

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

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern By Annabelle Worthington



Such a darling little outfit is today's model. Two rows of buttons give a double-breasted effect to the brief bodice with lapped fronts. The comfortably full sleeves have attached cuffs, scalloped to match the collar. The slightly circular skirt is gathered and attached to the bodice. It permits of such perfect freedom for playtime.

614

and eat with chocolate sauce or melted fruit jelly. And there are tiny little bloomers to complete this fetching rig. Elastic is inserted through hems at the upper and lower edges of the bloomers.

Challis type cotton in yankee blue tone with white pique trim is decidedly smart as illustrated.

Style No. 614 is designed for sizes 2, 4 and 6 years. The 4-year size requires 2 1/2 yards of 39-inch material with 1/2 yard of 35-inch contrasting.

Wool jersey in beige shade with brown jersey collar and cuffs and brown bone buttons is another darling suggestion.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred).

Price of pattern 15 cents.

No. 614. Size

Name

Street Address

City

State

A Morning Smile

An old-time Rutlander ordered a goose from a neighboring farmer, but had two delivered to him.

"I ordered only one," he protested. "Those geese have run together for twenty years," said the farmer's wife. "I couldn't bear to separate them now."

Etiquette

By Roberta Lee

Q. Are strictly formal dances with elaborate suppers fashionable? A. No; they are passe.

Q. In whose name is an invitation to dinner issued? A. In the names of both the host and the hostess.

Q. How are the invitations to a theater party issued? A. Usually over the telephone.

Boy Must Learn French, German

Commander Glen Kidston, the English motorist and airman, who was killed in an air crash, has left the bulk of his \$2,000,000 estate to his four-year-old son, Archie, on condition that the boy learn to speak and write French and German.

Dorothy Dix Letter Box

Good Sport Who Overlooks Her Husband's Philandering - Should People of Different Tastes Marry? - Does Going 50-50 Cheapen a Girl?

Dear Miss Dix—My husband is one of the men who just can't resist other women. When I first found this out I was hurt and disgusted and thought I would divorce him, but after reading the advice you had given another wife concerning a philandering husband I decided to follow it myself and simply ignore his actions, especially as he is an ideal husband in every other way.



I suppose it will be hard for some women to believe that a wife could know what I know and ignore it, but it is all in the game of life and I believe that the way I am playing it I get more happiness out of it than I would if I had broken up my home and got a divorce.

Answer:

Spoken like a good sport and I am sure that you are right and that in the end you will win out. In the meantime, you have had a lot of consolation prizes that you would have missed if you had got a divorce and you have given your son the inestimable advantage of having a home and a father instead of being a poor little half orphan with only a mother to bring him up.

I am not opposed to divorce. On the contrary, I think there are thousands of cases in which it is the only decent and moral solution of a situation. I think there are thousands of cases in which a woman is bound to divorce her husband if she has a shred of self-respect.

A Morning Smile

It seems to me that nothing could degrade a woman more than holding her husband against his will and especially when she knows that he has come to hate her and loves passionately some other woman whom he desires for a wife and that her refusal to divorce stands between him and his happiness.

Etiquette

If a man has really ceased to love his wife and wants to be rid of her, she had as well give him the divorce he craves because there will be no happiness in their marriage for her.

Whatever real feeling they have is given to their wives. Even when telling some girl how wonderful she is they are thinking how much superior their wives are and that they wouldn't give them up for a whole regiment of flappers.

When a woman is unfaithful to her husband it is because she has ceased to love him, but a man can be unfaithful to his wife and still love her, which is something that no woman ever understands.

But thus it happens that many a man who is a philanderer makes a model husband in every other respect than this and is far more agreeable to live with than a moral skinflint or a grouch or an irritable pessimist.

Indeed, often the philanderer's vices are his virtues, because just because women appeal to him, because he understands women intuitively and because he has an instinctive desire to please women he is a lover to his wife as well as to other women.

Furthermore, the wife who divorces a philanderer may well consider what she will get out of it that will compensate for her loss. Often she does not heal her hurt heart nor give her back peace of mind.

So before a wife gets a divorce she does well to count the cost.

DOROTHY DIX.

Dear Dorothy Dix—What chance of happiness do you think my fiancé and I will have when we are married. I am city born and bred, very sophisticated, fond of good clothes and good times.

I certainly do. I don't think that two people so utterly antagonistic will have the ghost of a show of making a success of marriage.

It is one of nature's little jests to bring people of opposite tastes and temperaments together before marriage and make them attractive to each other and then to make them repulse each other after marriage.

The one indispensable thing in marriage is congeniality. If you have that nothing else matters and nothing else matters if you lack it.

