

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

Happenings of the Week

April's over, May is calling. Birds are building, blossoms falling. At the dawn, when dewdrops glisten, Hark! It is the Cardinal. Listen!

High on tree-top, when day's breaking, Loud he sings the Spring birds mating. Dash of red 'gainst morning sky, Whistling, singing, Summer's nigh.

Future engagements of Their Excellencies the Governor-General and Lady Bessborough are indicated in an announcement from Government House.

The Monday evening Bridge Club held their closing game at Mrs. A. Cosh's lovely home this week, terminating a most enjoyable winter's social gatherings.

The many friends of Mrs. W. E. Browne will be pleased to know that she is convalescing nicely in the Hospital in Montreal after her recent operation.

Mrs. James A. McMillan and Mrs. J. A. Lawson were joint hostesses for the closing meeting of the Music Club on Monday at Mrs. McMillan's pretty home, 22 Brighton Road.

Seven Canadian women will be presented when the King and Queen hold court at Buckingham Palace on May 12. They are: Miss Patricia Blackader and Miss Frances Vanier, Montreal; Mrs. Henry Boak, Ottawa; Mrs. Robert Eaton and the Misses Margaret and Nora Eaton, Toronto; Miss Kathleen Kingstone, St. Catharines.

Mrs. (Dr.) W. F. Tidmarsh terminated a series of social activities Wednesday afternoon with a delightful Bridge party at her lovely home 6 Richmond Street.

The serious illness of Mrs. W. C. Turner, Hillsboro Street, is much regretted by her many friends.

Mrs. A. E. MacLean entertained a number of her friends to luncheon in the parliamentary restaurant, Ottawa, in honor of her sister, Mrs. (Rev.) M. J. MacPherson, who is spending some time in the Capital with her.

Green is a favorite color of the Prince of Wales evidently. Of three drawing rooms which open out of each other at York House, the largest is paneled with wood painted in the most delicate shade of apple green.

The Duke and Duchess of York celebrate the ninth anniversary of their wedding on Tuesday.

Mrs. Paul Murray was hostess to ten tables of Bridge Wednesday afternoon at historic Government House. This lovely old mansion, recently renovated and redecorated, was never more attractive than on this occasion when sweet spring flowers adorned the spacious drawing-rooms and exquisite roses and tapers centered the tea-table presided over by Mrs. Dalton, wife of the Lieutenant-Governor, assisted by Mrs. J. J. Johnstone, who took charge of the coffee cups.

For The Cook

CARAMEL BAVARIAN CREAM 1/2 cup sugar, 2 egg yolks or 1 egg, 1/2 cup boiling water, 1 teaspoon vanilla, 1/2 pint whipping cream, 1 tablespoon gelatine soaked in 3 tablespoons cold water.

Caramelize 1/2 cup of the sugar and add to it the boiling water; when dissolved turn into the egg yolks, slightly beaten and mixed with the remaining sugar and cook till thick, like a custard. Add the gelatine. Then chill the mixture.

When beginning to congeal add the whipped cream and vanilla. Serve with a garnish of browned almonds.

low brocade, and cut crystal electric light brackets are placed at intervals round the walls. The same shade of green is used for one of the smaller rooms, the walls of which are painted in a floral design and with slender tree branches and green leaves.

Mr. George Auld, who has been taking up architecture at McGill, is sailing next week to spend the summer in England and on the Continent.

Sir William and Lady Stavert, who spent several weeks in Cuba, left there Monday for New York and are expected in Montreal about May 1.

The Mount Allison Choral Society had a capacity house when they presented H. M. S. Pinafore. Among the Island students taking part were Miss Olga McKinnon, Fownal, Miss Doris Sterling, O'Leary, Mr. Wilfred Boothroyd, Hunter River; Mr. Garland Brooks, O'Leary; Mr. John Sheen, Summerside.

Mrs. J. S. Wright entertained the Bridge Club on Thursday evening at her home on Fitzroy Street, Summerside.

Mrs. Creelman MacArthur and the Misses Molly and Constance MacArthur leave on Monday morning on a short visit to Ottawa.

King George's recent acquisition of a dog, to replace the one which died a year ago, relieves the royal party of the responsibility of being the only pet in royal household. The new puppy, like his predecessor, is a Cairn terrier and is six months old.

Like Snip, he immediately became devoted to the King, although he is reported to be somewhat stand-offish toward all others in the palace. Snip, it will be remembered, was inseparable when his royal master was ill in 1928 and stood a twenty-four hour watch daily outside the monarch's bedroom door.

Snip's death in April last year, left Charlotte, the wise and gray old parrot, as the King's only house pet, although the royal stables boast a number of excellent racehorses. Outside the animal pets of the household there is, however, one other who offers further proof of King George's amiability. This is the Princess Elizabeth, to whom, it is whispered, His Majesty is just "grandpa."

