

Woman's Realm Social and Personal Fashions Literature

Living & Leisure THE WOMAN'S REALM

Like a young child who to his mother's door runs eager for the welcoming embrace. And finds the door shut, and with troubled face calls and through sobbing calls, and o'er and o'er calling, storms at the panel—so a door that will not open, sick and numb, listen for a word that will not come. And know, at last, I may not enter more.

—Hermann Hagedorn.

NEW METHOD OF PRINTING UPHOLSTERY FABRICS

NEW YORK — A new method has been patented for printing fabrics for upholstery. The background color is printed in separate sections designed to fit in exactly the different parts of a chair. Decorative motifs are centred in the seat and back sections, and smaller scale versions of the same motifs are printed on the arms.

TRY NEW TRICKS WITH JEWELLERY

You can build up your glamour for a romantic evening party by mixing your imagination in with the jewellery that you wear. Your keepsake box may yield old jewellery that lends itself to new uses. A simple summer frock, for example, can be given a high-style whirl by filling in the décolleté with a jewellery bib. You can make one with multiple strings of beads of graduated lengths. Start with a choker, and extend the line with longer necklaces. Pearls, coral, turquoise, and jet strands and gold chains are all good mixtures for your "bib."

New twist for an old charm collection is to attach single chains at spaced intervals to a pearl necklace. Use to pretty up a low cut neckline. A peasant blouse can be given glamour by lacing the bodice up with a gold chain instead of a ribbon.

You can put sparkle into a party-going outfit by encircling top-knot curls with a gold bracelet or twisted gold chain. A two-strand pearl necklace becomes a new kind of "Alice-in-Wonderland" headband for a sleek hairdo. Anchor the headband behind your ears with jewelled clips or hairpins.

GOT A YEN TO PAINT? THEN HERE'S SOME ADVICE

If the weather behaves this weekend and you get a chance to do that job of refurbishing your porch or cottage furniture, a few hints from paint authorities may be of assistance.

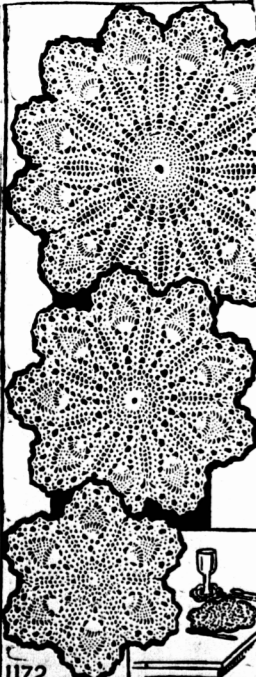
Various types of furniture call for various types of coatings and

TOO WEAK TO DO ANYTHING

On "CERTAIN DAYS" of Month's... This fine medicine is very effective to relieve painful distress and tired, nervous, irritable feelings, of such days—when due to female functional monthly disturbances. Thousands report benefit.

LYDIA E. PINKHAM'S COMPOUND

PINEAPPLE DOLLIES



DESIGN NO. 1172

—etched pineapple dollies are top ranking favorites. These are not difficult to make in three sizes, 9, 12, and 15 inches in diameter. Pattern No. 1172 contains complete instructions.

To order: Send 20 cents in coin to Needlework Bureau, Charlottetown Guardian, Charlottetown, Design No. 1172

Name _____
Address _____
City _____ Province _____

Promptly relieves COUGHS of CHEST COLDS

Helps Break Up Congestion!

At first sign of a chest cold—rub Musterole on chest, throat and back. Musterole promptly relieves coughs and tight soreness in chest muscles. Musterole penetrates deep and helps break up the congestion! In 3 strengths.

MUSTEROLE

It also makes a difference whether or not your furniture will be shielded from the sun and rain.

For furniture that will spend the summer on a covered porch, whether it be wood, wicker or rattan, flat paint or enamel will be suitable. If the old finish is in good condition, a single coat will be enough. Flat paint has the better hiding quality, but enamel makes a more durable and washable finish. If you are in doubt about the number of coats, use a flat paint first, adding a second coat of flat or enamel.

If you are painting metal porch furniture for the first time, use a special metal primer to prevent corrosion. On a repainting job be sure to take off the rust with sandpaper or steel wool. Touch up these spots—preferably with red lead or the paint you are planning to use for the finishing coat. Two coats of exterior enamel is best for a good weather-resistant finish.

Wicker pieces on which you wish to retain the natural finish should be covered with one or two coats of good varnish. Spar varnish is especially recommended for either wicker or plain wood if the furniture is likely to get left in the rain.