Observe the things most husbands and wives fight over. Invariably it is because one wants to do one thing and the other wants to do something else.

Happenings of the Week

I would I were beneath a tree; A-sleeping in the shade; With all the bills I've got to pay, Paid!

I would I were beside the sea, Or sailing in a boat, With all the things I've got to write, Wrote!

I would I were on yonder hill, A-basking in the sun; With all the work I've got to do, Done!

Flying from Biarritz the Prince of Wales paid a surprise visit to Lourdes on Sunday. His Royal Highness arrived just before the procession for the Blessing of the sick, and witnessed the ceremony from a place near the doors of the Rosary Church.

Mrs. W. E. Hyndman entertained in honor of her daughter-in-law Mrs. Walter Hyndman on Thursday afternoon, her lovely home being pleasantly crowded from 4 to 6.

The death of Rev. Father J. J. McDonald of Summerside is deeply regretted by many friends throughout the Province.

Mrs. Murdoch McKinnon was luncheon hostess for a number of Summerside and Charlottetown friends at the Canadian National on Wednesday.

The same afternoon Mrs. (Dr.) Petlick entertained in their honor asking other friends to join them at five tables of Bridge at her lovely home 299 Euston Street.

Mrs. J. A. S. Bayer has returned from a short but pleasant visit with friends in Moncton.

Hostesses, ball secretaries, and organizers of many entertainments in London are in a dilemma through the financial and economic crisis, which has come at the beginning of the "Little Season."

Toronto Saturday Night has a very attractive picture this week of Mrs. William P. C. LeBoutillier of Montreal, in her lovely wedding gown.

Many home friends will be interested to know that Mr. Harold Monteith, Manager of the Bank of Montreal at Waterford, Ont., has been transferred to Toronto.

Mrs. H. R. Hillson, The Birches, is being welcomed home from an extended and very much enjoyed trip to Vancouver, where she was the guest of numerous relatives and friends.

Mrs. F. S. Chandler who has been ill in the P. E. I. Hospital has returned to her home, 8 Brighton Road, greatly improved in health.

days and his wife wants to roll the perambulator.

And there they are, if the husband and wife have different tastes. And they are generally on the way to the divorce court.

Dear Miss Dix—My fiancé has been very seriously ill and has had heavy hospital bills to pay. Now he is able to be about again and I have insisted on paying my own way when we go to places of amusement.

I certainly don't. I think you are doing the only fair and generous thing. When a girl makes as much money as a man, or more, I don't see why they should not always go fifty-fifty and that custom will be general in a few years.

Bothered With Pimples Four Years. Healed by Cuticura.

"My face was covered with pimples and red blotches. The pimples itched and burned and when I scratched them they started to bleed. Sometimes they would partly heal and then break out again. I was bothered with them for four years."

"I sent for a free sample of Cuticura Soap and Ointment and they helped to keep the trouble from spreading. I purchased more and in three weeks' time the trouble began to disappear. I used four cakes of Cuticura Soap and two boxes of Cuticura Ointment and was completely healed."

Soap 25c. Ointment 25c and 50c. Talcum 50c. Sold everywhere. Sample each free. Address Canadian Depot: J. T. Wain Company Limited, Montreal.

One A Day Keeps Doctor Away

For color, for aroma, for flavor, for downright wholesomeness, what fruit can compare with our own Canadian apple? Truly, the apple is the king of fruits.

During October the following varieties will be in their prime. Grantensten and McIntosh Red for dessert, King, Wealthy, Jonathan and Greening for cooking. Late in the month the Jonathan will be prime for eating raw.

Too often we think of fruit as an accessory to the meal—yet dietetic statistics state fruit constitutes 44 per cent. of the total food of our average diet, while, of course, B. C. apples are the cheapest medicine we can get and "one a day keeps the doctor away"—so "get a box of B. C. apples now."

For dessert, baked apples are simple, delicious and as satisfying to the eye as to the palate. Try one of these variations:

Baked Apples in Maple Syrup. Wash as many apples as required and with a sharp knife cut a line about an inch from the bottom of the apple, through the skin only.

With an apple corer neatly remove the core, then carefully peel the apple down to the cut line, leaving the skin on the lower part of the apple. The apple will then retain its shape when baked.

Place the apples in a baking dish or casserole with a tightly fitting lid. In the centre of each put a piece of butter and surround with maple syrup. Bake in a moderate oven, or cook over a very gentle heat, basting often until they are tender but unbrowned.

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Ginger Apples No. 1 1 cup sugar 1 1-2 cups water 1 oz preserved ginger Apples

Peel and core small apples, or peel quarter and core large apples. Cook the peels and cores and use the water in which they have cooked to make a syrup with the sugar and the ginger cut in small pieces. Cook the apples a few at a time in the syrup until they are tender and transparent.

