

Gloves

Glove Modes

Catching The Family Fairy

Etiquette

Dorothy Dix says



Wives... keep Charming at the Breakfast Table!

Advice to Women of CHARLOTTETOWN

It is after you have settled down to the everyday business of being a wife that the real test of your allure and your ingenuity comes.

It begins at the breakfast table. Somewhere in HIS heart is built a romantic image against which he is constantly comparing the real you who are sitting opposite. You are very lovely in his picture of you... daintily, COLOURFUL.

And as long as you... the real you... come fairly close to that romantic image, your home is safe, your happiness secure.

And then—just as important—keep them unfaded, charming as new, for with the loss of vibrant colour, there is a corresponding loss in the lovely charm that the dress brings.

You may say—"But how can I do this when these frocks must be washed time after time? Washing takes away colour-charm, sooner or later leaves them faded, drab-looking."

To this I reply that it is true that just ordinary "good" soap do take out some of the colour along with the dirt. But this will never be the case if you wash them always in Lux.

Lux is made especially to keep delicate colours vibrantly alive, to preserve the soft, dainty texture of sheer fabrics. Any colour or fabric safe in water alone is just as safe in Lux.

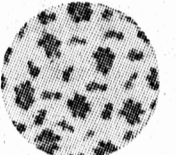
KEEP YOUR HOME CHARMING, TOO

It is important, too, that your home should always seem dainty and charming to your husband. Keep the glamour of fresh lovely colour not only in your clothes, but in everything about the house... "breakfast nook," pretty table linens, cushions and draperies in your living room. Here, too, Lux is invaluable in retaining colour charm to the full. DOROTHY DIX.



"THE REAL TEST of your allure—and ingenuity—comes after the honeymoon. Look your charming best even at the breakfast table, so that 'his' picture of you is always colourful and lovely!"

(Right) Sample washed 10 times in ordinary "good" soap—faded, dulled.



(Left) Luxed 10 times—colour unfaded and "live," charming as new.

If it's safe in water, it's safe in

LUX

Lever Brothers Limited, Toronto 4933

THEIR ORIGIN EXTENDS FAR BACK INTO THE PAST

Over and over again has the old saying, "there is nothing new under the sun" been proven, to be true. However, how many people when they draw on their smart new gloves preparatory to going out, wonder just how old in origin the glove habit really is? When you take a glance into your dressing room, do you ever realize that far back in the dim and distant past, in the cave age to be exact, that our sisters of those days were wearing gloves and were also, perhaps, casting glances into some pool of clear water to find out whether or not they looked well enough to attract the particular "Cave Man" of their desire.

Well, it is true, and just in case that our readers may doubt the fact, we will quote the following sentence from the New International Encyclopedia—"The glove has been found in the relics of the cave dwellers, made of leather and sewn with leather thread."

The Greeks commonly wore gloves, but they used them as a protection for the hands during periods of heavy work. The Romans, on the contrary, wore them as ornaments and considered them a sign of rank.

During the eighth and ninth centuries they were worn chiefly by the nobility. They were considered aristocratic standing and were taken off out of respect to a superior of a church. Hence our custom of a man removing his glove before shaking hands with a lady.

The knights of old often wore their lady's gloves in their hats as favours and the glove was often thrown down as a challenge to fight in the days of duelling; not so far distant either, when one comes to consider it.

Most of us can recall Leigh Hunt's delightful poem regarding the fifteenth century lady who tossed her glove into a den of lions and commanded her lover to fetch it back to her. The young knight jumped into the den and returned, quite unharmed, with the glove and history relates.

He threw the glove, but not with love, straight in the lady's face.

Serves her right too, the flappers of then, were not one bit better than are those of today. History always repeats itself.

In the sixteenth century gloves were worn by all classes and were made of silk worsted and leather. Those worn by the wealthy were beautifully ornamented with embroidery and lace and the ladies of that day took pleasure in attempting to outdo each other in the beauty of their gloves, and their long silk mitts which were being made coming much into vogue today.

