

Women's Realm Social and Personal Fashions Literature

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Tasmores
BRONCHIAL MIXTURE

A Morning Smile

PRISONER IN MAJORCA

By BENTLEY RIDGE
Copyright

"SENOR NOME IS DEAD"

The "Marian" stood off at about a hundred yards. By that time Roger had picked them out; Kitty in her brown coat, Geoffrey in his grey pullover, Charlie and Cullen, all standing by on the foredeck while a boat was lowered.

"Thank you, Lord," said Roger. "Name let me know if you see them. I'll put up with the kedge anchor until Cullen should come aboard."

Five minutes later, the "Marian's" boat was bumping alongside. This time it was Roger's turn to put out a hand and help Kitty aboard. She was breathing with relief.

"We only recognized you five minutes ago! We thought you were Farnes or one of the gang!"

"Name let me know if you see them. I'll put up with the kedge anchor until Cullen should come aboard."

"Name let me know if you see them. I'll put up with the kedge anchor until Cullen should come aboard."

SKIN TROUBLE?

MISS DORIS WELLS SAYS:
"I suffered from skin blemishes... and having heard of Zam-Buk's great value for skin complaints, I applied it daily. In a short time these blemishes disappeared leaving my skin perfectly clear."

There is no need to endure the distress caused by disfiguring skin troubles when a few applications of quick-acting Zam-Buk will clear up these painful and embarrassing blemishes. Don't be a martyr to skin troubles when Zam-Buk's soothing herb oils will do for you what they have done for countless others.

Get Zam-Buk from your druggist today.

ZAM-BUK OINTMENT

Dorothy Dix

When You Pick a Mate be Sure That You Have Many Likes and Dislikes in Common, for Only Then Will You be Assured at Least Some Congeniality

"Does marriage really assimilate a man and woman who have been reared with different habits and tastes and points of view and make them two souls with but a single thought, two hearts that beat as one, as the poet says?" asked a girl.

"Now I am engaged to a young man who is apparently the answer to any maiden's prayer for a husband," she continues. "He is handsome and intelligent. He is already making a mark in his profession and I am head over heels in love with him. But his ideas about marriage are so antagonistic to mine that I am wondering if we can ever reconcile them."

"To begin with, he believes that the husband should be the sole supreme ruler and dictator of the family and that the wife's mission is to yes-yes her husband, make him comfortable and bear him out."

"He says that he would never even consider giving his wife an allowance for the housekeeping and for herself. He would require her to come to him for every cent she needed and to spend money wastefully on flowers and presents or to observe anniversaries. And when he occasionally takes me out for an evening's amusement we go to some inexpensive place and he orders the cheapest-priced dishes on the menu."

"He says that is the way his father treats his mother and it is the way he intends to treat his wife. Now I have been brought up under a different regime. My father considers me a servant instead of a mistress, and while we have always lived within our means, we have indulged ourselves in all the pleasures and comforts we could afford. My father has always treated my mother as if she were a queen and not a slave, and his first consideration has always been her happiness. Besides that, I am a competent business woman, with a good salary, and when I think of the chances of my autocratic, tight-fisted fiancé changing into a considerate, generous husband, or of me being metamorphosed into an unpaid household drudge, I get jittery."

"Yet my fiancé says that as soon as we are married I will see that he is right and do his way and like it. But I wonder. And am afraid."

"You do well to be afraid," I told this girl, "for of all the fallacies that have ever been preached about marriage none is so ungrounded, and has done so much harm, as that which leads young people to believe that even the most dissimilar natures and characters of men and women from which they are to what their mates wish them to be."

"Nothing of the sort happens, yet every day we see optimistic young men marrying Dum Dum Dons or frivolous little fashion plates or viragos in the fond belief that as soon as they are married they will turn into intellectual companions or thrifty housewives, or mild little Angel Faces. And we see girls marrying drunkards and neer-do-wells and bullies in perfect faith that marriage will turn them into sober go-getters and wise-soberers."

"Of course, all husbands and wives who keep out of the divorce courts do have to adjust themselves to a degree, because no man and no woman ever think alike. Their opinions and desires are bound to conflict, and even the most harmonious and most like-minded couples are bound to have a large life insurance company estimates that three times as many murders are the result of domestic quarrels as there are in gangster slayings."

