

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

The HOUSEWIFE and HER ACTIVITIES

It is not growing like a tree
In bulk, doth make man better
Or standing long an oak, three
hundred year,
To fall a log at last, bald, and bere:
A fly of a day
Is fairer far in May,
Although it fall and die that night
It was the plant, and flower of
light
In small proportions we just
beauties see;
and in short measures life may per-
fect be.
—Ben Johnson

TAILORESS IMPORTANT PERSON IN LIFE OF WESTERN IN EAST

Writing in the Cape Town Argus,
of Life in China, as the wife of a naval
commander says:
The tailor is a person of importance
in the life of the Western woman
in the East. Only too often she
is inveigled into buying one of the
fascinating lengths of silk that are
offered to her in the bazaars. "Go
catches tailor," she commands her
houseboy when she gets home with
her bargain. And soon afterwards
"tailor" presents himself in his volu-
minous blue gown, in the recesses
of which are concealed tape mea-
sure, pins, scissors and notebook.
He writes down her measurements
and instructions in neat
Chinese characters and nods his
shaven head as she tells him just
how the new gown is to be made.
"You finishes three day time?" she
asks finally, and he replies "Can
do," and bows himself out. The
Chinese tailors are perfect copyists,
but if my lady has been too
enterprising in her suggestions
heaven knows what sort of exclu-
sive cocktail she will receive in "three
day time."

MAKE-UP TO MATCH DRESS

Please try not to let make-up and
colors you wear clash. Raspberry-
red lipstick may be your color, but
if cerise-red suits you equally
well in jersey cloth, keep a lipstick
with a more orange tint for when
you wear this dress.

Navy is way ahead and that is no
news, you may say. But the
higher the price range with which
you are concerned, the greater the
competition offered by black to
navy. In the most exclusive
fashioned worsted, embroidered
effects and clarmine, black is bet-
ter than navy.

Belgian blue with a cast of gray
that is good with furs is good in
soft semi-formal suitings. Some
sells in worsted as a novelty.

Brighter-than-navy is the best
blue in popular price sports suits of
monotone tweeds. It is slated for
later promotion in high style wor-
sted, which may sound contradic-
tory, but is not when you consider
what a different color it appears to
be in woolen and in a fine worsted.

Peacock blue is a carry-over nov-
elty, color which is running up
better orders than anticipated in
suitings best classified as spectator

Grandmother's Quilt Patterns



Cut out applique pieces and sew as
indicated on small block. Arrange
applique and plain blocks as sug-
gested on quilt diagram. Either pink
or plain materials may be used. Fin-
ish edge of quilt with 6 inch border
to match applique pieces.
Allow for all seams when cutting
pieces.
Block finished 12 inches square
25 applique blocks.
16 plain blocks.
6 inch border around quilt.
Materials required
3 yards material for applique
blocks.
3 yards material for plain blocks.
2 1/2 yards rose material.
1 1/2 yards green material.
9/8 yard 6 inch binding for bor-
der around quilt.
When ordering give Number 36-3.
Send 15c for a book of quilt pat-
terns containing 7 beautiful Grand-
mother quilt designs — every pat-
tern different.

TENNIS SHORTS FOR WOMEN
—MELBOURNE, Australia, Dec. 27
(C. P.)—Australia has followed
Wimbledon and Newport and raised
the bar on shorts for women tennis
players. Women will appear at
this year's summer, in this
comfortable garb.

Happenings of the Week

At the turn of the road,
When the old year ends,
In our hearts we meet
With the same old friends;
And the same old wish:
Ever springs a wish,
That the turn of the road
May bring joy to you.

His Majesty observed what has
become an annual custom when 700
of the poorest men and women in
Whitechapel district, London, were
his guests at a Christmas tea party
in Whitechapel, Sunday. The King
inaugurated the custom when he
was still Prince of Wales and has
continued it every year since.

Senator J. E. Sinclair, Emerald,
was receiving the good wishes of his
friends Monday on the occasion of his
55th birthday.

Mrs. A. A. Bartlett was Bridge
hostess for the afternoon Bridge
Club at her lovely apartment on
Thursday.

