

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

The HOUSEWIFE and HER ACTIVITIES

WHEN OUR SHIP COMES IN

I know a little maiden That lives within the wood; As cheerful as a lily bird, As happy as a good...

And servants to obey her call She makes my dog and cat; And gathers up her pinafore, And asks, "What silk is that?"

Says, holding up her tin, "She's had a golden plan for 'When her ship comes in!'"

Ah, happy little maiden! To use with message sent— To let vain wishes go, and keep The measureless content!

With gratitude within; And for the rest—we'll have it When our ship comes in! —William Nye Smith.

DUCK AND GOOSE

Oranges, in sauce or baked, or with currant jelly form the traditional accompaniments of duck and brown gravy, while apple or cranberry sauce will do for the goose, with brown gravy of mushroom sauce on the side.

GOLD TO STEEL

Italian women who give up their gold wedding rings to the State have received their steel substitutes inscribed "Gold" for the country, December 16, 1935.

Renovating Furs

When the fur coat begins to look unusually worn, hang it over the bathtub, close all windows and door, turn on the hot water to produce steam and let it remain for about twenty minutes. Then shake the coat thoroughly and hang on the line to dry.

Custard Pie

Custard that shinks from the crust has been baked in an oven that was too hot. Heat the oven for about ten minutes to bake the pastry, so that it will not become soaked with the custard, and then reduce the heat.

Rust Stains

The best remedies for rust stains on white material are lemon juice, salt, and strong sunlight.

HINTS THAT ARE HELPFUL

Cut cold boiled potatoes in half. Set the halves in a pie tin with quite a bit of butter in it, and a little on top of the potatoes, place in a slow oven long enough to heat through and brown. They are delicious.

Before you lay that nice new linum be sure to see that the floor is free from nails, even and smooth.

A half cup of vinegar and a half cup of brown sugar, together with some cloves, added to ham when it is being boiled, gives it a delicious flavor.

To prevent dried fruit from going to the bottom of a gelatine mold, chill the fruit and add it



ASK YOUR DOCTOR FIRST, MOTHER

Before You Give Your Child an Unknown Remedy to Take

Every day, unthinkingly, mothers take the advice of unqualified persons — instead of their doctors — on remedies for their children.

If they knew what the scientists know, they would never take this chance.

Doctors Say PHILLIPS' For Your Child

When it comes to the frequently-used "milk of magnesia," doctors, for over 50 years, have said "PHILLIPS' Milk of Magnesia — the safe remedy for your child."

Remember this — And Always Say "Phillips' When You Buy. Your child deserves it; for your own peace of mind, see that you get it — Genuine Phillips' Milk of Magnesia.

Also in Tablet Form: Phillips' Milk of Magnesia Tablets are now on sale everywhere. Each tiny tablet is the equivalent of a teaspoonful of the liquid form of Phillips' Milk of Magnesia.

PHILLIPS' Milk of Magnesia MADE IN CANADA

Happenings of the Week

When Lady Tweedsmuir, wife of Canada's first commoner Governor-General, took her place in the Senate Chamber in Ottawa at the opening of Parliament she was seated a step below and to the left of her husband in the historic Princess Louise chair.

When washing ornamental glassware and water glasses, a very fine polish may be secured by using a few drops of bluing to the soap suds and then rinsing in warm water, to each gallon of which one tablespoon of vinegar has been added.

Jars for canning should have new rubbers each year. Old rubber wastes both the contents of the can and the time.

Screw-tops on bottling jars are easily removed by using a warm damp cloth when trying to unscrew. A little salad oil slightly warmed poured around the stopper is also a great help.

The stock left from cooked spinach should be saved and used in vegetable soup. It contains valuable food properties.

Salt shakers will remain unclogged even in the dampest weather if a half teaspoonful of rice is mixed with the salt and left in the shaker.

Slices of hard-boiled egg are excellent in barley soup.

The stains of tea or coffee on tablecloth or serviettes can be removed easily if soaked in potato water before washing.

A small child almost invariably throws off his bedclothes in his sleep. To prevent this, sew tapes to the corners of his cot covering so that they may be tied to the rails.

For washing articles of artificial silk a little household ammonia in the water is of great assistance, as it not only helps to cleanse, but also to restore the lustre of the fibre.

Warm water and baking soda is the best washing compound for the refrigerator. After the soda scrubbing, clean the porcelain with clean water and wipe dry.

