

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

Happenings of the Week

Almost every member of the royal family will be away from London next month. The King and the Duke and Duchess of Kent will spend their vacations on the Continent, Queen Mary, the Duke and Duchess of York and the Duke and Duchess of Gloucester in the country. King Edward will leave London July 26 for Vimy, France, where he will unveil the memorial to Canada's war dead. Immediately afterwards he will go on to Cannes, where he will stay during the month of August. On his return the King is expected to spend a fortnight at Balmoral castle, in Scotland. The Duke and Duchess of York will also spend their vacation at the Scottish estate. Queen Mary will remain a short while at Sandringham and then will stay two weeks with the Princess Royal at Marlborough House. At the end of September the Queen will return to London to take up residence at Marlborough house. The Duke and Duchess of Kent will visit Bled, Yugoslavia, where they became engaged two years ago. They will be the guests there of Prince and Princess Paul. Although the Duke and Duchess of Gloucester have not yet made any definite plans, they are expected to spend some time at Aldershot.

Sir Andrew Macphail is being cordially welcomed to his summer home in Orwell.

Dr and Mrs. C. J. Tidmarsh and daughter Barbara of Montreal, are visiting the doctors parents, Mr. and Mrs. W. F. Tidmarsh, 115 Rochford St. City, Mrs. Chambers, Mrs. (Dr.) Tidmarsh's mother, is a guest at the Canadian National.

Mrs. Douglas Gordon and winsome young son Peter, who with Mr. Gordon were visiting Mr. and Mrs. J. P. Gordon, are at present with Mrs. Gordon's parents, Mr. and Mrs. H. G. DeWolfe in Bedford, N.S., remaining for August. Mr. Gordon has returned home to New Haven, Conn.

Mrs. T. W. L. Prowse and family motored up to Ripley, Ont., this week to spend several weeks at Mrs. Prowse's old home.

Miss Avilath Matheson entertained at a delightful luncheon at the home of her parents, the Chief Justice and Mrs. Matheson, Thursday, in honour of Miss Ruth Miller.

Mrs. C. E. MacLagan, accompanied by her three daughters, Misses Marjorie, M.A. of the Branksome Hall, Toronto, Isabel and Helen, R.N., of Montreal, have taken the Cunningham cottage at Rustico Beach, N.S., for the summer months.

Mrs. P. W. Gordon of Hamilton, Ontario, her son Peter and her daughter Margaret who have been spending some days at Hotel and Cove with Mr. and Mrs. J. P. Gordon left for Truro, N.S., yesterday morning to visit for a few days with relatives and friends.

Miss Helen McMillan arrived from Boston last Saturday on a visit to her parents, Mr. and Mrs. L. B. McMillan who met their daughter at Tormentine.

Mrs. C. Fairhall Fisher of Montreal has arrived to spend the summer months.

Mr. and Mrs. John Ogilvy of Montreal are spending July at Brackley Beach.

Mr. F. Cliffe Johnston of New York and his daughters Misses Grace, Constance and Ann, are the guests of Dr. and Mrs. J. S. Bonnell at their summer home in Cavendish.

Suplt. E. W. McKinnon of the C.N.R. and Mrs. McKinnon have as their guests, Mrs. McKinnon's sister, Mrs. Edward P. Sullivan of Newton Centre, and her daughter, Miss Peggy Sullivan.

Mr. and Mrs. Sidney M. Jones and daughters Nancy and Natalie of Saint John are holidaying at Keppoch Beach.

Mr. and Mrs. L. Scott Robinson of Glenwood, Iowa, arrived on a visit, and are the guests of Mrs. J. J. Davies, Brighton Shore, Mrs. Robinson, formerly Miss Eda Sutherland, and Mr. Robinson, are being cordially welcomed and many old friendships are being happily renewed.

Miss Viola Beers, R.N., returned to Montreal Monday, having spent a delightful month at York with her friend, Mrs. Vessey.

