

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



Myriads of lovely cottons, linen, crinkle or flat crepe silk would make up charmingly in this model.

It's exceptionally lovely to complete your spring ensemble, whether you choose a plain or a printed crepe silk.

Carried out in cotton pique, diagonal woolen type cottons or in linen, it will tub and always come up smiling. Its simple styling makes it easily laundered.

The panel skirt that extends into a bib-like effect in the bodice gives youthful slimmness to the figure.

Style No. 369 is designed in sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust. Size 18 requires 2 1/2 yards 39-inch material.

Be sure to fill in the size of the pattern. Price of Pattern 15 cents in stamps or coin (coin is preferred.) Wrap coin carefully.

No. 369. Size .....  
 Name .....  
 Street Address .....  
 City ..... State .....

369

Nights, use warm olive oil and use it tepid for your chapped or harsh hands. Not for red hands, they need other treatment. Wear gloves, kid gloves several sizes too large for you, for a few nights. When your hands seem fairly normal, then begin with some good hand cream, massage it into them, and watch them grow whiter, smoother and lovelier.

Red hands often mean bad circulation. Massage the whole hand and arm, on both sides, make sure your system is working right and then try a good bleaching hand cream on them. There are some new ones that have helped what had seemed stubborn cases.

Condensed

A butler always annoyed his mistress by announcing her visitors separately. For instance, instead of saying, "Mr. and Mrs. Kilkelly and the Misses Kilkelly," he would call out, "Mr. Kilkelly, Mrs. Kilkelly, Miss Norah Kilkelly and Miss Kate Kilkelly," mentioning each member of the family by name.

His mistress told him on her next "at home" day to make the announcement shorter.

Mr. and Mrs. Penny, with their grown-up son and a little daughter, were the first to arrive, whereupon the butler electrified his mistress by throwing open the door and shouting, "Three-pence-half-penny."—Tit-Bits.

DO you know there's a lovely new Red Rose Tea on the market, Brown Label? 20c. will buy 1/2 lb. to try.

For The Cook

Bread pudding does not enjoy any too enviable a reputation. We do not think of it as a treat, for the most part. It seems to carry a sort of "worthy" atmosphere, a dutiful aura. "The stale bread cannot be wasted," thought that doesn't appeal, of itself, to our selfish palates.

Actually, a well-made bread pudding can be a most delicate and delicious dish, and often is. The secret is—a carefully proportioned custard, pleasant flavoring and not too much bread, so it will not be stodgy. Generalities on the subject are unnecessary at the moment—but how to make a pudding that you can dress up with a parified name and serve to your family as a new and delicious dish that will give them a very pleasant thrill is important.

It calls for:  
 1 1/2 squares chocolate.  
 3 cups cold milk.  
 1 cup sugar.  
 1/2 teaspoon salt.  
 3 eggs, slightly beaten.  
 1 teaspoon vanilla.  
 1 1/2 cups small bread cubes.

Put the chocolate cut in pieces, and the milk into the double-boiler to heat. When the chocolate is melted, beat with the Dover beater until completely blended with the milk. Combine the sugar, salt and slightly beaten eggs and gradually add the chocolate mixture, stirring hard. Add vanilla and turn into a well-buttered baking dish. Place this in a pan of hot water and bake in a moderate oven, 350 degrees F. until firm—about 50 to 60 minutes. Serve hot, with vanilla sauce or hard sauce; or chill thoroughly and serve with cream.

Omelet Lore

ANYONE CAN MAKE A PERFECT OMELET

Perhaps one of the most attractive ways to serve eggs is in omelets. For breakfast, luncheon or late supper, they always appear to good advantage. Plain or with a sauce, a delicate omelet is sure to please.

There is no mysterious secret or indescribable trick connected with omelet making. Anyone who is willing to measure accurately and take the trouble of cooking carefully can make a perfect omelet. To be sure, certain precautions must be taken, but the rules are simple and easy to follow.

Remember that an omelet must never be allowed to stand at any stage of its preparation. It must be mixed quickly, cooked at once and served on a hot dish as soon as it is done.

With two types of omelets and their numerous variations the hostess has a wide choice. The French omelet is made by beating the whole eggs while the puff omelet is made by beating the whites and yolks separately. The French is usually served with a filling of some sort, spread over it just before folding. The puff omelet often is served with a jelly or sometimes a sauce is oiled around after folding. However, there is no set "rule" regarding this and the types are used interchangeably. The puff omelet seems a bit more impressive and interesting when served, but no harder to make than the plain one.

