

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

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



and bow. Eyelet organdie makes the tiny vestee.

Style No. 3173 is designed for sizes 36, 38, 40, 42, 44, 46 and 48 inches bust. Size 36 requires 4 yards 39-inch with 3/4 yard 35-inch contrasting and 3/4 yard 3-inch lace.

For resort, a grey and white printed linen is smart with plain trim, with white organdie inserted at neckline.

Shantung, georgette crepe and printed voile are splendid ideas for its development.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred).

Price of pattern 15 cents.

No. 3173. Size

Name

Street Address

City

State

For The Cook

FRUIT SALAD

1 grapefruit.
2 oranges
Strawberries.
6 marshmallows.

Free sections of grapefruit and oranges from all membrane and cut into suitable sized pieces. Cut strawberries in half. Mix the fruit lightly together and drain off the juice. Soak marshmallows in the juice a few minutes, then cut into small pieces and mix with the salad. Serve on crisp lettuce leaves with whipped cream or sour cream salad dressing.

Here are lovely slenderizing lines for the matronly figure.

You'll love the new skirt cut with its clever diagonal lines to reduce hip bulk. The crossover bodice has applied band trim that is very effective and becoming, besides producing a flat line much appreciated by the larger figure.

Printed crepe silk is an excellent medium for this model. Plain blending shade crepe is used for bands



The boy who does not like Barbour's peanut butter has not yet been found

Ask your Grocer

Why a Child Must Admire Its Parents

Dorothy Dix

Finds Contempt Lowers Its Standards

Husbands and Wives Who Treat Each Other Without Respect Forget That a Child Takes its Opinion of its Father and Mother From What They Think of Each Other, and That the Shattering of its Illusions Also Shatters its Morale

A famous child psychologist recently stressed the importance of teaching a child to admire its parents, and declared that it was fatal to its development to have its faith in its father and mother completely blasted, no matter how unworthy they may be. Especially does it appear to be necessary for children to have reverence for their mothers, for social workers have long told us that when children, and particularly when boys, discovered that their mothers were immoral and loose living, it seemed to shatter their whole morale and make them wild and reckless in their own conduct.

This is easily understood. To the young child its parents stand in the place of God. Some one to be looked up to, to be admired, to be imitated. Some one who is incarnate wisdom and goodness. Listen in on little children talking to each other and they are boasting of the virtues of their parents. "My mother is the most beautiful woman in the world." "My mother can sing the best or cook the best." "My mother has the loveliest clothes." "My father is the strongest man that ever was." "My father can drive an automobile faster than anybody." "My father this, my father that." So it goes.

Take this adoration, this admiration that a child has for its parents away from it and all of its standards are swept away. Its altars are overturned. Its gods are no longer something to be worshiped. They are just statues that not only have feet of clay, but are made of mud.

Perhaps most parents do have some dim vision of how important it is that their children should admire them and look up to them. At any rate their vanity makes them desire above all things to be an authority to their sons and daughters, and no complaint is more bitter than that of the fathers and mothers who wail out that they can't do a thing with their children and that John won't listen to them and Mary won't be guided by their opinions.

There is no denying that modern parents have lost control of their children. The traditions of obedience have gone into the discard. The heavy father business is a laugh instead of a terror. You can't threaten boys and girls who earn their own living and help support the family with turning them out of the house and shutting the door on them. If children defer to their parents' wishes now, it is because they respect them and not because they are afraid of them.

This makes it all important that parents should build up in their children's minds, from their very babyhood, an ideal of a father and mother who are invested with almost supernatural wisdom and goodness and who are to be kotowed before and copied.

But instead of doing this, most parents are guilty of the incredible folly of stripping every rag of illusion that a child may have about its father and mother from it and holding up each other before it as an object of derision or contempt instead of something to worship.

They forget that a child takes its opinion of its father and mother from what they think of each other. Father writes the price tag for mother for little Sue and mother sets the value of father for Johnny.

