

Woman's Realm / Social and Personal / Fashions / Literature

Needlecraft - For The Home



Here is the perfect style for your best Spring print. Its easy-to-make becoming lines will flatter your figure and be kind to your budget. Interesting shoulder yokes and soft bust fullness are just right for the larger figure. The simply cut skirt fits smoothly over the hips and flares into just the necessary amount of fullness for comfort and style. A dark ground print with a small, neat pattern in a wise choice for the larger woman who wants a dress that is smart and practical.

Style No. 2762 is designed for sizes 14, 16, 36, 38, 40, 42, 44 and 46. Size 36 requires 3 1/2 yards of 39-inch fabric for three-quarter, sleeveless dress. Hat also included in pattern.

Send Twenty (20c) coin in preferred, for Pattern. Write plainly your name, address and the style number. Be sure to state the size you wish.

Style No. 2762 Size

Name _____
 Street Address _____
 City _____ Province _____

THE COOK'S CORNER

TARTAR SAUCE
 1 cup mayonnaise
 1 tablespoon finely minced parsley
 1 tablespoon chopped, stuffed olives
 1 tablespoon finely chopped sour or sweet pickles
 1-2 teaspoon onion juice
 Salt and pepper

Method: Chop the parsley, olives and pickles finely. Then mix these with the mayonnaise and add the onion juice, and salt and pepper if necessary. Mix well and chill thoroughly before serving with fish. This is good with fish served either hot or cold.

MAYONNAISE
 2 eggs, slightly beaten
 1-2 teaspoon mustard
 1 teaspoon salt
 2 cups salad oil (about)
 2 tablespoons lemon juice or vinegar

Method: Add the mustard and the salt to the slightly beaten eggs. Start beating with a Dover egg beater, adding a little oil at a time, and continue beating and adding oil until the mixture is quite thick. Now add the lemon juice or vinegar.

Sometimes when making this you may find that it will separate during the beating. If this should happen, start out all over again with fresh materials and when this starts thickening, gradually beat in the separated mixture.

DRAWN BUTTER SAUCE
 5 tablespoons butter
 3 tablespoons flour
 1-2 cups boiling water
 1 tablespoon lemon juice
 1-2 teaspoon salt
 Dash of pepper

Method: Melt 2-2 1/2 tablespoons of the butter and blend in the flour. Gradually add the boiling water, and cook, stirring constantly, until the sauce is thickened. Add the remaining 2-2 1/2 tablespoons butter gradually and then add the lemon juice, salt and pepper. This is served hot with fish.

Mushroom sauce for fish is often made by adding sautéed mushrooms to a plain cream sauce, but you can also make a delicious mushroom sauce by enlisting the aid of canned soup.

MUSHROOM SAUCE
 2 tablespoons butter
 2 tablespoons chopped green onion
 1 can condensed mushroom soup
 Hot water for thinning, if desired

Method: Melt the butter and cook the chopped green onion in this for about 5 minutes. Pour the contents of the can of soup into the pan and heat slowly, stirring to remove any lumps. When the mixture is thoroughly heated, if you would like it a little thinner, add hot water gradually until the desired consistency is reached. Serve this hot with fish also.

STUFFED FLANK STEAK
 (Serves 4 to 6)
 Two cups boiled rice, 2 tablespoons chopped parsley, paprika, 1-2 lbs. flank steak, 1 teaspoon onion juice.

Combine rice and seasonings. Pound flank steak until thin. Sprinkle with salt, spread with layer of rice stuffing 3-4-inch thick. Roll and shape. Place in deep oven dish. Add enough boiling water to come up 1-2 inch in pan. Cover.



It has been my experience that **Barbour's ACADIA BAKING POWDER** has no equal for **ECONOMY and DOUBLE ACTION**

and cook in moderate oven (350 F.) for 2 hours. Remove the cover to brown. Thicken stock and serve as gravy.

Another way of flavoring flank steak is to spread with strips of bacon, strips of green pepper and onion. Roll and tie, brown in fat, add hot water with a little lemon juice in it and simmer until meat is tender. Thicken gravy. Serve with a large dish of fluffy mashed potatoes.