French Omelet

4 eggs.  
 3 tablespoons milk or water  
 1-2 teaspoon salt  
 1-8 teaspoon white pepper  
 4 tablespoons butter

Beat eggs together until well mixed but not light. Add milk and seasoning and turn at once into hot omelet pan or iron spider thoroughly covered with butter. Pour omelet mixture gently into the pan, taking care not to scatter the butter. As bubbles form, prick them with a fork and stir the top lightly to keep smooth and insure even cooking. As omelet becomes firm on the bottom, lift the edges gently with a fork and tip pan slightly to loosen omelet from the bottom. Cook over a low flame until firm. Place in a hot oven or under the flame for one minute to dry the top. When done, hold the pan by the handle and make a cut with spatula through the centre at right angles to the handle. Be careful not to cut through the omelet. Run spatula around the edges to be sure they are free from pan. Place spatula under section of omelet nearest handle and fold over other half, tipping pan at same time and sliding to a hot platter.

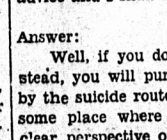
Puffy Omelet

4 eggs  
 2 tablespoons minute tapoca  
 3-4 cup milk  
 1-2 teaspoon salt

Dorothy Dix Letter Box

Comfort for Young Mother Whose Marriage Threatens to Prove too Much for Her—Shall 72 Marry 18? Warning to Youth in Love With Vain, Selfish Girl

Dear Miss Dix—I am 26 years old, have been married seven years and have four children. When I was married I believed my husband to be very nearly superhuman, but he has become so low as to actually get drunk. After seeing him maudlinly intoxicated, crying and pitying himself, I simply can't respect or love him. Also, he tells me that he is sick of marriage and that if he gets a chance he will take some other woman out. He doesn't seem to realize that I, too, would like some pleasure once in a while and that I am starved for affection. There is a young man who is very much in love with me, but I care nothing for him, and life has become such a muddle that the only outlook I see is death. I love my babies too well to leave them motherless, so I plan to take them with me, but before I take this desperate step I shall await your advice and I shall do as you say.



DESPERATE.

Well, if you do as I say, you will not buy a bottle of poison. Instead, you will purchase a railroad ticket. You will go away, but not by the suicide route. You will take a perfectly ordinary sleeping car to some place where you can rest and get yourself together and get a clear perspective on your life. What's the matter with you is nerves. Too many babies in too short a time. Too much staying at home and lack of amusement. Too much brooding over one subject.

You have become morbid and cannot see things fairly and squarely. You have lost your grip on yourself or else you would not speak of doing such a wicked and cowardly thing as killing yourself and your children because you have to face a few disagreeable problems in life.

To begin with, of course, you were disappointed in your husband if you were silly enough to place him upon a pedestal and make a little tin god of him. Every woman who lets her imagination run away with her good, hard horse sense has her bitter hour of disillusion when she finds out that she is married to just an ordinary, faulty, human man.

But if she has any intelligence she calls upon her sense of humor to come to her rescue, has a good laugh at herself and junks her girlish dream and makes the best of her yoked mate. Moreover, in time she comes to see that he is probably a lot easier to get along with and suits her better than a romantic hero would have done.

You are disgusted with your husband because you have seen him intoxicated. Probably every other woman feels the same way under similar circumstances. But if every woman who has a husband who drinks too much killed herself the world would be one vast graveyard.

If your husband has only recently taken to drinking, the chances are that you can stop him from doing it by persuasion, by appealing to his affection and by using a little tact. If you can't stand it you can divorce him, which certainly be a less crime on your soul than wholesale murder.

I should say that the crux of the whole trouble is that you and your husband have got on each other's nerves and all that you need is to be separated for a month or two. Try that, and my word for it, you will have another honeymoon.

And send the young man who is in love with you packing. There is always danger that an unhappy wife will listen to the purring of a tame cat some day when she is particularly disgusted with her husband.

Dear Miss Dix—I am a young old man of 72. Have two married children. I am desperately in love with a young girl of 18, who is vivacious and pretty. She says that she loves me dearly and would be willing to marry me, but my children strongly object and say that all the girl wants is my property. What do you advise.

I urge you to listen to your children and to heed their warning, for if you marry this young girl you will bring your gray hair in sorrow to the grave.

