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

Happenings of The Week

Field Marshal Alexander, Governor-General designate of Canada, has taken as his title Viscount Alexander of Tunis and of Errigal in the County of Donegal. Viscount Alexander, as Sir Harold Alexander, formerly was Allied Supreme Commander in the Mediterranean theatre. The 1st Canadian Corps fought under his command in Italy.

* * *

Princess Elizabeth, 20 next month has been studiously trained for the role of Queen—but she has a life of her own beyond the duties of royalty. Already the Princess has shown a quiet resolve in her "off duty" hours to avoid the limelight. She goes informally to the theatre and sometimes is one of a gay group of a dancing party afterwards. On her 21st birthday—April 21, 1947—she may acquire a home of her own which would permit an ever greater measure of independence and day-to-day contact with her future subjects.

* * *

Mrs. Wilson, who has been with her mother, Mrs. William Brehaut, Brighton, since returning from England is sailing from New York about April 1st to join her husband Flight Lieut. Robert Wilson in Sao Paulo, Brazil. Mrs. Wilson, who will be very much missed is looking forward with pleasure to her long journey on which she will be accompanied by hosts of good wishes for a safe arrival.

* * *

Friends of Miss Fannie Rogerson, Victoria, will be pleased to know she is returning home after spending the winter months with her sister, Mrs. Lemuel Haslem, Calgary, Alberta.

* * *

Mrs. K. S. Rogers was hostess at a smart afternoon tea last Saturday at her home, 3 Grafton Street for her sister, Mrs. A. W. Peterson of Ottawa who is her guest. After an absence of several years Mrs. Peterson is greatly enjoying meeting and reminiscing with old friends who are keeping the popular guest busy at a round of informal parties.

* * *

Mr. and Mrs. K. M. Martin entertained after the Community concert last evening honoring the guest artist, Miss Helen Olheim whose charming mezzo-soprano gave so much pleasure to a large audience of music lovers.

* * *

Mr. W. Chester S. McLure, M.P., and Mrs. McLure, of Charlottetown who have been visiting their daughter, Miss Lena McLure in Toronto, are in Ottawa for the opening of Parliament and are staying at the Chateau Laurier.

* * *

Mrs. Louis A. Moore of Summerside is spending the week-end with her sister-in-law, Mrs. C. H. Black. It is pleasing to learn that Mr. Moore is convalescing nicely in the P. E. I. Hospital after a recent operation on his eyes.

* * *

Mrs. H. J. Phillips accompanied by her son Mr. William Phillips left last Monday by plane on a visit to relatives in Western Canada.

* * *

The present illness of Miss Ethel Stewart in the P. E. I. Hospital is much regretted.

* * *

Regretful farewells were said this week to Lieut. Edward P. Shaw, R. C. N. Mrs. Shaw and winsome daughter, Susan, who leave by plane this morning for Ottawa where they will reside for the present. Mrs. Shaw who has made many congenial friendships since coming as a bride from England with her infant baby has been pleasantly entertained ere her departure.

Mrs. Grant. Gregory who has been spending a week with her sisters is leaving by plane this morning for Moncton on her way home to Saint John, N. B.

* * *

A cheque for $45,000 was presented to the King at Buckingham Palace Tuesday by Capt. Adrian Hope, Senior Canadian Naval Officer in London. The cheque represented final proceeds from the Royal Canadian Navy Show, "Meet the Navy," and was the last of a total of £50,000 given King George's Fund for Sailors from the show.

* * *

Mrs. E. G. Leaman of Bridgeport, N. S., is visiting with Mr. and Mrs. A. A. Leaman, Euston Street.

* * *

Miss Beryl MacDonald, student at Acadia University spent a pleasant weekend with her parents, Mayor and Mrs. B. Earle MacDonald, 99 North River Road.

* * *

Congratulations are being extended to Miss Cornelia Frances Corkum of Chester, N. S., whose engagement to Mr. S. Leslie Peppin, Charlottetown, now radio operator with the Tranport Air Service, Halifax, was announced this week.

* * *

Mrs. James S. Cookson, 12 Brighton Road, returned Monday from a six months visit in New Jersey.

