

# Woman's Realm Social and Personal Fashions Literature

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### MAYONNAISE DRESSING

4 tablespoons mustard, 2 tablespoons flour, 1 cup of white sugar, 2 cups of vinegar, 1 cup of milk, 1 egg. Mix mustard and flour together, thin with vinegar mixed with water. Put all the rest in and mix without any lumps, and cook until thick. Then put salt, and butter size of an egg.

### FANNING SCHOOL

Honor Roll of Fanning School.  
Grade X—1. Jack Bearsto, 2. Irene Taylor, 3. Mary Auld.  
Grade IX—1. Edythe Donald, 2. Robert Murphy, 3. Anna Donald.  
Grade VIII—1. Elaine Bryanton.  
Grade VII—1. Charlene Owen, 2. Janet Auld, 3. Marion Woodside and Mary Bearsto (equal).  
Grade VI—1. Audrey MacKinnon, 2. Doris Stewart, 3. John Donald.

### PRIMARY

Grade V—1. Ralph Champion, 2. William Auld, 3. Donald MacKenzie.  
Grade IV—1. Joan Bearsto, 2. Anabel Auld, 3. Verna Bryanton and Frances MacKinnon (equal).  
Grade III—1. Vivian Bryanton, 2. Helen Stewart, 3. Janet MacKinnon.  
Grade II—1. Donald Bearsto, 2. Mary MacNutt and Mary MacGowan (equal).  
Grade IA—1. Harold Wall, 2. Dorothy Crozier.  
Grade I B—1. Olive Wall, 2. Vernon MacKenzie, 3. David Champion.  
Grade I C—1. Audrey Bearsto, 2. Terence Stewart, 3. Betty Bearsto.  
Teacher, Doris G. Clark.  
Use Minard's for dandruff.

### CHILD'S MORNING PRAYER

Now I wake and see the light, 'tis God that kept me through the night.

Now I lift my voice to pray, that God will keep me through the day.

DESIGN NO. 524

Every child should learn this morning prayer. It makes a lovely picture for a youngster's room. Simple embroidery. Hot iron transfer pattern No. 524 measures 10 x 14 1/2 inches with complete instructions.

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

To Charlottetown Guardian, Needlework Department.

Design No. 524

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## Living & Leisure The Woman's Realm

**THIS DAY**  
This day is mine to mar or make. God keep me strong and true; Let me no erring by-path take, No doubtful action do, Grant me, that when the setting sun This fleeting day shall end, I may rejoice o'er something done, Be richer by a friend.

When boiling onions change the water twice and the onions will be more mild flavored. They are then good served with butter and seasonings. Boiled onions put into a well seasoned cheese sauce with some hard cooked eggs, give a good meat alternate.

Grated cheese can replace the fat called for in biscuits. Use 1 1/2 cups grated cheese for each three tablespoons fat called for. Mix the dry ingredients, add the grated cheese and then milk enough to moisten and proceed in the usual biscuit manner. Cheese biscuits are nutritious, appetizing and interesting.

To give glossy brown top to two-crust pie, just before the pie is slipped into the oven, quickly brush milk over the top crust.

### THE RULE OF THREE

Three things to govern—Temper, Tongue and Conduct.  
Three things to cultivate—Courage, Affection and Gentleness.  
Three things to commend—Thrift, Industry and Promptness.  
Three things to despise—Cruelty, Arrogance and Ingratitude.  
Three things to wish for—Health, Contentment and Friends.  
Three things to admire—Dignity, Intellectual Power and Gracefulness.  
Three things to give—Aims to the needy, Comfort to the sad, and Appreciation to the worthy.

There are several insects to watch out for at this season. One is the red spider on evergreens. It is almost invisible but causes the foliage to turn brown and rusty looking. A strong stream of water from the hose applied several times a week is helpful. Sulphur dusted on the foliage is a commonly accepted remedy. It is best used with a dusting gun.

A small amount of lemon juice, orange juice and grated lemon rind will add flavor to stewed fresh or dried fruits. Use about 1 tablespoon of juice and 1-4 teaspoon of rind for each two cups of fruit.

You can make pretty coats, hang ers by winding gay colored ribbons around the ordinary wooden hang-ers.

Onions should be stored in a dry, airy place since they will sprout, easily and sometimes rot if they are kept in a damp, airless spot.

House plants should receive all the daylight possible. In addition to temperature and light, there are two other important factors, namely, watering and ventilation.

