

Woman's Realm Social and Personal Fashions Literature

DUETS by JO FISCHER

LADY THIS SET IS MORE BROKEN DOWN THAN MY ARCHES!

GOSH I'VE MISSED TWO SOAP SERIALS ALREADY!

GOT A GOOD SET AT THE SHOP FOR SALE CHEAP! EVER GETS POLICE CALLS ALL DAY LONG!



GOSH NOW WHAT WOULD THE NEIGHBORS THINK WITH PATROL WAGONS COMING HERE EVERY FEW MINUTES!



A foreign insect pest, the vetch bruchid, or weevil, has invaded seed fields in the northwest; it prefers hairy vetch and does not breed in common vetch.

The water hyacinth, that clogs southern rivers and lakes and makes navigation difficult, developed from an apparently harmless ornamental plant brought from Venezuela about 60 years ago.

A Job Only You Can Do

Price Control Questions and Answers

Questions and Answers on Price Control will appear in The Guardian as a regular feature each day. The questions are those which have reached the Wartime Prices and Trade Board from housewives in this region. The answers are provided by the Board Readers, persons who have intelligent questions to ask and price control are invited to send them in writing to the Women's Regional Advisory Committee.

You have said in your column that preserves coupons are required for unsweetened fruit. I'm enclosing an advertisement in which 105 ounce tins of unsweetened peaches are on sale without coupons. What is at the root of this misunderstanding?

The point here is that unsweetened fruit, raisins, except in the case of the giant 105 ounce or larger tins. The reason these aren't rationed is because they are seldom sold in the stores as they are specially made up for restaurant and institutional supplies. Because each restaurant is rationed on a quota basis, it was not necessary to ration these large containers. Now, apparently there are a few of them for sale in the odd retail store and we presume distributors wish to clean up their extra stock of this item before the new pack comes in. If you are lucky enough to be able to get one of these large tins, you won't be asked to turn in coupons for it, and it's legal.

How many coupons do they take for a five-pound tin of corn syrup? They used to take three coupons but just lately my grocer has been taking four.

When you were using the "P" coupons for preserves it was necessary to surrender one for a five-pound tin of corn syrup. Now the new sugar and preserves coupons are in use and you would have to surrender two of these coupons for a five-pound tin of corn syrup.

How can I remove sun tan? Buttermilk applications will usually prove effective. Or mix 1/2-ounce of glycerine, 1 ounce of rose-water, the juice of one small lemon, and apply.

How can I remedy disfiguring scratches on wall paper? Moisten a scrap of the paper which has been saved and carefully color the coloring with a sharp knife. Apply this coloring to the scratch and when dry it will be scarcely noticeable.

How can I keep the bath sponge clean and sweet? Rub a fresh lemon thoroughly into it and then rinse thoroughly in hot water. If the sponge is very slimy, steep it in vinegar and water overnight, or for about twelve hours.

Portuguese, who settled in Brazil early in the 16th century, planted sugar cane and shipped sugar to Portugal in 1528 for sale in Europe. Portugal had a monopoly on the sugar of the world for nearly 200 years.

Dorothy Dix Says—

Education and Housewife

Domestic Knowledge as Important as Cultural Education

I am strong for the education of women. Considering that the pre-ordained destiny of the great majority of girls is to be wives and mothers, which is the most complicated career on earth and the one requiring the most diverse information, they can't possibly know too much.

Of course, it hasn't been long since a smattering of reading, 'riting and 'rithmetic was supposed to be all the book learning that a female needed. Now most parents try to, at least, expose their daughters to a college curriculum in the hope that they will catch enough culture to enable them to meet their husbands, it and when, they get them.

This is all to the good for, as has been said, no woman can know too much for her job, whether she be an M.A. or just Ma. But while we are trying to give our girls the higher education, why shouldn't we spend a little time and thought in teaching them some of the things that they are going to need to know every hour and day of their lives?

IMPORTANT KNOWLEDGE

Why, for instance, should not being taught to cook be a basic part of every girl's education? High or low, rich or poor there are going to be times in her life when she will desperately need to know how to get up a good meal, and when she would gladly exchange her certificate in chemistry for the ability to make bread like Mother used to make. In its lower branches cookery may be a drudgery, in its higher ones it is an accomplishment and a fine art and a woman gets more applause for performing skillfully on the gas range than she does on the piano.

