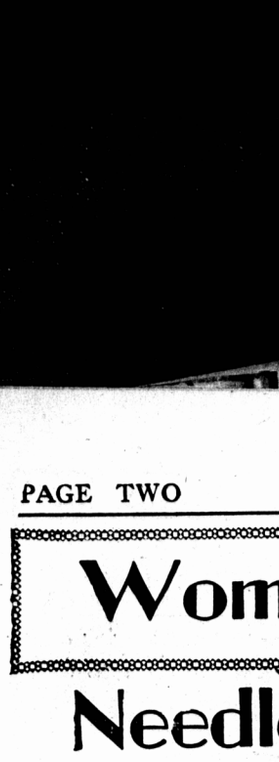
# Woman's Realm / Social and Personal / Fashions / Literature

## Needlecraft
### FOR THE HOME

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Smooth silhouette in jumpers — princess styled with a swooping V-neckline in front and back. Smart theme in companion blouses — neatly collared and cuffed! (Both in one pattern).

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## Better English
**D. C. Williams**

1. What is wrong with this sentence? "My husband would have come, only he was too busy."
2. What is the correct pronunciation of "agile"?
3. Which one of these words is misspelled? Baptist, baptise, baptism, baptismal.
4. What does the word "transient" mean?
5. What is a word beginning with bu that means "rustic" ?

**ANSWERS**

1. Say, "but he was too busy."
2. Pronounce aj-il, a as in at, i as in ill (not as in file), accent first syllable.
3. Baptize.
4. Brief; fleeting. "Mirth is short and transient, cheerfulness fixed and permanent." — Addison.
5. Bucalic.

## Household Scrapbook
**By Roberta Lee**

**Silverware**

For scratched table silverware, buy a small amount of putty powder and put into a saucer with enough olive oil to form a paste. Then, with a soft rag rub this paste onto the silver and polish with a chamois. The scratches will no longer be visible.

**Corks**

Boil corks for five minutes to soften them, before fastening them into bottles. Then while still hot, press them into the bottles. The corks will fit tightly when cool.

**Poached Eggs**

If a tablespoonful of lemon juice is added to the water in which eggs are to be poached, it will make them firmer.

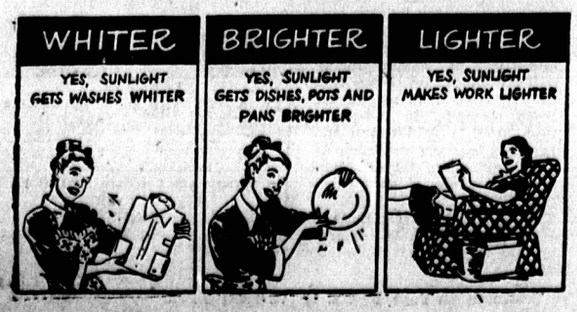

Tune in Aunt Lucy every weekday — Trans-Canada Network

Aunt Lucy says:

"THE SECRET OF EASIER WASHING IS

Extra-Soapy Dirt-chasing SUNLIGHT"

THERE'S nothing like extra-soapy Sunlight for any washing and cleaning job. Those hard-driving Sunlight suds send dirt a'flying, leave washes shiny clean and sweet-smelling, make dishes, pots and pans, woodwork gleam. And there's no hard rubbing or scrubbing needed. So get 3 cakes of Sunlight today at your dealer's and see for yourself.





## ELLEN'S DIARY
**By An Island Farmer's Wife**

"The grass is crisp!" a last night's visitor to the house across the lane remarked as he stepped aside from the beaten pathway to better gauge the prevailing temperature, before setting off homeward. "No!" we sighed. "But yes", he laughed, "there's 'frost on the pumpkins' tonight all right!" and added "there's no holding on to the Summer—a fellow has to get reconciled to that!" This was a visiting farmer from towards an end of the community, one as James, much taken up with the affairs of his farming. Owning broad acres, fields of stubble now and lush aftermath and pasture for flocks and herds that possess it. A quiet kindly man, experienced in every phase of his mixed farming, knowing well when to plant, and reap, and save, to the best advantage, for there is an art to these endeavours, mysterious to those unacquainted with farm ways, and yet as an open book to farmers who down the years have taken the rules to heart.