### NOVELTIES FOR THOSE DOING FANCY WORK

NEW YORK — Fancywork devotees should see the newest group of semi-finished kitchen ensembles. Red, blue or green and white checked gingham is already made into sets—two kitchen towels, a wrap-around apron and a luncheon cloth with four napkins. On the stenciled outlines in the corners you can apply a buxom Gibson girl standing coyly beside her bicycle and her cycling partner, a gentleman with handsome mustaches astride of a handcar velocipede. If you

### BOWS DRESS UP WHOLE COO-TIMES

There is something of a challenge in these new fall clothes that have been presented as simple, which they are in the main. Like a lot of other simplicity that is in this old world, one may as well take a look at them and see what are the identifying marks of the new and the stirring clothes. Take bows for example. A bow tie beneath a Peter Pan-like collar on a navy suit, navy ribbon bow dresses up the whole costume. Plaid bows are on dresses, blouses, suits and coats, and these do a fine job in making the simple ensemble soft and pretty. The bows blossomed as their fullest during the 80's when bows caught the skirt drapery, the sleeve pleating and all such decorative fabric. Drapery brought back the bows this season and the lack of buttons and side fasteners did something also to make them functional as well as decorative. That is the 1942 improvement in design.

### RIPE GARDEN TOMATOES ARE HOUSEWIVES' DREAM, HERE UNTIL CHRISTMAS

It is possible to have ripe tomatoes from the garden since, up to Christmas if the last green ones are gathered, wrapped and put away. Choose only those in a mature green condition and free from green cracks, skin punctures, insect and freezing injury. Wrap individually in paper and place in a closed drawer in a ten degree or about 11 degree. Another method is to fill the vine before any signs of frost injury strike the vine from the ceiling of store-room to basement.

### NURSES! TRY USING CUTIGURA TO HEAL DIAPER RASH

Generations of better babies have received this three-fold care... pure Cuticura Ointment for helping relieve chafing, chapping, rawness and skin irritations—medicated Cuticura Soap for cleansing—pure medicated Cuticura Talcum for refreshing comfort and protection. All druggists. Buy today! Made in Canada.

Home Service Telling He'll Enjoy Your Fortune

WATCH YOUR QUARREL MARRIAGE

### Tea-Leaf Reading Easy and Fun

My, she's fascinating! She's hit on a sure way of holding his attention—telling his fortune! People love to learn their chances in love or luck, so if you know tea leaves, card fortunes—any kind—you make a hit. In tea-leaf fortunes, it's all in the way the leaves group when the cups are drained. Seeing leaves group in watch-shape, you say to your beau, "Ah, you have a rival. In love, I wonder!" And, looking oh so innocent, you continue: "I see a gun, too, meaning a quarrel, but there's a ring—wedding bells! And a kettle, a happy home!" There are endless fascinating combinations! In cards, it's the same way—a Seven of Diamonds, money you didn't expect; a Two of Spades, a separation; an Eight of Clubs, the love of a dark man!

Our 32-page booklet gives you meanings of tea-leaf symbols and of every card in the deck; explains secret pipey ways of dealing cards. Also tells how to read fortunes in "minoes," the "magic crystal," dice; horoscopes for each month.

Send 20c in coins for your copy of "Fun With Fortune-Telling" to Charlottetown Guardian Home Service. Be sure to write plainly your name, address and the name of booklet.

### FOR A MOIST LOAF:

To be eaten hot, pour 1 cup tomato juice mixed with 1 teaspoon Worcestershire sauce over loaf and bake 1 1/4 hours in moderate oven (350-375 degrees F.). Serve immediately.

### FOR A FIRM LOAF:

To be eaten hot, with a sauce on the side, or to be sliced for cold meat or sandwich, filling omit. Put in cooking, dredge loaf with flour and have oven hot (450 de- grees F.) before putting loaf in to bake. After 15 minutes, reduce heat and roast for 30 minutes at 400 degrees F., basting occasionally with hot water or stock if needed.

### FRENCH DRESSING

1 cup salad oil, 1 1/2 cup vinegar, 2 tablespoons catsup, 1 tablespoon sugar, 1 teaspoon mustard, 1/2 teaspoon paprika, 1 teaspoon salt, 1 onion. Put dry ingredients in a quart jar. Add vinegar, oil and catsup. Put onion in whole and shake well. Will keep several weeks in cool place. Shake well each time before using.