* * *

Mr. and Mrs. A. H. Mould returned Wednesday from their holiday trip to the southern states and have taken up residence at 123 Fitzroy Street.

* * *

Lieut. Inez Sweetwood, C. W. A. C., arrived home from Vancouver last night on a visit to her parents, Mr. and Mrs. R. E. Mutch.

* * *

Among those from Prince Edward Island in Ottawa over the last week of March to attend the annual meeting of the Progressive Conservative Association of Canada will be Dr. W. J. P. MacMillan, Mr. B. Roy Holman, Major T. B. Rogers and Mr. J. O. Hyndman, of Charlottetown; Mr. P. M. McCaull of Ellerslie; Major and Mrs. John Macdonald, of Cardigan, and Mr. C. F. Morrissey of Tignish.

* * *

Because she doesn't know her way around New York's night spots as well as she does around the world, Mrs. Eleanor Roosevelt took two tries Monday night to find 650 wounded veterans whose dinner she was to attend. The dinner was at the Cafe Zanzibar. The name slipped Mrs. Roosevelt's mind. She remembered only that she was to go to a restaurant at Broadway and 49th street. At that corner she saw only the Turf Restaurant, with no veterans. The Turf Restaurant is on the ground floor and the Zanzibar on the second floor.

* * *

Believing she had erred, Mrs. Roosevelt went home. The veterans waited half an hour and then started to eat while their reception committee hovered anxiously at the cafe door. Finally, they telephoned Mrs. Roosevelt's home, and she said she'd be there immediately. She was. Her entrance almost stopped the floor show. She sat down between two privates who had a field day collecting autographs before the guest of honor was taken away from them and led to the stage. "You veterans," she said "are the most important people in the world today because you are the only ones who can make our country understand how important it is to keep the peace."

Ellen's Diary

By an Island Farmer's Wife

A right drear day, this one has been at Alderlea. As I write, the prospects for the future for us—fortunately along one line only—are a bit difficult to predict. There can be one alternative or the other: better or...but perhaps I had better not tempt a fickle fate by writing it. The gloom, which prevailed throughout this day, I am glad to relate did not fasten itself so securely on the women-kind, though we found it easy to sympathize. At meal times, we felt the weight of a worry. We had dour apprehension for our dinner and a quiet resignation for our supper, and which of the twain is less distressing I have not yet made out. And all on account of the Nellmare, after she had turned aside in disgust from her breakfast and then presented a listless eye to family and vistors ever since.

* * *

True, at intervals, there are encouraging signs of her recovery: when led from her stall to a barn-floor for a little exercise, she nickered lonesomely for her colt "but then" so James assured me "they might do that if they were dying"; she displayed an interest too in her surroundings at times and seemed quite as concerned, as we were when we discussed the various remedies and methods to be given and followed for her comfort. "But then" so Jock said, speaking in a low resigned voice "she was always very knowing and seemed to understand every word that was spoken to her." Well that was today's concern for the folks at Alderlea. Discovered immediately after breakfast, when massed clouds poured rain to the earth and water below, and the yard was a sea of mud. When crows cawed, with a grating sound from the trees down the river and even the cattle's mooing in the stables held a disturbing timbre.

* * *

There was really no cause for her illness. Rations had not been changed and the weaning period had barely commenced. She had led a lady's life and been subject-e to neither cold nor dampness, but there it was too evident in her misery. "You remember how good she was in the hayrake, Ellen? and said quietly, I recalled it all. The beautiful days of the haying that Summer before the last one, when she went willingly to her work and now the pouring rain and the dreariness and her illness today. However, if care will be any help in effecting a cure, she should be on the way to recovery soon. Five farmers, are in the stable at present, and Rob has called up to offer his presence as well.