Spraying paint on wicker is simpler than brushing it on and paint specially prepared is available. Spray painting equipment can be rented.

Wooden garden furniture needs two coats of paint and the preliminaries of washing, rinsing and drying are important. If the old finish is in bad condition brush it with a wire brush, scrape off the loose particles and run it down with medium sandpaper. If the surface has cracked and scaled, use a paint or varnish remover and follow with a priming coat. When the old finish is glossy wash with a solution of one pound soda to a gallon of water, and rinse.

The easy way of doing it, according to the experts, is to turn the chairs and tables upside down and paint the legs first. Then do the backs and the seats.

King Cole TEA AND COFFEE

Reigning in flavour!

Rural Adventure

By Cameron Dockery

"What are you going to do with them?" she asked curiously.

"They're Dad's not mine. He owns an island about fifty miles from New Orleans and he's stocking a private zoo on it. He likes everything in pairs, kind of like a man Noah," he laughingly explained.

"They're the second unpleasant sight I've seen today. From a morgue to snakes, which is worse?"

"A morgue?"

"Yes. I had to identify a man." She explained about Jacques Renault. As she talked, his blue eyes studied her anxiously, but she had the definite impression that he was really not surprised at the news.

"Too bad," he commented. "The little French waiter with the old-fashioned coatee, eh? I remember him. Do you know who killed him?"

"No. They said it was probably a waterfront brawl and it would be almost impossible to trace the murderer in carnival time."

"Oh... I see. Well, too bad." Was her imagination playing tricks on her, or did Stacy Corbin really seem relieved?

An errant breeze caught Stacy and blew it across his eyes. He pushed it back, grinning at Lotz. "So you don't like snakes?"

"Most people don't," she gestured toward the boat, which had raised its deadly, scaly head and seemed to be peering at them angrily, "and judging from his expression, snakes don't like people."

CHAPTER VII

"He's probably just hungry." "What do they eat?"

"Anything alive. I suppose. But what they get are frogs, rabbits and guinea pigs. They're fed every two weeks."

"The other one doesn't seem as energetic," she observed.

The larger of the pair had not altered its position since the cage had been lowered. He permitted his mate to slide across his own coils without resistance. Stacy gave it a speculative glance.

"He's probably still under the effect of the drug. I understood they were to be given a shot of something to make them easier to handle."

When they were in the car again he turned and stared directly into her eyes. Evidently what he saw there pleased him. "Have you any plans for Mardi Gras, Rosa?"

"None at all. Chloe tells me this is one night of the year when the Cafe remains closed. She likes to get out and watch the parades and excitement herself."

"Then come with me—"

"Where?"

"Oh, we'll go places and do things. I want you with me. You see, this is my first Mardi Gras too. I'm a transplanted Northerner and I'm still not quite onto all the customs. Come along and be my moral support."

She hesitated. Did she dare leave Chloe's house? The cafe was closed—Balch would not be appearing tonight and if Stu Lawrence had further need of her he would have told her so that morning. There was a mysterious quality about the Corbins, and if Stacy had a few drinks and became talkative, he might explain his connection with Herman Balch.

(Continued On Page 12)

Morning Smile

A hubbly and his wife had children every year, sometimes twins and even triplets. They collected quite a brood. Then came the war, and the Air Force on manoeuvres, dropcap paratroopers in the hills. The oldest son saw the troopers floating to earth and yelled:

"Hey, Paw! Git your shotgun— that blamed stork is a-bringing 'em full-grown now!"

He was a peculiarly unpleasant person, and when visiting the local cattle show he made himself unpopular by his loudly expressed claims to superior knowledge. He was especially insulting to old Sam Potts.

"Fah," he said sneeringly, "you know nothing about pigs, you don't. Why, my father raised the biggest pig ever raised in these 'ere parts."

"Aye," retorted old Sam quietly, "and the noisiest."

Better English

D. C. Williams

1. What is wrong with this sentence? "We hope to pass the ordinance at our next meeting."

2. What is the correct pronunciation of "precedent" (noun)?

3. Which one of these words is misspelled? Asbestos, assiduous, asinine.

4. What does the word "verisimilitude" mean?

5. What is a word beginning with "c" that means "a bone of the shoulder"?

ANSWERS

1. Say, "We hope to pass the ordinance" (an order, decree, or law). Ordinance means military supplies. 2. Pronounce present first, e as in press, accent first syllable. 3. Asphyxiate. 4. Appearance of truth of reality; probability. (Pronounce all 's' as in 'is'; accent follows the 'i'). All characters were portrayed with verisimilitude." 5. Clavicle.