His Majesty the King will give a party in the gardens of Buckingham Palace on July 29 to the 6,000 Canadian war veterans, including several from this city, who are making the journey to see the unveiling by His Majesty of the Canadian war memorial at Vimy Ridge tomorrow. In the King's absence, the Duke and Duchess of Gloucester will act as host and hostess. Those from London will be present at this function.

The tea hostesses at the Golf Links this afternoon were: Mrs. G. Duffy, Mrs. A. E. Duffy, Mrs. E. T. Higgs, Miss Evelyn Hazard.

Belmont Lake Lodge looked very attractive Wednesday afternoon when Mrs. John B. Andrew was

hostess at the tea hour for Mrs. Richard Hezard of Montreal and Mrs. Viney Timmons of Minneapolis. The guests spent a pleasant hour out of doors on the lovely lawn before going into the living room where an exquisite tea table was presided over by Mrs. W. Chester S. McLaure, who was assisted in her hospitable duties by Mrs. F. I. Andrew, Miss Jean Timmons, Miss Louise Andrew, Miss Irene Smith, and Miss Isabel Andrew. During the afternoon instrumental music was played by Misses Mary Ferguson and Marion Thompson, adding materially to the pleasant social function.

Mrs. I. E. Croken is visiting her sister, Mrs. A. A. Dysart and Premier Dymally at their summer home in Coogee. Other guests at the Dysart home are Ronald and Raymond McDougall of Sydney and Mr. Pelham Winslow of Toronto.

Mrs. W. L. Steeves and sons, Wade and Creighton, have returned to their home in Hillsborough, N.B., after a vacation spent with Rev. and Mrs. T. O. DeWolfe at the Baptist Parsonage, Tryon.

Mrs. Ernest V. Bell and son Gordon are visiting Mrs. Bell's sisters, Mrs. Roland Ho'vock and Mrs. Gladys Miller in Fredericton, N. B.

Hon. J. P. MacIntyre, Minister of Public Works and Highways, was receiving the congratulations of his friends last Sunday on the occasion of his 53rd birthday.

Miss Emma Murchison of Buenos Aires, has arrived from New York to join her parents, Captain and Mrs. Murchison at the old family residence at Point Prim.

Dr. and Mrs. L. B. McKenna have as their guest Miss Florence Norman of Montreal who is greatly enjoying her first visit to the Province.

A party of charming young people, Miss Helen Biden, Miss Margaret Biden, Miss Bette Cunningham and Miss Myrdred Grant of Halifax are spending the week at Beach Grove Inn, having motored over from Halifax on Monday.

When colour is worn as an alternative to black blue is first favourite. Blue is always popular, though fashion writers suggest that it does not suit the majority of women as much as they imagine it does! This is sad news, because, if a colour census were taken, surely blue would always come out at the top of the list? The material makes a difference, we are told. For day-time navy is acclaimed as best. Peacock blue is dismissed as too dressy by day and too heavy for night, though excellent for carpets and rugs. Moreover—could it have a worse fault?—it is said to be ageing. Powder or pastel blue is preferred. Navy and all the daytime shades can become difficult and dowdy in thin fabrics. But is blue alone in this respect?

Mr. and Mrs. Stewart Seal and son Robert of Westmount, P.Q., motored to the City Saturday to spend several weeks.

Mrs. D. M. Gass, whose art work is outstanding, is at present in Margaree attending the summer art class under the famous artist Frank Dumond of New York.

Miss Hazel Edgett was among the out-of-town guests at the marriage last Saturday in Campbellton, N.B. of Miss George Matilda Matheson, daughter of Mrs. Maud I. Matheson and the late Judge Matheson, Campbellton, and Arthur James Edward, B.Sc., Dalhousie, N.B., son of Mrs. Emma B. Edward and the late James Edward Montreal, Que.

Mr. and Mrs. J. G. Macphail, are leaving Ottawa early next month for Orwell, where they will be the guests of Mr. Macphail's brother, Sir Andrew Macphail, at his summer home.

Mrs. David Manson, Alberton, is visiting Mr. and Mrs. W. E. Manson, in Summerside.

Mrs. and Mrs. Graves, of Annapolis Valley are visiting Mr. and Mrs. Merriam of Summerside.