"So the moral of all of this is that if you want to be happy though married you must pick out the kind of wives or husbands you want to begin with instead of bestowing yourself into thinking that you can make them over to your liking after you get them. It can't be done. Heredity and environment, and the natures and characters of the parents have made them what they are and what they are going to be to the end of the chapter."

"In all sober truth, what we call 'the adjustments' of marriage consist in the one who has the most sense and the highest sense of responsibility giving into the selfish and dictatorial one for the sake of peace. And it is pretty hard on the poor goat, I gave as my final bit of advice."

THE COOK'S CORNER

MOCHA LAYER CAKE

1-2 cup butter or shortening
1 cup fine granulated sugar
2 eggs, separated
2 cups sifted cake flour
3-1-2 teaspoons baking powder
1-2 teaspoon salt
3-4 cup milk

Method: Whether you are using butter or shortening, you will find it a great deal easier to cream, if you let it stand at room temperature for some time so that it will be soft when you are ready to use it.

Cream the softened butter or shortening until it is light and creamy, then gradually cream in the sugar, and if you make a practice of always using a finely granulated sugar in your cakes they will have a much nicer texture.

Separate the eggs and beat the yolks well and add to the creamed mixture.

Sift the flour once, then measure it and sift again with the baking powder and salt. The amount of salt will depend on whether you use butter or shortening. A 1-2 teaspoon will be sufficient if you are using butter, but you will need to use 1 teaspoon salt if shortening is used.

Add a small amount of the sifted dry ingredients and then a small amount of the milk alternately to the creamed mixture. It is not necessary to beat in the dry ingredients or the milk, if the shortening or butter has been well creamed in the first place—you just have to mix them in until they are well blended into the batter.

When all the dry ingredients and milk have been used, add the flavoring. Then beat the two egg whites until they are stiff, but not dry, and fold them into the cake batter.

Four the batter into layer cake pans that have been either well-greased or have been lined with waxed paper.

Place the cakes in a moderate oven (375 deg. F.) and bake for about 25 minutes. When the cakes are done, they will have shrunk away from the edges of the pans slightly, and if you insert a toothpick it will come out clean.

Remove the cakes from the oven and turn out of the pans onto cake racks and allow to cool. While they are cooling, prepare the following mocha icing.

Helpful Hints For The Women Folk

LET IT GROW

When you have a happy thought, be careful not to hide it. Because the thing for you to do, if you are kind and sweet and true—
And I am saying this to you—
Is, right away, divide it!

A happy thought is sometimes fine. That grows to be a treasure, But only if you give a part, With generous and joyous heart, To someone—then you've made a start.

To bring it to full measure,
The one to whom you give a share Will in delight receive it,
He will divide it with a friend, And think how far it will extend—
Some say that it will never end,
And I—oh, I believe it!

Goldfish pike and salmon never sleep.

A German scientist prophesies that another influenza epidemic will hit the world in the year 1948.

Canada's first census was taken in 1871. The population at that time was not quite four million. Today it is well over the eleven million mark.

Canada has about 783,000,000 acres of forest, which comprise more than one-third of the total land area of the Dominion.

To buy a three-cent postage stamp takes all the income the railroad receives for hauling an average ton three miles, for the average revenue is only about one cent a mile.

Apples have been cultivated for more than 4,000 years, and there are now about 2,000 varieties. They were brought to our shores by the early colonists, and were grown in Acadia in 1635.

It is estimated that there are three hundred million rats in North America, or approximately two for each human being. Each of these filthy disease-carrying rodents consumes about two dollars worth of food a year.

There recently returned to Italy, but not to his beautiful villa on Lake Maggiore, from a visit to London, a former shipowner who has been doing much for Anglo-Italian friendship in his own way. He is Captain Neil McEachern and he created around his villa one of Europe's finest botanical gardens. The English head gardener was lent by England's famed Kew Gardens, and 120 Italian gardeners work under his direction. When the war broke out, Captain McEachern presented his villa and garden to Italy, a gesture of sympathy much appreciated by the Duce.