If father admires mother and treats her as if she were a little queen; if he is always talking about how beautiful and sweet and lovely and good she is, the children will be her adoring slaves and always be trying to save mother and to make mother happy and to live up to what they consider mother's high standards of conduct. If father is still mother's hero and she delights to burn incense before him; if she is always talking about how fine and noble and wise he is, the children will follow her example and regard father as an oracle and follow his advice without question.

But if father regards mother as nothing more than a servant in the household; if he is always deriding her judgment and ridiculing her taste and sneering at her opinions, then the children will take their cue from father and think her only good to make them comfortable and tell her to mind her own business, that she doesn't know what she is talking about when she tries to keep them from going to whoopee parties and to make them come home at a decent hour at night.

And if mother has whined and fretted and complained at father because he didn't make more money and got caught in a bad investment and if, perhaps, in a fury of jealousy she has accused him of having affairs with other women, the children look upon him as a poor, weak failure or a ronder who has made a mess of his own life and whom they don't propose to let interfere with theirs.

So when the time comes when the mother expects the father to exercise authority over grown children he has none, because she has destroyed their respect for him. And when the father calls upon the mother to influence the daughters she cannot do it, because he has taught them that she is a fool.

All of which is respectfully submitted to the parents who stage their quarrels before their children and in which they say the things to each other which kills the children's respect for them both.

DOROTHY DIX.



Pep Up The Meal With Ginger

Suddenly called upon to choose the spice from among the many which we value, it would scarcely be surprising to find ginger regarded as the most indispensable member of the group. In our cookery we use it in several forms. Most familiar is the ordinary ground ginger which we use much like all the other ground spices, to flavor cakes, puddings and so on. Canton ginger—the root, preserved in a rich syrup—gives character to a number of luscious creams and delicate desserts; we shave it very thin or chop it fine, usually combining it with fruit and possibly nuts, in a real tutti-frutti mixture or to form a simple blend of flavors. The syrup of preserved ginger is equally useful.

In this group of recipes characteristic use is made of ginger in its various forms—uses which you will be able to adapt, no doubt, to other familiar recipes to give them a flip and add new interest to them.

Ginger-Almond Sandwiches
Shave very thin slices of Canton ginger; blanch almonds, put them through the chopper and moisten with a little ginger syrup. Spread the almond mixture and thinly-sliced ginger between thin slices of buttered bread.

A fine white cottage cheese will also combine very nicely with the ginger. Attractive open-faced sandwiches can be made by spreading rounds of buttered bread with the white cheese, adding a border of finely-mixed blanched almonds or pecan meats, and placing a small thin piece of ginger in the centre.

Sultana Ginger Cake
Far removed from the gingerbread family, this cake, which features Sultana raisins, Canton ginger and its syrup and almonds, is an exceedingly fine loaf cake, one that will do honor to any occasion.

3-4 cupful of butter
3 eggs
1 cupful of fruit sugar
2 cupfuls of pastry flour
1-2 teaspoon of baking powder

1-4 teaspoon of salt
1 cupful of Sultana raisins
1 ounce of preserved ginger
1-2 cupful of blanched almonds.

Cream the butter thoroughly, add the very well-beaten eggs and the fruit sugar; mix the flour sifted once before measuring, and baking powder well and sift them three times, then add to the mixture. The raisins, the preserved ginger sliced thin, the almonds blanched and chopped should be lightly coated with a little of the measured flour held out for this purpose. Fold them into the batter and turn into a long narrow loaf pan which has been buttered and floured. Bake in a slow oven, 320 deg. Fahr. The cake will show no sign of rising for a long time, but must not be hurried. Blanched almonds spread over the top of the batter will give a very nice finish to the cake.

Ginger Mold
This is a most delicate and delicious dessert—an excellent substitute for ice cream at a party or festive sweet course for dinner or luncheon.