Mrs. Edwin Estey, of Summerside entertained on Tuesday evening in honour of Mr. and Mrs. Jacob Gould Schurman Jr. of New York City of which Mr. Schurman is chief Magistrate. Mr. Schurman is a son of Mr. Jacob Gould Schurman, United States Ambassador to Germany.

The tea hostesses at the Charlottetown Tennis Courts this afternoon will be Miss Sue Brenton and Miss Bubbles Doyle.

Mr. Roland G. Loughlan, who has been visiting Mr. and Mrs. Ernest Duchemin left yesterday on return to his home in Fredericton, N. B.

Great Britain's little Princess Elizabeth and Margaret Rose were excited over the possibility that they might be allowed to peep in at King Edward's reception at Buckingham Palace. The two daughters of the Duke and Duchess of York regard the reception as an important part of their lives which also includes deer and dolls

Today's Short Wave Radio Program

SATURDAY, JULY 25 Paris 2:30 p.m.—Theatrical Broadcast, by the Actors of the Comedie-Francaise. TPAS, 25.2 m., 11.88 meg.

Berlin 5 p.m.—Women's Hour: Film Stars at Leisure. DJD, 25.4 m., 11.77 meg.

Geneva 5:30 p.m.—News from the League of Nations headquarters. HBL, 31.2 m., 9.65 meg.

London 6 p.m.—The Davis Cup Challenge Round. GSP, 19.6 m., 15.31 meg. GSF, 19.8 m., 15.14 meg. GSD, 26.5 m., 11.75 meg.

London 7 p.m.—Fred Hartley and his Novelty Quintet. GSP, 19.6 m., 15.31 meg. GSF, 19.8 m., 15.14 meg. GSD, 26.5 m., 11.75 meg.

Madrid 7 p.m.—Spanish Music: time signal; Watch Tower; Travel Talk. EAQ, 30.5 m., 9.87 meg.

Berlin 8:30 p.m.—Polo at the Olympic Games (in English). DJD, 25.4 m., 11.77 meg.

Caracas 9:15 p.m.—Venezuelan Orchestra. YVZRC, 51.7 m., 5.8 meg.

Leeds 11 p.m.—The Sport Week Henry Viney, sports commentator. CJRO, Winnipeg, 48.7 m., 6.15 meg. CJRX, Winnipeg, 25.6 m., 11.72 meg.

SUNDAY, July 26 Moscow 4 p.m.—Review of the week; listeners' questions and answers; news bulletins. RNE, 25 m., 12 meg.

Paris 5:45 p.m.—Concert relayed from Radio-Paris. TPA, 25.6 m., 11.72 meg.

Berlin 6:00 p.m.—A Sunday Evening's Program. DJD, 25.4 m., 11.77 meg.

Caracas 6:30 p.m.—Light classical music. YVZRC, 51.7 m., 5.8 meg.

London 6:40 p.m.—His Majesty the King unveils the Canadian War Memorial at Vimy Ridge in the presence of the President of the French Republic. GSP, 19.6 m., 15.31 meg. GSF, 19.8 m., 15.14 meg. GSD, 26.5 m., 11.75 meg.

Madrid 7 p.m.—Musical program from London. EAQ, 30.5 m., 9.87 meg.

Eindhoven, Netherlands 7 p.m.—Spoken transmission for Central and South America. PCJ, 31.2 m., 9.59 meg.

Berlin 8:30 p.m.—German Marches. DJD, 25.5 m., 11.77 meg.