Miss Constance Hyndman who is
spending the Christmas season with
her father Mr. J. O. Hyndman is ac-
companied by her school chum Miss
Margaret Wilson and the young
people are being pleasantly enter-
tained and greatly enjoying their
holiday together.

Hon. Murray MacLaren and Mrs.
MacLaren have returned from a trip
to the British West Indies, and were
in Ottawa for Christmas.

Miss Lillian Wannacott is being
welcomed home from Boston on a
two weeks holiday, the guest of her
sister Mrs. Andrew.

Dr. and Mrs. Houston, Mrs. F. R.
Hertz and Miss Ruth Hertz spent
Christmas Day at the family home in
Souris.

Miss Vera Williams was among
the popular hostesses entertaining
on Wednesday evening for her
friends.

Mr. William A. Found, Deputy
Minister of Fisheries for Canada,
who has a host of friends here, cele-
brated his 51st birthday at his home
in Ottawa last Monday.

The Duchess of Kent has made
sapphires the popular and lucky
stone this year.

The illness of Mrs. Frank Beer of
Toronto is generally regretted by her
many friends here.

Miss Margaret Prowse, young
daughter of Mr. and Mrs. T. W. L.
Prowse, entertained her friends
for the regular Christmas party.
Miss Doris Prowse, who is home from
College also entertained at a similar
enjoyable affair.

Mr. F. C. Jones of Moncton, spent
Christmas with his son Mr. Stewart
Jones, the guest of George and Mrs.
W. S. Stewart, Hillsborough House.

Princess Marina is having her
household linen prepared in her fav-
orite style at this moment. It is
purple-blue, it is to be ready for
the Royal pair at the conclusion of

their honeymoon. Big bath "sheets"
are being prepared with modernistic
monogram of M. and G., and a
crown in super colouring woven into
the material.

Silk enters into some of the de-
tails of a household outfit that in-
cludes 72 pairs of sheets and 20 pairs
of bath towels, besides quilts, feather
pillows, and eiderdowns.

Mr. Mason B. McKay spent
Christmas in New Glasgow, N. S.,
with Mr. and Mrs. L. J. Cumming.

Miss Olive Inge is receiving a cor-
dial welcome having arrived home
from Victoria, B. C., to spend the
holiday season with her parents Col.
and Mrs. A. E. Inge, the Esplanade.
Other house guests are Mr. and Mrs.
Roy Ings of Bidford.

Miss Isabelle Jamieson is spend-
ing the holiday season in Frederic-
ton, N. B., the guest of the American
Consul, Mr. Fred Johnson, and her
sister, Mrs. Johnson.

Mrs. L. G. Lewis, of Summerside,
gave a delightful two table Bridge
Wednesday evening in honor of Mrs.
Ralph E. Silliphant. Mrs. James
Millman and the hostesses who re-
cently entertained for the brides.

Miss Annie Watson of the Prince
Street School Teaching Staff, was
the guest of Mrs. John Ramsay for
the Christmas vacation.

Senator Creelman McArthur ar-
rived from Ottawa Saturday and en-
tertained at a family dinner at his
Summerside home Tuesday.

Mr. and Mrs. Robert Holman and
little daughter spent Christmas with
Mrs. Holman's parents, Mr. and Mrs.
Melville Bradshaw, Summerside.

Prof. and Mrs. A. W. Trueman,
Sackville, are receiving congratula-
tions on the birth of a son on
Christmas Day.

Miss Kathleen Logan, the gifted
violinist of Halifax, is spending a
few days in the city with her grand-
father Mr. James Paton and Mrs.
Paton.

Mr. Barney Nelles is here from
McGill spending the holidays with
Mr. and Mrs. E. R. Brow.

Dr. E. H. Ramsay of Saint John,
was among the visitors welcomed
this week.

Those about her are charmed with
the way Princess Marina unites na-
tional patriotism with personal attrac-
tiveness writes a Club Window cor-
respondent of the Liverpool Post. The
Princess of Wales—no mean judge of
individuals—is enchanted with her.
He told someone who told me that
she was acquiring a second sister-in-
law comparable to the Duchess of
York herself, and that the pair of
them delighted him. It was a pretty
gesture that she and her husband
avowedly the most intimate of his
brothers by association should motor
to tea with him at York House half
an hour after her arrival at Buck-
ingham Palace. There was no fourth
party present at this moment. It
relating, and no eavesdropper to
present—even in confidence—what
evoked the hilarity over the tea cups.

at hand, until she discovered it was
Snaveley. And even Snaveley shook
hands all around—real running
water was too much for the old
cattlemen.

