

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

FOR THE WOMAN READER

TEACH HAS HIS SHARE
I think are hard and you feel blue,
think of the others worrying too;
just because your trials are many,
Don't think the rest of us haven't...

Life is made of smiles and tears,
joys and sorrows mixed with fears,
and though to us it seems one-
sided,
Krouchev is pretty well divided.

If we could look in every heart,
We'd find that each one has their
part,
And those who travel fortune's
chance
Sometimes carry the biggest load.

Try taking out of peppermint
on the shelves of our pantry if in-
fested with mice, it smells nice, but
the mice do not like it.

ENGLISH FASHION WOMEN ARE WEARING RED

Red is always a cosy colour for
winter wear, but this year it seems
to be particularly in favour across
the water, judging by the large
number of smart women who had
chosen it for their wraps at the
first night of "Gay Divorce" at the
Palace Theatre, says a daily
writing in the London Daily Tele-
graph.

USE SALT BAG

Salt bags, washed free of their
labels, are splendid articles to hold
the lettuce and celery in the refrig-
erator after it has been cleaned.
Even better than a towel, as it does
not open and spill the lettuce as
the towel frequently will do.

GIRL WINKS, BLINKS AND STARES DAMAGES

Damages of 70 pounds were
awarded to Miss Florence Sprules,
20, of London, England, who went
on the Bench and by the judge's
order, winked and blinked at him.

A Morning Smile

The Explanation
A Scotsman and three friends had
just finished dinner in an expensive
hotel when the waiter arrived with
the bill. "Give it to me; I'll pay it,"
came in loud tones from the Scots-
man.

HAUFAX, Dec. 12—

Encouraging reports covering the last year's
activities were read at the
annual meeting of the Maritime
Commercial Travellers' Association.

AUCTION SALE

OF OFFICE BUILDING,
USED AUTOMOBILES,
AUTOMOBILE PARTS &c.
I am instructed to sell by Public
Auction on the premises of W. B.
Fryer & Sons, 122 Fitzroy Street,
Charlottetown, on Thursday, the
14th day of December, A. D. 1938,
at the hour of 2 o'clock P. M., the
following personal property, goods
and chattels seized under a Chattel
Mortgage from Waldron B. Frowse
to Robert N. McNeill, Trustee, bearing
date the 20th day of August,
A. D. 1932, viz:

How To Win Your Mother-in-Law Dorothy Dix Completes Advice To Wives

Be a Good Wife to Her Beloved Son if You
Want to Make a Hit With Your Mother-
in-Law — Take Pains to Vamp Her,
Tell Her Your Plans and Ask Her
Advice as You Would Your
Own Mother's

TEN COMMANDMENTS FOR BRIDES CONCERNING MOTHERS-IN-LAW

(Continued From Monday)

The sixth way to tame a mother-in-law is by VAMPING her. After
all, mothers-in-law are just human women and fall for the same lines
of blandishment that are potent with the balance of their sex. They
want to be admired. They want to be flattered. They want to be
cherished. They want to be listened to, and any daughter-in-law who
will court her husband's mother as assiduously as she does some woman
in whose good graces she wishes to stand and in whose parties she
desires to be asked, will reap golden rewards.

For she will turn mother-in-law from a
critic into a clique. She will make mother-
in-law so blind to her faults that she can get
away with murder and buy a new frock and
go to a bridge party every day without mother-
in-law ever uttering a syllable of protest. It
is the daughter-in-law who treats mother-in-
law as if she were a dose of poison for whom
mother has out her hammer. On the one who pets her and regards her as
a queen, mother uses only the salve-spreader.

Moreover, there is no such other sure-fire way of making a hit with
your husband as to make a friend of his mother. There is no other one
thing for which a man is more grateful to his wife than for getting along
peacefully and harmoniously with his mother. And if she can make his
mother put her O. K. on her, then, indeed, he feels that he has drawn the
prize in the matrimonial lottery.