Dorothy Dix Letter Box

Why Does the Girl Who Really Loves Her Husband Quarrel With Him? — Dog-in-the-Manger Who Refuses to Propose — May Lonely Wife Have a Boy Friend?

Dear Miss Dix—I don't seem to understand my own heart. I have been married three years. I married at the age of 18. Most of the time my husband and I are like sweethearts. Then we quarrel like

enemies. He never starts a fuss, but when I am worried and start one he ends it by saying awful things to me that make me feel that I hate him. My husband is home-loving, good-looking, companionable and fusses over me as if I were a baby, but I wonder if he was meant to be my life-long mate? Should I be this way if I had married the man fate intended for me? I am fickle and frivolous and love the admiration of men.

Answer: You are not alone in not understanding your heart, Margie. It's the common complaint of your sex. No woman understands her heart or knows why she goes out of the way to hunt up trouble, or why, when she has all the materials for happiness in her hands, she throws them deliberately away.

Nor does any woman—nor anybody else—for that matter, know why, when a woman has a good husband, she doesn't cherish him and enjoy him and thank Heaven for her luck, instead of putting him under a microscope and hunting for flaws in him until she finds some fault or blemish that she can worry over.

Nor does any woman know why she is driven by some demon of perversity into doing the things that will alienate her husband from her and kill his love for her when she really loves him and wants to keep him.

And that seems to be about your case. You have, on your own showing, a pearl of a husband who does everything to make you happy and who would get along with you in peace if you would let him. But you deliberately start quarrels that end up in bitterness and the final result of which is bound to be that you will drive him away from you.

Why not try using a little intelligence—at least one lobe of your brain—in meeting the situation? Try to realize that no man in the world likes to come back at night to a home that is a perpetual storm center. He gets plenty of fighting during the day in his business. Try to visualize how unattractive a wife looks to her husband if she is the only woman he meets who is always scrapping with him.

Because you are worried is no reason for taking it out on your poor, defenseless husband. At least, play fair with him. And never forget that vinegar catches no flies. Especially in domestic life.

As for your other troubles, I should say that what all you do is the restlessness with which so many young women are afflicted nowadays. They don't know what they want and they can't settle down to anything, not even to one husband. Nor to the mate that they have made their choice of a life partner and are in honor bound to stick to their bargains, so long, at least, as the man gives them no just cause for complaint. And, believe me, dear child, there is neither peace nor rest nor happiness in your state of mind.

The cure for your malady is a very simple, old-fashioned one that our grandmothers used with great success. It consists in accepting your fate as final and making the best of it. Quit thinking about yourself and your vague might-have-beens. Get so busy doing your duty as a wife that you will have no time to think about yourself.

Try making your husband happy and you will be happy yourself. This remedy always works. DOROTHY DIX.

Dear Dorothy Dix—For nearly three years I have gone with a man who seems to love me very dearly, but who will not propose. He is jealous and stays mad for a month if I go out with any one else. He lives with his mother and she does not want him to marry. What shall I do? WONDERING.

Answer: Evidently your gentleman friend is a dog in the manger, and that's a poor pet for any woman to cherish and keep around her. He doesn't want you himself, yet he isn't willing for any other man to have you.

Don't delude yourself by believing that any man loves you who has been hanging about you for three years without ever popping the question. The first thing that a man does, if he is really in love with a girl is at least to get an option on her hand and heart by asking her to marry him and binding her by an engagement.

So if you are wise, you will call time on this dilatory gentleman who is keeping off other suitors and tell him in effect that he must either put up or shut up, and that you are not going to waste any more of your good company on one who does not have any serious intentions. Go out with other men. Let him find it difficult to make a date with you and then if he means business he will come across.

But if he is so much tied to mamma's apron strings that he is afraid to get married, I don't see much happiness in store for the woman, even if he does spunk up enough to lead her to the altar. Mamma would welcome a daughter-in-law about as cordially as she would a snake in the house. Mamma's influence would dominate and wife would always play second fiddle to her.

When a girl is young and good-looking, that is her marrying time. She must make her hay while the sun of her beauty shines. Therefore, if it is very foolish of her to throw away her opportunities by waiting, as you are doing, for a man who has given no indication that he ever intends to ask her to be his wife at all. DOROTHY DIX.

Dear Miss Dix—I am a married woman of middle age. My husband is traveling and away from home most of the time. He has a sweetie in every town, but he thinks that I should never even take a ride with a man when he is away. There is a man here who tries to get me to go out with him when my husband is out of town. I get lonely and wish I might. ONLY THIRTY-SEVEN.