In the year 1190 a guild of glove

I suppose you'll just get madder and madder when I tell you that those gloves that you bought this spring are too wide at the wrists for fall wear.

Well, there's no percentage in being harassed about it, for we have to help business back to normal anyway, so we might as well buy some new mittens.

If you remember, I told you that those absurd, exaggerated, flared fabric gloves this spring and summer would only lead to confusion and do nobody any good anyway, but now I've thought and thought and believe me I'm developing an ardent passion for the new fall styles for our paws. Gloves should be fitted at the wrist, sometimes buttoned or strapped, and evening gloves, especially for sweet young things, may be short and flared about two inches above the wrist.

makers was formed in France which took upon itself the task of maintaining honest workmanship among the glove makers. They also introduced constant improvements in the methods of glove manufacture. In Scotland, a guild known as "The Glovers of Perth" was incorporated in 1165 and nearly five centuries later a company of glovers was organized in London, which city has ever since been one of the most important glove making centres in the world.

CASSEROLE COOKERY

The long, slow cooking that is so necessary to good casserole cookery makes it especially adapted for the preparation of the tough cuts of meat, such as beef shin, chuck, or rump, neck of lamb or mutton, mutton chops, mutton shanks, etc. Old chickens and rabbit are also admirably suited to the casserole. The meat is usually browned quickly and then put in the casserole with or without vegetables and well seasoned. The casserole is kept covered for part or all of the cooking period and the cooking done in a slow oven. The meat really steams or stews and in the long cooking the heat penetrates and softens the tough connective tissue and makes the meat very tender.

LEIPZIG PLANS OBSERVATORY

LEIPZIG, Sept. 18.—(U.P.)—The geophysical institute of the University of Leipzig is erecting a large observatory in a forest near here. The building, which is being built on a base of solid rock, will have an 80 foot tower. An "earthquake cellar" in a nearby quarry will house the observatory's seismograph, and two further buildings will be devoted to the study of terrestrial magnetism.

Our recent recipes on mackerel and salted fish seemed to occasion so much interest amongst readers, some of whom had always felt a little wary of, and were not familiar with them, that a postscript will, we believe, be welcome. In any case these recipes are as fine as any fish can be, which is saying much.

Broiled Salt Mackerel.

Select a medium-sized salt mackerel and freshen it by soaking it flesh down in cold water for 12 hours or longer. If the fish can be placed on a rack in the water and the water changed frequently during the soaking, it will have a better flavor and be less salty. After soaking wipe with a soft cloth, place on a well-greased broiler, skin side down, brush with melted butter and cook for 15 minutes. Place on a hot platter, rolled with small boiled potatoes in parsley and melted butter and garnish with quarters of lemon.

Salmon en Casserole.

1-3 pound smoked salmon  
1 1/2 cups boiled rice  
1 cup cooked or canned peas  
1 tablespoon parsley, chopped fine  
1 teaspoon minced onion  
2 cups well seasoned white sauce  
3/4 cup buttered breadcrumbs  
Freshen the salmon by letting it stand in boiling water for 5 minutes. Then drain and shred with a fork. Mix all the ingredients except the breadcrumbs with the white sauce. Pour into a well-greased baking dish. Cover with buttered crumbs and brown in a hot oven. One cup cooked celery may be added if desired and will greatly increase the flavor.

Codfish Balls.

1-2 pound salt codfish  
3 cups potatoes, cut in small pieces  
1 egg  
Pepper to season  
2 to 3 tablespoon milk  
Wash the fish in cold water and pick apart in small pieces. Soak in lukewarm water for 30 minutes or longer, depending on the saltiness of the fish.

Cover the potatoes with boiling water, add fish and cook until the potatoes are soft. Drain thoroughly and mash until free from lumps. Add pepper, beaten egg and butter. Cool, shape into balls and fry in deep hot fat for 1 minute or until well browned. The fat should be heated until it will brown a piece of bread in 40 seconds.

Baked Finnan Haddie.