• • •

And through it all, like many a farmer, inclined to remember the teachings and traditions of the old folks—the pioneers who gallantly blazed our trails. To perhaps scoff at ancient practices in the enlightenment of successive ages, and yet not to disregard them entirely. To recall that if you plant except in the dark of the moon, your potatoes will all go to tops, and if you butcher a pig for the home barrel beneath any other quarter of it, you are going directly against a former custom, and will live to rue it, when you find the meat shrink sadly at cooking-time, and a surplus of grease in the pan. He will regard winds and weathers, and keep an eye to the calendar to comment "we may just get a week of this—the moon came in on it" and to remember always that "the last quarter of the old rules the first one of the new!"

• • •

Familiar with the numberless arts required of him and living not as some would suspect of farm folks in a haphazard fashion but by rule. Unspoken ones perhaps, but there for the farmer to follow from year's beginning to year's end, and into the next. A good farmer? Much is demanded of him, so that ordinarily he is a specialist in many a line. We smiled last night to overhear James inquire in an eager voice of the visitor: "How's the foal doing?" and the reply equally spirited though modest, "well! Yes, he's developing into quite a colt—should make a fine horse some day. "Broad fertile acres, horses and cattle, sheep and hogs, this lad owns, but—sad thought—nary a wife, nor bairn!

There was "frost on the pumpkins" this morning and on the roofs and waste-gates, a white covering which was presently gone, dissolved before the rays of the sun which searched the depths of the valley. "This will be a great day for the threshing," James offered drawing on his workaday boots, "this nip of frost will warm things up." It has been a good day though rather strange for us. Due to a misery picked up in the recent spell of colder weather, Jeanie was obliged to give over some of the care of her babe to us. He is a likeable, sturdy chap, but we fancied for today somewhat forlorn, as are all children who must forego a mother's care.

• • •

But good—content to sleep away much of his time, and when awake, granddaughter was our helpful right hand. "Now where shall we find a napkin?" we inquired of her. "Not 'napkin'," she corrected, "'diaper'—right there!" And then bewildered after a hasty and fruitless search, "Where on earth have we put that other safety pin? - - - now don't you mention to your grandfather that I lost a pin when I was taking care of Mack—or he'll have a search-party out!" we laughed to her. "Lost it!" she scoffed, "you didn't lose it at all! Can't your glasses see it? It's right there in your dress!" So it was! In a familiar gesture we could have sworn was quite lost to us, we found it fastened for convenience in the bosom of our blouse.

• • •

And now from the old armchair: "Don't you think, Ellen, you should run and see how things are now in the house across the lane?"

• • •

Until tomorrow - - - Diary - - -
Good-night. - - -

## Modern Etiquette
**By Roberta Lee**

Q. Is the double-ring ceremony considered most proper these days?

A. Whether the man wears a wedding ring or not is entirely a matter of personal taste, and not of etiquette. He may or may not wear a wedding ring, as he chooses, and in either event he will be perfectly proper.

Q. Is it proper for a man to step out of an elevator before the woman who is with him, if she happens to be standing behind him?

A. Yes; it will save time and avoid pushing against some other person.

Q. Is it proper to send out wedding invitations and announcements in the name of the brother of the bride if their parents are dead?

A. Yes.

## DOROTHY DIX SAYS—

### The Price Of Matrimony

#### Must Marriage Be Denied To Fundless Young Man?

DEAR MISS DIX: I am a young man, 23 years old, and have the instinct of any normal person to marry, but am not economically independent, nor do I have any prospect of being such for years to come. Is a man supposed to stay single just because he can't support a wife? Women only marry when men have money, and I fail to see where that makes them any better than women of the street. What is your opinion?