SEVENTH. TO UNDERSTAND MOTHER-IN-LAW. Sympathize
with her. Get her part of view. Don't look upon her as a meddling old
woman who is always poking her nose into your affairs and giving un-
solicited advice and making suggestions. See her as a woman who has
had to give up the dearest thing in life to you. See her as a mother
a tooth with always a little boy to her, no matter how old he is or
how married he is, and whom she will always feel she has to hold by the
hand and tell how to do things.

Especially, if mother-in-law has to live with you, be pitiful to her.
Think always how hard it is for the woman who has been the head of her
own house to play second fiddle in another woman's house. You have
your own love and husband and home and children. Out of your riches
you compass to your husband's mother who has so little left that
makes life worth living.

EIGHTH. TREAT YOUR MOTHER-IN-LAW AS IF SHE WERE
YOUR OWN MOTHER. Be companionable with her as you are with your
own mother. Talk over with her all the little family gossip. Tell her
all your plans. She is just as much interested in the baby's cutting
with her and your getting a new coat as your own mother is. Chum up
with her and make her feel that you are as close to her as you don't
go to see her or have her visit you because it is a duty that you do with
your teeth set, but because you enjoy her.

NINTH. SHOW MOTHER-IN-LAW YOU ARE TRYING TO BE A
GOOD WIFE AND MAKE HER SON HAPPY. That is the thing that
counts most with her. For mothers are unselfish creatures who can take
their blessings vicariously, and as long as a mother knows that her son
has got a wife who is tender and affectionate to him and who is trying to
take care of him, she is ready to prostrate herself before his wife and
burn incense to her. For a man rushes blindly and foolishly into mar-
riage, secure that he couldn't help picking a winner, but his mother
stands with cold feet observing with apprehension until she finds out what
manner of wife the bride is going to make.

And half of the trouble between mothers-in-law and daughters-in-law
is because the daughter-in-law is a washout as a wife. You couldn't
expect mother to be enthusiastic over a woman whom she saw slaying her
son with bad cooking, or who was keeping his nose to the grindstone
with her extravagance, or who was wearing him to skin and bones drag-
ging him around to night clubs after a hard day's work, or one who was
breaking his spirit with her nagging.

So, if you want to get the glad hand from mother-in-law, give a good
performance as a wife and make her son the sort of home he has been
accustomed to.

TENTH. A long, long time ago there was a woman named Ruth, who
promised to be a daughter-in-law for ever for ever. She said to her
mother-in-law: "Whither thou goest I will go, and thy people shall be my
people, and thy God my God." You can't do better than to follow that.
DOROTHY DIX.

to destroy his sense of values.
She stung him a gay smile and
greeted Vera with a wave of her
gloved hand. Then they passed into
the restaurant and Jeanne and
Adele partly stole the car. It
went out to Canby's car, followed
by the complacently smiling Canby.

It was easy to note if pleasure
in what he considered his triumph
over Victor Barstow. Here he was
walking away with the lady of Vic's
choice under the latter's very nose.

A PROPITIUS MOMENT

Canby was therefore in the best
possible frame of mind for the suc-
cessful consummation of Jeanne's
plan to entice him into another in-
vestment in her behalf. It was well
that Fate had laid the cards so
close at hand for Jeanne, as all the
rest for the game had gone out of
her after that glimpse of Barstow's
widow. At the moment she at-
tended to Adele's whisper while
Adele Parkinon had drawn her
aside for a moment while Canby ad-
dressed his chauffeur and said
sharply:

CHAPTER 35 A COMPROMISE WITH HER PRINCIPLES

Jeanne carefully concealed her
dismay at sight of Victor Barstow
accompanying Vera Dayton to din-
ner at the hotel.
After all, even as her fiancé, he
had a right to cold feet observing
with apprehension until she finds
out what manner of wife the bride
is going to make.