Answer: Two wrongs don't make a right. Because your husband is flirtatious doesn't give you the privilege of having affairs with men. Even if he is unfaithful to you, it doesn't justify you in being faithless to him.

Aside from that is the fact that your good name is worth more than a few automobile rides and a few trips to the movies, and you know well enough that no married woman can accept the attentions of a man in the absence of her husband without setting every tongue in her community wagging. It doesn't matter how innocent she really is, or how platonic is her friendship for the man, the scandal-mongers will believe the worst and say the worst.

There are things for which you can pay too high a price and, believe me, any married woman who runs around with men finds, when she has settled her score, that she is bankrupt. She has not only lost her reputation, but generally her husband and home as well.

Young Woman Frankly Confesses

Ashamed of Her Complexion — Fruit-a-Lives Brought Loveliness

MISS A. F. says: "I had skin eruptions that made me ashamed to be seen; and mean headaches. Then I started to take Fruit-a-Lives. My skin soon became clear and lovely; the headaches vanished; and a new, happy life started for me." There is something to Fruit-a-Lives. They stimulate five vital organs to act naturally, the stomach, liver, bowels, kidneys and skin, thus purifying the blood, strengthening the nerves and toning up the entire system. They are a natural beauty treatment. 25c and 50c. At all druggists.

DATE IDEAS

JUMBLES 1 cup butter, 2 cups sugar, 4 eggs, 1 teaspoon vanilla, 1 1/2 cup dates, 1 1/2 cup walnuts, 3 cups flour, 1 1/2 teaspoon soda. Bake in a flat pan as for Brownies in a slow oven 1 hour. Cut in squares while hot. Half the recipe makes forty cakes.

DATE COOKIES 2 cups flour, 2 teaspoons baking powder, 1/4-1/2 teaspoon salt, 1 cup (1/2 pkge) sliced dates, 1/2 cup shortening, 2-3 cup sugar, 1 egg, 1/2 cup milk or water, 1/2 teaspoon vanilla. Sift the dry ingredients. Cream the shortening; stir in the sugar gradually, then the unbeaten egg and sliced dates. Mix well, add the milk and vanilla. Stir in the dry ingredients. Drop by teaspoonfuls on a well-oiled baking sheet or dripping pan. Bake in a moderate oven about ten minutes. This recipe will make about 36 cookies.

HERMITS 1/2 cup butter, 1/2 cups brown sugar, 2 eggs, 1 cup chopped raisins, 1 cup chopped walnuts, 1 cup chopped dates, 1 teaspoon vanilla, 1/2 teaspoon nutmeg, 1 teaspoon cinnamon, 2 cups pastry flour, 1/2 teaspoon baking powder, 2 tablespoons milk or water, 1/2 teaspoon soda. If bread flour is used, replace two tablespoonfuls of each cup with two tablespoonfuls of corn starch. Mix and sift together the dry ingredients. Cream butter, add sugar and well-beaten eggs and vanilla. Then add one-third of the flour mixture, fruit and nuts. Add more flour and liquid alternately until all are used up. Mix thoroughly. Drop by spoonfuls on a greased shallow pan and bake in a moderate oven 15 to 20 minutes.

DATE COOKIES 3 cups rolled oats, 2 1/2 cups flour, 3 teaspoons baking powder, 1 cup butter, 1/2 teaspoon salt, 1 cup brown sugar, 1/2 cup lard, 1/2 cup milk. Put rolled oats into a bowl. Sift flour, baking powder, salt and sugar together; add to oats. Melt butter and lard, add to dry mixture with milk. Mix all together; roll, cut with round cutter and bake in moderate oven. Fill with following mixture: 1 pound chopped dates, 1 cup brown sugar, 1 cup hot water. Cook well and put between cookies.

A Morning Smile

Representative Rainey said in a Washington address: "The wording of some of our new laws and ordinances shows a rather vague knowledge of English. It reminds me of the man who was tuning the radio set when he felt a sharp pain in the back. 'Oh, gosh,' he said, 'I believe I'm getting lumbago.' 'What's the use,' said one of his visitors, 'you won't understand a word they say.'"

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

Wearable and in the very newest feeling is this lovely navy and white crepe silk print frock. It is just the model for figures a little above normal and for matrons. The panel effect of the skirt at the front and at the back, gives elegant height to the figure. Then too, the bodice in deep V-shape with softly falling jabot collar, cuts undue breadth most satisfactorily. And it's simplicity itself to fashion it. And as to the saving in cost—you'll be amazed. Style No. 372 is designed for sizes 36, 38, 40, 42, 44, 46 and 48 inches bust.