J. A. C.

ANSWER: I think there is no other such bunk as the charge that men make that women marry only for money. Perhaps there may have been some grain of truth in it in the old days when there were no avocations open to women but teaching and housework, and a woman had to marry in order to get somebody to support her.

But certainly in these days, when any intelligent, able-bodied girl can support herself quite as likely as a husband will be able to do it, women do not marry for a meal ticket. They go out and earn their own bread and butter, and nine times out of ten when they get married it is because they love some man well enough to give up a good job for him. And mighty often it is a poor trade, and the girl knows it when she is making it.

**PROOF**

For the proof of this statement look around among your own acquaintances. How many girls do you know whom you even suspect of having married for money? How many men do you know who have the price to buy a wife, even if girls were willing to sell themselves? The value of a wife runs into real money and only rich men can afford to buy gold-digging ladies.

On the contrary, don't you know dozens and dozens of girls who have married poor boys, knowing that they would have to give up a mahogany desk for a cookstove, that they would have to pinch and economize as they have not had to do when earning their own money and living at home, and knowing that they would have to go shabby and push their own perambulators and undergo all the hardships of a poor man's wife, but doing it gladly because some man was more to them than good clothes and their own pay envelopes and running around to parties?

So don't talk any more nonsense about girls only marrying for money. It doesn't make sense in these times when women pull their share in the boat instead of being clinging vines.

DEAR MISS DIX: You say that for a man and wife to have the same tastes, habits, etc., is the best guarantee against their going on the rocks in matrimony. But haven't you noticed couples who are so much alike they can't get along together? I know a couple, for instance, who both resent criticism but both like to criticize, and they are in a perpetual row. How about it?

CURIOUS

ANSWER: Congeniality implies that people are interested in and like the same things, not that they have the same temperament. People who have the same temperament can rarely get along together. That is why families fly apart as soon as they can, and why people seek somebody as different as possible from the members of their family to marry.

If Jones, who is irritable and high-tempered, marries a red-headed, nervous woman, they are as good for a stormy life as a nickel is for a ginger cake. But if Jones marries a placid, amiable, good-natured wife he will be as happy as the day is long, and his counterpart will also get along beautifully if she gets a jolly, amiable husband.

A man and woman may have the same tastes and yet have different temperaments. They may have a mutual fondness for books or the theatre or golf or good cooking and yet one be optimistic and the other pessimistic or one thin-skinned and the other able to laugh off any criticism.

DEAR MISS DIX: I am a young married woman. My health is poor and I am quite disagreeable at times and I guess I don't make life any too pleasant for my husband and he is so sweet and good to me, never says a harsh word. How can I stop being so hateful?

MRS. T. C. T.

ANSWER: Just snap out of it. Shut your teeth on the hateful things you are about to say. Bite off your tongue rather than make the disagreeable speech that would hurt your husband's feelings. It is just a matter of self-control and you can do it if you wish.

**DOROTHY DIX cannot reply personally to readers, but will answer problems of general interest through her column.**

## How Can I !!!
**By Anne Ashley**

Q. How can I improve my complexion?

A. A glass of water, into which half a lemon has been squeezed, drunk every morning upon rising, is very helpful. Also form the habit of drinking water throughout the day. This will carry off poisons that otherwise mar the complexion. Water that is cool, but not ice water, is the best.

Q. How can I remove iodine stains?

A. Try taking finely shaved white soap, moistened with cold water, spreading it over the stain, and allowing it to remain for a few hours.

Q. How can I make cake flour?

A. By adding two tablespoonfuls of cornstarch to each cup of ordinary flour.


Try this tested way to relieve PIMPLES-BLACKHEADS

Skin blemishes yield promptly to Cuticura Soap and Ointment. Fragrant, emollient, scientifically medicated with valuable medicinal ingredients. Buy Cuticura at druggist today!

