

Woman's Realm / Social and Personal / Fashions / Literature

How Boys Can Be Popular **Dorothy Dix** Care in Dress Important Rule

The Boy Who Wonders Why He is Not a "Hit" With Girls Needs to do a Bit of Self-Analysis — Check up on the Advice Here Given

Boys, if you want to make a hit with girls: Don't be sloppy. Don't look like something the cat brought in and expect a girl to be proud to step out with. Women put even more stress on appearances than men do, and a girl likes to be proud of her boy friend. She doesn't want to be ashamed of him and have to explain how it happened.

Don't be conceited. Don't act as if you were God's gift to the female sex and a girl was being blessed beyond her deserts when you condescended to show her some attention. Not many girls have any appetite for humble pie, and it makes them hopping mad for a man to adopt this Boy Scout attitude of doing-a-kind-thing-to-a-poor-little-girl.

Don't be a dummy. Don't sit up like a graven image and expect her to work like a drey horse entertaining you. The great, silent men may make a hit in the movies, but they make girls very, very tired in real life.

Don't talk about yourself and your personal interests exclusively. Of course, you are a terrifically good-looking and all the girls falls for you; you are a great and marvelous genius, but by the time you have monopolized about yourself for a couple of hours a girl is able to get plenty fed up on it. Nobody but your mother wants to hear the details about everything you do.

A girl is willing to lend you her ears, but she doesn't want to give them to you for keeps unless you are talking to her about herself. That is a different story. You will never bore a girl as long as you make her the topic of your conversation.

Don't be either a piker or an easy mark about money. Don't let a girl work you by making you spend money you can't afford. Don't let her hold you up for six birthdays a year. Don't let her get away with a hitting campaign about wrist watches and jeweled bracelets for Christmas. But, on the other hand, don't be one of the cheap skates who make a girl feel that he begrudges every cent he spends upon her.

Better a sandwich and beer supper given with a grand air of nothing being too good for a girl than a feast at a de luxe restaurant where the boy adds up the bill three times and wrangles over the price and holds out on the tip.

Don't tell every girl five minutes after you meet her that she is the one you have been looking for all your life, and where has she kept herself hidden that you never met her before, and that there is something so different about her from all other women it is old stuff that every girl has heard a hundred times. It gives her a pain in the neck instead of a thrill in the heart. The quick-walker loveliner is regarded by girls as only a peddler of hokum. They see him as a figure of fun, not as a hero of romance.

Don't be bossy. Just because you date a girl up now and then don't feel that you have a right to tell her whom she may get, and what kind of clothes she may wear and how much lipstick she shall use. That is a privilege a man has to pay for by marriage.

Don't adopt a superior attitude toward women and regard all girls as fools who are only permitted to live through the undesired kindness of men. The young women who graduated ahead of you in college and who work side by side with you in offices suspect that your views of their sex are given with jealousy.

Don't forget your manners in dealing with girls. Even the most modern of them want to be treated with mid-Victorian civility. Don't paw. Don't make a girl pay for 50 cents' worth of attentions with \$5 worth of familiarities. Most girls are choosy about the men they kiss and like to pick 'em out themselves.

Don't fail to treat a girl as if she were a lady. That always makes a hit. It is so unexpected and novel in these days.

DOROTHY DIX

DATE VERSATILE

4 lb. dates sliced thin.
1 teaspoon soda.
1 cup boiling water.
4 tablespoons butter.
2 cups sugar.
2 eggs.
1 1/2 cups flour.
1 teaspoon baking powder.
1 1/2 teaspoon salt.
1 cup chopped nuts.
1 teaspoon vanilla.

Method: Sprinkle the soda over the dates and then pour the hot water over them. Beat until you cream the butter and the sugar. When this is light and fluffy, add the well-beaten egg yolks.

Sift the flour, measure and sift again with the baking powder and salt. Add this to the butter mixture alternately with the water which has been drained from the dates. Dry the dates and add them and the chopped nuts and vanilla. Then fold in the stiffly beaten egg whites.