Winnipeg 11:00 p.m.—Live, Laugh and Love. CJRO, Winnipeg, 48.7 m., 6.15 meg. CJRX, Winnipeg, 25.6 m., 11.72 meg.

and horses and penguins. There are lots of dogs at Windsor, and they play important roles in the games of the princesses who stand second and third in the line of succession to the throne. They inherit their fondness for dogs from their father, the Duke of York, who is something of an expert in canine matters and from whose kennels come Jaq and Corzi, Mimsey the Labrador and the rest of their furry playmates. Many of their games centre around a miniature house, a gift to Princess Elizabeth on her sixth birthday, which has a thatched roof and is completely equipped with everything that a model home should have. As befits the younger, Princess Margaret, Rose is the more active in garden romps. Princess Elizabeth is rapidly approaching an age of dignity and discretion, having passed her 10th birthday last April. Princess Margaret Rose will have a birthday on Aug. 21, when she will be six years old, and these days are much colored with anticipation of what the anniversary will bring forth. The younger princess likes other creatures almost as much as dogs. Penguins, for instance. She also longs for a pony of her own. Princess Elizabeth already has a pony. Princess Margaret Rose gave early evidence of keen interest in animals. At the age of three, when looking through a fairy-tale book, with the Duchess of York, she came to a picture of a dragon and exclaimed, "Look, mummy—what a darling little Loch Ness monster!"

A Morning Smile

BOTH EXPERT—FIBBERS

"Once when I was playing golf," said Alfie, "I sliced my shot and the ball went through a window, knocked over an oil lamp and set the house on fire."

A NICE DISTINCTION

"I want to know," said the grim-faced woman, "how much money my husband drew out of the bank last week?" "I cannot give you that information, madam," answered the man in the cage.

MORSE'S TEA on The FARM. A refreshing and stimulating cup of MORSE'S delicious TEA is enjoyed any hour of the day, on the farm. It gives new life and lightens the day's labors.

Dorothy Dix's Letter Box

Any Young Person Who Thinks Two Can Live As Cheaply As One in This Modern Age is Lacking in Common Sense and Marriage Will go on the Rocks

Dear Miss Dix—Can two live as cheaply as one? My girl says that they can and urges our marriage at once, though she knows that I only make enough money to support myself. I want to wait until I am in a position to give her decent food and shelter. But she is not content to do that. I feel that our marriage will have so much better chance of success if we can start off with at least the prospect of getting along. What shall I do? BILL.



coets much more than twice for a place to live, if you have to pinch every penny, because a single man can make his home in an environment to which he could not take his wife.

Any girl who tries to force a man into marrying her against his better judgment and when he tells her he cannot afford it, is not only lacking in common sense but she is silly and selfish. Such a girl will make a poor own way, no matter what it costs him. Such a girl will make a poor wife, and one who will get her husband under her thumb and keep him there as long as he lives.

You know you are right in the position you have taken in refusing to rush into a marriage for which you are unprepared. Stick to it. Don't let any girl overpersuade you, or weep you, or flatter you into doing a fool thing that you will spend the remainder of your days regretting. If she is one of the romantic sort who wants to marry just to be a marrying, don't be the fellow who will have to pay for her desire to write Mrs. before her name.

If she has any intelligence, she will know you are right in refusing to marry before you have the price of a wedding ring, or you, you will know it is you the more for it. If she refuses to wait, or you, you will be lucky to miss getting her for a wife.

It takes a lot of things to make marriage a success besides love. It takes enough money to live on, for one thing. A young couple don't need to wait to marry until they can have luxuries if they have to have food. Nobody cares much about the State of their hearts when their stomachs are empty.

For a boy and girl to marry without enough income to at least supply the necessities of life foredooms them to misery and their marriage a failure. There can be no happiness in a home where the cupboard is empty and they wonder where the next meal is coming from; where they are driven from shabby room to shabby room because they cannot pay the rent; where they are harassed by the bill collectors and torn with anxieties, and where the coming of every child is a catastrophe.

Don't let yourself in for this kind of a marriage. Wait until you can finance your marriage. Everything worth while is worth waiting for and working for.

Dear Miss Dix—Will you please tell me how I can tactfully tell my mother that we would appreciate it very much if she would let us entertain our own company alone some time. Every time anybody comes she takes a seat in the living room and not only monopolizes the conversation but makes very personal remarks to our guests. We are glad to have mother with us and do everything in the world for her comfort and we don't want to hurt her, but it would prevent many uncomfortable hours if she would stay in her room, or go to the movies when we have guests. What do you do about it? My husband is getting nervous over the situation. PERPLEXED WIFE AND MOTHER.