CUTICURA SOAP AND OINTMENT


## The Stars Say--
**By Genevieve Kemble**

**For Tuesday, September 20**

EXCELLENT prospects are shown for quick action and shrewd handling should some peculiar, strange or novel plan or idea come up for consideration. This with despatch and precision might assure practical technique with cooperation by those whose vision or objective talents could widen the scope, or explain away difficult angles or over-idealistic endeavors. Prompt and sagacious attack might yield spectacular results. Change, travel, new agreements or commitments demand sound organization.

**If It Is Your Birthday**

Those whose birthday it is may be called upon to consider new propositions, plans or objectives, with not only prompt dispatch, but soundly considered from many angles, in which there are likely to be curious, exceptional or intriguing aspects to be realistically managed in order to win support from essential sources. Advice from such may clarify perplexing problems, throwing the light of logic and reason on complex situations. Unusual profit or combinations could grow from well-organized and realistic efforts.

A child born onthis day will be shrewd, sagacious, intelligent.

## That Body Of Yours
**By James W. Barton, M. D.**

**HOW THE BRAIN APPETITE AIDS DIGESTION**

One of the great forward steps in the treatment of patients who have been ill a long time is the effort now made by the physician and hospital staff in getting them to eat enough of the proper kinds of food. A patient lying in bed, no exercise, no outdoor air, with his mind full of worries about home and family is not usually hungry yet he must eat well to gain weight and strength. In most hospitals, nurses from the beginning of their training, are taught to make the tray of food attractive in appearance. Even if the food itself is sometimes not inviting, if the tray with dishes and cutlery is tastefully arranged, the patient will be attracted, not repelled.

What many of us forget is that the full nourishment of food provided is not obtained if the food is not properly cooked, and if the food is not linked by the patient: We all have what is called "brain appetite," that is the appetite aroused within us by the smell of the food, the remembrance of how it tastes, its appearance to the eye. Physiologists have discovered that when we see, smell, and remember the taste of the food placed before us, immediately digestive juices in the mouth, stomach and small intestine—saliva, gastric (stomach) juice, bile from the liver, pancreatic juice from the pancreas — all begin to flow, so that even before the food enters our mouth these digestive juices are pouring out, ready to digest the food. This is called "brain appetite" because the brain senses—sight, smell, touch, remembrance—all are affected and send word to the organs of digestion so that they pour out their juices. And these organs, stimulated to pour out extra amounts of digestive juices, continue to pour out these juices for 45 minutes after they start to flow. I like to call this "a flying start" for digestion, just as we describe a flying start in a race of any kind.

And for those who are not ill, housewives would do well, if, in addition to cooking food the family like, they would remember how much it seems to digestion to have the brain appetite aroused.

**WEST COAST TREE**

Douglas fir comprises 24 per cent of the mature trees on the British Columbia coast.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Made especially for Canadian Babies ...Aylmer Baby Foods are chosen by careful Mothers

Choose Aylmer for fine flavor and vita-min-rich nourishment. Aylmer quality is guaranteed by Canada's largest canners of fruits and vegetables.

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## Morning Smile

"Have you ever noticed how a woman always lowers her voice when she asks a favor?"

"Yes, and raises it when she doesn't get it!"

The kiddie party was just about over and Junior's mama was bringing in the desert, a heaping platter of gelatine. As she placed it on the table, it quivered and shook. Most of the youngsters shouted with delight, but one pudgy, tow-headed boy got up and started to leave the table.

"None of that stuff for me," he said. "It ain't dead yet."