POTATO FONDANT

1 cup mashed potato
1 tablespoon butter
1 teaspoon vanilla

Iceing sugar

Method: Peel the potatoes and cook them in boiling, salted water until they are done. Drain and mash very fine or better yet, force through a potato ricer or a fine sieve. There should be no lumps. Place in a bowl and beat in the butter. Add the icing sugar gradually, working this in until the mixture is of the right consistency. Add chopped fruits or nuts as desired, form into small balls and roll each one in cocoa or dip in melted chocolate.

Caramels are as easy to make as fudge, but the directions must be carefully followed, and if you haven't a thermometer, then follow the cold water test accurately.

NEW YORK —(CP)—Built modernistic at a cost of \$4,500,000 the city's first skyscraper high school, 11-story School of Needle Trades, will open Feb. 1 with a student enrollment of 3,800.

BLUE WILLOW APPLIQUE TEA TOWELS

Artistic applique designs you will never see admiring! Hot iron transfer pattern No. K 645 contains motifs for five towels, illustrated color chart and complete instructions.

To order this pattern, send 15 cents in coin or stamps if Needlework Bureau, Charlottetown, Newfoundland.

Design No. X 645
Name _____
Address _____
City _____ Province _____

First Man—D did you hear about my mother-in-law? She gave a sick man a pint of her blood for a transfusion.

Second Man—How generous of her! And did the patient recover?

First Man—No. He froze to death!

Bigger, the business man, was signing his letters.

"I see," he said to his typist, "that you have spelled received with 'e' and 'er' in another."

"I'm sorry," she said, "one of them is a slip."

"Well, you'd better correct it before you post the letter."

"Certainly. By the way, which one will I correct?"

"Why—er—why, the one that's wrong, of course."

He was shot in the early hours of this morning. Someone in the barracks shot him! We think there was a quarrel about your escape and one of the gang shot him. The Commandant hustled us off an hour ago. All the same, we should get away quickly. You're aground?"

"Yes. Went aground while I was chasing Farnes and Company off her. I'll tell you later, I'm trying to haul her off."

"Don't worry, I'll signal the Captain of the 'Marian' to put a tow rope on her."

Kitty turned immediately, and hailed Cullen in the boat below. Three husky French sailors had just climbed aboard beside her. One carried a thick length of wood, the other a short iron bar. Evidently Kitty had come prepared for opposition.

Roger's relief at the suggestion that the "Marian" should tow the "Various Kate" off, was checked by a sudden thought.

"Just a moment!" he said. "For Heaven's sake let's be quick before something else happens!" Kitty said. "We'll signal the Captain!"

"Give me a chance to haul her off myself!"

"And waste time? No!" She turned from him and went to the rail.

"Not so fast, please. I think you'd better leave this to me!" He attempted to follow her. He found his way barred by one of the sailors from the "Marian."

"Get back!" Roger said. He was too confused for the moment to recollect his French. The man started at him uncomprehendingly. Kitty was waving.

"For Heaven's sake!" Roger cried to her. "Listen to me, past the men who suddenly closed in on him. Having come with the idea that they were to be paid for overpowered captives, they recognized it and gave Roger a push.

Roger struck out in blind exasperation. The sailor spun back, and Kitty turned and cried "Stop!" too late.

The sailor at Roger's side had already caught his foot, and the other two were on Roger's head, and Roger staggered and fell like a log.

When Roger came to himself, he was lying on a berth below; he saw the cabin ceiling above him first, dappled with reflections of light from the water under the portholes.

An indefinable lightness, an instability told him that the "Glorious Kate" was aloft, and with that sensation the recollection of previous events rushed into his mind.

He lifted his head, then let it fall with a groan, as a splitting pain throbbed in his temple.

Kitty was bending over him, Geoffrey hovering behind.

"Better?" said Kitty's voice.

"We're afloat?" Roger inquired weakly.

"Yes."

"The 'Marian' towed her off?"

"Yes, Cullen and Charlie are getting her under way. Nothing to worry about."

"You should have let us try the kedge anchor," Roger whispered.

"Now, now, don't bother about that! That wretched man who hit you on the head! They didn't understand his strength and gazed at her anxiously."

"You arranged beforehand what you'd pay the Captain of the 'Marian' for hauling the yacht off?"

"Kitty stayed."

"Roger let his head fall and shut his eyes.

