

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



Joan Bennett

Tells You How to Help Skin Stay Lovely

This Glamorous Star of the Screen Protects Her Complexion This Way

LOVELY JOAN BENNETT says that Lux Toilet Soap is a wonderful beauty aid. She tells you how to use it every day for facial cleansing: "First pat the creamy lather into your skin. Rinse with warm water, then a dash of cool. Pat lightly to dry. These facials help skin stay smooth and lovely."

Lux Toilet Soap's Whipped Cream Lather removes dust, dirt and stale cosmetics . . . does a thorough job of cleansing.

Use this fragrant pure white soap for your bath, too. The luxurious Whipped Cream Lather cleanses gently and thoroughly . . . makes you sure of daintiness. You'll love the clinging fragrance it leaves on your skin.



HOLLYWOOD'S Whipped Cream LATHER BEAUTY CARE

9 out of 10 Screen Stars use Lux Toilet Soap

A LEVER PRODUCT

Dorothy Dix Says—

BOREDOM SEEN RESPONSIBLE FOR MAJORITY OF DIVORCES

Couples Should Find What They Have In Common Before Marrying

DEAR MISS DIX—I am a young woman, an office worker, and I have been going with a man. I thought I was madly in love with him, but recently I have spent some time with my Uncle and Aunt and watching them live together has changed my whole idea of marriage. Both are fine people, so far as principles go, but my Uncle is a big, silent, slow man. Never has an idea of his own, no initiative, no pep; my Aunt is exactly the opposite. She is very attractive. Has a fine job in an office. On her toes every minute. Grand housekeeper. Good at everything.

My Uncle and Aunt have nothing in common, yet they never argue, or quarrel, but I think my Aunt must be bored to death with him. They married when they were very young.

Now, if I marry this man I have been in love with, it will be a repetition of what I have described above. What shall I do? E. M.

ANSWER—Get down on your knees and thank your Guardian Angel that you have been saved from making the mistake of marrying a man with whom you have nothing in common and of whom you would be dead tired before the honeymoon had set.

When we think of unhappy marriages, we think of their failure being caused by some great fault in either the husband or the wife; that she is a nagger, or a henpecker, or a shrew, or a poor housekeeper, or wasteful and extravagant; or he is a philanderer, or a drunkard, or a gambler, or a lazy loafer. But, in reality, what wrecks marriages oftener than any of these is Boredom. It is the bottom of nine-tenths of the divorces. It is only after husbands and wives get so fed up with each other and so tired of their dull company and so weary of listening to their stupid conversation that they can stand it no longer that they start out to hunt up someone who is entertaining and amusing and with whom they can share their thoughts and interests.

HOW TO AVOID TRAGEDY

I have often thought how many domestic tragedies could be avoided if young people, who are at the point of getting married, would really try to find out before they take the fatal step just what they have in common, instead of waiting to find out after marriage that neither one is interested in a single thing that the other one is, and that they don't even speak the same language.

But they don't. We all know dozens of couples in which bookish men are married to wives who never read even a sixth best seller. Out-door men who love games who have wives who are allergic to golf. Chatty women who are married to men who never speak. Affectionate women who are married to men who are as unemotional as a stone dummy.

Such marriages are really more unhappy than those in which a woman is married to a drunkard, or a man to a virago, because there is no way out. Neither one has committed an actionable offense against the other. A man can't get a divorce from his wife because she doesn't share his passion for bridge. A woman can't go to Reno and collect alimony from her husband because he doesn't like to dance, and she does. All they can do is to endure their misery.

So be glad you found out in time that you couldn't stand a lifetime of the society of a dull husband.

ADVISED NOT TO ELOPE

DEAR DOROTHY DIX—I am a sophomore in college and so is my boy friend. We want to get married as he will have to go to war some time next year, but our parents want us to wait until we graduate. But I am not getting the full benefit of my education as my interests lie in John and our plans. So we are thinking about eloping. In fact, we have practically decided on it, but I would sort of like a wedding. I have always counted on having one.

