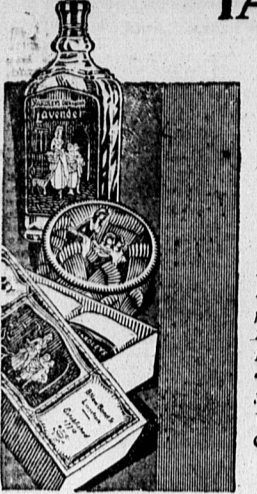


Woman's Realm -:- Social and Personal -:- Fashions -:- Literature



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What Changes Would You Make? Dorothy Dix If You Could Live Your Marriage Over

What Errors Would You Avoid if You Had Your Married Life to Live Over?—Would You Take Your Husband's Shortcomings Less Seriously, Smile Instead of Nagging, Be a Lady Love Instead of a Slave?

If you had your married life to live over again what mistakes would you avoid making? A group of middle-aged married women were discussing this interesting subject the other day, and one of them said: "The trouble with experience in marriage is like experience in everything else. By the time you learn what it teaches you it is too late to do you any good. You have made your blunders and upset the apple-cart and generally messed things up and all you can do is to gather up the fragments and make the best you can of what's left."

"Now, if I had to live my married life over again I wouldn't take marriage and especially I wouldn't take my husband so seriously. Brides are poor, pitiful, tragic things because they make such mountains out of mole hills and weep over so many things at which they should laugh. Everything is so important to them. Everything so final. Everything so significant, when, as a matter of fact, not much matters and husbands never mean a thing by what they do. They just do that way because they happen to feel like doing that way at the time."

"But you have to be 40 years old and to have learned how to take marriage for granted before you find that out and realize that your husband hasn't ceased to love you because he has quit telling you about the state of his affections and that bringing home a couple of pounds of Rochefort cheese because you happen to like it is just as much of an expression of romance as a bunch of orchids and that you can overdo being a good wife and mother and that both husbands and children loathe being smothered in devotion and attentions and want to be let alone a lot."

"So if I were a bride, starting out again in marriage, I would get a lot more fun out of being married than I have. I would take it easier."

"I wouldn't always keep out my little thermometer taking the temperature of my husband's affections and trying to find out if they had gone down from fever heat to subnormal. I wouldn't beat on my breast and tear my hair when I discovered that he was just a mere man and didn't come up to my girlish dreams of a Fairy Prince. I would shut my eyes to everything I didn't want to see and I wouldn't go into fits of jealousy every time he admired a woman younger and prettier than I was."

"Oh, I would laugh off a lot of things I have shed barrels of tears over if I had to do it again."

"If I had to live my married life over again," said the second woman, "I would take my husband 'as is,' as the shipping manifests say, instead of trying to make him over according to my little paper pattern of what a husband should be. When I think about how I nagged my poor John about everything he did and didn't do and tried to alter his habits and whole mode of life and how I criticize everything about him from the way he had his hair cut to his taste in literature, I wonder that he didn't drag me to the divorce court by the hair of my head before we had been married six months."

"It took me a long time to realize how it must hurt his vanity to find out that instead of admiring and looking up to him and considering him an oracle I apparently thought he was a nitwit without even intelligence enough to know what he wanted to eat or when to carry an umbrella."

"So if I had my married life to live over again I wouldn't start out in the role of a reformer and I would leave it to somebody else to tell my husband of his faults and shortcomings and set him right about his grammar and pronunciation. I wouldn't sit in judgment on his friends and I wouldn't tell him how bad everything he liked to eat was for his digestion and I would hand him out a brand of home-brewed adulation with such a kick to it that it would make that brewed by any other woman seem as weak and insipid as skimmed milk."

"And would we have a happy home? And would I have to worry about my husband forsaking me for a flapper? I ask you."

"If I had to live my married life over again," said the third woman, "I would be a parlor ornament instead of a doormat. The mistake I made was in not demanding anything of my husband, and as a result I have got nothing, not because my husband is intentionally unkind or neglectful but just because men always take a woman at her own valuation and if she holds herself cheaply they also hold her cheaply."

"We were poor when we married and I was ambitious for my husband to get along and anxious to help him, so I did the work of half a dozen servants and pinched every penny and went shabby and never asked anything of him in the way of attention."

"Somehow that established in his mind the idea that I couldn't be happy unless I was slaving and that I was different from other women in not wanting pretty clothes or jewelry or to go to places of amusement. And now that we are rich it never occurs to my husband to make me a present or to take me out unless I badger him into doing it, and I know that he never sees me as a lady love but just as a useful domestic convenience."

"The reason that second marriages are happier than first," said another woman, "is because women bring to their second marriages the wisdom they have acquired in their first." DOROTHY DIX.