"Just as I feared!" he said weakly. "Now we're open to a salvage claim for heaven knows how much!" Kitty gazed at him, put her hand to her head with a dazed little moan, and fled.

Geoffrey Paish followed her on deck.

CHAPTER XVI TRAMP-SHIP CAPTAIN

Like owners of dogs who gradually take on a resemblance of their pets, Captain Ratchett, of the tramp "Marian," had a face which was remarkable reflection of the salient features of his ship. It was narrow, long nosed, battered, and none too clean.

When Kitty arrived in the yacht's motor dinghy, while the "Kate" and the "Marian" both prepared to get underway, Captain Ratchett, met her with a cautious amiability. She was in a state of feverish dread at the possible consequence of her final interview.

"I owe you—or your owners," she asked at once. "For that tow you gave us?"

"I'm my own owner," said Captain Ratchett. "So you can fix it with me."

"Well," said Kitty. "What is it going to be?"

Captain Ratchett gazed, narrow eyed, across the blue swell at the resplendent hull of the yacht, patched here and there about the upper deck with the beginning of a disguise of brown paint fumes, had tried to put upon her. She might be debauched, but Captain Ratchett knew a first class job when he saw one.

"Tricky position," he said. "On that bank! Lucky I was here. Don't like the look of the sky either," he added, looking up at the peaceful heaven. "Too clear for my liking. Be blowing to-night. She'd a bin driven on head, a total loss by morning, maybe."

"I hardly think so," said Kitty, coldly. "We could have got help from Marryall."

"There's no craft in Marryall with power enough to have pulled her off. Why, I shouldn't be surprised if I haven't swindled my own hull. Stuck fast, you were, and it coming on to blow, and a revolution going on ashore, yacht been stolen, as you told me earlier, and these damn Dagoes likely to kick up a dust at any moment. You're lucky to have your yacht at all, madam."

"Ah, well," said Kitty, preserving an outward calm she was very far from feeling. "We could probably have kedged her off."

"Well, I ask you? If I've strained me own hull getting her off, would you have shifted her an inch with the kedger?"

"Kitty will do, if you'll let me have Captain Ratchett's strained hull, but growing more and more faint with dread, asked abruptly:

"Well, how much do you want?"

Captain Ratchett pushed back his cap and scratched his head, appearing to ponder judiciously.

(To be Continued)

YOUR INDIVIDUAL HOROSCOPE

(By FRANCES DRAKE)
(Copyright, 1939, King Features Syndicate Inc.)
Look in the section your birthday comes in, and find what your outlook is, according to the stars.

For Friday, Jan. 19th

MARCH 21 to APRIL 20 (Aries)—If you had to defer any business or other important work yesterday, tackle it early today. Beneficent vibrations encourage action and persevering determination, both of which should enable you to make headway, gains. Finances especially favored.

APRIL 21 to MAY 20 (Taurus)—This day spells sensible caution in all matters that require signatures, estimates, promises, agreements, transfers or property, bonds. Day most favorable for ordinary routine, solid investments, laborious work, manufacturing, domestic affairs.

MAY 21 to JUNE 21 (Gemini)—No excuses if you don't make some progress with such trendy rays bounding! Your particular line of endeavor, hobbies, research, investigations, confidential and government work, study, examinations, sports, theatre and radio interests sponsored.

JUNE 22 to JULY 23 (Cancer)—If you'll overlook the little mistakes of others you'll have eyes only for the big things that can be accomplished in good style. Unnecessary worry and doubt are taboo.

JULY 24 to AUGUST 23 (Leo)—One of those in-between days when right direction can put you in the way of making gains, or when mis-

MOCHA ICING

5 tablespoons butter
2 tablespoons cocoa
2-1-2 cups icing sugar
4 tablespoons strong coffee

Method: Use soft butter for this also, and cream it well. Then cream in the cocoa. Add the icing sugar and the strong coffee alternately, a small amount at a time, beating well after each addition. When all the ingredients have been used, beat the icing hard for about 2 or 3 minutes.

Cover the top of one cake with a layer of icing and then place the other cake on top of this. Then ice the sides of the cakes and finish with icing the top.

If you chop about 1-3 cup nuts finely and sprinkle over the top of the iced cake, you will have a cake that you will be proud to produce on any occasion.