## Dorothy Dix Says—

NEITHER AGE NOR EXPERIENCE TEACHES US ABOUT MARRIAGE

### Grandpa At 70 Makes As Foolish A Choice Of A Wife As Does Grandson At 17

When a boy and a girl are about to take the journey to the altar their families and friends deluge them with good advice about how to make a success of their marriage, but when a widower and widow are going to get married nobody offers them even so much as a word of warning of a tip on how to be happy though married. Doubtless this is because the general public considers that those who have been through the mill know all the ropes and how to avoid the danger spots. Hence they need no admonitions about how to rub a wife's fur the right way, or keep a husband eating out of their hands.

This should be the case, of course. Those who play a return matrimonial engagement should have the advantage that the professional has over the rank amateur. They should know how to handle their new partners with velvet gloves and how to keep the domestic machinery oiled so that it will run without squeaking.

But alas, human nature being what it is, neither age nor experience seems to teach us the advantage that the professional has over the rank amateur. We see Grandpa at 70 making as foolish a selection of a wife as Grandson does at 17, and after her fifth venture into the holy estate Grandpa knows no more about how to handle a husband than she did when she got her first divorce.

Now when a widow and widower decide to poke their necks into the matrimonial yoke again they do it because they are lonesome. They want their old homes. They long for companionship. They are seeking happiness and it is pathetic that they do not often find it because of the stupid blunders they make in dealing with their second mates.

The most common and most flagrant of these mistakes so many commit is what you might call spiritual bigamy. They take on a new wife or husband, but they still are married to the last of gentlemen now dead. Worse still, they actually expect the present incumbents of their hearts and homes to share in this post-mortem adoration of the dear departed and make a threesome, so to speak.

All of us know men and women who literally paper the walls of their houses with pictures of the loved and lost, and the places they main- topic of conversation is about the loved and lost, and the places they main- together, and the fun they had. Sometimes a husband is so obsessed with the memory of his previous wife that he even calls the second one by the former wife's name in moments of abstraction; or a wife addresses the man across the breakfast table to her as Percy when her present bill payer was christened John.

And still worse, as if they were bent on piling insult upon insult, there are husbands and wives so tactless that they tell their previous mates in their present mate's teeth. When their first hus- band and wives were alive, they may have fought with them like Kil- kenny cats, but when they were dead they elevated them to sainthood and made of them models that they hold up for their unfortunate successors to imitate.

Many a man has had his marriage to a widow ruined by having to listen to what John said and thought and how John would have done for dinner or left towels on the bathroom floor and always liked to have for Aunt Jane come to stay with them. Many a woman, who has had to listen to her husband's panegyrics about the angel to whom he was once married, has regretted her untimely demise more than he has.

### SECOND WIFE IN FIRST WIFE'S HOME

Another fatal mistake that widowers make is in forcing their second wives to live in the homes that were built and planned by their first wives and even to use all their old belongings. The husband sees no reason for just as good as new. When he has Maria's bridal presents which are rather live in a shack and eat off dishes that came from the ten-cent store than off the Georgian silver that is an ever present reminder that as though she is dead and a love before he knew her, and makes her feel as though she is dead at the second table on reheated romance and warmed-over affection.

For their own good and in justice to the party of the other part, when widows and widowers get married, they should build a bonfire and throw into it all the pictures and letters and sentimental trinkets that went with their first marriages. They should take into their new lives as few reminders of the old one and they should be dumb with regard to reminiscences of their youthful loves.

This is no dishwater to the dead. It is only kindness to the living. And a wife who is a widow who loves his second wife and girl who is a widow who loves her second husband can be more loyal to the ghost of a dead woman or man than they can be of any living person.

### THE COOK'S CORNER

#### MEAT LOAF

(Serves four generously)  
Two cups left-over or raw beef, ground (1 pound); 2 tablespoons fat salt pork or bacon; 2 cups enriched white bread crumbs; 1-4 teaspoons salt; 2 tablespoons Worcestershire sauce; 1-4 cup finely chopped celery; 2 eggs, well beaten; 1 minced onion; 1 minced green pepper; milk, stock, or hot water to moisten. Mix ground meat with crumbs, salt, sauce, celery and onion. Put in mixture, reduce heat and roast for 30 minutes at 400 degrees F., basting occasionally with hot water or stock if needed.

