

Woman's Realm Social and Personal Fashions Literature

Living & Leisure The Woman's Realm

I AM PAPER

My origin is a humble one, from the pulpwood of virgin forests. Yet my life can be everlasting for my fibers are reincarnated for the use of mankind. To some I have no value to others I mean life itself!

I form the walls and roofs of barracks for our fighting men. And hold explosives, food and clothes in my willing arms. I receive deep secrets of military campaigns and with me entrusted the heartaches, hopes, the accomplishments and the joys of a universe.

I am truly and roundly neglected in the sun and the snow. I am beautiful and can enter the stately halls of any nation, or military's boudoir, without special invitation.

I am stout, I am thin, I am crisp, I am soft—but no matter what my guise.

I am your servant.
I am Paper.

A Morning Smile

THAT'S THE SPIRIT

A little English girl came in late for school with this note: "Please excuse my face being late. We were blitzed last night and she wasn't dug out until 3 o'clock this morning."

HE DID IT

A man was being tried for misappropriating a pig, and a conscientious witness, to whom the accused was said to have confided, was being examined.

"Can you repeat the exact words in which the prisoner confessed to taking the pig?" asked counsel.

"He said, 'Oh, he took the pig.'"

"The judge tried to simplify the question. 'Did the prisoner say, 'He took the pig,' or 'I took the pig?'"

"Oh, your Honor, he said he took it. Your Honor's name wasn't even mentioned."

NO BUTTER NEEDED INSIDE OR OUTSIDE



MAGIC CHEESE BISCUITS

1 1/2 cups flour 1 tbspn. shortening
1/2 cup milk 1/2 tbspn. salt 6 tbspn. grated cheese
2 tbspn. Magic Baking Powder
(When half-baked, place square of cheese on top of biscuits for extra flavor)

Mix dry ingredients together; cut in shortening. Mix in milk. Roll out on floured board to 1/2-inch thick; cut with small biscuit cutter. Bake in hot oven (475° F.) 12 to 15 minutes. Makes 12.

MAGIC BAKING POWDER

MADE IN CANADA

CONTAINS NO ALUM



Want REAL silk stockings, girls? Just join the Army and get sent to Italy. Photo above shows Lt. Ethel Stuart of Temple, Tex., buying some in Naples, where they're plentiful. Capt. Barney C. Cooksey of Chicago seems satisfied with a pair of gloves. The salesgirl's tur coat indicates that shops along the Via Roma have healing problem, too.

Dorothy Dix Says—

MARRIAGE WOMAN'S AVOCATION

She Must Keep Husband Amused And Comfortable Without Expectation Of Similar Returns

DEAR MISS DIX—I am 23 and attractive. Have been married two and a half years and have a comfortable home, but my problem is this: Things are fine as long as I am gay and amusing to my husband and keeping our lives pleasant, but as soon as I get sick, or have the blues or go to a party he wanders off and enjoys himself without a thought for my comfort.

It certainly burns me up when I know that I am attractive to others and contribute more than my share in making our home agreeable, yet my husband pays more attention to others than he does to me. I am a college graduate and can earn my own living, so do not need a meal ticket. What I want is companionship and love that gives as well as takes.



Why do men think that wives should be perfect, while they continue to be DISGRUNTLED WIFE.

WIVES MUST BE APPEASERS

ANSWER—The reason wives have to be the appeasers is because keeping a marriage a going concern is more important to the wife than it is to the husband. A man has many interests outside of his domestic relationship. If his marriage business, his ambitions, his his consolation in his career, his doesn't come up to expectations, he will leave the home. To her marriage is not only her avocation, but her avocation, and if she is disappointed in it all the balance is cinders, ashes and dust to her.

Of course, in strict justice, it is just as much up to the husband to be a little ray of sunshine in the home as it is to the wife. Wives get just as much as husbands do in looking at wives in frothy housecoats and with cold cream on their faces and their hair in curls. And wives are just as much bored with husbands who make no effort to be fireless companions as husbands are with dumb wives.

But there is no logic or justice in marriage. It is just the way it is. A woman has to take it, or leave it, and the aggregate experience of the sex is that it pays to take it and make the best of it, and to do their best, without expecting them to exert themselves in their behalf.

