

Woman And The Home

"DON'T MAKE OVER YOUR HUSBAND"

Advises Billie Burke, Adding: "Many a Wife Has Loved a Man Devotedly and Made Him Miserable Every Day of His Life"



"A MAN IS THE MOST EASILY LED CREATURE IN THE WORLD"

BY BILLIE BURKE

I had a letter from a married woman today, in which she told me she had found that she and her husband were not affinites—she had outgrown him.

Of course, I may not speak from experience, but it seems to me that the married woman who insists upon her husband doing all the changing for the better will never be mistress of a happy home. The same may be said of the wife who bemoans the fact that she didn't find her affinity before she was married. Men may give ear to such women, but they never respect them and they won't listen any longer than they are obliged to.

As a rule, it seems to me the husbands outgrow the wives. This is really the most hopeful of all the misfits, because the wife is more apt to see what has gone wrong and rectify it. Husbands seldom can be depended upon to help remedy domestic infelicity.

THE SENSIBLE WIFE SHOULD WASTE VERY LITTLE TIME IN TRYING TO MAKE OVER HER

HUSBAND. She should realize that, if there is to be a change for the better, it must be brought through her unaided efforts. After giving the matter a little intelligent thought she will see that it is not so difficult as it seemed at first. If she happens to have any of the "sportsman" in her nature she will find this new pastime far more absorbing than bridge or shopping.

A MAN IS THE MOST EASILY LED CREATURE IN THE WORLD IF ONLY ONE KNOWS HOW TO GO ABOUT IT. Any silly girl could testify as to that if she had brains enough to think about it at all.

I have made a few rules in these days of conquest that I consider valuable. When I marry I shall try them.

Want to know them?

Well, never complain to your husband of his lack of affection.

Never suggest that he cares less for you than he used to; if you want more affection go in and win it. He hasn't a chance against you if you understand

your game. Remember that love is something one cannot demand simply because it is one's right.

Never waste time in jealousy—jealousy deprives you of your own charms and heightens the charms of the other woman by power of contrast.

Many a woman has loved her husband devotedly and made him miserable every day she lived with him.

"What man is worth all this trouble?" you ask.

Perhaps, not one in the universe, my dear, if you look at it in your own way.

But I am sure that if I were married I would prefer love to indifference; I would prefer a happy home to a cheerless hearth.

If you are going to marry and live with a man, why not get all the comfort you can out of the arrangement?

The man, taken as a unit, may not be worth the trouble; but the man, plus love, a happy home and your own happiness, are worth all you could possibly give in payment.

RECIPES

HALIBUT SALAD—Steam a slice of halibut, first well rubbed over with salt, until the flesh easily separates from the bone; remove skin and bone and with a fork separate it into flakes, not mincing it too fine to have a leftover appearance, add a seasoning of salt and French dressing to which has been added a few gratings of raw onion. When ready to serve pour off dressing that has not been absorbed and arrange in a salad dish with alternate layers of fish, cold boiled peas, cucumbers cut in cubes and sprinkled with salt and salad cream. Garnish with heart leaves of lettuce and serve with any kind of sweet pickle.

GOLDEN CORN BREAD—One and one half cupsful of yellow cornmeal, one half cupful of sifted bread flour, two teaspoonfuls of baking powder, one teaspoonful of salt, two tablespoonfuls of sugar, two eggs, 1 1/2 cupsful of milk or part water, two tablespoonfuls of melted butter and lard. Mix all dry ingredients, beat eggs well, then add to liquid and beat into meal, add the melted shortening and beat hard, pour into greased flat tin about one to two inches deep and bake in brisk oven until a rich golden color and a toothpick if inserted comes out clear.

CREAMED EGGS—Cook together a tablespoonful of butter and half as much flour, and when they bubble pour upon them a cup of rich milk or half milk and half cream. Stir to a smooth white sauce, season to taste and pour into heated nappies. Have the sauce reach a third of the way up the inside of the nappies. Drop an egg in each, put a bit of butter on top and set in the oven until the white is set. Serve at once.