#### FOR A FIRM LOAF:

To be eaten hot, with a sauce on the side, or to be sliced for cold meat or sandwich, filling omit. Put in cooking, dredge loaf with flour and have oven hot (450 de- grees F.) before putting loaf in to bake. After 15 minutes, reduce heat and roast for 30 minutes at 400 degrees F., basting occasionally with hot water or stock if needed.

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## Strange Victory

By FRANKLIN MELONEY Author of "Call Back Love"

The doctor came a few moments later. Alice and Paige accompanied him upstairs. Alice's gray-haired maid was sitting with the child when they came into the bedroom. Erica glanced up at Paige, and then turned her eyes away.

The doctor's examination was brief but competent. "No harm done. Be good as new in a day or so." He delivered the prognosis as he was rummaging through his bag. "Give her a couple of these bromide tablets."

Paige followed him to the hall. "Herron's in the library. I wish you'd go over him too, before you leave. He seems to have quite some pain in his side."

She went back to the door of Erica's room and looked in. Alice had given her water to swallow the pellets and was retching the glass in the bathroom. The child lay slumped at the ceiling, her small white face full of unhappiness.

"Please," she said, "I want to say something to you. I don't know how to say it." Paige crossed to the bed. Erica's hands were tense on the counterpane. Paige covered them with her own. "Only I don't know how to say it," Erica struggled on.

"You don't have to say anything," Paige told her softly. "I have to before I can go to sleep—I know I was wrong. I knew it when I did it. But I wasn't going to—I wasn't trying to kill my child. The other day I was just wanting to get away to Alice's house and then the car went into the ditch, and—" she shuddered violently.

Paige bent to kiss her. "Forget that part of it, dear. Forget all of tonight. It was just a bad dream—something you did. I suppose you couldn't understand. But you will understand it tomorrow. We'll talk then."

It had happened before I could stop it," Erica persisted, over- wrought. "I mean I was driving along all right, and then suddenly it was just as if somebody took the car out from under me. I don't know what it might have been that day when my mother—I mean—when he was driving, and it was," Erica, could not have been his fault—the sedative was taking effect and her eyes drooped.

"What do you mean?" Paige whispered. "He'll be so glad to see you." Paige had finished speaking, Erica was asleep. "I'll be glad to see you," Erica said. "I'll be glad to see you," Erica said. "I'll be glad to see you," Erica said.

### CHAPTER XIX

It was almost two weeks before Paige saw Alice again. Twice she had gone to New York to the hospital in the hope that she could see him, but the nurse said that Mr. Herron was being kept very quiet. On her second visit, she met young Carter in the corridor. They talked for quite a while with Carter re- lating, first-hand, the details of the rescue. The doctor, she had learned in it, although by this time she knew the story by heart.

When the nurse came to summon Paige to see him, she hesitated. She seemed reluctant to take leave of Paige. "Shall I tell him you're here?" he'd asked in the half hope that she would whisper to him. "No, don't," she answered quickly. "I just dropped in with some books from Miss Thornton."

Erica was almost as nervous as Paige as they stepped from the elevator on the eighth floor. It smells like a hospital, she whispered to Paige. "What'd you expect it to smell like?" Paige demanded practically. "I'm glad I'm not in one." Erica continued with a little shudder. "It was another way of saying, 'Life is good and I want to live.' The memory of Marcia was pulling her back. She talked often of her mother, but with a naturalness and an ease which spoke of grief melting to acquiescence.

Carter was with Alice again today. Erica and Paige stayed in the waiting room until he came out. He looked red and happy when he saw them. "Sorry to have kept you out here so long," he stammered. "Business."

"We didn't mind. How is he to- day?" "About the same. The doctor says he can go home soon."

"Where is home?" asked Erica bluntly. "His apartment. He's got Evans, his man, to look out for him and there's a terrace, in case the weather turns hot. He'll be comfortable enough."

"Oh!" said Erica, with an edge of relief. "We thought maybe he'd want to come out to us—we fixed up a room—in case he did." "Come along, Erica," said Paige quickly.

"Miss Paige"—young Carter sid- gled with his hat and tried to keep his voice from playing tricks. "You'll be coming in right along with Erica to see him, I guess? I mean now that he's better?"

"I don't know—possibly," she smiled at Carter and held out her hand. "Good-bye, and good luck."