More than that, the success of every woman's marriage depends more upon her ability as a housewife than on any other one single factor, yet we don't think it worth while to teach our daughters how to make even a cup of good coffee or an edible biscuit.

Some way about sewing, a woman who can make a dress or trim a hat so that they don't look like something that she fished out of the rag-bag, is so rare as to almost be a museum specimen. But we don't train our daughters to be skillful with the needle, although any woman who knows how to sew can not only dress twice as well on half the money, but she has a trade by which she can support herself if the need arises.

And why shouldn't every girl be given, at least a partial training in nursing and baby-tending? For heaven knows she is going to need to know what to do when Junior stubs his toe and the baby has the croup. It would save many a doctor's bill and keep many a mother from going into a blind panic if she would tell whether Tommy's tummyache was appendicitis or green apples.

One of the few blessings of the war is that it dispelled the myth that women couldn't do any kind of work that required accuracy or mechanical ability. On the contrary, it was discovered that they only needed the proper training to qualify them to make precision instruments and be boss welders. So why shouldn't we take a tip from this and teach our girls how to be good amateur plumbers and electricians and carpenters who could do a neat job of home repairs when needed?

In a word, why shouldn't women's education include the practical as well as the ornamental?

Ellen's Diary

By an Island Farmer's Wife

This cold February evening is the very one for neighbors and other friends to drop in and "kay-ley" cozily together. At least, that is how we at Alderley have been enjoying it. James in his armchair—the laird of his castle, Tobacco and matches and a trusty bent pipe—cleaner near at hand, one of a once-busy quadruple of knitting needles. Thus fitted out, and given an interesting subject and no interruptions, the smoke wreaths hang in a cloud of grey above him, Mr. G. and his nephew from their darkened house on the hill came up the short-cut from the mill, after dark to join us, and Joe took to strolling a lighted lantern dropped beside his chair. He, of course, was on his way to the stables. The assembly discussed the weather, but mostly the seasonal work; the approaching end of the arduous wood-splitting and the prospects for this year's grading, with great satisfaction of all concerned and with good results. Potato-prices were spoken of, and the prospects that lie ahead, in the seasons that lie ahead.

Whether or not to put the whole of that field of potatoes this year is a moot and important question that can not be settled at one short sitting. And whether in combat the numerous enemies both fungal and insect, counting among the latter, James' troublesome aphid, the potato beetle, the Colorado potato beetle, and the Colorado potato beetle, for of late, there have been murmuring from my lord and master as to the awful state of his mill-lets, and it's not nearly Spring yet, Ellen. Round after round, I knit, curled up in the young's light of colour, kept the out-of-doors neither light nor dark, and the stars shone gloriously bright, like Christmas stars. I thought and seemed so "far and ever" away. Presently, James' knock came for his wake left for the barns and I knowing my absence would not be too keenly felt, and stole up here to the quietness and warmth of this room above the kitchen.

BACON GRILL

1 lb. sliced bacon  
6 slices pineapple  
2 tablespoons butter  
3 large cooked potatoes  
2 tablespoons butter  
2 eggs, well beaten  
Arrange sliced bacon, pineapple, asparagus and cooked potato halves on the broiler rack. Sprinkle with melted butter and sprinkle with grated cheese. Broil at a moderate temperature. Bacon is done and the fruit and vegetables heated through and browned. Turn bacon so that it will be evenly cooked. Serve, garnish with fruit and vegetables in center with bacon as a border.

Pancakes

Griddle cakes fall into the class of Quick Breads. Nobody quite knows which came first—the harried homemaker or the quick mixer. However, we all agree that they were made for each other. By following a few simple rules, even the inexperienced homemaker can be assured of success.

A perfect griddle cake should be raised and not browned on both sides. They must be tender, light, cake-like and moist, but not the least soggy. The batter should be smooth. For best results, rather than beat only until the ingredients are well-blended, stir the batter for a few minutes. Use a heavy iron or aluminum griddle or skillet. If the latter is used, it will be more difficult to turn the cakes. Heat the griddle slowly and test for the right temperature. This is done by dropping a small quantity of water onto the griddle. If the water forms bubbles which "dance" and do not evaporate immediately, its "cooking-time."

