick, Rev. Dr. J. A. MacKeigan officiating. Deac. Collins of Wolfville presided at the organ. The church was beautifully decorated with Christmas spruce, white chrysanthemums and tall branched candelabra with white candles. The guest pews were marked with white ribbons tied with sprays of white roses. Entering the church on the arm of her father, the bride looked lovely in a gown of white slipper satin with sweetheart neckline, long train and her tulle illusion veil was gathered in a Juliet cap trimmed with orange blossoms. She carried a bouquet of Joanna Hill roses and bouvardia. Her only ornament was a string of matched pearls. Her sister Betty acted as maid of honor and she was gown in a white tulle with a matching Juliet cap with shoulder veils. She carried a bouquet of rose and pink carnations tied with rose satin streamers. Miss Phyllis Nightingale and Miss Eileen MacDonald acted as bridesmaids and were gowned in turquoise tulle with sweetheart necklines, long torso bodices and very full skirts ending in slight trains and matching Juliet caps with shoulder veils. They both carried bouquets of rose and pink carnations tied with turquoise satin streamers.

During the signing of the register Miss Betty Hart sang very beautifully, "I Walk Beside You."

Mrs. Jamieson, the bride's mother, was gowned in drawing room cape with gold kid trimming and a hat to match. Her corsage was a cluster of white and pink flowers. The groom's best man was Mr. D. G. Burrell of Little Bras D'Or, was gowned in an ensemble of red and white silk terry, accessories to match, and a corsage of American roses. The best man was Harry Barnes and the ushers were Charles Marshall, Gordon Blanchard, Sub-Inlet, William Conroy and Pilot Officer Frank Parker.

Following the ceremony a wedding reception was held at the Lord Nelson. The bride's table was centered with a three-tiered wedding cake topped with a miniature bride and groom, tall white and white mums. Dr. J. A. MacKeigan proposed the toast to the bride.

After the reception Mr. and Mrs. Kenna left for Montreal and New York, the bride's mother and her two daughters left for Charlottetown, and the bride and groom will reside in Halifax.

WIDOWS LEARN MEN MORE PRONE TO MARRY BUSINESS WOMEN

Close Association In Work, Kindred Interests Win Over Handicaps Of Second Unions

DEAR MISS DIX—As a group of widows who have spent much time in traveling hither and thither, and in dress shops and beauty parlors, in an effort to secure husbands, but have failed utterly, we are asking for information about why we have failed.

We cannot understand why middle-aged business and professional women can walk off with the very best catches, while we are left on the sidelines. Many of us are no younger than we are and in some instances far from fashion plates. Other spinsters, who do not marry because they prefer their work, have the attention of the finest men, while we are left to our loneliness, or go out with other widows.

We have consulted a man who meets hundreds of business and professional women in his work and he has discussed the subject with other men, and here are the answers he secured from the crowd:

(1) They say: We men all know the widows' tricks. They are too anxious and there are too many of them. Many try to get sporty, thinking if they drink or throw their reputations over the windmills they will make a hit with men, but that only cheapens them more and makes us avoid them.

(2) The widow is second-hand goods. With her it is just a man. Any man. Whereas the old custom of professional women has turned down good chances because she preferred to work. When she consents to give up her work for us, we know that it is because she is in love with us. Also, she is not everlastingly talking about her husband and his death. She is intelligent and carries on an interesting conversation. She is well-informed on many subjects and we enjoy her companionship.

(3) These designing widows are catfish. They claw the business or professional woman to tatters. They criticize her clothes and her hair-do, and that doesn't make a hit with us.

(4) We respect the widows who are trying to carry on and bring up their families in a proper manner, but we don't want to marry them and take on a ready-made family.

What do you think of what these men say, Miss Dix? THE WIDOWS.

WIDOWS FACE MANPOWER PROBLEM, TOO

ANSWER—The reason that it seems to you that there are more business and professional women who seek husbands than widows is because there are more widows. The last census gave the number of widows in the United States as some millions, and as there just simply aren't enough husbands to go around anyway, no woman should expect to have a second helping.

If it is true, which I had not observed, that men are more prone to marry business and professional women than they are widows that is because the business and professional women are more attractive and can talk shop with them, and so have more in common than the widows has.

And it is true that a widow who has a family of children is sorely handicapped when she is trying to catch a husband, unless she is rich. A man has to be very much in love, indeed, who voluntarily undertakes the support of another man's children.

My advice to widows is to find some occupation that is interesting and profitable and abandon the husband hunt.

DEAR MISS DIX—I am engaged to an officer in the Army Air Corps. While on a 15-day furlough he asked me to marry him and the engagement was announced in the papers and my mother gave me a beautiful engagement dinner. Returning to the camp he wrote to me for over two months, but in the last two letters he has asked to be released from the engagement because he has decided that he didn't want to be married. He wanted to be free.

I did as requested, and now I want to know if I should announce in the society column of the paper that the engagement is broken, and if I should keep my next engagement out of the paper? Please answer as soon as possible as there is another young man who wants to marry me very much.

ANSWER—Well, considering your experience with the air pilot, I think I should wait until after the marriage to have any publicity in the paper about my love affairs.

DEAR MISS DIX—I am 21 years of age and want to marry a young man of 26 who will be called to the colors within a month or two. I feel that because the time is so short I want to marry him and have whatever happiness I can. He, on the other hand, wants to put off marrying until he has returned from the war. He feels that it will be much harder to leave a wife than a sweetheart, and if he returned physically injured he would not want to be a burden to me.