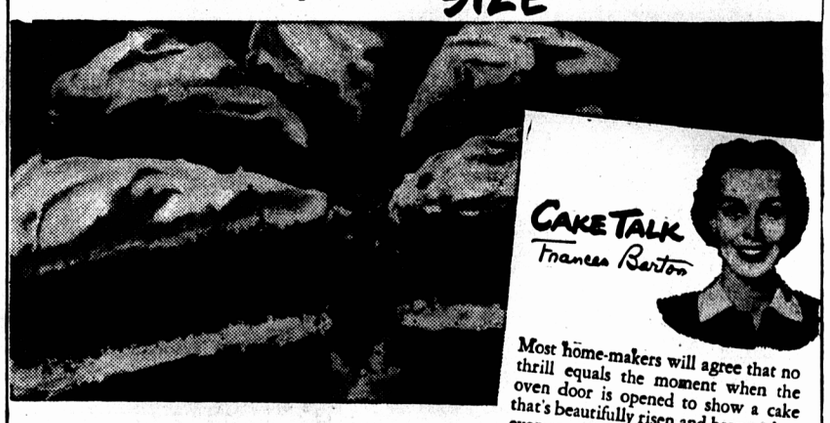
## Cook's Corner

**SALMON PASTIES**

1 pound can salmon
1 teaspoon flour
½ cup milk
1 hard cooked egg
1 tablespoon butter
Salt and pepper

Flake salmon and egg. Stir moistened flour in the milk over slow fire. When thickened, beat in salmon, egg, butter, salt and pepper. Cool. Make a rich pie crust and cut the turnovers with a saucer upside-down. Wet edges with cold water. Put a good tablespoon of salmon mixture on half of crust, fold over other half and press well together. Cut small slits on top, brush with milk and bake in a quick oven.


So Practical- Swans Down's HALF SIZE Devil's Food




HERE'S A RECIPE you've probably wanted for *years*. A half-size cake as feather-light, melting and tender as the finest you ever made. But . . . for sure success with recipes like this, you must have flour with Swans Down's fineness and lightness.

Milled by *specialists* in the making of cake flour, Swans Down is made from choicest soft wheat and sifted over and over again until 27 times as fine as ordinary flour. Swans Down is made *expressly* to make better cakes.

**HALF-SIZE DEVIL'S FOOD**

- 1 cup sifted Swans Down Cake Flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 4 tablespoons shortening
- ¾ cup brown sugar (firmly packed)
- 1 egg, unbeaten
- 1½ squares Baker's Unsweetened Chocolate, melted
- * Milk (see below for amount)
- ½ teaspoon vanilla

*With butter, margarine or lard, use ½ cup milk; with shortening, use ½ cup plus 1 tbsp. milk.

Sift flour once, measure, add baking soda and salt; sift 3 times. Cream shortening, add sugar gradually; cream until light. Add egg; beat well. Add melted chocolate and blend. Add flour, alternately with milk, in small amounts; beat smooth after each addition. Add vanilla. Turn into 8 x 8 x 2-inch pan or deep 9-inch layer pan. Pan should be lined on bottom with paper, then greased. Bake in moderate oven (350°F.) about 30 minutes. Delicious with Butterfly Frosting, page 76 of "Learn to Bake — You'll Love It" (see book offer).

Most home-makers will agree that no thrill equals the moment when the oven door is opened to show a cake that's beautifully risen and browned — even-textured and tender, a masterpiece of the cake-maker's art.

And it is really *so* easy to make cakes that win you a reputation as a clever baker. But do remember that there is a good reason for *every* step in the instructions you are given.

Take the matter of sifting flour before you measure it. Flour packs down in the box; so it must be loosened up before measuring. The woman who is too busy to *sift* flour before measuring, may put as much as an extra half-cup of flour in her cake — and ruin it.

And here's a point to remember, for sure success in cake-making. Always set the measuring cup on a level surface to measure the liquid — and fill until at the correct mark, when you look at it at eye level.

You consider these *little* things? They may well make the difference between cake that's *ordinary*, and cake that's really superb!

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TESTED RECIPES ON THE PACKAGE

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