Would be perfectly happy to elope, only I hate to hurt my father. What do you think I should do? There is no objection on either side to our marrying, only our parents want us to put it off for the present.

ANSWER—I strongly urge you to listen to your parents. But if you are bent and determined on marrying anyhow, do it honestly and frankly and aboveboard. Don't elope. Your parents have been so good and kind to you, you certainly owe them the small return of not sneaking away behind their backs and being married in some hole-and-corner way, without their knowing what you are doing.

Don't give up that pretty, dignified wedding that you have been planning ever since you were 12 years old. Think about how lovely you will look in that white satin dress, with the misty veil and the orange blossoms, as you walk slowly up the aisle to give everybody a good eyeful, preceded by your bridesmaids as gay and pretty as butterflies. It will be your great moment that you will remember as long as you live and tell your great-grandchildren about.

And do you know that statistics show that the marriages that are solemnized in church, while all of one's little world looks on, and where a man and woman swear their vows of fidelity before God's altar, last longer and have a better chance of happiness than when a couple get married by a Justice of the Peace in a dingy office with perhaps a char woman for the only witness?

So don't elope. If Johnny is worth having, he is worth waiting for. And if you love him, you needn't be afraid that your love won't stand a little separation.

SOLVED MOTHER-IN-LAW PROBLEM

DEAR MISS DIX—I have settled the mother-in-law question by giving my husband an overdose of his mother's society. I think she intended to live with us, but I forestalled this by inviting her for a long visit, and when my husband was at home I simply stuffed her down his throat. Kept her talking to him of evenings until he groaned in boredom over hearing about the time he had the whooping cough when he was a child. I would stay at home and make him take her on long rides. If he started on an errand, I told him to take his mother along so she could get a little air.

He never got time for a word with me when Mother wasn't around. I rubbed in his duty to his mother so hard that he got fed up with it and rebelled. And I guess she got enough of him, too, because when she went back home she stayed there. Now my mother-in-law is a truly wonderful person and I love her, but if she were to live with us, I would still sabotage her if she tried to live with us. How'd I do? MRS. L. A.

ANSWER—Wonderfully. I pass on your tip to other wives looking for a painless cure for mother-in-law trouble.

THE COOK'S CORNER

SARATOGA LOAF:

Mix together 3 cups chopped cooked ham (or any other leftover meats), 1 cup bread crumbs, 2 tablespoons each finely chopped onions, celery and parsley, 2 eggs, beaten, and 1 cup milk. Pour into greased loaf pan. Bake 50 minutes in moderate oven. During the last fifteen minutes of baking, spread the top several times with 3 tablespoons honey blended with 1 tablespoon prepared horseradish, 1-4 teaspoon dry mustard and 1-4 teaspoon cloves. Serve the loaf hot or cold. Thinly sliced it is good in sandwiches and cut into cubes it combines nicely with creamed peas.

MANHATTAN SAUCE

on hot, seasoned spinach, green beans, peas, carrots or boiled rice. To serve, 4, melt 4 tablespoons butter and add 4 tablespoons flour 1-3 teaspoon salt, 1-4 teaspoon each celery salt and paprika and 1 teaspoon chopped parsley. When blended thoroughly in 2 cups milk, 1-2 cup grated cheese, 2 hard-cooked eggs, sliced, and 1-4 teaspoon poultry seasoning. Cook slowly, stirring constantly, until thick and creamy. Add a beaten egg, mix and serve at once.

ASPARAGUS CASES

3-4 cup asparagus puree
2 cups mashed potatoes
1 egg
1-2 teaspoon salt
1-2 teaspoon onion juice
4 tablespoons melted butter
1-2 cup buttered bread crumbs

Method: Drain cooked fresh asparagus thoroughly. Force through a coarse sieve and measure the required amount of puree. Drain again. Add the asparagus puree to the mashed potatoes, together with the well-beaten egg, salt and onion juice. Mix thoroughly. Shape this mixture into small circular forms on a well-greased baking sheet. Make a hollow depression in the centre of each, using the back of a large spoon. Brush the entire surface of each case with melted butter. Sprinkle the buttered bread crumbs over the cases and bake in a hot oven (425 deg. F.) until heated and a golden brown. Remove cases carefully with a silver spatula, place on a hot platter or on individual serving plates. Fill hollow centre with any desired creamed filling. Garnish with sprigs of parsley and serve immediately.