NEW YORK BANK ASKS DEPOSITORS TO WITHDRAW AND SPEND MONEY

NEW YORK, Aug. 27.—One big New York bank advises its depositors to withdraw money from their savings and thrift accounts and spend it—now, when the purchasing power of the dollar is 16 per cent. above what it was in 1928.

The bank, the Emigrant Industrial Savings Bank, with 249,000 depositors, suggests that its clients should leave on deposit a sufficient "reserve against emergencies—at least six months' salary," and with the surplus "make careful purchase of things you want for permanent use while prices remain low."

"Wise spending at the right time is as much a part of good thrift as saving—all you can when prices are going up," the bank says. "Judicious spending will set the wheels of industry turning more rapidly and restore employment to thousands now out of work. In our opinion the millions of savings and thrift depositors in this country have it in their power to change the whole aspect of industrial and trade conditions."

"That radiator is the most prominent part of a car," says a writer. It is certainly the first thing that strikes you.

Laboratory-Tested FLY-TOX KILLS INSECTS INSTANTLY ON SALE EVERYWHERE — HARMLESS TO PEOPLE

Style Chats By MARY KNIGHT General Press Staff Correspondent I adore the general wave of insanity which controls fashion, and occasionally makes husbands wish all the women would go out and roam the wastes and never come back to where there might be any shops.

Monograms for Linen

The pattern of the cloth and napkins and the type and size of the monograms embroidered on them should be in perfect harmony. That is to say, regardless of the fascinating modern monograms . . . one should not use them unless the design of the cloth and to a certain extent, the type of china, glass and silver are in unity.

For tablecloths the size of the monogram should be from two and a half to about five inches . . . never larger. For dinner napkins it may be from one to two inches; for luncheon and breakfast napkins and doilies from three-fourths of an inch to an inch and a half.

The proper placing of the monogram depends to some extent upon the design of the cloth. Try laying your yardstick at the edge of the corner of the table, and measure twelve inches in a diagonal line toward the opposite corner of the table. This is a good point at which to place the monogram, unless at that point it will interfere with the design of the cloth.

"If I do, raise or lower the letters to give better placing."

On small cloths of two yards square or less, only one monogram is placed. Large cloths may have two monograms diagonally opposite each other. Dinner napkins are embroidered in what is known as the "centre of the side"; that is, on the top of the centre square, with the selvage edge toward you. Dinner napkins are not ironed in the old-fashioned square like a man's handkerchief, but first in half, then in thirds, and once again, and then the initial will be at the top.

When one initial instead of a monogram is desired it should be the initial of the last name. On very fine linen tea napkins, cut monograms are often used.

MOLLISON'S RECORD FLIGHT FROM AUSTRALIA TO ENGLAND

(Canadian Press) LONDON, Aug. 26.—Luck and great physical endurance are not alone sufficient to explain the new record flight between Australia and England. J. A. Mollison, who landed at Croydon, Aug. 6 on his ninth day out from Wyndham, Western Australia, has to his credit one of the most carefully planned long distance solo flights in aviation history and his triumph is but the culmination of 12 months of arduous preparation. No detail was omitted. The route was studied again and again, his machine—a standard "Gipsy Moth" light biplane fitted with extra fuel tankage—prepared to perfection, information of any kind likely to be useful along the way was eagerly sought. Finally, all these data were condensed into a notable document, a guidebook of the route showing minute particulars of every aerodrome, facts about prevailing winds and weather along every section, times of sunrise and moonrise, fuel stocks, an engine inspection schedule and a time-table which, if fatigue had not defeated him, Mollison would have followed to reach

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern By Annabelle Worthington



It's superb! Just the dress for mid-season wear. It may be worn all through the autumn. A supple woolen mixture in rust brown tones made the original. The cross-over bodice with side closure, conceals breadth beautifully through the bodice and hipline. The vestee also contributes its share toward slimmness narrowing the breadth through the bodice. Style No. 926 is designed for sizes 36, 38, 40, 42, 44, 46 and 48 inches bust. The 36-inch size requires 3 1/2 yards of 39-inch material with 1/2 yard of 35-inch contrasting. It makes up equally attractive in plain or printed crepe silk. Linen and shantung are lovely for this model. Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred). Price of pattern 15 cents.

No. 926. Size Name Street Address City State

Form for ordering the dress pattern, including fields for name, address, and city/state.

Etiquette By Roberts Lee

Q. When should the water glasses be filled? A. Two minutes before the meal is announced. Q. When saluting a formal acquaintance on the street, is it necessary to say anything? A. No; it is altogether optional. Q. What characteristic is the basis of all points of etiquette? A. A genuine consideration for others.

A Morning Smile

The Back Row Scholar—The inspector was testing the general knowledge of the junior class. Slapping a half-dollar on the desk, he said sharply, "What's that?" Instantly a voice from the back row, "Tails, sir."