CANADIAN LEGION CAMPAIGN

MONTREAL, Jan. 14—The Canadian Legion will open Feb. 12 a national campaign to raise \$500,000 for the rehabilitation after the war of Canadian who serve overseas.

Brig-Gen. Alex. Ross of Yorkton, Sask., acting chairman of the Legion's dominion command, told a meeting here Saturday.

ing the advice of SOUND people who are on the conservative side. Don't be pleasures interiere.

JANUARY 20 to FEBRUARY 20 (Aquarius)—Today calls your energetic, magnetic personality into action in full swing. What you do with a smile and a good word will reap biggest rewards. Friendly rays. Mind the diet!

FEBRUARY 21 to MARCH 20 (Pisces)—Neglect and indifference can be today's worst enemies. Recognize them for the harm they do, both to the present and to the future, and shun them absolutely. Cooperation important.

A CHILD BORN ON THIS DAY will be faithful, serious-minded; at times likely to be grave. It should be to dwell always upon the happier things and to seek solace in religion. A sense of humor should be developed throughout life. When grown, could do well as a promoter, organizer, general business manager, agriculturist particularly.

DIES WHILE FIGHTING BLAZE

EDMONTON, Jan. 14—(CP)—Fireman William Richard Bruce, 49, collapsed and died Saturday while fighting a \$10,000 blaze in downtown Edmonton. Bruce collapsed on the roof of an adjacent hotel while pulling hose.

Quickly You Can Make a Book
Cigarette Box

Country Style pork Chops

6 loin pork chops
Salt, pepper, sage
1 onion, sliced
Flour
Drippings

Method: Wipe the pork chops and rub each one with salt, pepper and sage. Dip in flour and then brown them well on both sides in plenty of hot, melted drippings. Grandma saves all her bacon drippings for the sweet flavor they give in dishes like this.

Now lift out the chops and make a thin gravy in the pan by allowing 1 tablespoon of flour to each tablespoon of drippings. Add 1-4 cups of milk or water or milk and water mixed to each tablespoon of flour used. Cook this until it is thickened, then lay the pork chops back in the gravy and arrange the thinly sliced onion over the chops.

Cover closely and bake in a slow oven, (325 deg. F.) for about 1-2 hours or simmer gently over a low fire on top of the stove until the chops are very tender and the gravy almost all absorbed.

CAPE GIRARDEAU, Mo.—(CP)—After 98 years the Kearns family has completed its hand-made quilt. Mrs. O. B. Kearns' husband's grandmother started it and Mrs. Kearns just finished it.

Family Opposition Swept Aside

Dear Dorothy Dix: I am 25 years old. I have a good and permanent job and I want to marry a girl I have been in love with since I was in the first grade in school. She is a fine girl, well educated, has good manners, but my family objects because her family didn't come over in the Mayflower with the Rev. John Winthrop. But if any of them have ever done anything since to get in "Who's Who" I have never heard of it. My parents say they will disinherit me if I marry this girl. What about it?

Answer:
If you are 25 you are old enough to know your own mind, and if you are self-supporting you don't have to ask anybody's permission to get married, so go along and marry your sweetheart and be happy. All talk of disinheriting a son because he doesn't get in "Who's Who" is being snooty and by the time the first baby comes they think they made the match, no matter how much they opposed it. DOROTHY DIX.

MOCHA LAYER CAKE

1-2 cup butter or shortening
1 cup fine granulated sugar
2 eggs, separated
2 cups sifted cake flour
3-1-2 teaspoons baking powder
1-2 teaspoon salt
3-4 cup milk

RHEUMATISM NEURITIS

Overcome mineral deficiency ailments with NOVA-KELP the NATURAL food supplement. Attacking the cause is better than dosing the symptoms! Prevent and correct rheumatic, nervous, glandular, and skin disorders in your family!

Sold at all drug stores.

Charming for Home or as Gift

A smart cigarette box for your living-room table! Make it easily from an old book! A leather-bound volume is especially handsome. But whatever your book, be sure it's at least 1 1/2 inches thick, has a good cover.

To make the interior of your box, cut through the book pages as shown in sketch.

Simple if you first make a cardboard pattern the exact size of the book page and on this pattern draw and cut out a rectangle. Then place pattern on first page of book, and with a sharp knife cut around the rectangle. Do a few pages at a time.

