

Woman's Realm Social and Personal Fashions Literature

She Treads On Royal Toes And Royalty Pays For It

By KATHARINE SHERWOOD
NEA Staff Correspondent

NEW YORK, Sept. 26 — Evelyn McCullagh has trod on some of the royalist toes still extant; her only reaction has been to order the blue bloods to keep their feet out of her way.

She has danced with kings and rajahs, been the confidante of sultans and the Saturday night date of a prince. She once helped a short-of-cash queen unload an \$80,000 pearl necklace. Most of it was fun; the dancing part was strictly business.

Miss McCullagh is a sophisticated, sparkling Englishwoman who once won an international ballroom dancing championship. Despite the opening of a new world in a post-war world, there are still a few maharajahs and sultans left, and she hopes to teach them to tango "as sinuously as a snake moves through the grass" before she retires.

It was the Maharajah of Patiala, then vacationing in England, who started her on the royal road of dancing. The Maharajah's agent called her and offered her 1000 pounds (about \$4000) if she would give His Highness 12 lessons. That led it.

After she taught the Maharajah a few graceful steps, he decided to give his daughters—six of them—could stand a lesson or two.

"He asked me to teach his daughters both the man's and the woman's parts so they could dance together. They used to wear beautiful saris draped around them and I took me some time before I realized the saris were dotted with diamonds, not rhinestones."

From then on an increasing number of those born with jewel-studded platinum spoons in their mouths came to learn.

Among the guests was Prince Tongtor of Siam. He wanted to brush up on the latest variations of the tango.

"Prince Tongtor had a great sense of fun. He insisted that I needed a 'holiday' now and then. His idea of a gay holiday was this: a movie, lunch at the Savoy, another movie, dinner at the Savoy, another movie, late supper at the Savoy, and finally a midnight movie.

Sign Language

"The Prince was an excellent dancer."

It was because of Prince Tongtor that the late King Prajochit of Siam decided to learn to dance.

"The King was very timid and shy. He wanted to be able to dance in public but he didn't want anyone to know he was taking lessons. He wanted to surprise his wife."

Once in a while Miss McCullagh found herself running short of languages and as in the case of the Sultan of Pahang, had to resort to signs. The Sultan could speak neither French nor English.

"I had to move my arms for him and point to feet positions. We were working slowly. His aides were supposed to be practising with other instructors. All of a sudden, they started whooping like ten-year-old boys. I turned around and there these dignified men were sliding up and down the polished, waxed floor. Just like little children."

The Sultan became an ardent dancing fan and offered Miss McCullagh a contract to go to Pahang to teach his women to tango.

Among her pupils were King Alfonso of Spain, the late Duke of Kent of England, one-time British Prime Minister Stanley Baldwin ("a stolid but earnest pupil") and the Maharajah of Bikanir, a portly gentleman with stiffly waxed mustaches who used to hire the Mayfair hotel ballroom for his private lessons and assigned guards to insure privacy.

Miss McCullagh frowns on jittersburging, although she once taught an Indian prince to tap dance.

"Americans have more dancing in their little finger than the English have in their whole bodies," she says. "But the American throws himself around too much. The English control their motions and frequently dance more smoothly."

Only one customer ever fooled

Household Scrapbook

By Roberts Lee

Wall Paper Cleaner

Wall paper cleaner can be made as follows: Mix 1 cup of flour and 1/2 cup cold water to a smooth paste. Add 2 tablespoons salt, 2 tablespoons vinegar, 1 tablespoon kerosene. Boil until it thickens, stirring constantly. Allow it to cool, then knead thoroughly. Use the same as the manufactured kind.

Hot Water Bottles

Wash the hot water bottle every two months with water, to which a little ammonia or soda has been added, and it will last much longer.

Lemons

To keep lemons for a great length of time, place them in a Mason jar, cover with cold water, and thin seal.

Better English

D. C. Williams

1. What is wrong with this sentence? "A man and lady entered the room." 2. What is the correct pronunciation of "nota bene" (Latin meaning note particularly)? 3. Which one of these words is misspelled? Habitus, hackmed, haliosis. 4. What does the word "foible" mean? 5. What is a word beginning with ps that means "a fictitious name"?

Answers

1. Say, "A man and a woman entered the room." 2. Pronounce no-ta-be-ne, o as in no, a as in ask unstressed, both e's as in be (second e unstressed), accented on first syllable of each word. 3. Hackmed. 4. A personal weakness; slight fault of character. The slaves courted their master's pleasure by imitating his foibles. 5. Pseudonym.

Miss McCullagh.