I have considered it from his point of view as well as my own and still find I want to marry him, because I know we are both strong enough to accept whatever the future may hold for us. But he suggests that I write to you and ask that you help us in making a decision about what to do.

HANDICAPS TO MARRYING A SOLDIER

ANSWER—I think it is far wiser for you to put off your marriage until after the war, and that what happens a brief honeymoon might give you would not pay for the risks you run.

In the first place, the young man is right in saying that it would be harder to part from a bride than it is from a sweetheart. Also, he would be much more anxious about a wife he left behind than he would be about a girl he left with her family. She would be more on his mind, and a soldier has plenty of things to worry about without having to worry about a wife. All army officers agree that single men make better soldiers than married men.

In the second place, every man who goes into the war will come back a changed man, mentally and spiritually, even if he is fortunate enough to come back unscathed in body. He will have had experiences that will give him a different point of view on many subjects. His tastes and habits will be changed. And he will return as much a stranger as if you had never met him.

So why not wait and see if you want each other when you meet again? Also, the time that you will have to wait for his return will be much duller and seem much longer if you are a married woman than it will if you are single. You will have to be much more discreet and stay much closer at home and have fewer pleasures and amusements than if you were single.

Finally, if you should have a child and your husband should be killed you will be left in sole support. And it is hard enough for a girl to make her own living, without having the additional expense of a baby. And, being young, in time you would want to marry again, and men who are willing to marry widows with children are few and far between.

So my advice is to wait.

Dorothy Dix Says—

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Home Service

Are You Sure of Table Etiquette?

SIMPLE NEW YEAR'S HOSPITALITY

Elaborate entertainments are definitely "out" for the duration, but many people still want to keep up the old custom of holding Open House on New Year's Eve. Decorations and refreshments can be simple and in keeping with a war time holiday season and yet be nothing in attractiveness, as this picture, arranged by the Consumer Section, Dominion Department of Agriculture, shows.

The decorations consist of candles of varying lengths, left over from Christmas, with an arrangement of cedar boughs forming a base. Jellied chicken, a special salad and a sandwich loaf, all in festive dress provide the main dishes.

Chicken in Aspic

Cook a 6-7 pound fowl with 2 pounds of veal shank in 2 quarts of water. Add 2 stalks celery, a bay leaf and salt and pepper to taste. When fowl is tender, take from stock and remove meat from bone. Keeping it in as large pieces as possible. Try to keep breast meat whole in removing from breast bone. Cool the stock, uncovered, with the bones in it. Strain and clarify the stock. Strain and clarify the stock thoroughly. Skim off fat and clarify in the following manner. Beat one egg white slightly and add with the crushed egg shell to the stock and pour in a wooden spoon. Let stand till cool, strain through cheesecloth. Measure stock and re-heat. For each quart of stock allow 2 tablespoons gelatine soaked in 1/2 cup cold water, and dissolve in the hot stock. Grease or oil a mould and pour in the gelatine mixture. Let stand till firm. Chill in refrigerator. Jellied chicken, a special salad and a sandwich loaf, all in festive dress provide the main dishes.

Salad Sandwich Loaf

Chill a sandwich loaf to facilitate cutting. Trim off all crusts and cut the loaf lengthwise into four slices. Spread slices with softened butter except for two outside surfaces. Spread half of the egg filling (recipe below) on the first slice. Cover with the second slice and spread with salad mixture (recipe below). Continue in the same manner with remaining egg filling. Cover with the fourth slice and frost the entire loaf with a cheese frosting (recipe below). Garnish as desired and let the loaf stand in the refrigerator for several hours before serving. Serve on a platter and cut in slices. This sandwich loaf is

Salad Filling

1/2 cup chopped watercress or parsley
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Salad Dressing

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New Year's Entertaining Will Be Simplified

All holiday entertaining will be on a simple scale this year, but the tradition of holding open house at the New Year can be carried on with a holiday buffet supper that is a delight to the eye and the palate but makes no pretensions of lavishness.

These recipes, tested in the Experimental Kitchens of the Consumer Section of the Dominion Department of Agriculture, are old favorites given a new twist for their debut at holiday parties.

Chicken in Aspic

Cook a 6-7 pound fowl with 2 pounds of veal shank in 2 quarts of water. Add 2 stalks celery, a bay leaf and salt and pepper to taste. When fowl is tender, take from stock and remove meat from bone. Keeping it in as large pieces as possible. Try to keep breast meat whole in removing from breast bone. Cool the stock, uncovered, with the bones in it. Strain and clarify the stock. Strain and clarify the stock thoroughly. Skim off fat and clarify in the following manner. Beat one egg white slightly and add with the crushed egg shell to the stock and pour in a wooden spoon. Let stand till cool, strain through cheesecloth. Measure stock and re-heat. For each quart of stock allow 2 tablespoons gelatine soaked in 1/2 cup cold water, and dissolve in the hot stock. Grease or oil a mould and pour in the gelatine mixture. Let stand till firm. Chill in refrigerator. Jellied chicken, a special salad and a sandwich loaf, all in festive dress provide the main dishes.

Salad Sandwich Loaf

Chill a sandwich loaf to facilitate cutting. Trim off all crusts and cut the loaf lengthwise into four slices. Spread slices with softened butter except for two outside surfaces. Spread half of the egg filling (recipe below) on the first slice. Cover with the second slice and spread with salad mixture (recipe below). Continue in the same manner with remaining egg filling. Cover with the fourth slice and frost the entire loaf with a cheese frosting (recipe