There is nothing you can do about it without hurting her feelings, for if you speak to her at all on the subject you will simply have to tell her the truth—that you don't want her about when you have company, and the truth—that you don't want her to the quick or boring my friends to ears. I should sacrifice the friends.

You see it has never occurred to your mother that she is garrulous and tiresome and that nobody wants to hear the reminiscences of her youth, or to be told about the time when little Johnny had the measles, or she went to Niagara in the seventies. Nor does she dream that her personal remarks to your guests and her criticisms of them are offensive, and that she will just about break her heart to find out that people dread to have her about, and that her manners are bad and that you are ashamed of her.

It is certainly hard on you and your husband to have your nice parties broken up by a talkative old lady who can never get enough of the sound of her own voice, and to realize that she is driving your friends away from your own home, and to realize that she is driving your friends away from your own home, and to realize that she is driving your friends away from your own home, and to realize that she is driving your friends away from your own home.

Dear Dorothy Dix—What do you think of a young man who has been keeping steadily company with a girl for some time, but who dropped her when he found out that she was straight and went to another girl who wasn't so particular? I am very unhappy because I care for him, but don't you think that if he had loved me he would have had some respect for my standing by my principles? SALLY.

Answer: What are you grieving about? You should be down on your knees thanking God for your lucky escape from such a cad. He did not love you. He was merely amusing himself with you and he had no intention of marrying you, so in any event he would have left you. I should think that his conduct would have killed any vestige of affection that you may have left for him. DOROTHY DIX.

Continued from last week—Mr. McSpadden in his "Light Opera and Musical Comedy" next deals, briefly, with Russian opera.

Musical and gaiety had been frowned on in Russia by both Church and State for many centuries, but in the seventeenth century Czar Alexis Mikhailovitch encouraged musicians and a national theatre, and a Court record of 1664 says: "Our Musique-master composed a Handsome Comedie in prose which was acted in our house."

In the next hundred years the opera was mostly of Biblical, legendary or historical trend, but Fontana (1741-1800) attempted a lighter vein of composition and wrote several operas in the folk style—"The Good Maiden," "The Miller" and "The Americans"—featuring with American Indians as Russia visualized them.

Since then Russia has produced some great composers and although their works are serious or deal with folk and national music, Mr. Mc-

BOOKS-ART-MUSIC

By F. R. LI

Aldous Huxley's new novel "Eyeless in Gaza" was published on July 9th. It is called the greatest of his novels and is predicted a sales leader for the rest of the year. On July 10th "Gone with the Wind" by Margaret Mitchell, completing the trilogy of English country life of which "Gone Rustic" and "Gone Rambling" are the other two. July 15th marked the date of a new publication by Lowell Thomas—thirty-six of Kipling's best loved tales with a life story of Kipling—told in the racing prose for which Lowell Thomas is famous. "Strange Melody" by Nell Bell is a novel in the form of a biography, and "Young Men in Spats" by P. G. Woodhouse are two English books scheduled for American publication on July 24th. On July 25th comes a reissue, as a new publication for adults of "Mary Paxon; Her Book, 1880-1884"—the real diary of a real little girl. And on July 27th "Gunner's Daughter" by the famous Sigrid Undset. "Gone with the Wind," a romance of Civil War days by Margaret Mitchell is the July choice of the Book-of-the-Month Club. "Green Laurels" by Donald Culross Peattie, dealing with the lives and achievements of great naturalists, is the Literary Guild selection for August.

The John Newbery Medal, awarded annually by the Children's Section of the American Library Association, has gone this year to Carol Ryrie Brink for her "Caddie Woodlawn"—"the most distinguished contribution to American literature for children in 1935." "Caddie Woodlawn" is based on the memories of the author's own grandmother, and tells of the adventurous childhood of a lively little pioneer who lived on the Wisconsin frontier in Civil War days. It is described as "a book of delightful charm, rich historical significance, high literary quality. It should excite for it has in it the very essence of pioneer America."