"A sleeky looking man, thin and poorly dressed, came to me in a fashionable hotel and asked what I charged for lessons. I knew that he would faint if I told him the correct amount but I felt sorry for him, so I halved my average figure. He signed up for a course. When he finished, I learned that he owned one of the largest private banks in England."

DOROTHY DIX SAYS—

What Is Love?

Girl 17, Bit Too Young to Know What Real Affection Is

DEAR DOROTHY DIX: We are a group of 17-year-old girls who are having an argument about love. I think that you can tell when you are truly in love, no matter what your age is, while some of the other girls think I am wrong.

Do you think that a girl of 17 can possibly tell whether she is really in love, or is she too young and inexperienced to know what love really is?

A TEEN-AGER

ANSWER: The great majority of marriages are love marriages, yet one marriage out of five ends in divorce, which seems to prove that nobody yet has devised any fool-proof way of telling real love from the phony article, or of being able to analyze their own feelings and know if what they feel is a deathless passion or just a passing fancy.

Even age and previous experience in matrimony doesn't seem to throw any light on the subject, for we see all about us men and women who have had a succession of husbands and wives, yet who doubtless thought themselves in love with each mate before they were married to him or her.

HERE TODAY—GONE TOMORROW

So you see that just thinking you are in love isn't a sure sign that you really are. It is more or less a matter of chance. You may be temporarily in love with a boy because he is a football hero, or because he is the boy who lives next door to you, or because he is a stranger with a new line. Then, without rhyme or reason, you lose your taste for him and it is all off.

This is particularly apt to be the case when you are 17, because then your whole mind is in a state of flux and the people you like one day, you can't abide the next. So my earnest advice to you is to wait until you are, at least, 20 before you trust yourself to be a love detective.

DEAR MISS DIX: When a boy comes in his car to take a girl on a date, should he go to her door and escort her to the car? The boys I know don't think this is necessary. They say they are going to sit in their cars in front of our houses and honk the horn twice, and if we don't answer it they will be through with us.

What should we do?

DISGUSTED GIRLS.

ANSWER: Well, social rules are not the Ten Commandments, but they are the next thing to them in regulating our conduct and making a veneer of manners would think of such a thing as honking for a girl to come out to a car instead of going after her, and make her scramble in by herself without even a helping hand.

Of course, it is no crime for a boy to be so crude that he never shows a girl any of the little niceties of attention, such as standing when she enters a room, pulling out a chair for her, or opening a door for her, but it just simply marks him for what he is. Upcountry. And if he ever goes away from where he is known and where people make allowances for his rough behavior, he will find that his lack of manners are a great handicap.

But why do you go with such boys? You can always choose your company.

DEAR MISS DIX: We are three discharged servicemen who would like your opinion on whether a girl should share expenses on a date, or whether the boy should pay everything, even if his income at the present time is very low and the girl's salary high.

We are going to school and living on an income of \$85 a month. The girls we go with earn from \$50 to \$60 a week—yet they still expect us to pay all the checks. Do you think this is correct, or do you think that women go with men these days only for what they can get?

HENRY, EDDIE AND JACK

ANSWER: In these days and under the conditions you mention, girls should not only go Dutch treat with boys, but most of the time they should arrange to pay the whole bill. Every consideration of justice, generosity and gratitude should make a girl anxious to make things easy and comfortable for the returned soldier who is making deep sacrifices to prepare himself for a good job.

Cook's Corner

FRESH PEAR UPSIDE-DOWN CAKE

Here is an outstanding dessert. It has plenty of fruit, and just a shallow layer of batter (a nice way of going easy on flour and fat.)

1 large pear
1/3 cup brown sugar, lightly packed
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 cups once-sifted cake flour
1/4 teaspoons baking powder
1/2 cup cold water
3 tablespoons chilled shortening
1/3 cup fine granulated sugar
1 egg
1/2 cup milk
1/4 teaspoon vanilla
1 teaspoon grated lemon rind.

Wash, halve, peel and core the pears; cut pear into about 1/2-inch cubes. Combine the brown sugar, cinnamon and ginger; place in a buttered and oiled square pan and spread evenly. Cover with the sliced pears.

Measure and sift together twice, the flour, baking powder and salt; add the shortening and cut it in very finely; mix in the granulated sugar.

Beat the egg until thick and light; stir in the milk, vanilla and lemon rind.

Mix a well in the flour mixture and gradually stir the egg mixture, making a smooth batter. Carefully pour batter over the pears.

Bake in a moderate oven, 350 degrees, about 50 minutes.