For a brand-new taste thrill, try spreading the tops of cup cakes with your favorite jam and sprinkling with coconut or nuts.

DESSY HOSTESS GOWNS New hostess gowns in velvet or lame are ornate enough for cocktail or dinner wear.

Ramsay-Harrington

The marriage took place very quietly at 10:30 o'clock Thursday morning, Feb. 6th at Saint Thomas Aquinas Church, of Carmen Ida, daughter of Mrs. Harrington, of Halifax, and the late E. P. Harrington and a niece of the late Right Honourable Sir William Wilfred Sullivan, to Charles William Ramsay, the younger son of Mr. and Mrs. J. J. Ramsay, of Ottawa.

The ceremony took place in the Sanctuary, Rev. W. P. Stone officiating. The bride, given in marriage by her brother, U. J. Harrington, wore an exquisitely simple dress of blue tulle, made on a strictly tailored lines, with which she wore a small gray French velour toque and shoulder corsage of pink orchids.

Miss Mildred Harrington, sister of the bride, as maid of honor, wore a black and white wool costume with trimmings of white tulle, and a black velvet Henry Heath hat, Talsman roses in corsage bouquet were worn. Mrs. E. P. Harrington, mother of the bride, wore a model gown of purple moss with old gold clasp and purple stripes. Few people realize that these distinguishing marks of Scottish clans go back to ages of which there is no record; nor do they always realize how difficult it is to identify the patterns of tartans. This is because many clans had more than one tartan. There may be as many as five in one clan.

The Duke of Kent is to have a tartan of his own—light blue, with a dark blue shade in parts, and white stripes. Few people realize that these distinguishing marks of Scottish clans go back to ages of which there is no record; nor do they always realize how difficult it is to identify the patterns of tartans. This is because many clans had more than one tartan. There may be as many as five in one clan.

Immediately following the ceremony a wedding breakfast was served at the Nova Scotian Hotel. This evening Mr. and Mrs. Ramsay are sitting on the Lady Somers for Bermuda. The bride will travel in a wool dress of gray shade, angora turban and a smart swagger coat of gray German-grained squirrel.

On their return Mr. and Mrs. Ramsay will reside in Quebec City.—Halifax Mail.

A Morning Smile

ALLEGED HUMOR

"Alice, I'm going to give a lot of these old clothes to the charity organization." Brown announced to his wife. "Here are socks and shirts that ought to do some poor fellow a lot of good."

Alice came over to look into the matter. "I guess it will be all right," she agreed. "But, my! I can't send that stuff out like that. Why, there are a lot of buttons off the shirts, and the socks need darning."

In a few days Alice had the garments fixed up and announced to hubby, he could send the packages off to the charity organization now. "But, Alice," he protested when he looked the stuff over, "you have it in such good shape that I am going to wear them awhile longer myself!"

worn by members of the Royal Family—the ordinary Royal Stuart has large red squares, the hunting tartan is mostly blue and green, while the dress Stuart has a large amount of white in its composition. There always has been, of course, a wonderful variety in the colors of tartans, and it is of interest that, originally, all the dyes required were obtained from common native plants.

Mrs. D. A. McKinnon was among the bridge hostesses entertaining at her home, 3 Kent Street last evening at four tables.

Mrs. (Dr.) L. B. McKenna entertained at a small but delightful bridge last Saturday afternoon.

Mrs. W. H. V. Dunbar entertained for the Thursday afternoon bridge club at the Queen Hotel this week.

Mrs. John A. Fraser returned last night from a short visit to Toronto.

Mrs. (Dr.) Ira Yeo spent the week visiting in Montreal.

Mrs. A. G. Putnam, who has a host of friends here, was made President of the Lord Sackville Chapter I.O.E.E. of Sackville on Tuesday.