A hobby that is growing rapidly in popularity, one that has great educational as well as entertainment value is the collection of dolls dressed in the national garb of different countries and periods. For children this collecting of costume dolls is an effective way of gaining a knowledge of the countries and peoples of the world, making the study of both history and geography simpler and more interesting. For adults, of course, the most satisfactory method for assembling such a collection is by travel, yet another very entertaining way to make one's own costume dolls. By exercising one's imagination and ingenuity, ordinary dolls may, by repainting of faces, adding wigs, and fascinating foreign clothes, be transformed into any types desired. In Public Libraries and Museums may be found sources of information, for doll collecting is one of the oldest of hobbies.

The oldest dolls in the world are in the British Museum in London. These dolls were found in the tombs of Egyptian children where they were placed so that the child might be amused when it reached the spirit world. One of the oldest dolls in America was brought out by William Penn in 1699 for a friend of his daughter. It is now in Maryland. Another very old doll is "Mehitable Hodges" who was brought from France to Salem, Mass., in 1724 by Captain Gamaliel Hodges for his small daughter.

A Royal doll collector is Dowager Queen Marie of Rumania. Her collection contains more than thirteen hundred dolls dressed in national and historical costumes. Many of them show the costumes of the people, and some, the method of Rumanian manufacture.

Most of the Royalties of Europe have contributed dolls to this collection, some of the gifts representing the donors in early life, others dating back to the fifteenth century with exact reproductions of the clothes of that period. There are dolls from every European country in this valuable collection.

Francis Parkinson Eyes also has a valuable collection of dolls about which she writes in a very interesting article—"Dolls For Remembering"—in the June number of the Good Housekeeping Magazine.

Continued from last week—Mr. McSpadden in his "Light Opera and Musical Comedy" next deals, briefly, with Russian opera. Musical and gaiety had been frowned on in Russia by both Church and State for many centuries, but in the seventeenth century Czar Alexis Mikhailovitch encouraged musicians and a national theatre, and a Court record of 1664 says: "Our Musique-master composed a Handsome Comedie in prose which was acted in our house."

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The HOUSEWIFE and HER ACTIVITIES

"GARDEN GRACE."

She didn't sew much for the 'Ladies' aid. Nor serve at the teas, an' all that—Some called her a shirker, and most of them said She wasn't much good, an' all that. But there wasn't a day when her flowers were abloom. If they tossed with sweat, an' all that. But a fragrance so sweet was filling their room From the roses she sent, an' all that." —Jeanette Leader.

STATE SALAD

Arrange a mound of heart leaves of lettuce in the centre of a salad platter. Around it, place alternately slices of tomato and halves of deviled eggs. Against each slice of tomato, lay a sardine spread with a little prepared mustard. Serve with a sharp French dressing.

An ostrich in Munich, Bavaria, is reported to have committed suicide for love a week after its mate died, by thrusting its neck between bars of its cage and pushing with legs and wings until its head was pulled off.

What becomes of the tobacco shipped to Germany from Greece, is being asked by Greek growers, who say that Germans normally could not consume such large amounts as have been ordered recently.

CHOCOLATE

An added flavor that is delicious can be imparted to the chocolate by using a small quantity of cinnamon.

A SEWING HINT

Bind a small piece of adhesive paper on the finger to prevent it from being pricked by the needle when sewing or embroidering.

CLEANING PAINTED WALLS

When you clean painted walls, made with two parts, one containing soda made with soap powder, the other with clear water. Have two sponges, one in soda and one in clear water. Clean only a small portion of the wall at a time washing with a circular stroke and each time lapping over a little. As soon as you have removed the dirt with soda, wash off with clear water, using sponge, and wipe off. This is the method used by professional cleaners. The waters should be changed as soon as they become dirty.

NEW ACCESSORY

A new accessory for the old sweater and skirt combination is a wide polo belt, very dashing on a slender waist.

For Roses and Fuschias: An excellent help to promote growth and flowers is bone crumbled. Open a tin of the cookstove over the top of the oven and lay the bones in, leaving a few days or a week. Then lay the burned bones between several thickness of newspaper and tramp on them, or pound them in a powder and you have a good bone fertilizer.