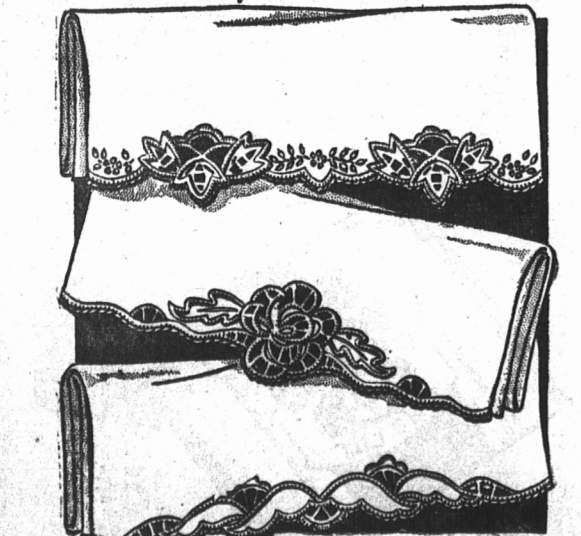
EXPENSIVE ECONOMY

HAMILTON, Bermuda (CP) — Instead of boarding a train at a station almost opposite her home, Frances Clarke decided to walk along the tracks to the next one and save three pence. She was fined 30 shillings for trespassing on railway property.

Keep Minardi's in the home.

To-Day's Popular Design

By Carol Aimes



OUTWORK PILLOWCASES
DESIGN NO. 634
Miss Aimes receives at least 200 votes for each design before it is accepted for this column. Send us your votes. We print all the popular designs.

Dear Readers: These are our answer to your requests for "pillow slips with a small amount of outwork combined with simple embroidery." They are graceful and dignified and are lovely worked in pale colors. Very easy to embroider.

The pattern includes transfers for four pillow slips—two of each design, color and stitch guides and keys, and stitch diagrams—also material requirements.

Send 20 cents, coins preferred.

Pattern Order Form—To be used when ordering Patterns and Voting for POPULAR DESIGNS.

To The Charlottetown Guardian Needlework Dept.
DESIGN NO. 634
Name _____
Street Address _____
City _____ Prov. _____

I suggest the following as a POPULAR DESIGN _____

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THE COOK'S CORNER

SAUSAGE, CABBAGE AND APPLES

(Serves 4 to 6)

Five tart apples, 1-2 firm green cabbage, 1 pounds sausage meat, 2 tablespoons vinegar.
Slice apples. Shred cabbage. Grease baking dish. Almost fill dish with alternate layers of apples and cabbage.
Shape sausage meat into small cakes. Brown cakes in frying pan. Then place on top of apple and cabbage.

Pour out all the drippings in frying pan except 2 tablespoons. Then add the 2 tablespoons of vinegar to the drippings. Bring to boil and pour over baking dish contents. Bake in moderate oven (325 degrees F.) for about 40 minutes. Serve with a mound of mashed potatoes.

IRISH STEW

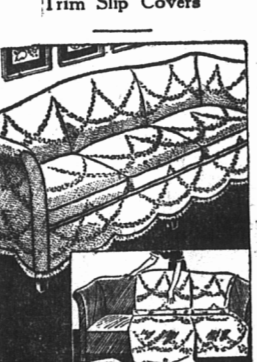
(Serves 10 to 12)

One pound lean shoulder or breast of lamb, 1 pound chuck or flank of beef, 1 1/2 cups salt, 1-2 teaspoon pepper, 1-2 cup flour, 2 tablespoons beef suet, 12 white onions, 2 teaspoons paprika, 1-2 clove garlic, 1 cup chopped water, 1-2 cup celery, 1 turnip, 2 carrots, 1-4 head cabbage, 2 leeks or 4 extra onions, 1-2 cup canned tomato, 4 potatoes.
Cut meat into 2-inch cubes. Dress with salt and pepper, and flour. Sauté in the suet until browned. Add two of the onions sliced, the paprika, garlic and water. Simmer for 1 1/2 hours. Add remaining onions and cook 30 minutes more. (allowing water to cut in small pieces and stew gently until tender.)