Pour the batter onto griddle from a pitcher a very large spoon. Do not have the pancakes touching. When each cake becomes puffed and peppered with tiny bubbles, no sooner turn quickly. Turn only once during "cooking." Serve immediately on warmed plates with syrup, honey or jam.

The home economists of the Consumer Section, Dominion Department of Agriculture suggest some rather unusual pancake recipes. They will prove a family treat, so make plenty!

BANANA GRIDDLE CAKES

1 1-2 cups all-purpose flour OR 1 1-4 cups plus 2 1-2 tablespoons sifted matry flour  
3-4 teaspoon salt  
1 tablespoon sugar  
2 teaspoons baking powder  
2 egg yolks  
3 tablespoons melted, mild-flavored butter  
1 cup finely chopped bananas (2 medium bananas) OR canned, drained cherries, peaches or pears, 2 egg whites.

Mix and sift the dry ingredients. Combine milk with beaten egg yolks and add to dry ingredients. Stir only until batter is smooth. Add melted, not hot, fat and beat well. Beat well. Cook on a stiffly beaten egg white. Cook on hot, slightly greased griddle. Serve with a thin lemon sauce, or sprinkle with brown sugar. Makes 2 dozen 4-inch pancakes.

LUNCHEON GRIDDLE CAKES

1 1-4 cups sifted all-purpose flour OR 1 1-4 cups plus 2 1-2 tablespoons sifted matry flour  
2 1-2 teaspoons baking powder  
2 tablespoons sugar  
1 teaspoon salt  
2 eggs, well-beaten  
1 2-3 cups milk  
4 1-2 teaspoons melted fat.

Sift together the flour, baking powder, sugar and salt. Add the cornmeal and mix. Combine eggs with milk and add to dry ingredients, stirring until batter is smooth. Add melted, not hot, fat and blend. Cook on a hot, slightly greased griddle, and serve immediately with cooked vegetables in a starchy cheese sauce. Makes 6 dozen 4-inch pancakes.

GAY 90's POTHOLDERS



DESIGN NO. E-1001  
The corset and high hat are fascinating potholders easy to croch. Pattern No. E-1001 contains complete instructions.

To order Pattern: Write or send above picture with your name and address with 20 cents in coin or Postal Script to Needlework Bureau The Charlottetown Guardian.

Design No. E-1001  
Name  
Street Address  
City

Province

Cook's Corner

MOCHA LAYER CAKE

This cake is so tender that you will want to handle it with great care when you are putting the layers together with their filling. This is a cake that really deserves one of your nicest fillings and if you can manage it a delicate frosting.  
1 1/2 cups once-sifted cake flour  
2 teaspoons baking powder  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
5 tablespoons cocoa  
2 1/2 cups granulated sugar  
2/3 cup granulated sugar  
1/2 cup corn syrup  
2 eggs, well beaten  
1 cup cold strong coffee  
1/2 teaspoon vanilla  
Combine the coffee and vanilla. Add the dry ingredients to the cream mixture alternately with the flavored coffee, combining after each addition.  
Turn batter into two buttered 8-inch square pans.  
Bake in a moderate oven, 350 degrees, about 40 minutes.

BACON GRILL

1 lb. sliced bacon  
6 slices pineapple  
2 tablespoons butter  
3 large cooked potatoes  
2 tablespoons butter  
2 eggs, well beaten  
Arrange sliced bacon, pineapple, asparagus and cooked potato halves on the broiler rack. Sprinkle with melted butter and sprinkle with grated cheese. Broil at a moderate temperature. Bacon is done and the fruit and vegetables heated through and browned. Turn bacon so that it will be evenly cooked. Serve, garnish with fruit and vegetables in center with bacon as a border.

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Mix and sift the dry ingredients. Combine milk with beaten egg yolks and add to dry ingredients. Stir only until batter is smooth. Add melted, not hot, fat and beat well. Beat well. Cook on a stiffly beaten egg white. Cook on hot, slightly greased griddle. Serve with a thin lemon sauce, or sprinkle with brown sugar. Makes 2 dozen 4-inch pancakes.

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4 1-2 teaspoons melted fat.