Not one slept that night. They
knew the fire going for its light and
sat around watching the spout of
water. Every now and then, some
one took a drink, and although the
water was still quite muddy
declared that it was probably the
purest water in Arizona. With the
proper troughs it would water
every head of stock the Dead
Lantern could ever carry and, inci-
dentally, although Ruth did not
suspect it, the value of the ranch
had increased by some thousands
of dollars since that last blow from
Will's sledge.

By daylight, a temporary dam
had been thrown across the ar-
royo for the use of the cattle until
the water could be piped to a
permanent pond. Snaveley had
proper troughs to build this dam.
But when the cattle had been
driven up the arroyo and every one
was going back to the ranch house
for breakfast, Ruth sensed that
Snaveley was rapidly returning to
normal.

After the midday meal Ruth and
David accompanied Will to the
mail box to meet Old Charley. Be-
fore they left, however, Will had
to take a last look at the water.
Not a single cow was at the pond;
they had all had their water and
now were scattered over the pas-
ture.

On the way to the mail box the
three friends talked incessantly.
David rode with Will
It was when Old Charley's car
appeared far down the highway
that Will said, "I'm planning a lit-
tle joke on Dad. He is always
great on Sunday morn'g on Sunday

for the city—I know that he hopes
some day I'll come home for good
and help him raise cattle. There's
a piece of homestead property
which joins our place on the east
and yours on the south—the
always hinting that I ought to take
it up before any one else does. He
watches that section like a hawk.
Well, here's the point, I'm not say-
ing anything to Dad, but this trip
I'm going to pull stakes at Los
Angeles and come home for good. I
expect to get back about a month
before the round-up and I'm not
going to say a word to Dad but just
take it out to that homestead and
put up a shack and live there. It'll
be a kick when he discovers some-
body squatting on that choice
section of his."

The girl laughed. "Be careful he
doesn't take a shot at you before he
discovers who it is."

Old Charley honked the horn as
he sighted the three by the mail
box. Ruth turned to Will. "It
seems dreadfully inadequate to say
"thank you"—I—"

"Good! I've had the time of
my life!"
Ruth looked at his feet. "I shall
remember that the Dead Lantern
owes you a pair of shoes, not to
mention trousers—why didn't you
mention that?"
He laughed. "Old Charley
turned from the road. "All right,
Ruth, but I'll be needing boots in-
stead of shoes the next time you
see me."

Within a week after the develop-
ment of the water the summer rains
brought a brief shower; great, cold,
peeling drops making the desert
springs, redolent with the perfume
of greenwood. Usually, after these

Dorothy Dix's Letter Box

Married Men! Here's the Answer to Why Wives Are Cold and Unsympathetic— Pity Man Whose Wife Has House- keeping Complex

Dear Miss Dix—So many married men complain of cold and un-
sympathetic wives. As a disillusioned middle-aged woman may I ex-
plain why. It begins with the bride, who adores her husband and thinks
she is all in all to him as he is to her, being
hurt and embarrassed by his over-galvanic
enthusiasm, over-compliments and flatteries
with the other women of her social set. Then
come the little neglects. Taking all of her
virtues for granted. Then the infidelities
which she is supposed to overlook.

The years go by and the wife begins to
take stock of the situation. She thinks how
she has put her best, her heart into this sacred
partnership. She knows that she has boosted
her husband into prosperity. She knows that
she has made him an ideal home, that she has
made a social position for him and his chil-
dren. She has given him well-born, well-
reared children.

He has given her material support, but
this price seems small enough for what she gave in return. She would
rather have had love and loyalty than houses and cars and jewels. Her
husband is good to her in the accepted sense, but it hurts her to know
that he regards her as a sort of ball and chain. Such loyalty as he gives
her is that of a prisoner for a pretty good suit of a jailer. And in order
to give her as much freedom as possible she steals herself against loving
him too much and finds interests and occupations of her own. Their
mutual task of family rearing and fortune-making is over and she with-
draws from his daily routine of life.