STEAMED BROWN BREAD

Mix and sift one cupful of rye-meal one cupful of granulated cornmeal, one cupful of graham flour, three-fourths tablespoonful salt, one teaspoon of soda. Add three-fourths cupful of molasses and one and three-fourths cupful of water. When well mixed, add one cupful of water, mould, adjust buttered cover and tie down with a soft string; place mold on a trivet in kettle containing boiling water. (allowing water to come half way up around mold), cover closely and steam three and one-half hours, adding more boiling water as needed. Use perforated tin cover as a trivet.

Upraise Furniture With Trim Slip Covers



More and more blue is being featured in this spring's color schemes. Ranging from a delicate pastel shade to the deepest midnight blue. Following close upon its heels come amethyst, violet, old rose and green.

Take a slim gored skirt, add a snug 21-inch collarless jacket and top the combination with a bold toppe on the door as it was finished. When a sufficient pile of paper had accumulated, she would pick it up and put it in order.

Vegetables used in salads should be dried well before they are combined with salad dressing. Otherwise the salad is likely to become too watery.

Leftover ice cream that has melted can be stiffened again by adding a level teaspoon of gelatin dissolved in a little cold water or milk to one pint of cream. Mix thoroughly and chill in refrigerator until solid.

A helpful hint for use in passing a car, is to wait until you can see the slower car in your rear-view mirror before swinging back in line.

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Does Your Food Cause You Distress?

The impairment of the stomach is often of serious consequence, for it is only properly digested food is the system nourished and sustained.

Burdock Blood Bitters is a reliable remedy for stomach disorders such as dyspepsia, indigestion, sour stomach, belching of gas, headaches, etc.

It helps to stimulate the secretion of saliva and gastric juices, the main factor in digestion, neutralizes acidity, tones up the lining membranes of the stomach, and restores the natural, healthy process of digestion.

Put your stomach right by taking B.B.B. and see how quickly you will start to enjoy your meals free from digestive troubles.

The T. Millars Co., Ltd., Toronto, Ont.

MRS. M. S. DAVIS, charming Oak Park Hostess advises girls and women:

WHERE PERSONAL NEATNESS COUNTS DON'T DEPEND ON ORDINARY SOAP!

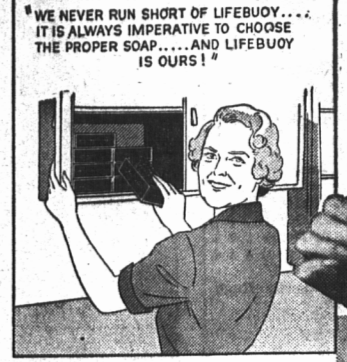
"I can't feel complete confidence without Lifebuoy... No ordinary soap stops 'B. O.' as Lifebuoy does," says Mrs. Davis



"ORIGINALLY FROM THE SOUTH, I LEARNED EARLY THAT TO BE CHARMING A WOMAN MUST PROTECT HER LOVELINESS AT ALL TIMES....."



"TO MY DAUGHTER I MAKE IT A POINT TO STRESS THE IMPORTANCE OF ALWAYS PLAYING SAFE WITH A DAILY LIFEBOUY BATH....."



"WE NEVER RUN SHORT OF LIFEBOUY... IT IS ALWAYS IMPERATIVE TO CHOOSE THE PROPER SOAP... AND LIFEBOUY IS OURS!"



NOT only charming women like Mrs. Davis—but famous beauty experts, etiquette authorities, teachers of poise and personality—all say "watch your daintiness!" It counts for so much in daily life. It's really very foolish for anyone to risk offending.

And it's doubly foolish to depend on ordinary soaps! They do not protect you as a daily bath with Lifebuoy does. For Lifebuoy contains an exclusive purifying ingredient not found in any other popular bath or toilet soap! You can tell by the lively, refreshing lather—Lifebuoy is different.

Grand for the complexion, too—helps keep it healthy, radiant. Yet Lifebuoy is over 20% milder by test than many leading "beauty" and "baby" soaps. Try it for a week; your whole family will be enthusiastic!