Do you have the sense and courage to face the truth? Don't kid yourself into thinking that you are young at 72. You are old, and no young girl marries an old man for anything except his money. She isn't in love with you. It is impossible that she should be, for there is nothing in age that appeals to youth. An old man may be enamored of a young girl. Her beauty, her freshness, her high spirits enchant him, but there is nothing in his wrinkles, his gray hair, his rheumatic joints, his falling faculties that appeals to her.

Consider what a lack of congeniality there would be between you. At 72 our ideas are fixed. You have your own notions of propriety and they will seem absolutely medieval to a girl of 18. At 72 one likes to reminisce about the past. Your stories will bore her to tears. At 72 one likes to sit by the fireside of an evening, but at 18 one wants to run around to jazz parties and night clubs and have wild times. There is no possibility of happiness in marriage of an old man and a young girl. Don't try it.

Dear Dorothy Dix—I am in love with a girl who is very beautiful, but very vain and selfish. She is constantly boasting of her conquests among men and reminding me of how pretty she is and how superior to other girls. She has an idea that the world must pay her homage and she takes everything that is done for her as no more than her due. She never considers any one else in any way. Do you think such a girl will make a good wife?

The worst possible wife, Harold. A vain, selfish, self-centered woman will ruin the life of any man who is foolish enough to marry her.

Such a woman makes a slave of her husband and thinks that he should consider it a privilege to spend his days toiling to make money to gratify her whims and desires. She expects to be always flattered and she seeks admiration from every man she meets.

She never has but one love and that is herself. And when her beauty goes she becomes a peevish, fretful, complaining old woman who has nothing left in her to appeal to any man.

1-8 teaspoon pepper  
 3 tablespoons butter  
 Add salt and tapoca to milk and cook in double boiler for 15 minutes. Remove from heat and add yolks of eggs beaten until thick and lemon colored. Fold in whites of eggs beaten until stiff and dry. Pour into hot buttered omelet pan and cook and fold as in preceding recipe.

JUST think, Red Rose Tea at 20c. half-pound. The New Brown Label. It is great value.

Happenings of the Week

By the faith that the flowers show when they bloom unblinded, By the calm of the river's flow to a goal that is hidden, By the trust of the tree that clings to its deep foundation, By the courage of wild birds' wings on the long migration (Wonderful secret of peace that abides in Nature's breast!) Teach me how to confide, and live my life, and rest."

Her Excellency, the Countess of Bessborough, wife of His Excellency the Earl of Bessborough, Governor General of Canada, who is in England at the present time, was the guest of Their Majesties, King George and Queen Mary, at Buckingham Palace recently. There have also been a number of other parties given by Anglo-Canadians, now in England, which Her Excellency has honored with her presence.

The sudden and serious illness of Mrs. George Filler, which necessitated an immediate operation in the P. E. I. Hospital, is deeply regretted. The family were preparing to go by plane to their home in Moncton Tuesday afternoon when Mrs. Filler was taken ill.

Mr. and Mrs. W. R. Aitken and Mr. and Mrs. Ernest Champion who have been spending the winter months in St. Petersburg, Florida, are leisurely motoring home and expect to arrive here early in May.

Mrs. J. A. Lawson, who owing to illness in the family has been obliged to resign as leader of St. James Church Choir, was pleasantly surprised on returning home last evening from choir practice to find a handsome walnut tea-wagon awaiting her, a gift of appreciation from her fellow-workers in the choir. Mrs. Lawson although not actively engaged will continue her choir connection and her lovely voice will yet add pleasure to the services.

Regretful farewells were said this week to Mrs. O. M. Reddin who left Monday for her home in Harrison, Arkansas.

Mrs. F. Amie was hostess at a nicely arranged Bridge of four tables Thursday evening at her pretty home on Prince Street.

Self-trimming is one of the most important style items this season. Tucks, pleatings and shirings are taking the decorative place of braids and buttons on many of the new coats and dresses. One of the woolen coats shown in New York for spring features tiny diagonal tucks on the sleeves and back. Another has sleeves entirely covered with small tucked triangles. Jigsaw tucks are the smartest thing about another model that comes in black, beige or blue.

Shirring is particularly favored in chifton, or sheer crepe, for evening ensembles. Usually the short dinner jacket worn with the sleeveless gown is entirely of shirred chifton in a matching or brilliantly contrasting shade. Afternoon frocks of chifton feature a variety of decorative uses of tucking. Generally the tucks are about a half inch in width and are used in diagonal fashion in the bodice, and perpendicularly in the skirt.