* * *

And so this week, which has been so lovely, fetching Spring crows back to the evergreens and thawing winds to reveal "the good earth" is leaving us on a disturbing note. Lumbering, was the all-important farm activity at Alderlea, recently, and for several days, the smoke from the fire which consumed the branches from the sizable spruces scattered its fragrance abroad. Mac, Jock's helper came each day, and Rob, as well, and many logs, James tells me, give proof of their industry. Spring threshing was done in the neighborhood and "all on a market day" Mr. B. was successful in getting "that pig" of his to the city. Ice-harvesting began on the area beyond the public bridge and a farmer from the Spruce Grove road as well as Pat and his employer Mr. S. "reaped" cake after cake of it and hauled it by sleigh and trailer out over the hill—last loads of it when a setting sun touched the quiet countryside with a rose glow and the bare maples marched along an amber horizon, with, of course, gaps in their ranks.

* * *

This week saw the usual busy round of work at Alderlea—at the stables and barns. Stables and sties cleaned to the fields; grists from the mill; milk drawn to the pails at mornings and nights, and calves burying eager noses in its warm creamy depths; cattle went daily down the slope to drink "down by the o-old mi-ll stream" and horses cantered up the rise anxious to explore the contents of their oat-boxes and mangers; pigs "huffed and puffed" at trough and then were content to lie broadly about their pens; matrons there grew more matronly and our men-folks regard winds and weather—and the calendar; Jeanie's feathered fowl seek daily to strengthen their previous records of performance and "Susie" her pet chinchilla bunny grows more winsome in her hutch; Mattie, the Muscovey duck breasts the air at Jamie's laughing insistence and the Nellmare's colt knows what it means to be separated from his mother's care; warm-coated ewes bleat dolefully for their early morning hay and Pard barks a greeting to any members of the family returning.

* * *

This week saw the return of the World Day of Prayer when Christian women world-over assembled in churches, in city and town, in village and at country cross-roads, there to pray and meditate on "the things that make for our peace." "Peace" is a bonny word bringing calm after a storm and tranquility to careworn hearts. "My peace" the Good Book says "give I unto you"..."That in Me ye may have peace."

Until Monday — Diary —Goodnight.

Dorothy Dix Says—

Praise Helps Children

Parents to Often Lack Common Courtesies In Dealing With Offspring

Why do parents so seldom use any tact in dealing with their children? The average father and mother seem to think it is a waste of good manners to treat them with even common politeness, still less to show any regard for their sensibilities.

Even people who are most suave and diplomatic in their approach to other grownups, are often brutal to their own children, not because they intentionally want to wound the youngsters, but because they fail to realize that every child is a sensitive plant that quivers at the slightest touch. Nobody, for instance, but a boor would think of discussing the appearance or the peculiarities of an individual in his presence, but it is a common thing for a poor little helpless child to be dissected before a crowd of strangers for their amusement

How many times have you seen a mother or father drag a writhing little victim into a room to be inspected by curious relatives who literally tore him limb from limb, as they commented on its being too bad that he inherited the Jones' nose, or that he was a chinless wonder like all the Smiths, or that he was undersize for his age? And how often have you watched a child fighting back the tears when Mother or Father set dinner table in a roar by telling a dressed-up story of Sally's first date?

CHILDREN THIN-SKINNED

After we get older and world-hardened the jibes and criticisms of our fellow creatures slide off of us like water off a duck's back, but when we are children we are thin-skinned and every jeer and laugh at our expense deals us a wound that never heals. I know a woman who says that after 70 years she still remembers her agony of mortification because her aprons didn't have ruffles as the other girls' did, and that she wouldn't be as ashamed now to walk down Broadway without any clothes on at all as she was when she was made to wear her old Aunt Mary's made-over finery to school.

The dumbest of us know that praise is the lever that moves the world, yet the great majority of parents entirely ignore this powerful uplift to ambition in dealing with their children. They are perpetual fault-finders and critics. They never brag about Johnny where Johnny can hear it, and the result is that Johnny gets so discouraged that he thinks it isn't worth while to try to make anything of himself.

Most of us who have inferiority complexes owe them to our parents. Millions of people are failures just because their mothers and fathers convinced them when they were kids that they didn't have the ability to do the thing they wanted to do.

Of course, children can't be fed on flattery all the time. Their parents have to correct their faults, but Mom and Dad might use a little diplomacy in the way they do it. They might show discretion in picking out the time and place in which to give their lecture, and butter it up with a few compliments so that it will make their bitter pill easier to swallow.