The Housewife And Her Activities

THE WOODEN ASH BARREL

They set me in the corner; Outside the back porch door, They put in me hot ashes— Each day they put in more.

Who does such things quite rash I almost had a fit When the hot coals in the ashes Began to glow a bit.

But when I burst into a flame That caught the house close by, I really felt it was a shame — It was; and that's no lie.

Well friends there is a moral In this short but sorry tale; Don't put hot ashes in a barrel But in an iron wall.

The frigate bird, or man-of-war hawk, has a wing spread of seven feet from tip to tip, although its body is no larger than that of a hen.

Lovely smiles and natural, unaffected laughs have won a lot more wedding rings than the posed placid expressions. A good, jolly laugh is contagious.

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When using fresh pineapple in a gelatin dessert, always scale the raw fruit before combining.

Steamed fish if often spoiled by getting sodden owing to the condensed steam. To prevent this use a greased paper over the fish when it is placed in the steamer.

The Elizabethan era gave vogue to the button and buttonhole—two inventions which did much to revolutionize dress. The original button was wholly a product of needwork, which was eventually improved by the use of a wooden mould. The brass button is said to have been introduced by a Birmingham merchant in 1680. It took two hundred years to improve on the method of sewing the cloth upon the covered button. Then an ingenious Dane hit upon the idea of making the button in two parts and clamping together with cloth.

CREAMED DRIED BEEF

1-2 lb. dried beef.
3 tablespoons butter.
4 tablespoons flour.
2 cups milk.
Salt, pepper.

Method: Roll the beef up into tight little rolls and slice with a sharp knife into thin shreds. Shake these apart (like you would noodles) and place in a saucepan with water to cover. Bring to the boiling point, simmer for a few minutes, then drain well.

Now make a white sauce by melting the butter and blending in the flour. Add the milk gradually and cook until the sauce is thick and smooth. Add the well drained beef and heat thoroughly. Taste it first to see how much seasoning you really need, and be guided accordingly.

APPLET BETTY, NEW STYLE

2 quarts peeled, sliced apples.
3-4 cup brown sugar.
1-2 teaspoon cinnamon.
1 cup graham cracker crumbs.
1/2 cup chopped walnut or pecan meats.

1 teaspoon grated lemon rind Juice of 1 lemon.
Peel the apples, core and cut into eighths. Cook in a little water, as for apple sauce, but do not strain. Add the cinnamon, the lemon juice and the chopped nuts. Mix the brown sugar, cracker crumbs, chopped nuts and grated lemon rind and sprinkle over the top of the sauce. Bake in a hot oven until the top is brown. Serve with the following sauce:

LEMON HARD SAUCE

1 cup butter.
2 1/2 cups confectioner's sugar.
3-4 cup white grape juice or sauter.
Strained juice of 1 lemon.
A few grains of lemon rind.

Cream the butter and blend in the sugar a little at a time adding a little of the white grape juice or wine and lemon juice when the mixture becomes stiff. Beat thoroughly until all the ingredients are used. Chill and serve, or make into fancy molds with a cookie press or butter molds. Sprinkle with a dash of nutmeg before serving.

MARGUERITES

2 eggs.
2-3 cup flour.
1-2 cup bran.
1 cup brown sugar.
1 cup chopped nuts.
1 cup long coconut.
1 1/2 teaspoon salt.
1-2 teaspoon baking powder

1 pkg. commercially cut mixed glazed fruit.
Beat eggs, gradually add brown sugar, continuing to beat. Sift and measure flour and sift again with baking powder and salt. Mix flour with bran and add to egg mixture alternately, with the coconut and nuts. Blend well together. Drop onto well-greased cookie sheet and bake at 375 F. for about 15 minutes.

PIONEER SANDWICHES

1 small onion.
1 green pepper.
2 tablespoons butter.
1 cup cook meat, ground.
4 eggs.
12 slices buttered toast.