HEARTY MEAL ALL IN ONE DISH

There's nothing like a good meat and vegetable stew to feed hungry folks well and inexpensively. If dumplings or some other starchy food is to get into the stew, it's a hearty meal all in one dish.

Most stews start with low-priced meats. Less tender cuts, cooked long and slowly, make tender and nutritious as expensive cuts.

Brown the stew meat in hot fat. That's what gives the stew its rich flavor and deep brown color.

Select Carefully

When choosing vegetables, think of the color and flavor combinations. Carrots, potatoes, and onions are a favorite combination. Lima beans, tomatoes and corn are used in Brunswick stews. Turnips or parsnips are starch vegetables that double for potatoes. To add a green color, chive Brussels sprouts, cabbage, peas, green pepper or snap beans.

When buying beef for stew, you might choose the heel of round. It's a well-favored, boneless cut from above the hind shank. The meat of the fore shank is also a good cut for stewing. Although it has quite a bit of bone, you can easily trim the meat and cut it into uniform pieces. The flank is excellent, even though the fibres are coarse. The neck, short ribs, plate and brisket are also suitable.

Veal and lamb riblets made by cutting between the ribs of the breast, small, very lean shoulders and irregularly-shaped pieces of veal, lamb or pork are good for stews. Meat organs make stew meats. Low in price, they add vitamins and minerals to the meal.

Beef kidneys, like "greenies" or calf, lamb and pork kidneys will do as well. Heart, tongue, and liver can also be stewed.

Seasoning

Salt and pepper, celery, parsley, and onion are standard stew seasonings. Try bay leaves and whole cloves, as the Hungarians do in making goulash. Paprika gives the stew a rich dark color. Thyme, marjoram, celery salt, and onion powder are other important seasonings.

Dumplings give a stew distinction. Put them in the stew kettle right along with the meat and vegetables the last 15 minutes before serving time. Don't be inquisitive while the dumplings are steaming. They set along better if you leave the kettle covered.

Panades and sour cream gravy go with the stew. If you want to do it the Russian way.

Miseries of Head COLDS RELIEVED FAST

Put 3-purpose Va-tro-nol up each nostril... (1) It shrinks swollen membranes; (2) Soothes irritation; (3) Helps flush out nasal passages, clearing clogging mucus.

VICKS VA-TRO-NOL

Your Individual HOROSCOPE

By Frances Drake

For Thursday, April 3rd

MARCH 21 to APRIL 20 (Aries)
 No need to stick to a rigid routine this friendly day but to adhere to right principles. Employment (domestic, industrial) and other interests necessary to one's livelihood are favored.

APRIL 21 to MAY 20 (Taurus)
 You should find today agreeable for your pet activities, sports, hobbies and entertainment—in their proper time and place, of course. Especially advantageous aspects for you both after May 6th.

MAY 21 to JUNE 21 (Gemini)
 Both important and minor matters are on the sponsored star list today. Employer and employee should put their heads and shoulders to the wheels for united achievement.

JUNE 22 to JULY 23 (Cancer)
 Mildly favorable, but you can better the trend by showing initiative and enthusiasm for your tasks no matter how tedious or boring they may seem. Much depends upon HOW you look at them.

JULY 24 to AUGUST 23 (Leo)
 In the favorable column, although you'll have to double your efforts and stow more of your usual skill in management of intricate matters. Shipping and confidential issues should have intelligent, wholehearted support.

AUGUST 23 to SEPTEMBER 23 (Virgo)
 Written matters, making contracts, advertising, promoting, discussing legal and brokerage business, finances highly favored.

SEPTEMBER 24 to OCTOBER 23 (Libra)
 You more agreeable for personal advancement than for general business gains. However, your own cleverness and application can put you in the way of new benefits and recognition.

OCTOBER 24 to NOVEMBER 23 (Scorpio)
 Excellent vibrations for unusual affairs, new undertakings, difficult and hazardous projects, needed expanding and increasing. Push ahead NOW.

NOVEMBER 23 to DECEMBER 22 (Sagittarius)
 You, too, are under benefic and generous inclinations. You can go the limit with your fine latent and intelligence in worth while, constructive and urgent activities.