Carefully turn cake out onto an oiled plate. Cut into squares and serve with pouring cream.

GREEN TOMATO OLIVES

3 quarts small green tomatoes
1/2 cup salt
Whole cloves
2 cups vinegar
1 cup water
1/2 cup brown sugar
1 stick cinnamon

METHOD: Peel the tomatoes carefully, removing the core. Combine the salt and the eight cups of water and add the peeled tomatoes to this. Cook slowly until the tomatoes are slightly tender. Drain and place a whole clove in the top of each tomato.

Mix the vinegar, 1 cup water, the brown sugar and the cinnamon, which has been broken and tied in a bag. Bring to a boil and boil for 5 minutes. Pour the hot syrup over the tomatoes and let stand overnight. Next morning remove the tomatoes from the syrup and wash them. Heat this to the boiling point and pour over the tomatoes.

On the third day bring the syrup up to the boiling point without removing the tomatoes. Pack the tomatoes into hot, sterilized jars, cover with boiling syrup and seal immediately.

Ellen's Diary

By an Island Farmer's Wife

I saw the Governor General and the Lady Margaret this morning, when they were on their way to the Island, they were on the way to the old grey Colonial building which is so full of historical interest. Not only our own Province but to the Dominion as well. I could have reached out to touch the cars that held them, they passed so near my eye or perhaps I had never here to face such a vice-regal couple. Not that I was disinterested in viewing the King's representatives but rather that the opportunity had never before presented itself. If through the years at Akleria, I had been summoned by Royal command to meet one or the other of these great men, say at the court-store, eager as I might be, I much doubt if I could have done so. But I would not have almost ready, and with perhaps every intent of escorting me would have been a disturbing sign of illness in the other man's eye or perhaps it would be a fat disease among the growing potatoes or falling here the most pressing and deterring of all. If one of these opened the piggy bank noiselessly and dared to look within the confines of a pen, No James could be so bold. But I would not have wasted pity. Great and noble men and women might come and go, and James would be apt to forget day and date, while he would be well content to be about the farm cares that he enjoys so free. So it is indeed a great and free life, a life of peace and quietness. I came to see sojourners bearing a country where if one were to be troubled he may come to a doctor or a nurse or his representative or choose him to stay at home to work amid the quiet and peace of his fields.

I came to the city more by accident than I intend this morning. When one of our bachelors in the town, who had chanced to remain in my hearing, had to go to town in the morning and would be back by noon, it was an inviting chance. This is the younger of the two, while the other is a babe-in-arms. He is an ex-airforce man, who now helps his father on the farm. He is very interested about farm and his own and drives a red truck with a nice hand. He has a decided flair for mechanics and is also a lad of a good turn. You could tell that by the way he stepped the machines and stepped from it to herd a number of cows to their pasture in the moonlight and hills. This then was my chance to go on a shopping trip to the city and if it so happened I might be able to enter the town, while the other came to the visiting Lord and Lady. After driving through a lovely countryside, threaded by gleaming roads, I found myself in a town, standing expectantly outside the roped enclosure and near to the spot where the procession was to enter. There is doubtless a few minutes passed slowly as all wait, in time will, I could not help hearing the remarks of those who stood near me.

A farmer who had forgotten all about it and had just run in on an errand, was a bit dazed to get home to his work while his wife waited eagerly for a glimpse of the great ones. A girl in a green dress who said she "worked for Mrs. someone" had her camera along and when a splendid opportunity came was much to excited to use it. A lass beside me pointed and home to farm and I was surprised to regard these ladies through a misty film "Land of Hope and Glory" How many carriages had been made for the day. But now our country had come through the waters of tribulation unto the peace of this exquisite Autumn day.

The Lady Margaret is very nice looking and I imagine if one were to pickled at the time, they would be beautiful. "She looks like The Queen" someone remarked I would say more in her likeness perhaps than in life. There is doubtless an Irish twinkle in his eye that from where I stood I could not discern. "And what was she wearing?" Jeanie asked me. That was something I forgot entirely. I only re-

Living & Leisure

—THE WOMAN'S REALM—

JOY

Take Joy home. And make a place in thy heart for her. Then she will come, and oft will bring to thee. While thou art working in the furrows; aye, Or wedding in the sacred hour of dawn. It is comely fashion to be glad—Joy is the grace we say to God. Jean Ingelow.

You can add some excitement to many egg dishes by pepping them up with one of the "fine herbs" either alone or blended with another, or with chervil, chive, parsley, Summer savory or celery. And when other fresh herbs are not available, parsley, onion juice and celery tops can be used to give a robust flavor to an omelet.