Method: Peel and mince the onion and remove the seeds and membranes from the green pepper. Chop this fine and fry with the onion in the hot, melted butter

Household Scrapbook

(By ROBERTA LEE)

The Umbrella Handle

If the handle has come off the umbrella, an excellent way to mend it is to fill the hole in the handle with powdered sulphur. Then heat the ferrule and push it into the sulphur. The handle and the ferrule will be firmly fastened within a few minutes.

Mustard Foot Bath

The mustard foot bath should be prepared by dissolving the mustard in cold water first, then adding it to the hot water. If the mustard is just poured into the hot water, it is liable to stick to the skin and cause a blister.

No Lard Taste

The lard taste in pastry can be avoided by adding a tablespoonful of vinegar for each half cup of water used.

How Can I ? ?

(By ANNE ASHLEY)

Q. How can I keep the windows from steaming after washing them?
A. After washing and polishing the windows on the inside of the house, mop the ferrule and push it into the sulphur. The handle and the ferrule will be firmly fastened within a few minutes.

Q. How can I prevent dried fruits such as dates, raisins, or figs, from sticking to the grid-iron?
A. This can be prevented by squeezing some lemon juice over the fruit before putting the fruit through it.

Q. How can I make a good lotion for chapped hands?
A. Mix one part of aque ammonia with two parts of glycerine. Add enough rosewater for a slight perfume.

Q. Is it good manners for a person to stretch his arms while at the table?
A. No, nor anywhere else in public. This unbecoming habit should be reserved for the bedroom.

Q. How should a widow sign her name?
A. Just as she did while her husband was living, Mrs. James O. Adams.

A Morning Smile

Nervous Passenger: Don't drive so quickly round the corners if makes me frightened.
Driver: No need to get scared. Do as I do—shut your eyes when we come to corners.

The woman sitting in the specialist's waiting room was porphy. At a summons from an attendant, she rose and waddled into the specialist's sanctum. The doctor threw up his hands in horror. "My good woman!" he exclaimed, "you are stouter than ever! Have you been following the treatment I prescribed? Are you quite sure that you ate exactly what I ordered?"

"Everything," replied the patient. "And nothing else?"
"Nothing whatever," she replied, "except, of course, my ordinary meals."

Modern Etiquette

(By ROBERTA LEE)

Q. When leaving a person to whom you have just been introduced, and this person says, "I am glad to have met you," what should your response be?
A. "Thank you" is sufficient. Or if one can say so sincerely, he may say, "Thank you. I hope that I shall see you again soon."

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Q. How should a widow sign her name?
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TIMELY TIPS FOR THE HOME SEWER

Here's smart economy in a spring print crepe silk full-skirted dress to wear in town, right now or is the naive Peter Pan collar. A contrasting belt in a tone picked out of the print, shows off the youthful flattery to most figures. The model also includes a vee neck version. The fullness is concentrated at the front, and at the back with inverted tucks to fit it through the waist and hips. You'll sew it over so quickly and to such an unusually low price. Pastel sheer wools, monochrome crepe silks, rayon and silk fabrics, etc., are other popular mediums.

Style No. 3263 is designed for sizes 12, 14, 16, 18, 20 years, 30, 32, 34, 36, 38 and 40-inches bust. Size 16 requires 4 1/2 yards of 39-inch material with 3-8 yard of 39-inch material.

Send fifteen cents (15) in stamps or coins (coin preferred) wrap coin carefully, address to Charlottetown Needlework Dept.

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until they are tender. Add the chopped meat (ham or roast beef or pork) and stir with a fork until the meat separates into particles.

Beat the egg slightly and add. Cook, stirring and lifting from the bottom of the pan until the eggs are set. Season with salt and pepper and spread between slices of hot buttered toast. Press lightly together and serve hot.

JUST RIGHT FOR THEM!

Healthy, playful children use up plenty of energy; outdoor workers do, too. They all need lots of BEMA Extra Fancy Table Molasses because it's such a nourishing, energizing food.

Use it as a spread for bread... on pineapples... for cakes, muffins, cookies, etc. It's good all ways.

Sold in bulk AT YOUR GROCER'S

BEMA BRAND BARBADOS MOLASSES

"THE ORIGINAL PRODUCT—NOT A BLEND"