Well, at middle age the outside adventure begins to pall a bit upon the
man. He turns to his wife and finds that he has lost her and he begins
to pity himself as a "misunderstood" husband who is lonely and neg-
lected. Probably he loves his wife, does not want to give her up nor
break up his home nor change his social status. But things aren't right.
The harvest time of life isn't as warm and full and satisfying as he knows
it should be.

Many men are in this plight because they did not prize their wives
loves, they did not respect their relationship enough to forego the thrill
of adventures with other women or the satisfactions of sex and the flatter-
y of gold-diggers. They would not pay the price of a little self-re-
straint to keep their partnership in perfect balance. They would not take
the trouble to show their wives that they appreciated them, and so they
lost out on the price on everything.

What a pity men do not realize that the very best investment they can
possibly make for future happiness is to retain the respect and affection
of their wives and make their wives feel that they are first in their lives.
A little boy knows that if he humiliates his dog, if he subjects his dog to
jealousy, if he is not a faithful master, he will not long have a joyful,
companionable pet. If that same little boy could be taught that a wife
can be spoiled just as a dog or a horse can be and that he will be the loser
when it is spoiled, perhaps the men who ask your advice about choosing a
wife would learn something about keeping one to the end. I am not
urging this out of pity for wives. I am urging it out of pity for middle-
aged husbands, men who know how to make and keep good investments in
everything except the women who hold their happiness in their hands.

A WIFE WHO KNOWS.

Answer:
These are words of wisdom that every man, and especially every
bridegroom, should hang on his wall where he will see them every morn-
ing when he shaves. For it is a warning that he may well heed. The
most precious thing that he possesses is his wife's love. It is not only
the gilt-edged investment upon which he expects to draw dividends dur-
ing the present, but the net egg that he must depend upon for security
and comfort in his old age.

Most men seem to think that this cannot be impaired or lost. But
that is not true. It can be frittered away on good times with other
women. Its value can be depreciated by bad management, by neglect,
by refusing to give a wife the tenderness she craves. Dishonest men can
steal it. A desperate woman will often throw it away.

I am happy to hear that you have been in houses that were just as
sanitary and clean and uncomfortable as a model jail, and where every
inmate was as well-disciplined and had a little personal freedom as if he
was a prisoner.

I know what it is to go through a polished door with shuddering ap-
prehension, just you being brought in from the street, where
I am sorry for you, Harry, but when a woman gets the housekeeping
complex as badly as your wife has it, she is incurable. Your only recourse
is to join some comfortable homelike club. DOROTHY DIX.

Dear Dorothy Dix—Should we as a Nation have a uniform marriage
and divorce law?
Y. E. C.

I think so. It seems incredible that in a country as civilized and
intelligent as ours that we should have a crazy patchwork of laws that
makes it possible for people to be legally married in one State and big-
amous in another, and that makes their children legitimate in one place
and illegitimate in another. DOROTHY DIX.

showers, the sun shone for a time
before it slipped behind the
mountains—as though to remain
the desert; that it still was master.
There had been two severe storms
which turned the arroyos and gul-
lies into angry little rivers. All the
deserted ponds were full to over-
flowing and water lay in small
meadow pools in many of the deeper
cañons.
(To be Continued)

White Cake (Egless)
1-3 cup lard or margarine.
1 cup sugar
2 cups flour
1 teaspoon salt
4 teaspoons baking powder
1 cup milk
1 teaspoon flavoring.
Cream shortening and add sugar.
Sift flour, salt, and baking powder
several times together, then add al-
ternately with milk. Add flavoring
last and beat hard for two minutes.
Bake a tonce in moderately hot oven.
Time in oven, 25 minutes. Tem-
perature, 375 degrees. Servings, 12.

Chocolate Potato Cake
1/2 cup shortening
1 cup sugar
2 eggs, slightly beaten
1/2 cup mashed potato
1 cup flour
1 teaspoon baking powder.
1/2 teaspoon salt
1/2 cup grated chocolate (melted
over hot water.)
Cream shortening and sugar. Add
eggs and potato. Add the flour, mix-
ed with the baking powder and salt.