Size 36 requires 4 1/2 yards 39-inch with 1/2 yard 39-inch lace. Plain flat or crinkle crepe silk and sheer woolsens are smartly suitable or this model. Be sure to fill in the size of the pattern.

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

No. 372. Size Name Street Address City State



These Recipes Take The Cake

Secret of Perfect Batter Cake Lies in Thorough Creaming of Shortening and Sugar—Make Good Deserts

Delicious cakes with fresh or canned fruits always make popular desserts for early spring menus. Butter cakes of fine, even texture that "melt in your mouth" are suitable while the weather is still cool and foods may be eaten without thought of their heating calories.

The secret of perfect butter cakes lies in the thorough creaming of the shortening and sugar. This must be done, for unless the sugar is dissolved in the fat a velvety, fine grained cake cannot be assured.

The following rule for spice cake can be used to make a satisfactory dessert without fruit. Served with a bland fruit such as pears, however, the cake is delectable.

SPICE CAKE 4 eggs 1-2 cups light brown sugar 4 teaspoons baking powder 2-2 1/2 cups flour 1-2 cup shortening 1 cup sweet milk 1 teaspoon cinnamon 1-8 teaspoon cloves 1-2 teaspoon salt Roll sugar on moulding board. Cream shortening and beat in sugar. Sift whites of three eggs for frosting. Beat one whole egg and yolks of three eggs until very light. Sift one half cup flour into creamed sugar and shortening and mix well. Add beaten eggs. Mix. Mix and sift remaining flour, baking powder, salt and spices. Add alternately with milk to first mixture. Turn into an oiled cake pan and bake thirty minutes in a moderate oven. Cool slightly and cover with following frosting.

BLACK WALNUT CAKE Black walnuts have a distinctive flavor and when added to a fluffy cake the result is sure to please all who taste it. 1-3 cup shortening 1 cup granulated sugar 3 eggs 1 1/3-4 cups flour 3 teaspoons baking powder 1-2 teaspoon salt 1 cup chopped black walnut meats 1-4 teaspoon vanilla

Beat shortening until creamy and gradually beat in half the sugar. Beat until very light. Sift flour once and measure. Sift about 4 tablespoons into creamed shortening and 2 tablespoons over nut meats. Add baking powder and salt until thick and lemon colored and add to creamed shortening. Beat whites of eggs until stiff, gradually beating in remaining sugar. Fold into first mixture and turn into an oiled and floured tube cake pan. Bake forty five minutes in a moderate oven. Remove from pan and cover with a maple frosting. If maple syrup is not available, brown sugar can be substituted.

MAPLE FROSTING 1-1-4 cups maple syrup Whites 2 eggs 1-8 teaspoon cream of tartar Stir cream of tartar into syrup and cook until it forms a firm ball when tested in cold water or the candy thermometer registers 252 degrees F. Remove from fire and pour slowly into the whites of eggs beaten until stiff and dry, beating constantly as the syrup is added. Beat until the frosting will hold its shape and spread thickly on cake.



RESTFUL SLEEP for FRETFUL, FEVERISH CHILD

—With Castoria's regulation

When your child tosses and cries out in his sleep, it means he is not comfortable. Very often the trouble is that poisonous waste matter is not being carried off as it should be. Bowels need help—mild, gentle help—but effective. Just the kind Castoria gives. Castoria is a pure vegetable preparation made specially for children's ailments. It contains no harsh, harmful drugs, no narcotics. Don't let your child's rest—and your own—be interrupted. A prompt dose of Castoria will urge stubborn little bowels to act. Then relaxed comfort and restful sleep! Genuine Castoria always has the name: Charles F. Fletcher CASTORIA CHILDREN CRY FOR IT

MINARD'S 'KING OF PAIN' LINIMENT for CUTS & SORES. Apply Minard's freely. It washes out poison and cleanses. Any wound heals quickly after its use. There's nothing better!



"FATIGUE?" I just postpone it!

"No, I don't have 'nerves.' You can't have them, and hold this sort of position. My head used to throb around three o'clock, and certain days, of course, were worse than others. "Then I learned to rely on Aspirin." The sure cure for any headache is rest. But sometimes we must postpone it. That's when Aspirin saves the day. Two tablets, and the nagging pain is gone until you are home. And once you are comfortable the pain seldom returns! Keep Aspirin handy. Don't put it away, or put off taking it. Fighting a headache to finish the day may be heroic, but it is also a little foolish. So is sacrificing a night's sleep because you've an annoying cold, or irritated throat, or grumbling tooth, or neuralgia, or neuritis. These tablets always relieve. They don't depress the heart, and may be taken freely. That is medical opinion. It is a fact established by the last twenty years of medical practise. The only caution to be observed is when you are buying Aspirin. Don't take a substitute because it will not act the same. Aspirin is made in Canada.