Christmas Cookies Come From Many Lands

Recall Festivals in Home Country by Serving Traditional Cakes

(By Katherine Baker)
Bread and rice are forgotten in
the all embracing cheer of
Christmas. Yet stories of long ago
—of the feast days in the lands
from which our ancestors came,
form part of home chatter during
the Christmas gathering. It is a
sort of honor to the old folks to
serve them with cookies such as
they know when they were in pig-
tails or knee breeches.

An international Christmas cookie
dish is easily made, and looks much
prettier than most international
gatherings, with brightly colored
and spiced pieces, done to a perfect
blush tone. Lebkuchen, spicy stick
cookies, brightly glazed, adds a very
old world note to smart feast dishes
in Canada. The recipes given here
for cookies from many lands have
been carefully tested to give a
large quantity of excellent cookies.
Perfect results are easily obtained
by using the ingredients specified.
Fine flour is of first importance.
The fruit and nuts must be good
quality and fresh.

- 8 cups sifted cake flour
12 teaspoon soda
1 1-2 teaspoons cinnamon
1 1-2 teaspoon cloves
1-4 teaspoon nutmeg
1-3 cups strained honey (1 lb)
1 cup brown sugar, firmly
packed
1-4 cup water
2 eggs slightly beaten
1-2 cups (6 ounces) candied
orange peel, shredded
1-2 cups (6 ounces) candied
citron, shredded
2 cups (3-4 lbs.) almonds
blanched and shredded
Sift flour once, measure, add soda
and spices, and sift together three
times. Boll honey, sugar and water
5 minutes. Cool. Add flour mixture,
eggs, fruit, nuts, work into loaf and
place in refrigerator, or very cool
place. Let ripen two or three days.
Roll 1-4 inch thick on slightly
floured board. Cut in strips 1 x 3
inches. Bake on greased baking
sheet in moderate oven (350 de-
grees F.) for 15 minutes. When
cool, cover with transparent glaze.
Lebkuchen should ripen in cake
box at least one day before they
are served. Makes 10 dozen
Lebkuchen.
Glaze for Lebkuchen.
2 cups sifted confectioners' su-
gar
1 teaspoon vanilla.
3 tablespoons boiling water.
Combine sugar and water. Add
vanilla. Beat thoroughly. Drop
from 1 teaspoon on Lebkuchen.
Makes enough glaze to cover 10 do-
zen Lebkuchen.

THE COOK'S CORNER

Honey Divinity Cream
1 cup sugar
1/2 cup honey
1/2 teaspoon salt
1 cup marshmallows
1/2 cup water
1 egg white
Combine sugar, honey, water and
salt. Boll to soft ball stage. Add
marshmallows, which have been cut
in small pieces. Pour over stiffly
beaten egg whites. Beat until thick
and creamy.
May be served with ice cream.

"Three Good, Healthy Reasons" for Praise

"I have three good, healthy reasons for
singing the praises of BABY'S OWN
TABLETS—two lovely boys and a girl,
all of whom have been greatly benefi-
ted by the Tablets during babyhood,"
writes Mrs. Judson Millett, Mosher-
ville, N.S.
"More than BABY'S OWN TABLETS
were used there would be fewer sick
babies," writes Mrs. Lewis Weldon,
Moncton, N.B.
"I would not be without BABY'S OWN
DR. WILLIAMS'
BABY'S OWN TABLETS
Make and Keep Children Well—As Mothers Know

DR. WILLIAMS'
BABY'S OWN TABLETS
Make and Keep Children Well—As Mothers Know

beneath his small shrewd eyes, she
knew that she was indeed a fool to
risk even the chance of losing Barstow
by accepting Canby's invita-
tions.
She should have asked the latter
to tea in her own apartment, since
it was imperative that she see him.
She had been mad to think she
could dine with him at the expense
of Barstow's pride.
Without her customary diplomatic
prelude, she plunged into the busi-
ness at hand, anxious to get the ev-
ening over with as soon as possible
and return to her apartment where
she half hoped Vic, re-entailing, might
phone her and drop in for supper.