Chest Colds
Rub well over
throat and chest
with
VICKS
OVER 12 MILLION JABS USED YEARLY

THE COOK'S
CORNER

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BOOKS, ART, MUSIC

(By F. B. H.)

Some thoughts for the New Year:

"It is midnight, my friend...
Now it is one moment past mid-
night, and the year is dead. Past
midnight, and the year is born.
And between the death of a year
and the birth there comes a deep,
high fragment of a song unto the
silenced world. Let us not weep that
silenced past, it is past. Let us rather
laugh the low laughter of remem-
brance, and of hope because what is
to be is to be."
—Khalil Gibran.

"We should learn to reawaken
and keep awake by an infinite ex-
pectation of the dawn."
—Thoreau.

In former days the cattle in stall
and stable were never forgotten for
New Year's, Robert Burns' "The
Auld Reekie" refers to the custom:
"A guid New Year, I wish thee,
Maggie!
ae, there's a ripp' to thy auld
baggie!"
—Corn Mixture.
Stomach.

In his attempt to arrive at moral
perfection, Benjamin Franklin
wrote down, for himself, many
resolutions; one of them is "Re-
solve to perform what you ought;
perform without fail—what you re-
solve."
—

"In fact there's nothing that
keeps its youth
So far as I know but a tree and
truth."
from "The One Hoos Shay"
—Oliver Wendell Holmes.

Peeps (drinking): "Here go my
good resolutions. Is it not odd,
Pelling, that a man will make
vows at New Year, and write 'em
down, and read 'em daily, and
break 'em every day of the year?
Why is it?"
Pelling: "Original sin" (drink-
ing).
Peeps: "Th' damndest unoriginal
by now I'f is."
—

From "And So To Bed"
—J. B. Fagan.

One of Horatio Walker's pictures
—"Horses at the Trough" has re-
cently been presented to the Art
Association of Montreal by the
generosity of Miss Helen Norton of
Coaticook, Quebec.

This picture, painted in 1910,
was shown at the seventeenth In-
ternational Biennial Exhibition held
in Venice in 1910.

Horatio Walker was largely self-
taught, but he has become a dis-
tinguished painter of animals, the
figure, and landscape. At the age
of seventy-six he is still active with
his brush at his home on the
Island of Orleans.

In 1928-29 the Province of Que-
bec showed its official interest in
the work of Horatio Walker by
gathering and holding an exhibi-
tion of his paintings. "The First
clean" was the most striking
canvas shown and has since been
purchased by the Quebec Govern-
ment.

Horatio Walker's pictures are
principally of Canadian peasant
life and scenes. They show the in-
fluence of Millet, mainly in their
"feeling for largeness of composi-
tion, in solidity of painting and in
the choice of themes."

Jean-Francois Millet (1814-1875)
belonged to the Barbizon school of
French painting. It was composed
of several landscape artists who
had settled on the edge of the
Forest of Fontainebleau near a
village called Barbizon.
Corot, Rousseau, Dupre and Diaz

These Competition Festivals have
achieved astonishing results. In
Eastern Canada the Competition
Festival executive works in
close co-operation with the British
Federation for Competition Festi-
vals. The great influence of this
movement in the West can hardly
be over-estimated.

In Eastern Canada the progress
of the movement has been slower
but it is continuing. The Halifax
Competition Festival which has
been arranged solely for the im-
provement and advancement of
music in the Maritime Provinces
is bound to awaken new interest
and discover much talent which
otherwise would have remained
unearthed.

These Festivals are open to
church choirs, choruses, bands, or
instrumental and vocal.
Great advances in music have
resulted from the Festivals in other
parts of Canada and elsewhere and
it is to be hoped that many musi-
cians from our three Maritime Pro-
vinces will take the opportunity of
entering as competitors in the
Spring Festival of 1935.

The Halifax Conservatory of
Music has announced that a Com-
petitive Festival of Music is to be
held in Halifax on or about May
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A Morning Smile

Refuge

The lion-tamer at the circus was
having a quarrel with his wife, and
things became so warm that he de-
cided to retreat as expeditiously
possible. So, with his spouse hot on
his heels, he ran for safety, and a
last found refuge in a cage contain-
ing 40 lions.

His wife stood panting on the out-
side, and at last gasped, "Come out
of there, you coward!"

Ambiguous
Millicent