"I haven't had any days off so far," Paige interpreted crisply. "Then couldn't I drive out to see you?" "We're rather roughing it," she eyed Paige.

"You don't really want to go on seeing Mr. Carter, do you?" asked Erica, as they walked down the hall toward Michael Herron's room. "No, I don't really," Paige acknowledged. "He likes you awfully," Erica observed. "I feel sorry for him."

## "STEP RIGHT UP FOLKS!"



Children just love Jell-O Puddings. That's good news for mothers, because Jell-O Puddings are nourishing and easy to prepare! All you do is add milk, cook for five minutes, and cool. Each package makes 4 to 6 servings. Get Jell-O Puddings from your grocer.

JELL-O PUDDINGS

CHOCOLATE - BUTTERSCOTCH - VANILLA - CARAMEL

### 52 FOOT WHALE BIGGEST OF 1942 EARLY CATCHES

Canada's whalers are at sea as gain. In the first month and a half of the 1942 season, three thou- sand whaling craft operating from one station—the Dominion's second whaling station is at present inactive—captured a total of 31 of the big sea mammals which make valuable contributions of oil and bone meal to Canada's fishing in- dustry. Unfavourable weather marked the opening month of the season, and during this period only 10 whales were taken. All however, were "Sperms" and the sperm whale is the most valuable of the several species taken in Canadian whaling operations.

In the second month, whalers were more successful and during the next fifteen days landed 21 whales of various species. Oil and bone meal are also a source of considerable material used in fertilizer manufacture. In 1941, for example, 328 whales were taken at Canadian whaling stations, producing 110,658 gallons of whale oil, 455,850 gallons of sperm oil, 271 tons of bone meal and 577 tons of fertilizer.

According to the comment of the manager of the west coast whaling plant to the supervisor of the Dominion Department of Fish- eries, whalers are apparently not as plentiful this year as was the case in 1941. They also appear to run smaller in size. The largest taken in the first month of operation measured 52 feet, as compared with former whales ranging as large as 80 feet.

### BEDEQUE SCHOOL

Report of Bedeque School for Sep- tember.  
Grade VIII—1. Bernadette Con- nolly; 2. Preston Connolly; 3. Maurice Connolly.  
Grade VII—1. Arthur Toombs; 2. Gust Arsenault.  
Grade VI—1. Edward Gaudet; 2. Edward Arsenault.  
Grade IV—1. Donald Murray; 2. Theresa MacDonald.  
Grade III—1. Frances Arsenault; 2. Leigh Jewell; 3. Mary Gaudet.  
Grade I—1. Mary MacLellan; 2. Buddy Folland; 3. Hillard Murray.  
Teacher—Nobert Reid.

## Needlecraft For The Home

PRETTY BASQUE

The Nicest Fashion For a Girl. This is really a love of a frock, simple to make, but cut on inter- esting lines that do just what they should, whether that girl is shoot- ing up or still chubby.

Style No. 3573 is designed for sizes 8; 10; 12; and 14. Size 12 requires 2 5/8 yards 35-inch fabric with 3-8 yard contrasting fabric for collar.

To order pattern: Write or send picture with your name and ad- dress with 30 cents in coin or stamps to the Needlecraft Bureau, The Charlottetown Guardian, Needlecraft Department.

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SAN FRANCISCO — (C P) — "Careless matches and the Axis" is the new slogan of the United States forest service.

Chafing

Get Quick Relief with soothing, cooling Mentholatum. At all drugists, tubes and jars, 50c.

3573 SIZES 8-14

### HEMORRHOIDS

2 Special Remedies by the Makers of Mecca Ointment

Mecca File Remedy No. 1 is for Protruding Hemorrhoids. Mecca File Remedy No. 2 is for Internal Hemorrhoids. Mecca File Remedy No. 3 is for External Hemorrhoids. Order by number from your Druggist.

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—listen to millions of experienced mothers and relieve miseries with the IMPROVED Vicks treatment that takes only 3 minutes and makes good old Vicks VapoRub give BETTER THAN EVER RESULTS! IT ACTS 3 WAYS AT ONCE to bring relief.

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WORKS FOR HOURS to ease coughs, relieve muscular soreness or tightness, and bring relief, honest-to-goodness comfort.

To get this improved treatment... just massage VapoRub for 3 minutes ON BACK as well as THROAT and CHEST. For Better Results then spread thick layer on chest and cover with warmed cloth. Try it!

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