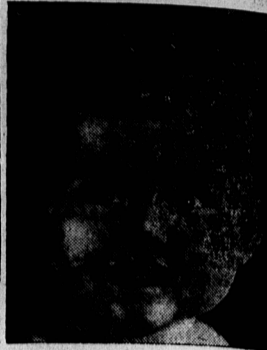
1 tablespoonful of gelatine
3 tablespoonfuls of cold water
1 cupful of milk
2 egg yolks
pinch salt
1-4 cup sugar
1 teaspoonful of vanilla
3 tablespoonfuls of ginger syrup
1-4 cupful of sliced Canton ginger
1-2 pint of whipped cream

Soften the gelatine in the cold water for five minutes. Scald the milk, pour it over the slightly beaten egg yolks and return to the heat with the salt and sugar added, and stir constantly until the custard thickens. Add the softened gelatine, and when dissolved, strain into a bowl and chill in a pan of cracked ice or very cold water. Add flavorings, and when mixture begins to set, fold in the thinly-sliced ginger and the tiffy-beaten cream.

Turn into a mold wet with cold water, to set and chill. More whipped cream, sweetened and flavored with a dash of the ginger syrup, may be used to garnish the mold when it is turned out to serve. Instead of setting the cream in a mold it may be poured into the sherbet glasses from which it will eventually be served; top it with whipped cream and a slice of ginger or a cherry.

Steamed Pudding
1-2 cupful of butter
3 tablespoonfuls of sugar
2 eggs
1 cupful of milk
2 1-2 cupfuls of flour
3 tablespoonfuls of baking powder

What a happy baby!



BABY'S happiness is so largely a matter of health and comfort. If he frets and cries, it's quite likely a rash, or a chafed skin or a stopped-up nose is making him miserable. You'll be wise to prevent these little troubles with "Vaseline" Petroleum Jelly.

After the baby's bath, apply a light film of "Vaseline" Petroleum Jelly all over the delicate skin—head, too. Then with little cotton swabs on toothpicks, very gently apply to the baby's nostrils. This cleanses and lubricates them and tends to prevent colds.

These are safe, easy things to do. "Vaseline" Jelly has been used for babies by mothers and doctors and in great hospitals for more than half a century. And remember when you buy the label is your assurance that you are getting the genuine product of the Chase-Brough Manufacturing Co., Con'd, 3520 Chabot Ave., Montreal, Canada.

1-4 teaspoonful of salt
1-4 cupful of Canton ginger, sliced
1 tablespoonful of ginger syrup
Cream the butter well and gradually work in the sugar; beat the eggs light and add them. Add the milk (which may be fresh milk or 1-2 cup evaporated milk diluted with an equal amount of water) and the well-mixed and sifted dry ingredients alternately. Shave the ginger very thinly and add it and the ginger syrup.

Turn into greased individual molds or a large mold, cover with buttered paper and cook in the steamer over boiling water about 2 1-2 hours for a large mold, one hour for small ones. Serve with flavored and sweetened whipped cream or with sauce.

Style Chats

WITH ALMA ARCHER

The Marie Tanner Antique Shops of Florida and Connecticut refused to take it on the chin, and have done some brutal denting to the depression by giving extra handsome ballyhoo to the lowly cake plate.

The cake standard, which you of course remember from your 16th birthday, did a slow fadeout from the time psychologists sold the bill of boycotting birthdays altogether, but is now being reinstated in good grace for passing hors d'oeuvres.

Of course this doesn't mean that you can't pass teacakes and sandwiches on them if you wish, but a brace of good old cake standards can't be outsmarted for serving the well-known caviar, anchovies pate de fois gras, and so and so.

Picnics cost less--- Leisure costs less---

—buy Ben's and be friends with the summer.

—for not only has their price NOT been raised by the new 4% Sales Tax, on the contrary it has been cut so that now you can buy them for around 15c a can.