Silver fox is still considered the smartest fur of the season and is used for the luxurious capes and coats worn with formal afternoon or evening clothes. The skins are attached so they run vertically from the shoulder to hip or finger-tip length with a decided flare at the end. Short, full coats with wide, loose sleeves are also seen in silver fox. Few show collars are on these capes and coats, the favorite style being a small, turned up collar. Couturiers are still trying to promote dyed furs, but women have not readily adopted this style for daytime wear. One house shows a coat of lamb which has been dyed a deep hunter's green and is trimmed with a collar of green fox fur. Again, lamb is seen dyed a deep yellow to form a full cape that is bordered in yellow fox. Although these extreme versions of dyed fur have not been accepted, many smart women wear pastel evening gowns trimmed with fox dyed to the same exact shade. These elaborate gowns usually have an accompanying cape, likewise trimmed in the same pastel tone of fox. Styles for the Riviera and southern wear include a few summery furs. A new raspberry shade has been shown for dresses and for light-weight coats which are trimmed with beige or silvery grey fox skins. For evening the long capes and long, tailored coats in white or in summer ermine are still considered smartest.

Mr. and Mrs. A. H. Mould are expected home from Montreal tonight.

Mrs. H. A. C. Scarth was hostess for the Monday night bridge club.

Miss Eva Pulsifer of Brookvale, N.S., is spending a few weeks with her sister, Mrs. E. S. Chandler, Charlottetown.

Mr. Percy Turner is receiving hearty congratulations as the new Mayor of the City of Charlottetown.

Viscount Duncannon, 22-year-old son of the Earl of Bessborough, was gazetted last Friday as a second lieutenant of the 98th (Surrey-Sussex Yeomanry) field brigade of the Royal Artillery in the territorial army.

Miss Laura Hodgson of Ottawa is being welcomed in the city for the winter months.

Mrs. T. W. L. Prowse has returned from a short holiday trip to Toronto.

Mrs. M. G. McNeely entertained at her residence, 87 Fitzroy Street, at nine tables of Bridge for her friends on Thursday evening. The guests were welcomed at the door by the hostess two winsome daughters, Kathleen and Lorraine.

Miss Muriel Weeks had a delightful Valentine party, six tables of bridge, at the Queen Hotel last evening. Lovely prizes and a delicious supper added to the pleasure of the jolly social gathering.

The many friends of Miss Blanche Hughes, Prince Street, are glad to hear that she is steadily convalescing at home after her serious illness.

Miss Ruth Rogerson and Miss Marjory Cox were joint hostesses at a prettily arranged seven tables bridge at the Queen Hotel on Wednesday evening which was very much enjoyed.

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Dorothy Dix's Letter Box

Warning to Fathers: Don't be Overindulgent or Lax in Discipline With Your Children or You May Rue the Day When They Grow Up Into Nobodies

Dear Miss Dix—When children are spoiled the mother is always blamed for it, but there are child-spoiling fathers just as well as mothers. We have an only son. Knowing that the foundation of character must be laid in childhood I tried to teach him self-control, industry, thrift and so forth.



I gave him small tasks to do and urged his father to let him help with the work about the ranch and such jobs as would suit his strength, but my husband refused, saying that he had to work too hard when a boy and his son shouldn't have to labor, I entreated him not to give the boy so much money to spend, but of no avail. My husband kept his pockets filled and indulged him in everything he wanted.

The boy is now 20, lazy, irresponsible, selfish and a spendthrift. If nearly breaks my heart, for he is bright and intelligent and might have made anything of his life that he chose, except for his father's spoiling.

Answer: It is true that the spoiled boy is generally blamed on his mother because the mother is brought in more intimate contact with the child than is the father, and usually has more influence in forming his character. But mothers are not always responsible. There are dotting fathers as well as dotting mothers, and when a father is so obsessed by a paternal complex that he exercises no control over a child and indulges its every whim, he can do a far more complete job of wrecking the child's character than any weak and silly mother can.

The father only sees the child a few hours every day. He is not with it all the time and so does not see many of the faults that the mother has forced upon her. Also, men do not put the stress on matters of dress and cleanliness and behavior that women do. And finally, and most potent of all, the father holds the purse and can give the child more money than the mother can.

So we have fathers who not only refuse to do team work with their wives and back them up in their efforts to correct their children's faults, but we also have fathers who encourage them in slovenliness and bad manners by accusing their mothers of nagging them when they try to teach Johnny and Susie to eat properly and to keep themselves neat. And we have fathers who deny themselves and their wives of every comfort and luxury to give their children the money that ruins them.

There are plenty of heart-broken mothers who see all of their efforts to discipline their children and develop character and strength in them nullified by their husbands' overindulgences. They know what the results are bound to be, but they are powerless to prevent the catastrophes they foresee.

(Continued on Page 8)

BOOKS, ART, MUSIC

(By F. R. EL) BANNED!