Spadden has included some of the lighter examples of Mousorgsky, Rimsky-Korsakov, Tchaikovsky, Stravinsky and Prokofiev. He concludes his list by saying—"Many lighter works there are, produced within the last twenty-five years, which have not yet been heard outside Russia. Let us hope they will show that the Spirit of Laughter, once so nearly throttled, is today one of the dominant influences of the Russian stage and life."

MIXED SWEET PICKLES.

2 quarts small firm cucumbers 1-2 cup salt 2 quarts water Piece of alum size of hickory nut. Soak cucumbers in mixture and allow to stand 24 hours. Then wash thoroughly, slice and add: 1 quart small silver onions 1 medium-size cauliflower 1 cup diced celery (if desired)

Spring Fashions For Home Dress-Making

Even your brother will envy you in this tailored blouse. It has an action pleat at the back, neat the smart yoke. A single breast pocket is sporty and handy. The sleeves are gathered into buttoned cuffs.

You'll want to make more than one, too. This pattern is so easy to fit to the body. Linens are especially smart in gay and dark colors as yellow, coral, purple, brown, navy, etc. Striped shirtings, crash, dotted percale shirtings, muslin, seersucker, tub silk, jersey, flannel, etc., are other popular fabrics for this mannish blouse.

Style No. 1799 is designed for sizes 14, 16, 18, 20, 22, 24, 26, 28 and 40-inches bust. Size 16 requires 2 yards of 36-inch material. Price of PATTERN 15 cents in stamps or coin (coin is preferred). Wrap coin carefully.

No 1799 Size..... Name.....

Street Address..... State.....

Four boiling water on the manure to kill all worms and germs, then with an old can, put the liquid on your plants. It is almost as good as pills for plants.

LIFE NOT ONLY SEEMS BUT TRULY IS LONGER WHEN YOU'RE MARRIED

Marriage is conducive to long life and good health. At any rate, married men and women live longer than do single persons, and married people register lower death rates from nearly all the important causes of death than do bachelors or spinsters.

In a study of "Marriage and Health" which was made by the statisticians of the Metropolitan Life, it has been necessary to draw upon the annual mortality reports of Canada, in order to obtain data about the relative mortality of the married and the single.

The unfavorable effects of less regular ways of living among the unmarried are reflected in the comparative death rates from individual causes such as influenza, pneumonia, tuberculosis, chronic heart disease, chronic nephritis, cerebral hemorrhage, ulcer of the stomach, alcoholism, homicide and suicide, each of which shows a higher death rate among the single than among the married population, particularly among men.

It is significant that cancer which so far as known, is not subject to control by living habits or environment—except in certain special cases of industrial hazards—shows relatively little difference in mortality as between married and single persons.

All in all, it seems clear that marriage is distinctly beneficial to the health of the individual. The married person's life is better regulated with regard to sleeping hours, meals and recreation. Most husbands have a strong sense of responsibility to their families which makes them avoid conditions likely to impair their capacity as wage-earners; they, therefore, shun known sources of infection and hazardous adventures. Moreover, married couple have a solicitude regard for each other's health which often insures timely medical attention to conditions which, in single individuals, are likely to be ignored until the damage is beyond repair.

THE COOK'S CORNER

Date Bread

1 cup chopped dates 1 teaspoon soda 1 cup boiling water 1 tablespoon shortening 1-2 cup brown sugar 1 egg, unbeaten 1 cup flour plus 2 tablespoons 1-2 cup bran 1 teaspoon baking powder 1 teaspoon salt 1-2 cup chopped nuts 1 tablespoon grated orange rind Method: Sprinkled the soda over the dates and pour over them the boiling water. Add the shortening and allow to cool. Add brown sugar and egg and beat hard. Mix the flour with the salt and baking powder and then add the bran. As to the first mixture with the chopped nuts and grated orange rind. Turn into a well-greased loaf pan and bake in a moderate 325 deg. F. oven for about 1 hour.

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