DECEMBER 23 to JANUARY 21 (Capricorn)
 The outcome of your efforts hinge on how you handle them and the speed and efficiency with which you dispose of the more important, needed work. Persuade others, too, to do their share cheerfully and well.

JANUARY 22 to FEBRUARY 20 (Aquarius)
 Should be a most favorable period for accomplishment in mechanical, manufacturing, mining and other industrial activities. Earn and learn more than just what is expected of you. This is a time for unusual advancement, loyal service.

FEBRUARY 21 to MARCH 20 (Pisces)
 You can gain much by heeding advice to Scorpio and Aquarius natives. Dare to be articulate about your own fine intuition and capability.

A CHILD BORN ON THIS DAY
 promises to be gay, fortunate in making valuable friends, keen of wit, but impatient with her less quick and brilliant. Can acquire cleverly advanced knowledge in her education. Needs to be taught tolerance and humility. Good looks its heritage.

London's Hats Brightly Gay War's Easter

Heads Unbowed and Jauntily Covered With New Colors, Shapes and Fabrics as Nazis Blitz

Written For The Canadian Press. By ALISON SETTLE

LONDON, April 2. — (CP) — No woman in Great Britain any longer pretends that she dresses to please other women or to gratify her own sense of form and color.

Now she has two kinds of clothes. There are the everyday clothes in which she goes about her war work, and these are clean, tailored, practical purposes—clean tailored lines and for safety of color. Secondly there are the clothes she buys for that all important person, the Man on Leave. And in nothing is she more conscious of male thought on dress than in buying the hat she will wear when her man comes home on leave.

The London hatmakers curiously enough, have never done better work than since the war. Or is it so off the meat and cut it into uniform pieces. The flank is excellent, even though the fibres are coarse. The neck, short ribs, plate and brisket are also suitable.

Veal and lamb riblets made by cutting between the ribs of the breast, small, very lean shoulders and irregularly-shaped pieces of veal, lamb or pork are good for stews. Meat organs make stew meats. Low in price, they add vitamins and minerals to the meal.

Beef kidneys, like "greenies" or calf, lamb and pork kidneys will do as well. Heart, tongue, and liver can also be stewed.

LINEN AND CHECKS

There are such tiny hats in linens

THE KING GREETS MONTREAL COOK

LONDON, April 2. — King George proved yesterday that he has a splendid memory for faces when stepped in front of the Royal Canadian Army Service Corps and asked "Haven't I seen you in Canada?"

Magnin saluted and told His Majesty that it was probably at the Windsor Hotel in Montreal. He was cook there during the time of the royal visit.

PIMPLES

and similar externally caused blemishes... Help relieve them with mildly medicated CUTICURA SOAP AND OINTMENT



Stetson's "WHIPPET"

One of the most attractive models in Stetson's extensive collection for Spring, every one of them styled in New York by Stetson's famous designers and made in Canada by the Dominion's finest hat craftsmen.

THURSDAY is the BIG DAY

— AT — PROWSE BROS. LTD

On Display you will find all the latest styles in wearing apparel for Spring, including MILLINERY, LADIES' COATS, SUITS, DRESSES, HAND BAGS, SCARVES, NECKWEAR, HOSIERY, Etc.

They bespeak for themselves the very new est in Fashion Trend.

We Cordially Invite You THURSDAY Afternoon

To See This Big Display From 2.30 to 5 O'Clock.

Movie English



The film magnate wanted one of his stars to accept a reduction in salary, so he said to his junior partner: "You tackle him, Paul. You're better educated than what I am. You can give him a better line of talk than me."

Paul went on his disagreeable job. When he came back, the magnate asked anxiously: "Well, how about it?"

"He acquiesced," said Paul. "Did he?" "The dirty dog," Weyburn retorted.

Now 3 ROLLS 2250 sheets

750 SHEETS WHITE SWAN EMBOSSED TISSUE

750 SHEETS WHITE SWAN EMBOSSED TISSUE

Your Best Buy in tissue by far!

2250 snow-white sheets—750 to the roll—of the highest quality, gentle tissue for 25¢! Compare this with ordinary tissue values and put EDDY'S WHITE SWAN on your shopping list today!

Protect your family with this gentle sanitary tissue.