A bibliography of banned books has been compiled by Anne Lyon Haight, who adds informal notes on these books that have been outlawed "for various reasons, at various times and in various places."

This list, ranging from Homer and Confucius down to Mrs. Stoppel and Professor Durant, has many surprises. It is interesting to learn that "The Adventures of Sherlock Holmes" was at one time banned in Russia and that in 1931, "Alice in Wonderland" was prohibited in China by the Governor of Hunan Province. His reasons—"Animals should not use human language, and it is disastrous to put animals and humans on the same level."

Baudelaire was actually arrested for "insult to good manners" because of his "Les Fleurs du Mal" — arrested in the cemetery of Montparnasse, "where he was peacefully reading Boswell's life of Johnson."

Included in Mrs. Haight's list are other well known books that have caused consternation at one time or another—Shelley's "Queen Mab," Anderson's Fairy Tales, "Hernani," "Uncle Tom's Cabin," "The Scarlet Letter," "Tom Sawyer," "Huckleberry Finn," "Tess of the D'Urbervilles," "Ghosts," "All Quiet on the Western Front," "Green Pastures."

Great paintings too are not beyond reproach. At one time the United States customs seized a book containing a reproduction of Michael Angelo's "Last Judgment." It was held to be obscene, but the original is an altar piece in the Sistine Chapel in Rome.

This painting was executed by Michael Angelo when he was nearly sixty years of age. It took almost nine years to complete and was shown to the people for the first time on Christmas Day in 1541.

Of this immense and unique picture it is said that "every sentiment, every passion, every reflection of thought and every aspiration of the soul are rendered with inimitable perfection, and it has never been equalled and never will be equalled in the domain of art."

the unity of the whole and the perfection of the details make "The Last Judgment" the most complete and the greatest picture in existence."

The accomplishment is all the more remarkable because of the fact that Michael Angelo was primarily a sculptor rather than a painter. Thirteen years before he painted "The Last Judgment" he had painted the ceiling of the Sistine Chapel but no one but a sculptor could have created the architectural impressions conveyed in this ceiling. That it is all the work of a brush is hard to believe.

It appears that "obscenity" may also apply to music. At the opening night of the Russian opera, Shostakovich's "Lady Macbeth of Mzensk," in Philadelphia last April, "some trombone notes so shocked certain ladies that a large number walked out."

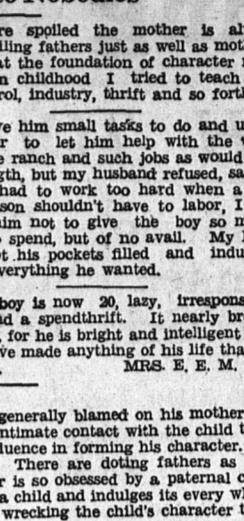
Of the same opera I was also interested to read that a first edition of its piano score, with English text lately published in Moscow, had been completely sold out a few days after publication.

The New York Times said of "Lady Macbeth of Mzensk"—"a raw piece of Russian doctrine and feeling with a score choppy and in many places flimsily constructed but evidencing an undeniable vigour and an obvious and effective sense of the theatre."

In the present art exhibition of Canadian oil paintings now showing at the Harris Gallery the variety is great, there is a picture for almost every Canadian mood. Although all the paintings are modern some are decidedly verging on the style of the old European schools. Some are in the extremely modern trend of the Group of Seven who in their endeavour to show the true spirit of Canada, rather over-accented harshness and the element of design in their work. Then there are the representatives of those who have gone beyond the Group of Seven in adding atmosphere to their pictures. They have rejected some of the harshness but the bold patterning is still apparent and the Canadian spirit has been retained.

The Earl Marshall

The Duke of Norfolk leaving his residence in London to officiate in the proclamation ceremonies at St. James palace.



The Duke of Norfolk leaving his residence in London to officiate in the proclamation ceremonies at St. James palace.

THE COOK'S CORNER

For Quick Cough Relief, Mix This Remedy at Home

No Cooking! No Work! Real Saving!

You'll never know how quickly a bad winter cough can be relieved, until you try this well known recipe. It is universally used throughout Canada because it gives such gratifying results. It's no trouble at all to mix, and cost but a trifle.