Best Remedy for Cough Is Easily Mixed at Home

You'll never know how quickly a
cough can be conquered, until
you try this famous recipe. It is
used in more homes than any other
quick remedy, because it gives more
prompt, positive relief. It's no trouble
at all to mix and costs but a trifle.
Take a 16 oz. bottle, pour 2 1/2 ounces
of Pinex; then add granulated sugar
syrup to make 16 ounces. Syrup is
easily made with 2 cups of sugar and
one cup of water, stirred a few minutes
until dissolved. No cooking
needed. This gives you four times as
much cough medicine for your money,
and it's a purer, better remedy. It
never spoils, and tastes fine.
Instantly you feel its penetrating ef-
fect. It loosens the germ-laden phlegm,
clears the air passages, and soothes
and heals the inflamed membranes. This
three-fold action explains why it brings
quick relief in severe coughs.
Pinex is a highly concentrated com-
pound of Norway Pine, used for gen-
erations for its healing effect on throat
membranes. It is guaranteed to give
prompt relief or money refunded.

DIRECT FROM ENGLAND
Potter & Moore's
MITCHAM LAVENDER
Gift Sets

"ENGLAND'S CHOICEST LAVENDER"
in a wide range of attractively boxed
groupings of Perfumes and
Toiletries for Ladies and Gentlemen



To the lover of Lavender there is only one
true Lavender—the original and genuine
Potter & Moore's Mitcham Lavender, dis-
tilled from the finest flower of Surrey
fields—a pure fragrance of subtle charm
—for nearly 200 years the favourite
perfume of England's beautiful women.
What more fitting compliment to charm
than "England's Choicest Lavender"—
Potter & Moore's Mitcham Lavender, in
one of these appropriate Gift Sets, now
available at your druggist's. Prices from
60c to \$5.00.

custards, butter cake, etc. May be
stored in jar placed in refrigerator.
Fresh Fruit Lemonade
(Two Glasses)
3 tablespoons lemon juice
6 tablespoons orange juice
1 tablespoon pineapple juice
3 tablespoons honey.
Pinch of salt
1 tablespoon of crushed straw-
berries.
Mix lemon juice and honey; add
remaining fruit juices and crushed
strawberries, pinch of salt, two cups
water and pour in iced tea glass
filled with cracked ice.

Daintiness With Chic Styles

In any of the new supple wool-
ens, crepe silk or velvets, can this
charming dress be fashioned.
It can be bright red, bright green,
copper, brown, rust, black or in one
of the softer new shades in the
gamut of blues, etc., which inci-
dentally are especially lovely in the
crepe silks.
It was peacock blue crepe silk that
made today's model.
It is also exceedingly lovely car-
ried out in one of the metal-shot
woolens in black or rust.
A plaided woolen in red and grey
or yellow and brown would also
be snappy for it.
It's exceptionally easy to make it.
Style No. 310 is designed in sizes
14, 16, 18, 20 years, 36, 38 and 40
inches bust.
Size 16 with long sleeves requires
4 1/2 yards 36-inch material.
Price of PATTERN 15 cents in
stamp or coin (not preferred).
Wrap coin carefully.



No. 310. Size .....
Name .....
Street Address .....
City ..... State .....

Mike was on his deathbed with
only a few hours to live. His wife
came to him and asked if there was
any last request he would like to
make.
"O'd like just a taste of that ham
that I smell bollin'," Mike pleaded.
His wife replied: "Be aisy, Motke;
you can't have a bit o' that ham.
'Tis for the wake."

AUCTION SALE OF LIVESTOCK

I am authorized by Major D. A. MacDonald to sell by
auction Thursday, December 14th, at 1.30 p.m. on his pre-
mises at St. Julien Farm, Wheatley River, the following:
25 head of cattle.
7 milk cows.
4 2-year-olds.
7 1-year-olds.
6 calves.
35 head sheep
18 pigs.
2 brood sows.
Three horses.
Also 50 round-pointed shovels, 12 jack-screws, quantity
of axes and picks.
All sums over \$10 will be permitted 12 months credit.
ALEXANDER MACRAE,
Auctioneer.