Mrs. A. E. Morrison entertained for the Weekly Bridge Club on Thursday afternoon and again on Friday in honor of Mrs. Legate, Jr.

Mrs. Stewart, wife of Mayor W. S. Stewart, Mr. and Mrs. C. E. B. Longworth, Miss Norah Longworth returned home Thursday from a delightful holiday spent in the Sunny South.

Miss Mona Saunders was hostess at a most enjoyable mixed Bridge last evening at the home of her parents Judge and Mrs. Saunders, Greenfield Avenue.

Mr. George H. Reddin is being welcomed home from the Royal Victoria Hospital, Montreal, having made a good recovery from his severe illness.

Miss Dorothy Kirwin entertained very pleasantly at Bridge this week for a number of her friends at the home of Mrs. James Wood on Fitzroy Street, Summerdale.

Mrs. Reginald Pope entertained the Bridge Club at her home on Water Street East on Tuesday evening.

Miss Ena McLeod is the welcome guest this week of Mr. and Mrs. George Medford, Amherst, N. S.

The many friends of Mrs. Arthur

A Morning Smile

A well-known writer visited a jail to take notes for an article on prison life. On returning home he described what he had seen, and his description made a deep impression on the mind of his little daughter, Mary.

A week later the writer and his little girl were in a train which stopped at a wayside station nearby a gloomy building.

"What place is that?" asked a passenger.

"The county jail," another answered promptly.

Whereupon Mary embarrassed her father and aroused the suspicion of the other passengers by asking in a loud voice: "Is that the jail you were in, father?"

WHAT IS SUCCESS? It's doing your job the best you can. And being just to your fellowman; It's making money, but holding friends; And staying true to your aims and ends;

It's figuring how and learning why, And looking forward and thinking high, And dreaming a little and doing much;

It's keeping always in closest touch With what is finest in word and deed; It's being thorough, yet making speed;

It's daring blithely the field of chance While making labor a brave romance; It's going onward despite defeat, And fighting staunchly, but keeping sweet;

It's being clean and it's playing fair, It's laughing lightly at Dame Despair; It's looking up at the stars above, And drinking deeply of life and love;

It's struggling on with the will to win, But taking loss with a cheerful grin; It's sharing sorrow, and work, and mirth, And making better this good old earth;

It's serving, striving through strain and stress, It's doing your noblest—that's Success.

Beyond grants of royal warrants allowing merchants to advertise that they are purveyors to the ruling family by appointment, no publicity whatever is given to the preference of the King, the Queen, or any other member of royalty. But word quickly spreads through the trade and every one who can soon follows.



Backache

WHEN you have backache you can blame the kidneys. These all important filters have failed to eliminate the uric acid poisons from the blood and poisons cause pain.

You may have headache, pains in the limbs, rheumatism or lumbago. The skin becomes dry and you may lose weight.

The quickest way to sweep the poisons from the system is by using Dr. Chase's Kidney-Liver Pills. They cannot fail because they immediately arouse the action of the kidneys, the liver and the bowels, cleanse the system and bring relief from pains and aches.

For half a century, Dr. Chase's Kidney-Liver Pills have proven their superiority.

Dr. Chase's KIDNEY and LIVER Pills



When You CAN'T QUIT

Backache is the signal to rest. Obey it if you can. When you can't keep on and carry on in comfort.

Aspirin was meant for just such times, for it insures your comfort, freedom from those pains that nag and nerves and wear you down. One dose will block that threatening headache while it is still just a threat. Take two or three tablets when you've caught a cold, and that's usually the end of it.

Carry Aspirin tablets when you travel. Have some at home and keep some at the office. Like an efficient secretary, they will often save the day and spare you many uncomfortable, unproductive hours. Aspirin is harmless, so keep it handy, keep it in mind, and use it. In most of affairs can afford to ignore the score and more of uses explained in the proven directions. From a grumbling tooth to those rheumatic pains which seem almost to bend the bones, Aspirin tablets are ready with quick relief—and always work. Neuralgia, Neuritis, and nagging, needless pain.



Get the genuine tablets, stamped with the Bayer cross. They are of perfect purity, absolute uniformity, and have the same action every time. Why experiment with imitations costing a few cents less? The saving is too little. There is too much at stake. But there is economy in the purchase of genuine Aspirin tablets in the large bottles.