Cool enamel pans before washing. Pouring hot water into hot utensils will crack the enamel.

To save vitamins in cooking ad serving food: Stir as little as possible. Allow to cool slightly before pouring with a sieve. Raise temperature to boiling point rapidly. Use as little water in cooking as possible.

When you scorch a pan, try sprinkling dry soda over the scorch letting it stand for a while. You will be surprised at how much more easily the burn can be removed.

Do not try to scrape burned toast with a knife. Rub it on a grater. The burned spots will disappear, leaving a nice brown surface.

FISH IS RECOMMENDED FOR HOT WEATHER MENU

Fresh fish, because it is an easily digested as well as highly nutritious food, can scarcely appear too often on the hot weather menu.

Halibut and cod are now in season from both east and west coasts, and haddock from the east coast will soon be plentiful. Take advantage of local varieties—trout, whitefish, pickerel, perch, and so on. Your dealer will tell you the days these are available each week.

"Cook fish at high temperature to preserve the food-rich juices, but don't overcook," advises Miss Hazel Freeman, lecturer-demonstrator, Department of Fisheries. Allow ten minutes per inch thickness at 450°F. Some varieties may not require even this long. After six minutes test with a knife. If the fish has lost its watery appearance, it's ready for the table.

PRAIRIE TOWN'S PRIDE

Name _____
Street Address _____
City _____ Province _____

A plaque in memory of Jack Marlett (killed on active service April 13 last, has been placed in the Soldiers' Comforts club here at Harris, Sask. which, with a population of 224, has 59 in the armed forces.

On His Way To The Big Money

"Go right in, Mr. Jones!" A lucky fellow, the cartoonist who has arrived, for these days more funny pictures are used than ever before.

Home study may show how much talent you have for this well-paying profession. Charts explain cartoon techniques, how to build up a funny face.

You start with a simple oval, then draw horizontal guide lines, as shown in the sketch above, to help you place the features.

Moving these guide lines up or down changes the character of the face completely! The higher the eyebrow line, the more stupid your man looks. The higher the mouth, the tougher is his chin!

You get really comical facial expressions when you experiment with different shapes for eyes, nose and mouth. A man in a daze? Crosses for eyes! A sappy smile? Draw it up the side of his face!

You learn to draw the figure much the same way, starting with a "matchstick man."

Our 24-page instruction book tells how to cartoon the face and figure, how to picture action. Gives pointers on selling comic strips, gag cartoons, caricatures, advertising and movie cartoons.

Send 15 cents in coins for your copy of SIMPLE CARTOONING SELF TAUGHT! To The Charlotte-town Guardian, Home Service, Address. Be sure to write plainly your NAME, ADDRESS and the NAME of instruction book.

Name _____
Street Address _____
City _____ Province _____

CLOVER LEAF Salmon

GOES TO EMPIRE'S WAR FRONTS

When you reach for your favorite brand of canned salmon and find it absent . . . don't be disappointed. Remember, it too is away "doing his bit" at Empire fighting fronts. So little to give to those who give all . . .

On Active Service

C.L.S. 42-3

BRITISH COLUMBIA PACKERS LIMITED

Needlecrafts For The Home

The two-piece dress with the look of a suit is tops in any wardrobe. All the swankiness of a suit without the bulk of a blouse. It's a very good pattern for washables, too.

Style No. 2579 is designed for sizes 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 requires 7-8 yards of 39-inch fabric.

You GIRLS WHO SUFFER DYSMENORRHEA

If you suffer monthly cramps, backache, distress of "irregularities," nervousness—due to functional monthly disturbances—try Lydia E. Pinkham's Vegetable Compound (Taste as added iron). Made especially for women. They also help build up red blood. Made in Canada.