Ask for BAKER'S CHOICE VANILLA FLAVORING

By GENEVIEVE KEMBLE For Thursday, October 23

A GRAVE mistake an error of judgment in which the mind is swayed by impulses and emotions rather than by good sense and reason, may prove detrimental to cherished plans and objectives. This turbulence and rash decision is likely to bring about quarrels, tempers and a general state of unhappiness, frustration and regret. Tact, calm analysis and self-control might avert loss and turn the tide into more lucrative channels.

Blessed Forecast

Those whose birthday it is may have a year in which important moves and decisions are dependent upon the wisdom, sagacity and consistent and drastic influence on affairs generally. Under the strain of upset or turbulent emotions it is

THE STARS SAY—

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DEAR MISS DIX: We have two children, a little boy four years old and a baby girl one month old. People are always telling me that I will kill my little boy if I don't stop treating him the way I do. I do not like children to cry and I slap him if he starts crying. If he doesn't stop, I slap him again. Then if he continues to cry, I slap him and shake him. I don't let him sob as it makes him sick at his stomach. He is a nervous-type child and gets tired easily.

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SADISTIC CONDUCT

Certainly you must be a woman who is a sadist by nature if you slap down your poor, little, cowed, nervous boy every time he cries and give him an extra shake when he tries to stifle his tears that die away in sobs. It is any pleasure to you to know that you are ruining his whole nervous system by your conduct, make the most of it, for I don't think he will bother you very long.

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It seemed to me that they filled a long-felt want, for it gave old men and women a place to go to for either a long or short stay, companionship, and what old people most need—a home where they can be independent of their children.

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Ellen's Diary

By an Island Farmer's Wife

The gale which had come down from the North in such force last evening had continued succeeding in interrupting our rest, when James would call to me, after a guest had passed: "Did you hear that, Ellen?" and I settling deeper into my lonely pillow tried to turn my thoughts away from the sound of the lawn trees' tossing, and the snapping and creaking of the vines which cling to the eaves, had not abated much by morning. "Whew!" Jamie at a kitchen window, exclaimed, as he watched dry leaves being hurled thither and yon this morning in restless whirling masses. He laughed when Fard, in surprise, fled hurriedly before them. Then glancing toward a maple, almost bare of its foliage, "They're pretty nearly all off that one," he said with evident regret. Then turning away added "but there'll be new ones there next spring." He chose a warm corner of the stable during the milking, and later when every cow and Fard had been fed, and all of our early choring ended, we came gratefully through the gusty breezes to the warm shelter of the kitchen. And presently it was a lonely place, when with Jock the two had gone to their day's work up at the other farm. There oblivious to either light or biting winds, cozy indoors in the new cellar, they continued the potato grading.

I was glad we had completed the digging, happy too in the coolness prevailing that many an outdoor task had been done. There had been the apple picking—the Golden Russets, the white fleshed Fameuse, and the larger variety which we call the Winter Idish. This year these trees produced an abundance and even though the pigs which sometimes are allowed to prowl there for exercise, got generous samplings of them, Jock and I were able to gather a quantity, to make a tasty and welcome addition to our Winter stores. I recall now pausing a moment that morning to watch the younger folk busy amid the branches, before turning away with a long sigh. Some day, perhaps "next Summer," which seems always to hold much time and promise, I shall try to climb to a safe seat in one or another of the old trees, and there try to reclaim precious days of yore, though I very much fear they have gone from me forever. Thanks also to those same young folk, and to James, the firewood has been stored and the kindling, precious items to have when cold winds sweep about a farmstead. Not all of the vegetables have been harvested, a pile at Alderlea, which depends upon the date of the turnip storing. Only then can the women be certain of any space granted to them in the respective cellars, for the carrots, the beets, parsnips and cabbages, the latter headed so bravely and actually bursting. The harvesting of mangels followed smartly on the heels of that of the potatoes, and I wondered as I looked upon the sows who lay suckling their piglets, if they would be at all appreciative of the anchovy muffs left in strong right and left arms, suffered by twisting the tops from these, their very succulent and nourishing Winter fare.