—but don't thank Ben's. Thank yourself and your friends: your preference for them has made them so popular production costs have been cut, and the economies passed on to you.

Ben's Beans

Home Sweet Home Style With Plenty of Pork

Etiquette

By Roberta Lee

Q. At breakfast should the coffee be poured into the cup before the cream and sugar?

A. No; the sugar and cream should be placed in the cup before the coffee is poured.

Q. Is it proper for a girl to open a door just because she precedes her escort?

A. No; her escort should open the door, but allow her to pass through first.

Q. Is it obligatory for a woman who has dropped something to converse with a stranger who has picked it up for her?

A. No, merely say "thank you," nothing more.

A Morning Smile

Diner—"What sort of pudding is this?"
Waitress—"We call it college pudding, sir. Like it?"
"No, I'm afraid there's an egg in it that ought to have been expelled."

MURRAY HARBOR NORTH

The public meeting in connection with the celebration of the 125th anniversary of the First Presbyterian service held in this section of the Island took place on the evening of Tuesday the 14th inst., in the Church here. While the threatening rain may have been the means of hindering many from attending, the auditorium was well filled by the congregation and their friends and visitors from most of the surrounding congregations. The pastor presided as chairman and the following program was given:

Singing Psalm selection 86, congregation.
Reading of Scripture Lesson, Rev. Dr. Genge.
Prayer, General Intercessory, Rev. Dr. Ashdown.
Praise, selection 295.
Address of Welcome, Rev. Mr. Currie.
Solo: Beautiful Isle of Somewhere by Miss Jacqueline Macdonald, Charlottetown.
Greetings from Presbytery, Rev. Mr. Rodger.
Singing: "Blest be the Tie that Binds".
Address: Rev. Drs. Ashdown and Genge.

Musical selection, quartette from the choir, consisting of Mesdames W. G. and L. McLean, Messrs. Kennedy and Clow.
Announcements and explanations for absence of friends, Rev. Mr. Currie.
Anthem and offering.
Vocal solo, Miss Jacqueline Macdonald.
Greetings from Synod, Rev. E. H. Stavert, Moderator of Synod.
Announcement of summer school August 4th to 12th, Rev. Mr. Stavert.

Praise selection O God of Bethel Benediction, Rev. Collin McNevin, Minister of United Church, Georgetown.

The chairman voiced the sentiments of the audience and congregation in thanking all who had contributed in any way to the success of the occasion and the program was one of outstanding merit.

Another prize winner writes She would not be without CERTO



EVERY year Certo-made jams and jellies capture prize after prize. Read what Mrs. W. V. Carroll says about Certo, "I have taken both first and second prizes and I always use Certo in all my jams and jellies. In fact, I would not want to try putting them down without its use. Certo gives such a delicious flavour and, best of all, it saves so much boiling which has a tendency to spoil the flavour."

Certo—the magical, modern, "short-boil" way is a glorious, easy, quick method of making perfect jams and jellies. And what delicious tasting jams and jellies they are, too. Only a few minutes' boiling (follow directions carefully)—you'll always get a perfect set—fifty per cent. more jam or jelly from a given amount of fruit—no failures, no waste.

Use Certo any day in the year with any fruit you like—fresh, canned or dried—or fruit juice. Results are perfect every time!

Almost 100 Recipes
Look for the Certo recipe booklet under the label of the Certo bottle. These home-tested recipes include practically every fruit available including luscious fruits that never before would jell. You'll be sure of success if you follow directions exactly.

Should any problem of jam or jelly making perplex you, or should you desire any information whatsoever, write to the Domestic Science Department, General Foods, Limited, Cobourg, Ontario.

- CERTO**
- Is fruit pectin.
 - The natural jelling substance extracted from fruit.
 - Jells the juice that would have boiled away by the old (long-boil) method.
 - Makes 50% more jam or jelly at less cost per jar.
 - Saves 3/4 the time. Saves the fruit flavour. Saves the fruit colour.

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