Of course every wife would like to have a husband who would remain a perpetual lover and who would not only keep one eye on her when she had the blues and hold her hand when she had a headache, but, in reality, if you have a husband who is a museum specimen. So if you have a husband who is a museum specimen, and reasonably easy to be done along with, I advise you to hold on to him. Husbands are going to be done along with and hard to get after the war.

DEAR DOROTHY DIX—I would like to know if I am selfish in asking my husband to watch the baby once a week so I can go out to a little social and dance to keep my nerves after a week of constant baby-tending and washing and scrubbing and cleaning.

My husband says that inasmuch as the three of us go out two or three times a week visiting, it is enough recreation for me. Please decide for us which one of us is right.

WIFE DESERVES ONE NIGHT OUT ALONE

ANSWER—You are. A man who works outside of his home in a crowd with others, and who is continually seeing and hearing something different can have no conception of how dull and monotonous is the work of a woman who alone practically all the time, with no one to talk to except the baby.

She is denied even the poor amusement of going to market when she has to take the baby along and keep one eye on him, while she watches her points at the meat counter and haggles over the spinach and the lettuce, and beats off the little hands that are trying to grab the pretty green stuff. And as for visiting with a baby, that belongs in the category of awful experiences instead of pleasures.

If your husband could have any idea of how much more agreeable and easy to get along with you would be if you had one day off a week to the movies and for shopping alone, he would speed you on your way and let his turn watching the kid.

DEAR MISS DIX—We are four young girls, still in high school. Recently we met four soldiers and fell in love with them. After going home we tell our parents we are going to spend the week-end in and rent an apartment.

We are afraid that our parents will find out about this and want to have our marriages annulled. Our husbands expect to be sent overseas very shortly. Should we leave home and go with them, or stay at home and keep our marriages a secret?

FOUR WORRIED GIRLS.

ANSWER—Tell your parents at once about your marriages and have them announced at once. It is the only way you can save yourself from disgrace in case your soldiers just fade out of the picture when they move on to the battle line.

Don't think you can keep the story of your week-end with these boys secret. Scandal always leaks out. Your case is another illustration of the wisdom of the old adage—place everywhere when mothers leave their young daughters to their own devices.

A Job Only You Can Do

Price Control Questions And Answers

Questions and Answers on Price Control will appear in The Guardian as a regular feature each day. The questions are those which have reached the Wartime Prices and Trade Board from housewives in this region. The answers are provided by the Board Readers. Persons who have intelligent questions to ask on price control are invited to send them in writing to the Women's Relations Library Committee, Wartime Prices and Trade Board.

Q. A soldier on leave had six meals at my home. May I apply for extra rations?

A. You may not turn in a card or cards, until nine meals have been served. You receive one sugar or one tea or coffee or one preserves or two other coupons for every nine meals served to service men. If you take the short leave ration application card which men give you, you have a number of meals divisible by nine before applying for such rations.

Q. I wish to sell my typewriter which I purchased in 1938. Is there a price ceiling on a used typewriter?

A. Yes, there is a price ceiling which varies according to the make, model and size of the machine. If you would bring or send these particulars, along with the serial number, to the nearest Wartime Prices and Trade Board office, they would be glad to tell you the ceiling price of your machine.

YOU WOMEN WHO SUFFER FROM HOT FLASHES

If you suffer from hot flashes, dizzy spells, irregular periods, are weak, nervous—due to the "middle-age" period in a woman, take Lydia E. Pinkham's Vegetable Compound. It's helped thousands upon thousands of women to relieve such symptoms. Pinkham's Compound is also a fine stomach tonic. Worth trying! Made in Canada.

You can keep the youthful elasticity of your skin



Compare face with shoulder skin. You'll find shoulders look 5 or more years younger. That's because shoulder skin retains its elasticity—while facial skin pores are clogged with make-up, unable to breathe for hours at a time. And when pores can't breathe skin starts to age prematurely. But Palmolive can help retain youthful elasticity in your skin.