SAVOURY DISH

The recipe given here is slightly different, and features the ever popular tomato and the less well-known eggplant. It uses tomatoes and hamburger with cream gravy: 1 cup hamburger, 3 large ripe tomatoes, 1 tablespoon flour, 1-2 teaspoon salt, dash of pepper, 1 tablespoon fat, 3 tablespoons flour, 1 teaspoon mustard, 1-2 cups milk. So it is indeed a great and free life, a life of peace and quietness. I came to see sojourners bearing a country where if one were to be troubled he may come to a doctor or a nurse or his representative or choose him to stay at home to work amid the quiet and peace of his fields.

First quality pickles are attained only by the use of first quality vegetables or fruits, good vinegar and fine spices. Wilted vegetables make pickles of poor texture and flat flavor. The use of the green is particularly true if the vegetables are cucumbers, which should be gathered within 24 hours of use and crisp. Too long standing makes hollow, rubbery pickles. Shrivelled pickles may be caused by over-strong vinegar. With the careful use of sugar and salt and the necessary firming agent, there should be no need to emphasize this point, but a brine that is too weak will make soft pickles.

One type of pickles that is usually a success is the chopped mixed variety. Whether it is called chutney, piccalilli or chow chow, there is still the necessity for good vegetables with the right amount of salt, vinegar and spices.

Chutneys of vegetables and fruits simmered to a long time until re-

PICKLING LORE FOR HOUSEWIFE

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PEACH CHELL

While peaches are so luscious and plentiful on the market, new ways of serving them are always being devised. Here's a fine dessert. Peel whole peaches, stud them lightly with two or three cloves and place gently in a sugar syrup with a stock of cinnamon and peach liquid, until tender but not mushy. Serve well-chilled.

Many whole fruits such as peaches, apricots and plums are good poached in a syrup lightly flavored with almond.

Morning Smile

Foreman: "Now, Murphy, what about carrying some bricks?"
Murphy: "I ain't feelin' well, suvver. I'm tremblin' all over."
Foreman: "Well, then, get busy with the sieve."
For more than an hour the mild-mannered little man in the witness box had squirmed helplessly under the cold hostile questioning of the opposing counsel.

"You say," prompted the attorney, "that you have crossed the Atlantic seven times."
"Yes, sir," replied the witness. "And where were you born?"
"Here in New York."
"Then sir," thundered the lawyer, "if you were born in New York and have crossed the Atlantic seven times, how does it happen that you aren't on the other side at this moment?"
"Because sir," replied the witness very quietly, "on my last trip I came home by way of Siberia and the Pacific Ocean."

Modern Etiquette

By Roberts Lee

Q. Is it all right for a man to get into a street or other public conveyance, carrying a lighted cigar in his fingers?

A. A man will throw away his cigar before entering a public conveyance, for even if the cigar is not burning, it is sometimes more offensive than when lighted.

Q. How is a divorced woman sign her name?

A. Supposing her name is Mrs. Harry (maiden name Anne Wilson), she should sign her name "Anne Wilson Smith."

Q. The knife should be placed on the right of the meat platter, the fork at the left.

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Cook's Corner

FRESH PEAR UPSIDE-DOWN CAKE

Here is an outstanding dessert. It has plenty of fruit, and just a shallow layer of batter (a nice way of going easy on flour and fat.)

1 large pear
1/3 cup brown sugar, lightly packed
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 cups once-sifted cake flour
1/4 teaspoons baking powder
1/2 cup cold water
3 tablespoons chilled shortening
1/3 cup fine granulated sugar
1 egg
1/2 cup milk
1/4 teaspoon vanilla
1 teaspoon grated lemon rind.

Wash, halve, peel and core the pears; cut pear into about 1/2-inch cubes. Combine the brown sugar, cinnamon and ginger; place in a buttered and oiled square pan and spread evenly. Cover with the sliced pears.

Measure and sift together twice, the flour, baking powder and salt; add the shortening and cut it in very finely; mix in the granulated sugar.

Beat the egg until thick and light; stir in the milk, vanilla and lemon rind.

Mix a well in the flour mixture and gradually stir the egg mixture, making a smooth batter. Carefully pour batter over the pears.

Bake in a moderate oven, 350 degrees, about 50 minutes.

Carefully turn cake out onto an oiled plate. Cut into squares and serve with pouring cream.

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1/2 cup salt
Whole cloves
2 cups vinegar
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On the third day bring the syrup up to the boiling point without removing the tomatoes. Pack the tomatoes into hot, sterilized jars, cover with boiling syrup and seal immediately.

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