Sift together the flour, baking powder, sugar and salt. Add the cornmeal and mix. Combine eggs with milk and add to dry ingredients, stirring until batter is smooth. Add melted, not hot, fat and blend. Cook on a hot, slightly greased griddle, and serve immediately with cooked vegetables in a starchy cheese sauce. Makes 6 dozen 4-inch pancakes.

Living & Leisure

THE WOMAN'S REALM

You told it to your friend; his oath was deep; Well here's a question for your wisdom shed; Why now you hope some other one will keep The secret, that you cannot keep yourself!

—Edwin Markham

HINTS ON ETIQUETTE

A man is not called Junior unless his full name is identical with that of his father.

A midge electric washer for washing fine things separately from the regular wash is on the market. It fits on the kitchen sink or a stool, holds 4-1-2 gallons of water, and is 17 inches high by 12 inches across.

After frozen food has thawed, do not try to freeze it as it will decrease the flavor and food value.

Electric power now actuates 90 per cent of the accessories in modern aircraft.

Frequent cutting of the hair, and shaving, do not stimulate the rate of growth, although coarseness may be increased.

Masonry chimneys in frame houses should be free-standing, giving no support to the house and receiving none from it.

WHAT'S IN A NAME

"My husband is an efficiency expert in a large office."  
"What does an efficiency expert do?"  
"Well, if we women did it they'd call it nagging."

Needlecraft

-FOR THE HOME-

LITTLE GIRL'S FROCK

Pretty princess lines and beaded sash on a jolly little frock—good for school as well as Sunday best. Buttoned back makes it easy to iron.

No. 3059 is cut in sizes 2, 4 and 6. Size 4 requires 1 1/2 yards 35-inch; 2 1/2 yards 44-inch.

Send 20 cents for PATTERN, which includes complete sewing guide. Print your Name, Address and Style Number plainly. Be sure to state size you wish, include postal unit or zone number in your address.

Address: Pattern Department, The Charlottetown Guardian.

Pattern No. 3059

Name

Street Address

City Province

3059 SIZE 5 1-6

le with brown sugar. Makes 2 dozen 4-inch pancakes.

COTTAGE CHEESE PANCAKES

3 eggs  
1 cup cottage cheese  
1-4 cup salt  
1-4 teaspoon flour  
2 tablespoons mild-flavored fat, melted.

Beat eggs until light. Add cottage cheese, flour and salt. Beat well. Add melted fat. Cook on a hot, slightly greased griddle, and serve for dessert with jam, jelly, honey or syrup. The cottage cheese makes this a substantial dessert to accompany a light main course. Makes 1 dozen, 5-inch thin pancakes.

FATHER JOHN'S MEDICINE

MADE IN CANADA

A new Russian helicopter of metal construction has two motor and airscrews placed on either side of the fuselage and joined to it by a metal frame.

Washing the bag on a vacuum cleaner removes the special finish on the fabric that makes the bag dustproof. Brush it instead.

Morning Smile

MAYBE An elderly woman had been in her nephew's parlor for the first time, and she thought it a very poor sermon.

Later that day she asked: "James, why did you enter the ministry?"  
"because I was called," he answered.

"James," said the aunt, looking solemnly at him, "are you sure it wasn't some other noise you heard?"  
"What's in a name?"  
"My husband is an efficiency expert in a large office."  
"What does an efficiency expert do?"  
"Well, if we women did it they'd call it nagging."

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Beat eggs until light. Add cottage cheese, flour and salt. Beat well. Add melted fat. Cook on a hot, slightly greased griddle, and serve for dessert with jam, jelly, honey or syrup. The cottage cheese makes this a substantial dessert to accompany a light main course. Makes 1 dozen, 5-inch thin pancakes.

FATHER JOHN'S MEDICINE

MADE IN CANADA

PLEASE DO ME A FAVOR... TELL ME WHY YOUR HUSBAND'S SHIRTS NEVER LOOK

HALF-WASHED

QUICK-LATHERING SUNLIGHT IS THE ANSWER TO EVERY WOMAN'S PROBLEMS - EVEN STUBBORN DIRTY SPOTS DISAPPEAR IN A JIFFY WITH SUNLIGHT'S EXTRA-SOAPINESS ON THE JOB!