Look younger in 14 days! Each time you wash, use a face cloth. Massage warm, rich, vitalizing Palmolive lather thoroughly into your skin for one full minute. Now a quick rinse and pat dry. Palmolive's 60-second Beauty Massage has been scientifically tested by 2,301 women and 36 doctors. Their reports prove conclusively that in just 14 days, it brings lovelier complexion.



THE COOK'S CORNER

LEMON FILLED CUP CAKES

1/2 cup shortening
1 cup sugar
2 eggs
1/2 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon vanilla

Method: Cream the shortening, sugar and eggs together. Mix and sift the flour, baking powder and salt and add alternately with the milk to the first mixture. Add vanilla and mix thoroughly. Pour into greased muffin tins or into paper muffin cups, filling them not more than two-thirds full. Bake in a moderate oven (375° F.) for 15 or 20 minutes. This will make from 15 to 20 cakes.

Remove from the oven and cut a small piece from the top of the cakes and fill with a lemon filling. Replace the top of the piece that has been removed and ice the cakes with butter icing and sprinkle with chopped peanuts or other nuts.

LONDON (CP)—So that ATS officers in charge of searchlight batteries will have a real knowledge of work and conditions under which their auxiliaries live, they will spend six weeks on a lonely training site as part of their

Ellen's Diary

We finished grading potatoes—excepting those in Jack's cellar—this morning and James and Jack moved what Eddie Syret calls the "waterfalls" in to Bob's for the three or four days grading. Besides sorting out his own seed for the coming season.

There were pleasing looks more eloquent than words turned in the direction of Alder's women today but by mutual consent Jeanie and I remained adamant. But we were there to see them off and to check over the things to be taken. As a rule we usually stay out doors away because James and Jack too, is so apt to remember he has forgotten to tell us something when he is some distance from the house. Today he was almost to the bridge—on the "gang-way" when he should have been assured him lustily and not in the most lady-like manner that it was in the ball of twine in one of the baskets he said: "O. K. If there is anything in the manner of a celebrated lady in the comic strip who has sentenced her husband to remain home alone for the evening, I must stay within calling distance.

Jeanie wanted to bake a fruit cake to-day. She finally got it ready and baked this afternoon. James and I have just returned from viewing it and my only regret was that fruit cakes have to be ripened before using.

There is a spiky Christmasy fragrance at Jeanie's house tonight and a flush of pride on her cheeks as she explained earnestly "It is really my first big cake you know."

There was a wedding in the community to-day and although it was some distance from Alder's I found my thoughts turning again and again to the winsome little bride-to-be. I wished so much the sun would burst through the heavy clouds and shine on her in all its splendor but old Jock was in a sulky mood all day. There isn't really a shred of truth in the old superstition: "Happy is the bride who has the sun shine on her." For I've known many, many brides who were literally drowned in their wedding day who have "lived happily ever after."

More important than the counseling to me was the advice given me on my wedding day by the Rev. Mr. MacAllister. "Remember Ellen," he said after the ceremony, and we had a minute alone "remember to take the two bears to live with you."

"Bears?" Mr. MacAllister I stammered.

"Ay, girl, the two bears; bear and forbear."

And then I understood what he meant.

I may not have followed his advice entirely for perhaps as the years go by one acquires patience anyway—and tolerance—and tact.

I read another installment of James' favorite story to him tonight. It rather stirred from the farming theme in this installment there were passages where "he lost himself in the depths of her eyes" and "their hearts beat together" that naturally I hurried past. James continues to enjoy it for when I finished he said: "That was good. And I asked: 'The story or the reader' and of course being very polite he said 'both.'"

But now the old clock is ticking away the minutes I should be taking for my beauty sleep. I must think it so that it will tick off the minutes of another day to-morrow.

Until then My Diary—Good-night.

BERMINGHAM, England (CP)—Major George Onions, 62, who won the Victoria Cross as a lance corporal during the second battle of the Somme in the First Great War, died. He resigned his commission in the Royal Warwickshire Regiment three years ago.

Like an exquisitely fresh complexion—

DOROTHY GRAY



NEW—and a sheer delight! Dorothy Gray Nosegay Face Powder is so light-textured, it flatters your face with gauzy loveliness. Fragrant with the beloved Nosegay perfume. Pure and free of starch, orris, or other ingredients generally suspected of arousing allergies. In skin-tone shades, \$2.00.