Parents make a terrible mistake when they think that they do not need to use any suavity in dealing with their children. In reality, it takes as much finesse to wangle Johnny and Mamie into doing the things they ought to do, without their knowing they are being coerced into them, as it does to pull off any other sort of diplomatic coup.

Better English

D. C Williams

1. What is wrong with this sentence? "She would not own up that she had made the mistake."
2. What is the correct pronunciation of "hundred"?
3. Which one of these words is misspelled, Fusillade, fuel, fued.
4. What does the word "fruitage" mean?
5. What is a word beginning with pa that means "agreeable to the taste"?

ANSWERS

1. Say, "She would not admit (or, confess) that she had made the mistake." 2. Pronounce hundred, e as in red unstressed, and not hun-dred. 3. Feud. 4. Fruit; any result or effect. Conduct is the fruitage of character." 5. Palatable.

Morning Smile

A business agent was recently in the divorce court. The judge, in handing down his decree, addressed these words to the defendant:

"I have decided to give your wife $50 a month."

"That's fine, judge", said the agent, "I'll try and slip her a couple of bucks myself once in a while."

A daughter received from her father a lovely mink coat.

Daughter — What I don't see, is how much a lovely fur can come from such a sneaking, smelly beast.

Dad—I don't ask for thanks, dear, but I really must insist on respect.

Place "droppy" veiling on a sheet of wax paper, press it with a warm iron—and see how fresh and crisp! Remember, a tired-looked veil makes the most beautiful hat look awful.

Modern Etiquette

By Roberta Lee

Q. Are silver platters of fruit appropriate centerpieces for most dinners?

A. Yes, these are always appropriate.

Q. When a person staying at a hotel has a complaint to make, whom should he see?

A. The clerk at the desk; he should never take the liberty of complaining to any other employee.

Q. Is it necessary that the acknowledgement of an invitation, when either accepting or declining, be definite, or is it all right for one to say, "I may be able to come"?

A. The acknowledgement must be definite, either "yes" or "no."

Cook's Corner

LATTICED RAISIN PIE

Accustomed as you probably are to putting a raisin filling only in a double-crust pie, this open-face version may come as a happy surprise.

2 cups seedless raisins, washed and drained
1 cup boiling water
¾ cup brown sugar, lightly packed
2 tablespoons corn starch
¼ cup cold water
¼ teaspoon salt
1 tablespoon vinegar
1 teaspoon vanilla
1 to 2 tablespoons butter, optional
Pie paste.

Combine the raisins and boiling water in a saucepan and simmer for 5 minutes. Stir in brown sugar. Blend the corn starch to a smooth paste with cold water and gradually stir in to the hot raisin mixture. Cook, stirring constantly, until smoothly thickened. Remove from heat Add salt, vinegar, vanilla and butter, if it is being used, and stir until well mixed. Line a pie tin with thinly rolled out paste and turn in filling. Moisten edges with a little cold water and cover top of pie with twisted strip of pie paste, fastening each securely at edge. Bake in a hot oven, 450 degrees, until paste is cooked and lightly golden—about 25 minutes. Serve warm.

Do You, Too, Feel TIRED, NERVOUS a 'BIT BLUE' On "CERTAIN DAYS" of the Month?

If female functional monthly disturbances make you feel nervous, weak, cranky—at such times—try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms.

Pinkham's Compound is a *uterine sedative*. This means it has a soothing effect on one of woman's most important organs. It's one of the most effective medicines you can buy to relieve such distress.

Pinkham's Compound HELPS NATURE! Thousands upon thousands of girls and women helped. *Try it!*

LYDIA E. PINKHAM'S VEGETABLE COMPOUND

LACE COLLAR AND CUFF SET

DESIGN NO. 1148

A lovely, lacy crocheted collar and cuff set does much to enhance the basic black dress. Pattern No. 1148 contains complete instructions.

To order Pattern: Write or send above picture with your name and address with 20 cents in coin or Postal Scrip to Needlework Bureau The Charlottetown Guardian.

Design No. 1148

Name

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Living & Leisure

THE WOMAN'S REALM

ST. PATRICK'S DAY

Irish eyes are smiling
And Irish hearts are gay,
When old friends get together
On St. Patrick's Day.