USE ECONOMICAL SUNLIGHT FOR ALL YOUR JOBS!

MARVELOUS FOR DISHES, POTS AND PANS, WALLS, WOODWORK, FLOORS, FURNITURE

FOR A COMPLETE WASHING JOB YOU CAN'T DO WITHOUT SUNLIGHT

NO WONDER CLOTHES COME WHITER, BRIGHTER -without hard scrubbing!

Extra-extra-extra soapiness! That's why quick-lathering Sunlight is the favorite of women all over Canada. No more rubbing and scrubbing to remove stubborn collar, cuff, hem, seam and edge dirt. Just a gentle touch of Sunlight on the extra dirty spots—then wash the way you usually do—and clothes come gleaming white all over—washable colors bright and fresh as new.

Modern Etiquette

By Roberta Lee

Q. What should one say when introducing two persons in a very informal meeting?  
A. It is sufficient merely to say each name with the proper indication: "Mrs. Allen, Miss Hudson."

Q. When a man is calling at a girl's home, and is leaving, should the girl get his hat and coat for him?  
A. No; if there is no servant to do this, the girl should let him wait on himself.

Q. Should a man tip a soft hat by the crown or by the brim?  
A. A soft hat should be lifted by the crown.

Household Scrapbook

The New Shirt If the boy has torn a hole in his new shirt, cut out a piece of material large enough to repair this hole from the lining of the yoke of the shirt and repair the hole with this. The place under the yoke may be mended with plain white material, as it will not show.

Flower Pots The ordinary flower pots can be made far more decorative if they are covered with some scraps of gay calico, or given a coat of pretty enamel.

Porcelain To remove yellow spots on porcelain, try using household ammonia. If this does not give satisfactory results, use javelle water or bleaching powder.

Better English

D. C. Williams

1. What is wrong with this sentence? "I shall try and do it."  
2. What is the correct pronunciation of "Porto Rico, Portugal, Pompeii, Pompeo."  
3. Which one of these words is misspelled? Porto Rico, Portugal, Pompeii, Pompeo.  
4. What does the word "affection" mean?  
5. What is a word beginning with "p" that means "to make everlasting"?

ANSWERS  
1. Say, "I shall try to do it." 2. Pronounce gay-lee, port a-rye-lee, pom-pi-lee, pom-pi-lee. 3. Pompeii. 4. Artificiality of manner or behavior. 5. He was a man singularly free from affection. 6. Perpetuate.

HANGING HEAD Although the yak's shoulders often measure more than six feet from the ground, his head almost touches the dirt.

OVER 100 MILLION BOTTLES SOLD—most effective for MONTHLY FEMALE PAIN

With Its Nervous Tension, Tired, Cranky Feelings

Do you suffer from monthly cramps, headache, backache, feel nervous, jittery, cranky, "on edge" at such times—due to irregular periods?

Then try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. It is the most effective medicine for relieving such monthly pain. It also relieves accompanying tired, weak, feelings of such a nature.

The reason Pinkham's Compound is so effective is because it has a soothing effect on one of woman's most important organs. Pinkham's Compound uses the natural Compound of a fair and honest trial. Thousands upon thousands of women have reported benefit. We urge you to give Pinkham's Compound a fair and honest trial.

LYDIA E. PINKHAM'S VEGETABLE COMPOUND

GAY 90's POTHOLDERS

DESIGN NO. E-1001

The corset and high hat are fascinating potholders easy to croch. Pattern No. E-1001 contains complete instructions.

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Design No. E-1001

Name

Street Address

City

Province

Tested Recipes on Each Package

5126

Mix it... Bake it... Enjoy Thrilling Success... TRY a light or a chocolate cake... with Swans Down (there are recipes for all our favorites on the Swans Down package). You'll agree that Swans Down makes the grandest cakes you ever made. Even when you must use little shortening or sugar, or only 1 egg, cakes are lighter... ever-tastier... meltingly delicious, with Swans Down!

Made from choice portions of selected Canadian wheat, Swans Down is sifted and re-sifted through silk, until wonderfully even and 27 times as fine as ordinary flour. Give all your cakes the benefit of Swans Down—and enjoy better cake-making results, every time.

If a cake is worth making, it's worth making with Swans Down

SWANS DOWN CAKE FLOUR