Soak in a finnan haddie flesh side down for one hour in milk and water to cover, using equal parts of each. Then drain place skin side down in a greased pan pour in one cup of milk and spread the fish with softened butter. Bake in a moderate oven for 30 minutes. Potatoes cut in half and parboiled for 15 minutes may be baked around the fish if desired. Baste three or four times during cooking, using liquid in the pan.

Thousand Island Dressing.

Three tablespoons of French dressing, 1 cup mayonnaise dressing, 1/4 cup of chili sauce, 1 tablespoon chopped olives, 1 tablespoon chopped pimento, pepper and salt to taste. Add the chili sauce, French dressing, pimento and olives to the mayonnaise. Mix well and season with pepper and salt to taste.

JUST "BOUNCING BABY"

HART, Mich., Sept. 18.—(U.P.)—A 12-foot fall down a stairway was of little consequence to Robert Burke, two and one-half years old. A doctor, summoned after the accident, was unable to find a bruise on his body and pronounced him a "bouncing baby."

Give the devil his due, but don't spend money on him that you owe to other people.

PRINCE EDWARD ISLAND

Prince Edward Island we love thee, We're sons and daughters of yours, Your hospitality is noted, It's printed on your doors, You're everything we wish for, There's nothing that we lack, You've all the bliss and beauty That will bring the tourist back.

Charlottetown, the Capital Is full of beauty bright, For folks who come in summer 'Tis a haven of delight. The scenery is so wonderful, You often hear them say: "Look, the sight is marvellous" As they look on Hillsborough Bay.

Your rich, red soil supplies us With plenty wholesome food, Your orchards are heavily laden With every fruit that's good, You give us plenty shelter With your hemlock, spruce and pine, And on good old P. E. Island There's wealth without a mine.

Your summers, cool and balmy, Without extremes of heat, Enough to make potatoes grow, You surely can't be beat. Your streams are full of fishes, Of every sort so fine, To catch a real, good, big one Just only cast a line.

You have no "wicked" winters, Just frost enough that's nice, Enough for all the hockey teams To furnish plenty ice. With lovely minks and foxes, In this climate that I boast, Their furs are famed for beauty From the Island to the Coast.

That every summer may bring you "Tourists" from near and far, Just for folks to really see What a paradise you are. May God continue His blessings To this Island bright and fair, And tourist may be thankful, That he ever sheltered there.—"N."

Less Work Bigger Savings

LONDON, September, 19 (British United Press)—Although far fewer mills have been working, the savings during the past year, of the Lancashire cotton operatives, paid into the factory clubs, shows an increase over those of previous years. The sum saved—6,500,000—represents a contribution of well over \$5 per head of the total population of the 20 towns, a remarkable proof of the thriftiness of the Lancashire cotton operatives.

Murray Harbor North

The latest addition to the number of Conservators in this locality is the infant son of Mr. and Mrs. Harry Reid who was born on Monday the 14th inst. Both mother and son are doing well.

Some of our farmers have finished the grain harvest and started to plough.

Mr. Sencabough from Malden, Mass is spending a few weeks with his uncle Mr. William Sencabough.

The construction of the wharf at Grahams Creek has given work to a number of our farmers.

The school children enjoyed a half-day holiday on Friday the 18th as the teachers had to go to Sturgeon to get the prize money

that was given during the school Fair last week.

Rail Day Exercise of the three Presbyterian Sabbath Schools of the charge here will be held in Cambridge Hall on Sabbath the 27th inst., a 2.30.

Rev. Mr. Currie expects to complete his pastorate here about the middle of October and return to Ontario to resume work there where all his previous ministry has been spent and where all his relatives reside.

His friends are sorry to hear of the illness of Mr. David Sencabough.

Mrs. MacKinnon who spent some time with her daughter Mrs. Fred Johnston here has returned to her home with Mrs. Geo. MacDonald at Peters Road.

Drawing kept is the occupation of many of our farmers during the wet weather and it cuts up the roads badly.—C.