They'll wear a bit of shamrock
And joyous tribute pay,
To the patron Saint of Ireland,
On this his natal day.

They'll tell you how St. Patrick
Came to Ireland long ago,
How he loved and taught and blessed them,
Soothing every care and woe.

You'll hear their laughing voices
And the sound of dancing feet,
Hear stories of old Erin,
Full of charm and blarney sweet.

And Irish eyes are smiling,
And Irish hearts are gay,
When old friends get together,
On St. Patrick's Day.

—Constance I. Heckbert.

SHURE BOY IT'S ST. PAT'S DAY IN THE MORNIN'

(By Norman Altstedter, Canadian Press Staff Writer)

Sons of Erin — whether they have kissed the Blarney Stone in County Cork or not—will be fluently persuasive in extolling the virtues of their patron Saint Patrick on his feast day tomorrow.

New admirers of the Emerald Isle and its great men are found among the troops who spent leave there during the war and while awaiting "that boat." Men with "Canada" on their tunics received a warm welcome there when the border was opened to uniforms again recently. During the war many had visited Eire in civilian dress.

Canadians of Irish descent will be wearing the green, carefully pulling on clay pipes and agreeing on one of the few subjects which they find above controversy —that March 17 should be a day of honor to the fifth century saint. But it was not ever thus.

At one time Irishmen split on the question of the anniversary of the death of St. Patrick at the Abbey Saul in County Down. One group said it was March 9 and another March 8. With a good eye for Hibernian compromise, a Father Mulcahey is said to have cleared up the controversy by adding eight and nine, satisfying both factions.

From The Hills of Down

France, Wales, Scotland and Ireland have been named as St. Patrick's birthplace but it is fairly certain that he was a captive swineherd among the hills of Down at the beginning of the fifth century. Escaping from the Emerald Isle he wandered to Rome where he entered the priesthood and was sent by Pope Celestine to preach in Ireland.

St. Patrick is said to have established 365 churches and baptised more than 12,000 persons in the course of his missionary work. While speaking at Tara he immortalized the shamrock when he held it up as an example of the dogma of Trinity showing the possibility of three in one and one in three.

Some authorities link the shamrock with the legend of the saint's prowess as a banisher of snakes and toads. Pliny in his "Natural History" says the trefoil, similar to the trifoliate emblem of Ireland, prevails against the sting of snakes and scorpions.

Whatever it's powers may be, "himself" and "herself" will be sportin' the shamrock come the top of the mornin'.

DID YOU KNOW?

Chocolate stains may be removed by soaking the spot in a saucer of methylated spirits for two minutes. Then lay out the dress flat, and gently rub in enough cold dissolved soap to make a lather. Wash in lukewarm water and rinse well.

The handles of your fish slice may be cleaned by rubbing with a slice of lemon.

You can stop the contents of a cracked egg boiling out into the water if you quickly add a teaspoon of salt to the water.

Bake fish in the oven when possible, if you wish to save fat. Cover it with greased paper.

To remove brown stains from teacups, wipe with a little baking soda on a damp cloth. Wash in soapy water, rinse and dry.

To clean the brass plate of an electric light switch take a piece of cardboard cutting a hole in it to fit over the plate. Slip this over and rub with a brass polish. Saves smudging the wallpaper.

French toast is delicious. Take bread and dip it into a milk and egg mixture, then fry it to a golden brown on both sides.

For added food value, you can add cheese to the dry ingredients in a family-sized muffin or biscuit recipe. Use one-half cup grated cheese for this amount of batter.

There is only one good shoe, and that is the shoe that fits. No matter how elegant, dosly or elaborate, if the shoe doesn't fit, don't buy it.

Cooked meat or fish that is to be kept for later use should be cooled quickly and stored in the refrigerator to prevent spoilage.

Household Scrapbook

Cabbage

Soak cabbage for thirty minutes in cold salted water to freshen it. Cut into quarters, shred fine, and dry between towels. The unused cabbage should be placed in oil paper, and can then be kept in the refrigerator until wanted.