DOROTHY GRAY
483 FIFTH AVENUE, NEW YORK

Needlecraft For The Home

HER FAVORITE

A girl's best friend is her jumper, provided it has become lined like this one, with its bit of fullness over the shoulders.

No. 3719 in size 8 requires 1 1/2 yards 36-inch fabric for jumper; and for blouse, 1 1/2 yards 36-inch fabric.

Send 20 cents for PATTERN, which includes complete sewing guide. Print your Name, Address and Style Number plainly. Be sure to state size you wish.

Address: Pattern Department the Charlottetown Guardian.

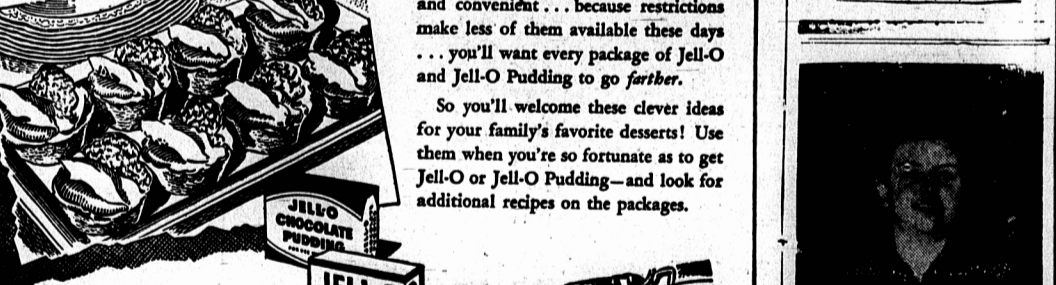


Name _____
Street Address _____
City _____ Province _____

The first life boats were designed at the end of the 18th century.

3719
SIZES
6 TO 14

SO GOOD—you'll want them to go Farther!



• Because they're so unusually delicious and convenient... because restrictions make less of them available these days... you'll want every package of Jell-O and Jell-O Pudding to go farther.

So you'll welcome these clever ideas for your family's favorite desserts! Use them when you're so fortunate as to get Jell-O or Jell-O Pudding—and look for additional recipes on the packages.

JELL-O PUDDING "BUTTERFLIES"

1 package JELL-O Pudding, any flavor
2 cups milk
8 or 10 medium-sized cup-cakes

Prepare Jell-O Pudding with milk, as directed on package. Cool. Cut a slice from top of each cup-cake and scoop out centres. (Use scooped-out centres for trifle.) Fill cup-cakes with Jell-O Pudding. Halve slices removed from tops and insert diagonally in filling, to represent butterfly wings. Eight to ten servings.

JELL-O CHEESE-APPLE SALAD

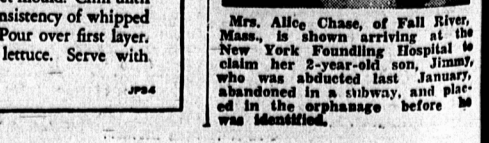
1 package Lemon JELL-O 1 red apple, cut in 1/4-inch dice
2 cups hot water 1 teaspoon sugar
2 1/2 teaspoons lemon juice 3 ounces white cream cheese
1 teaspoon salt Nuts, if available

Dissolve Jell-O in water. Add 1 tablespoon lemon juice, and salt. Combine apple, sugar, an additional dash of salt, and remaining 1 tablespoon lemon juice. Chill. When Jell-O mixture is slightly thickened, fold apples into half of it. Turn into wet mould. Chill until firm. Beat remaining Jell-O to consistency of whipped cream; fold in cheese and nuts. Pour over first layer. Chill until firm. Unmould on lettuce. Serve with dressing. Eight servings.

JELL-O and JELL-O Puddings

If your grocer is temporarily out of Jell-O or Jell-O Puddings, please don't blame him. He's doing the best he can, to make his limited supplies go round.

Products of General Foods



Mrs. Alice Chase, of Fall River, Mass., is shown arriving at the New York Foundling Hospital to claim her 2-year-old son, Jimmy, who was abducted last January, abandoned in a subway, and placed in the orphanage before he was identified.

RIGHT BINDING