MRS. JAMES FRIER

SHEDIAC, N. B., Aug. 27.—Death claimed one of the oldest residents of Shediac, N. B., at an early hour yesterday morning at the old home, Mrs. James Frier, in the person of Mrs. Frier, and six sons: John of Charlottetown, P. E. I.; George of Lafayette, Indiana; Stanley, of Lynn, U. S. A.; Leslie, of Moncton; Arthur and Gordon, at home; and two brothers, David, of Victoria B. C., and George of Shediac.

"Our business, madam," said the ranger to the city vacationist, "is to go about day after day looking for forest fires." "And I suppose you find a great many?" "No; just one or two a season." "Mercy! I should think you'd get terribly discouraged."

Paris Styles

WITH ALMA ARCHER

PARIS, August 27.—(U. P.)—"What color combinations are new?" someone asked after the showing of the first four collections of winter models from the Paris salons. I was tempted to ask back, "What colors can we rightfully call new?" Nature furnishes us with our color palate and now for several thousand years we have been dabbling our brushes into first this and then that, mixing and musing and blending and fussing—and then giving our findings a new name, full of imagination rather than description. But something new has happened this year and this is what.

Nature is still in the picture, but along has come science and the microscope and a minute examination of rock crystals in cross-sections has given us a marvelous new range of colors. And, believe it as you like, or dislike, but even some of the most deadly germs have furnished modern manufacturers of materials with new color ideas and combinations not found in the colors of land, sea or sky!

Ward blues, lustre browns and heavenly greens and reds have been revealed through the powerful lenses of the scientists microscope. Greys and pinks, wines and hydrangea blue, and a shade that seems to be made of nothing else but million of dollars worth of brilliant precious stones powdered to a pulp, melted into a liquid and poured over satin.

For The Cook

MILK ROLLS

2 cupsful scalded milk. 1 tablespoon salt. 1 tablespoon sugar. 1 tablespoon butter or other shortening. 1/2 ounce compressed yeast dissolved in half cupful lukewarm water. 6 to 6 1/2 cupsful flour.

Put salt, sugar and butter in mixing-bowl, add the hot milk. When lukewarm add dissolved yeast and five cupsful of flour and mix well. Add remaining flour, mix and turn the dough out on a floured board and knead until soft and elastic. Put back into bowl, moisten, cover and let rise in a warm place until double in bulk. Cut down and toss on flour-

Brown Fricasse of Veal

(a "left-over" recipe)

Cut into small dice a piece of cold cooked veal; dredge with flour pepper and salt. Fry until crisp four thin slices of bacon or salt pork and to the fat add two table-spoons of flour. Cook until well browned, then add gradually a pint of stock. Season and add the meat and a teaspoonful of chopped parsley or celery leaves. When well heated, serve with boiled rice, buttered noodles, or mashed potato. Garnish with the fried bacon.

ed board. Cut in small even pieces; knead and place in greased muffin tins a dalloo to rise almost to top of tins. Bake from twenty minutes to half an hour.

A "Headache" kept her from the Dance

ALONE...with the BLUES. All her friends having a wonderful time. "And everybody knew what she meant by 'headache'."

Any woman who does nothing to relieve the bearing-down pains, nervousness, depression and general physical lassitude is not giving herself a fair break. Thousands of women enjoy "good times" all month long... simply by taking Lydia E. Pinkham's Vegetable Compound before and during the "painful period."

Isn't it sensible to try this simple remedy that has helped so many women? Your troubles aren't different. Your suffering can be relieved by this strengthening medicine. It can help you! Won't you buy a box and try it please?



Lydia E. Pinkham's VEGETABLE COMPOUND

Schwartz and be sure!



HOW TO PREPARE OVALTINE COLD: Add 2 teaspoonfuls of Ovaltine to a cup of cold milk. Whisk into a smooth, creamy consistency with your egg beater, or use a shaker. . . . Ovaltine is sold at all good stores in 50c, 75c, \$1.25 and special \$4.50 family size tins; also served at soda fountains.

Supplement light Summer Meals with Ovaltine Served Cold

IT is a fact that in Summer, when people are extremely active and need to be nourished particularly well, most meals are lighter and less nourishing than at other seasons. Supplement your meals with Ovaltine Cold (or hot), and your system will be supplied with every food element required for good health. Ovaltine is the concentrated goodness of eggs, malt and milk in correctly balanced and easily digested form. Let delicious Ovaltine rebuild your vitality after vigorous exercise. Give it to the children. Your doctor will thoroughly approve this course. Avoid so-called substitutes.

OVALTINE Served COLD

Builds-up Brain, Nerve and Body A. WANDER LIMITED, London, England, and Peterborough, Canada. Ovaltine is now made at Elmwood Park, Peterborough, Ontario, under the same ideal conditions that prevail at the famous King's Langley factory in England.