When finished brush a thin coat of heavy glue over cut edges. Put book under a weight to dry.

To line your box, use a prettily patterned paper. Paste on insides of both covers, over top page and cutout interior—and your box is finished.

Just as easily you can make many other smart articles for your home and for gifts. Our 32-page booklet gives full directions for making pretty and useful objects—among them a Victorian footstool, a candle holder, a mosaic tray, antique book ends—from such things as bread-boards, tin containers, embroidery hoops, odd pieces of wood.

Send 20c in coins for your copy of **Decorative And Useful Objects** to The Guardian Home Service. Be sure to write plainly your Name, Address, and the Name of booklet.

Name _____
Street Address _____
City _____ Province _____

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6 loin pork chops
Salt, pepper, sage
1 onion, sliced
Flour
Drippings

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Now lift out the chops and make a thin gravy in the pan by allowing 1 tablespoon of flour to each tablespoon of drippings. Add 1-4 cups of milk or water or milk and water mixed to each tablespoon of flour used. Cook this until it is thickened, then lay the pork chops back in the gravy and arrange the thinly sliced onion over the chops.

Cover closely and bake in a slow oven, (325 deg. F.) for about 1-2 hours or simmer gently over a low fire on top of the stove until the chops are very tender and the gravy almost all absorbed.

CAPE GIRARDEAU, Mo.—(CP)—After 98 years the Kearns family has completed its hand-made quilt. Mrs. O. B. Kearns' husband's grandmother started it and Mrs. Kearns just finished it.

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Entirely from the sea

Overcome mineral deficiency ailments with NOVA-KELP the NATURAL food supplement. Attacking the cause is better than dosing the symptoms! Prevent and correct rheumatic, nervous, glandular, and skin disorders in your family!

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Contract THE SPASMS OF Whooping Cough with BUCKLEY'S MIXTURE'S

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Method: Wipe the pork chops and rub each one with salt, pepper and sage. Dip in flour and then brown them well on both sides in plenty of hot, melted drippings. Grandma saves all her bacon drippings for the sweet flavor they give in dishes like this.

Now lift out the chops and make a thin gravy in the pan by allowing 1 tablespoon of flour to each tablespoon of drippings. Add 1-4 cups of milk or water or milk and water mixed to each tablespoon of flour used. Cook this until it is thickened, then lay the pork chops back in the gravy and arrange the thinly sliced onion over the chops.

Cover closely and bake in a slow oven, (325 deg. F.) for about 1-2 hours or simmer gently over a low fire on top of the stove until the chops are very tender and the gravy almost all absorbed.

CAPE GIRARDEAU, Mo.—(CP)—After 98 years the Kearns family has completed its hand-made quilt. Mrs. O. B. Kearns' husband's grandmother started it and Mrs. Kearns just finished it.

Country Style pork Chops

6 loin pork chops
Salt, pepper, sage
1 onion, sliced
Flour
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Smartest Fashions And Winter Styles

Two of the most flattering and popular young styles are combined to make this dress. The double breasted closing, very narrow and very chic and the longer waistline that makes you look absolutely lovely. The skirt fullness over the hips gives you the new silhouette that you can make your dress gather all the way round if you wish. This is the frock that all the girls will admire when you go back to school or wear it to a party. Nice for the career girl, too, as she can wear it to the office and on to dinner later. Make your new covering evening frock from the same pattern.

Style No. 3111 is designed for sizes 10, 12, 14, 16, 18, and 20 years. Size 16 requires a 3-4 yards of 38-inch material for street length.

Send fifteen (15c) coin is preferred for pattern. Write plainly your Name, Address and style number. Be sure to state the size you wish.

Style No. 3111 Size _____

Name _____
Street Address _____
City _____ Province _____

TILLIE THE TOILER — A "FAINT" THAT FAILS

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FEMALE PAIN

Women who suffer painful, irregular periods with nervous moody periods due to functional cause, should try Lydia E. Pinkham's Vegetable Compound, made especially to help weak, run-down women during such "trying times." Try it!

3111
SIZES
10-20

GOOD GRIEF... I FAKE A FAINTING SPELL TO CHANGE