Brooms and Mops

Brooms and mops should not be allowed to stand on their bristles or strings. Cut a hole in the handle of each and use a wire or string to form a loop for hanging.

Meringue

To prevent the meringue from being tough and shrinking, see that the oven in which it is baked is not too hot.

Try Making Cough Syrup at Home. Quick Relief

Saves You Big Dollars. And It's So Easy! No Cooking.

No matter what you usually use for coughs due to colds, you'll be more than surprised when you make up this favorite home mixture and give it a trial. You'll wonder why you never used it before. It certainly does its work effectively.

Make a syrup by stirring 2 cups of granulated sugar and one cup of water a few moments, until dissolved. No cooking is needed—it's no trouble at all. Or you can use corn syrup or liquid honey, if desired.

Get from your druggist 2½ ounces of Pinex. Pour this into a 16 oz. bottle and fill up with your syrup. This makes 16 ounces—a family supply—and gives you about four times as much for your money. Never spoils. tastes so good that children love it.

And for quick action, you'll say it's splendid. It loosens the phlegm, soothes the irritated membranes, eases the soreness, makes breathing easier, and lets you sleep.

Pinex is a special compound of proven ingredients, in concentrated form, well known as a soothing agent for throat and bronchial irritations. Money refunded if it doesn't please you in every way.

Needlecraft —FOR THE HOME—

JUNIOR BASQUE

When the very younger generation wants a dress that is both pretty and comfortable, Mother turns to such a style as this miniature frock with a basque waist topping a full gathered skirt.

No. 2997 is cut in sizes 2, 4, 6 and 8. Size 4 requires 1¾ yards 35-inch ¼ yard 35-inch contrasting collar.

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. Include postal unit or zone number in your address.

Address Pattern Department, The Charlottetown Guardian.

Pattern No. 2997

Name

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City Province

TORONTO, March 13 —(CP)— Stan Cutts of Toronto tonight defeated Doug Grant of Montreal 15-0, 15-2 to become the new world's professional badminton champion.

Cutts had defeated Grant at Montreal a month ago, 15-5, 15-0, in the first of the series for the world crown vacated by Jack Purcell who held it for 13 years.

DUETS by JoFISCHER

OGILVIE FLOUR Gives You DEPENDABLE BAKING Always!

How Can I !!

By Anne Ashley

Q. How can I clean willow furniture?

A. Use a solution of salt and water. Apply to the furniture with a stiff brush. Scrub well and dry thoroughly. The furniture will last longer through this method of cleaning.

Q. How can I relieve blistered skin which is the result of severe sunburn?

A. When blistered, scrape raw potatoes, make a plaster on soft sterilized linen, and apply as a poultice, renewing as it dries.

Q. How can I improve the flavor of fresh peas?

A. Add a sprig of mint to the water when boiling.

Weekly Ration Fashion for a family of four

SUN.	MON.	TUES.	WED.	THU.	FRI.	SAT.
Roast Lamb	Cold Lamb	Creamed Egg on Waffles	Braised Short Ribs of Beef	Sausages	Fish Loaf	Minute Steaks
Group C	left-over	unrationed	Group D	Group B	unrationed	Group B
4 lbs 2 coupons			2 lbs 6 tokens	1 lb 3 tokens		1 lb 5 tokens

2 tokens left over

Roast loin of lamb should prove a popular choice for ushering in another week of good eating. It calls for a flavor partner of mint jelly or sauce, and in honour of Saint Patrick serve a green vegetable favorite. On Monday the cold meat will team pleasingly with a fluffy combine of mashed potato and turnip and a dish of creamed celery. Well suited to the meatless Tuesday fashion are crisp waffles topped with creamed eggs and accompanied by some colorful vegetables to keep your family vitamin and mineral healthy. Braised short ribs of beef will provide a succulent meal for Wednesday, and sausages are a token-penny-wise purchase for Thursday. For Friday a jellied fish loaf centering a platter of salad greens would bring an accent of spring to the table, and could be preceded by bowls of warming soup. Minute steaks make a quickly prepared and taste-tempting meal for Saturday. Remaining will be two tokens to augment your purchases for the unexpected guest, or to aid your lunch-time problems.