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CANADA CORN STARCH

CROWN BRAND SYRUP

As a sauce on desserts, on pancakes, or on cereals, famous "Crown Brand" Syrup is really delicious . . . and it's an excellent sweetener for use in cooking and baking.

FREE: Send for the Free Booklet—"How to save Sugar", containing 65 tested recipes. Address request to Dept. F.U., Canada Starch Home Service, P.O. Box 129, Montreal, P.Q.

INEXPENSIVE TO MAKE



DESIGN NO. 1103

Crocheted hats are definitely popular from the style as well as the budget angle. This pillbox is made in simple single crochet stitches and trimmed with narcisses. Pattern No. 1103 contains list of materials needed, illustration of stitches and complete instructions, for making both items.

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

To Charlottetown Guardian Needlework Department
Design No. 1103

NAME _____
STREET ADDRESS _____
CITY _____ PROVINCE _____

A Morning Smile

SEEKING INFORMATION

"Is you the judge ob reprobrates?" "Well, Madam, I am the probate judge, if that is what you mean." "Yassuh, dat's it, Ah specks. Well, Mistuh Judge, it's lak dis—ma husband has done died detested, and let me with seven little indifels, and Ah wants to be appointed as de executioner."

An illiterate farmer, wishing to enter some animals at an agricultural exhibition, wrote as follows to the secretary of the society: "Also enter one for the best jackass; I am some of taking the premium."

New under-arm Cream Deodorant

safely Stops Perspiration



1. Does not rot dresses or men's shirts. Does not irritate skin.
2. No waiting to dry. Can be used right after shaving.
3. Instantly stops perspiration for 1 to 3 days. Removes odor from perspiration.
4. A pure, white, greaseless, stainless vanishing cream.
5. Arrid is being awarded the Approval Seal of the American Institute of Laundering for being harmless to fabrics.

ARRID is the LARGEST SELLING DEODORANT. Try a jar today!

ARRID

39¢ a jar At all stores selling toilet goods (also in 15¢ and 59¢ jars)

Living & Leisure

The Woman's Realm

CHILDHOOD

The tear down childhood's cheek that flows like the dew-drop on the rose; When next the summer breeze comes by, And waves the bush, the flower is dry.

SOLVING CLOTHES COUPON PROBLEM

To make their clothes coupons go further British women are buying travelling rugs for conversion into coats. Travel rugs are coupon-free and many firms are ready to make up customers' materials.

Plain rugs with a plaid reverse are specially suitable. The plaid surface is used for collar, revers, pockets and shallow cuffs. Feather-weight cashmere rugs are frequently reversible. These can be used for short or long coats. Fringes can be used to border the hems or revers.

KEEPING PLEATED SKIRT IN SHAPE

To keep an accordion-pleated skirt in press, hold the skirt tightly in one hand and draw down over it the leg of an old stocking from which the foot has been cut. Be sure the stocking is clean. Dip it in gentle suds before putting it over the skirt and it will help to keep the skirt fresh-looking longer.

YOUR SHOES DESERVE GOOD CARE

Here are a few tricks to help you to care for your shoes. To keep all-leather heels from getting dingy, put a coating

HOUSEHOLD

When boiling tea towels, put a few lemon-peels in the water, and this makes them whiter and gives them a clear freshness.

Sprinkle a little cold water over jam tarts before baking and the jam

Buy BEST YEAST

Best for Baking, Best for Health! FRESH FROM MARITIME PLANT

CANADA'S HOUSEWIVES ARE CANADA'S Housoldiers!

Yes, right on the "Home Front" in your own kitchen, you can help win the war by practical saving . . . and still treat the family to delicious nourishing foods.

● The most delightful desserts you can serve are smoothly rich custards or blanc manges that can be made quickly and easily with pure, high quality Canada Corn Starch.

As a sauce on desserts, on pancakes, or on cereals, famous "Crown Brand" Syrup is really delicious . . . and it's an excellent sweetener for use in cooking and baking.

FREE: Send for the Free Booklet—"How to save Sugar", containing 65 tested recipes. Address request to Dept. F.U., Canada Starch Home Service, P.O. Box 129, Montreal, P.Q.

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