Remove carefully from the syrup to a bowl. When all the apples are cooked, cook the syrup down for a few minutes longer, and then pour over the apples and serve cold. This is a very delicate and delicious dish.

Ginger Apples No. 2 4 large apples 1-4 lemon 3-4 cup sugar 1-2 teaspoon cinnamon 1-2 oz ginger root 1-2 cup water

Pare and quarter the apples, removing the cores and arrange them in a greased baking dish. Sprinkle them with the sugar with which you have mixed the cinnamon, and add the lemon finely sliced, the root ginger cut in small pieces and the water. Cover and bake in a moderate oven until tender.

Remove the cover when the apples have been in the oven 20 minutes and baste every 10 minutes of the remaining time with their own juice.

Apple Dumplings de Luxe 1 cup sour cream 1 egg 2 cups flour—or enough to make a stiff dough 1-2 teaspoon baking soda 2 teaspoons baking powder 1-4 teaspoon salt 1 1-2 tablespoons sugar 4 tart apples cut into small pieces Sugar, nutmeg and cinnamon. For sauce 3-4 cup sugar 3-4 cup light brown sugar 2 tablespoonful flour or cornstarch 1 1-2 tablespoonful butter 1 cup hot water

Method—Beat the egg, add the cream and the sifted dry ingredients. Roll the dough into a square shape, spread with the sliced apples, sprinkle generously with sugar, a few dashes of cinnamon and a dash or two of nutmeg. Roll up the dough and cut it crosswise into one inch slices. Place the small rolls, cut side up, in a deep, well-greased baking pan or dish.

For the sauce, combine the sugar and flour or cornstarch, add water to dissolve the sugar, add butter and pour over the uncooked dumplings.

Set the pan in a moderate oven, 325 degrees F. and bake for 1 1/2 hours or until the dumplings are done and the sauce has cooked down to a glazed appearance. The thick syrup that remains is delicately flavored.

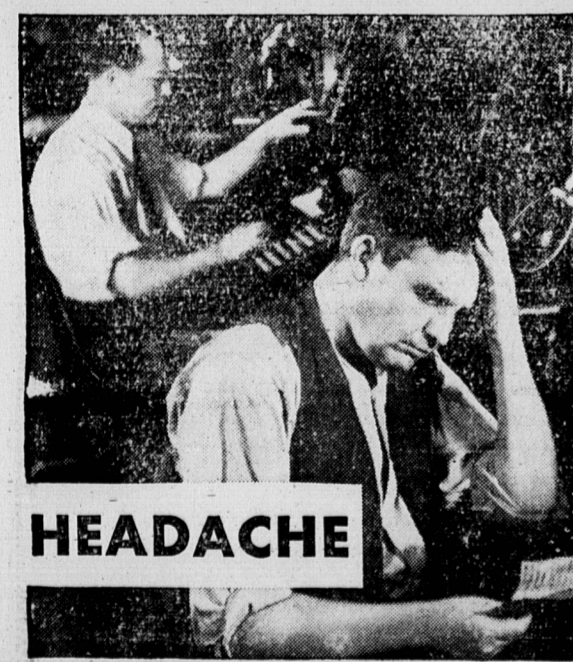
When TEETHING makes HIM FUSSY

One of the most important things you can do to make a teething baby comfortable is to see that little bowels do their work of carrying off waste matter promptly and regularly.

For this nothing is better than Castoria, a pure vegetable preparation specially made for babies and children. Castoria acts so gently you can give it to young infants to relieve colic. Yet it is always effective, for older children, too. Remember, Castoria contains no harsh drugs, no narcotics—is absolutely harmless.

When your baby is fretful with teething or a food upset, give a cleansing dose of Castoria. Be sure you get genuine Castoria with the name: J. C. Fitcher

CASTORIA CHILDREN CRY FOR IT



HEADACHE

Nerves on edge. A head that throbs. You can't stop work, but you can stop the pain—in a hurry. Aspirin will do it every time. Take two or three tablets, a swallow of water, and you're soon comfortable.

These tablets should be in every shop, office, and home. Ready to relieve any sudden ache or pain, from a grumbling tooth to lumbago. Don't suffer with that neuralgia,

neuritis, rheumatism, etc., or lose any time because of colds or sore throat. Get some Aspirin and just follow those proven directions for instant relief.

Aspirin tablets cost very little, especially if you buy them by the bottle. Any doctor will tell you they are harmless. They don't hurt the heart. They don't upset the stomach. So take them as often as you have the least need of their quick comfort. Take enough for complete results. On sale at drug stores everywhere. Made in Canada.

ASPIRIN (TRADE-MARK REG.)