14 Get Away In Prison Break

(Canadian Press)

WILMINGTON, Del., Sept. 18.—A guard and a prisoner were shot today in a jail break at the Newcastle county workhouse which resulted in the escape of fourteen prisoners. Both men will recover, physicians said. Prison officials said the break was evidently the result of a carefully planned plot.

Will Use Planes For Formal Calls

SIMLA, India, Sept. 18.—Earl Willingdon, former Governor General of Canada and now Viceroy of India, is understood to be considering the purchase of a cabin airplane in order to facilitate his journeying. Travel by air would reduce the cost and eliminate many expensive arrangements which are attached to the Vice Regal movements. The airplane contemplated after allowing for wireless equipment, operator and pilot, will accommodate a party of six and leave room for ample baggage. In this connection it is being suggested that Lady Willingdon will have a light airplane at her own disposal in order to carry out with expedition and economy her extensive engagements.

Reindeer Ends Long Trek

EDMONTON, Canada, Sept. 19.—A herd of three thousand reindeer purchased in Alaska by the Government of Canada is completing a trek of two years to its new home in the Canadian sub-Arctic, and before winter sets in, will be housed in huge corrals built at Kivugariut at the mouth of the Mackenzie River. The long and leisurely march has been accomplished without incident and a nat-

ural increase on the way has added several hundred young reindeer to the herd.

The Government has gone into the reindeer business in an effort to restore the native Eskimo population to something like normal habits of food and life. Contact with civilization has developed in the Eskimo a fondness for sweets and tinned foods which is impairing his physique and threatens the race with eventual extinction. Based on the experience of Alaska, it is believed the reindeer will thrive and multiply in the abundant natural pasture of the Mackenzie area, and will provide a natural food for the Eskimo table and skins with which to clothe the natives against the severe winters.

Three Scandinavian families from Finmark, in Norway, have been brought out by the Government to teach the Eskimos the secrets of reindeer herding. In the spring the herd will be divided and the animals distributed among the various points in the district. They will be under supervision until the success of the experiment is established.

BLIND FOOTBALL FAN SEES EVERY MOVE

LONDON, Sept., 19 (British United Press)—Although totally blind, Alfred Jennings of Birmingham has not missed a single football match in which his home team has played during the past fifteen years. Jennings sees the game through the eyes of his younger brother, who describes every movement of the game from the kick-off. He knows the play, weight, color of hair and

eyes, and the general appearance of every member of the Villa team. He also has an expert knowledge of their speed, trickiness, goal-scoring ability and eccentricities on the field.

So carefully can he follow the game that the brother is often anticipated in his remarks on the play by the sightless man.

CROSSES CHANNEL ON SKIIS

LONDON, September, 19 (British United Press)—The feat of skiing across the English channel has been accomplished by an Austrian, Karl Naumestnik, who made the 20 mile journey in a little less than nine hours.

Since Julius Caesar crossed the channel in 55 B. C., it has been swum across, flown across, paddled across, and crossed on bicycle. Now it has been walked across.

Wearing only a pair of shorts, a thin shirt, and his cork and wood "water skis," Naumestnik left Cape Grinnee at 7.30 p. m. At 4.20 p. m. he strolled up the Shakespeare Beach at Dover.

He admitted that the crossing had been the hardest task of his life. The water was very rough. He propelled himself with a paddle 10 1-2 feet long.

SALT LAKE IS SALTIER

SALT LAKE CITY, Utah, Sept. 18.—(U.P.)—The percentage of salt in Great Salt Lake is gradually increasing as the water level is receding this summer. The body of water is now in the neighborhood of 25 per cent salt, while the water level is said to be the lowest in 26 years. Weather bureau officials say it may continue to recede in 1932.

By George McManus

Instant Admiration



Brisk and cheerful. Never listless—never tired. She always feels fresh, she explains, because she keeps her mouth fresh.

WRIGLEY'S Chewing Gum refreshes the mouth and removes all trace of eating and smoking.

WRIGLEY'S P. K.—Deliciously flavored with REAL PEPPERMINT—Just enough sugar coating to please YOUR taste.



INEXPENSIVE SATISFYING

BRINGING UP FATHER



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