Put in a 16 ounce bottle, pour 2 1/2 ounces of Pinex then add granulated sugar syrup to make 16 ounces. Syrup is easily made with 2 cups of sugar and 1 cup of water, stirred a few moments until dissolved. No cooking needed. This gives you four times as much cough medicine for your money. It never spoils and tastes fine.

Pinex is a compound containing New-way Pine in concentrated form, well known for its soothing effect on throat membranes. Money refunded if it does not please you in every way.

lemon and grapefruit, along with any other juice except the glass of lemon juice; let stand over night. (An oval dishpan with no chips in it makes an ideal article to cook in.) Put the orange peel on and give it a half-hour cooking, then add the rest and boil gently another half hour; remove from fire and stir in a pinch of baking soda, turn into a crock and let stand over night. Next morning measure back into the pan (the should be about fourteen cups), cook until quite soft, then add sugar, a cup at a time (about twenty-one cups). Allow five minutes after all sugar is added; let stand two minutes after removing from fire, then stir in the glass of lemon juice; fill jars, allow to cool before sealing and store in a cool place.

This may read expensive, but it is not at all. I've made twelve pint sales at not much more than \$1.30, and I pay about best prices for the fruit, as it pays in the long run.

FUDGE BARS

This is another of the mixtures that can only be handled successfully if it is cut in squares or fingers while still warm. It is quite hopeless to attempt to "turn out" a layer of cake of this kind in the ordinary way; the nature of the mixture forbids.

2 cups sugar 1/2 cup butter or shortening 4 ounces unsweetened chocolate 3/4 teaspoon vanilla 3 eggs well beaten 1 cup sifted pastry or cake flour or 3/4 cup hard-wheat flour 1/2 teaspoon baking powder 1/2 teaspoon salt 1 cup walnut meats

Cut up chocolates and melt over hot water. Add fat and melt. Remove from heat. When cool, add the eggs (into which the sugar has been beaten) and vanilla. Add flour, sifted with baking powder and salt. Then, lastly, the broken walnuts. Spread to a half-inch thickness in greased shallow pan. Bake in a moderate oven, 350 degrees F., for 30 to 35 minutes until set, when the mixture will appear crusted on top but still soft inside. Do not bake in a plain dishpan with no chips in it until set. Cut in bars while hot and serve cold. (Remove from pan only to serve.)

Fudge bars are best if kept till the second day, in order that the flavor of the nuts may permeate the mixture. For use as cookies keep in a sealed jar.

FRUIT MARMALADE

Nine smooth lemons, 3 oranges, the peel only from 2 grapefruit. Orange peel takes longer to cook, so keep it separate; ream juice from oranges and lemons, but save a tumbler of strained lemon juice (put by in a cool place); put all the skins through a meat cutter, using a fine knife. Put 2 1/2 cups of seeds into a salt bag, cover with 10 cups of water and boil until no flavor is left. Discard this, have the orange peel in a separate utensil, cover with water, put the rest on the

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SMART CLOTHES FOR THE HOME DRESSMAKER

Prints! Prints with bright colors on dark grounds—is what Paris is wearing—and for every hour of the day, too!

One of the new sheer wool crepes would also be charming for this model. The pale greys and beiges are especially new looking. Black, of course, would also be stunning.

The effect is exceedingly chic in plain crepe silk in black or in bright shades.

You couldn't ask for anything easier to make or lovelier to wear.

Style No. 1658 is designed for sizes 11, 13, 15, 17 and 19 years. Size 15 requires 3 1/2 yards of 39-inch material with 3/4 yard of 39-inch contrasting.

Price of PATTERN 15 cents in stamps or coin (coin is preferred.) Wrap open carefully.

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BABY'S OWN SOAP Best for You Baby Use

STRONG NERVES Unless your blood is rich in iron-nutrient and red cells, your nerves will not be strong. If you suffer from irritability, tendency to undue worry, nervous indigestion, sleeplessness and nervous disorders, then nourish and strengthen your nerves by taking Dr. Williams' Pink Pills. Blood tests of over 100 people prove that this remedy definitely increases the iron-nutrient and red cells in the blood. And blood enriched this way, not only strengthens your nerves-but imparts new energy and vitality to your entire system. Nerves, health and resistance are all greatly improved by taking Dr. Williams' Pink Pills.

PHILLIPS' Milk of Magnesia MADE IN CANADA

The Tested Remedy 50¢

Medicated with ingredients of VICKS VapoRub VICKS COUGH DROP