Among other seasonal chores, and most beguiling one that, the early flowering bulbs had been planted. Only in a modest quantity and selection of course, but enough if the coming seasons be kind to give a gay and colorful welcome to Spring. I myself had attended to this, one morning in holiday time and again on an afternoon with small grand-daughter when the rest of the family were so softly smiling then, winks were mere zephyrs and sun glints that challenged ones gaze adorned the mill pond below the front meadow. We tucked away six Snow Drops, Hyacinths, Narcissus, Tulips and Daffodils. Some had been gifts from those blessed with "green fingers," while others of them had been bought and though James might question this, to me they represented a worthwhile addition to my worldly goods. Perhaps I am able to recall the morning, best of all, on account of its disturbing beginning. It had set out to be "one of those days," such a one as comes occasionally to plague and discourage humans, and though the cause is so trivial or vague that it can not be actually determined, the distressing effect is there. But now I remember that in no time, the world regained my lively interest, and presently every ear and reproach fell away as I pottered about the flower bed and borders, burying the brown-coated bulbs, in the generous bosom of Mother Earth, before I went with Jock to the potato-picking at the other farm. I suppose it really began, when I had been "weighed in the balance" early that morning—and could not even resent it. But James has tossed his paper aside and lit a stove cover after a control damper in the pipe turned a complete somersault when disturbed by the howling gale which continues, remarks: "The fire's out, Ellen. There's not much sense in staying here freezing ourselves; we may as well go to bed."

Until tomorrow — Diary — Good night.

RUSSIA'S 3TH CITY
Odessa was pre-war Russia's seventh city.

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Butter-Nut Bread

Compare its "FRESHNESS"

ORDER

Eastern Bakeries

Household Scrapbook

By Roberta Lee

Silver and Gold Lace

Silver and gold laces may be cleaned by washing with a white soapuds. Lay the lace down and scrub lightly with a soft brush. Rinse well, and dry quickly to prevent rusting.

Soot

If the furnace or range chimney becomes clogged with soot, burn potato peelings in it. Or get a few scraps of zinc from any tinners and sprinkle it over a hot fire.

Frying

After frying anything that is likely to splash fat on the stove use a crumpled newspaper and wipe of the top of the stove. The result will be satisfactory.

Modern Etiquette

By Roberta Lee

Q. Is it proper to use the expressions "girl friend" or "boy friend" when making an introduction?

A. No; such expressions should never be used in introductions or conversation.

Q. Should a freshman on a college campus make any advances towards friendship with an upper classman?

A. It is customary to let the upper classmen make these advances.

Q. Would it be proper, when having a christening to make it an elaborate affair?

A. This is seldom done.

How Can I!!

By Anne Ashley

Q. How can I test jelly to know if the jelling point has been reached?

A. Put a little on a cold plate and draw a path through it with the point of a spoon. If the path stays and the jelly does not run together, the jelling point has been reached.

Q. How can I remove oil stains from carpets?

A. Cover the spots with paste made of fuller's earth and water, and let remain for 24 hours. Scrub with benzine if the oil is from the streets.

Q. How can I keep the back of my shoe from slipping off my heel?

A. If a strip of velvet is glued to the inside of the shoe, it will prevent the slipping.

Don't let Constipation keep you feeling all-in

Million's find relief this way

Feel bad? Headache from faulty elimination, weary and dull? Take NR tonight, an all-vegetable laxative with a thorough, pleasing action. NR comes in two strengths, Regular NR, and NR Juniors (1/2 dose), just made for you if sensitive to laxatives. Chocolate coated or plain.

NR TO-NIGHT 10¢
Nature's Remedy 25¢

Needlecrafts FOR THE HOME

SOFTER STYLING

The soft answer to the perfect fall frock to wear anywhere—a front buttoner with smart shoulder detailing, timely three-quarter sleeves, the subtle flattery of lovely long lines. To turn on feminine charm, highlight with ruffling.

No. 2174 is cut in sizes 12, 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42 and 44. Size 36 requires 3 1/2 yards 39-inch.

Send 20c for PATTERN, which includes complete sewing guide. Print your Name, Address and Style Number plainly. Be sure to state size you wish. Include postal unit or zone number in your address.

Address Pattern Department, The Charlottetown Guardian, Charlottetown, N. 2174

Name _____
Address _____
City _____ Province _____

SATISFACTION OR MONEY BACK BLACKHEADS-PIMPLES

Use what millions have tried for prompt help—clear up pimples, eczema, rash and other blemishes—scientifically, mildly medicated Cuticura. Highly successful. If you are not satisfied, the maker will refund your money.

CUTICURA SOAP AND CUTICURA OINTMENT

2174
SIZES 12-44