BREADED EGG PLANT—Pare and seed firm egg plant, cut into thin slices and lay in bowl of salted water for a few hours. Add about two tablespoonfuls of salt to a quart. Place a saucer over the egg plant to keep it under water while it will discolor. After a while have ready a beaten egg and a plate of rolled cracker crumbs. As you take up each slice dip it into the egg, then cover on all sides with the cracker crumbs and cook in a pan with enough butter to brown delicately. Test with a toothpick, if tender when pierced and crumbs are nicely browned, lay on a hot plate and keep warm while cooking the rest.

SPLENDID RECITAL BY MISS TAGGART

SOPRANO SINGER DELIGHTED HER AUDIENCE AND HAD EXCELLENT SUPPORT

Ever a favorite with Brandon audiences Miss Jenny Taggart added to her popularity here in the recital which she gave in St. Paul's Presbyterian Church last evening. The singer held her audience throughout each number and when, half-way through the evening, she gave a beautifully expressive rendering of Tosti's "Good-bye" they forgot the restraint of their surroundings and burst into applause.

Although Miss Taggart was suffering from a relaxed throat which made it difficult for her even to speak, she carried her numbers remarkably well, and the strong, even tone of her voice was never lost. She was at her best in her second number, in which she sang Somerville's "Shepherd's Cradle Song," followed by the "Good-bye." Each of these brought out to advantage the fullness and breadth of her voice upon the lower registers. Haydn's recitative "On Mighty Pens" and Handel's "I Know that My Redeemer Liveth" were also warmly received.

Assisting Miss Taggart were Miss E. Kellett, Miss Ruth Hughes, and Miss Bridgen, who pleased her audience with two well interpreted readings.

Miss Kellett's part was particularly notable. Her finely modulated, rich contralto has a range and evenness which impart a delightful ease and freedom to her singing, while the breadth of her tones and her elastic phrasing give to her voice something suggestive of the smooth resonance of the cello. In Schubert's Serenade and "The Sands o' Dee" she was particularly enjoyable.

Miss Hughes, in her piano rendering of the Schubert-Tausig "March Militaire" displayed a firm, good tough, splendid technique, and great command of tone.

THE FALL HATS

The new hats are almost commonplace in the hands; but the minute they are posed correctly on the head their style is apparent. It requires some knack to arrange them at the most telling and becoming angle, but unless the hair sets just right on the head the beauty of the outline is lost and the new hats owe much to the outline. The majority are squashed down over one eye, generally the right and are raised high on the other side, showing a wide expanse of the hair. This jaunty air to the hat, which is accentuated by the curve of the brim and the trimming. Whether the hats flare on one side or not, they set low on the head.

The fall hats thus far have been small and medium. Not any stretch of the imagination can make these medium hats large, though it is possible that a little later in the winter, when there is more demand for the dressy hats, the large hat may return to favor.

There is very little novelty among the materials for hats. The one novelty duvetyn, threatens to lose its exclusiveness through overpopularity. Composed as is the millinery duvetyn of silk and cotton, it drapes delightfully; is light in weight and blends well with velvet and the imitation fur cloths. The manufacturers of the moderate priced hats immediately recognized the advantages of this fabric, and are using it extensively; hence the hesitancy of the milliners who supply the exclusive trade. Outside of duvetyn, velvet is the favorite material, with velours, plush, taffeta and the imitation fur cloths as close seconds.

The popular sailor shape is well to the fore among the new hats though shown in many modifications. The patent leather sailor brought out by one of the leading Paris milliners is shown as a morning and rough wear hat at the best shops.

A few of the exclusive milliners are reversing the method of wearing the hat strap, which, instead of being worn under the chin, is drawn across the back. The fur straps, which were introduced by the originator of most of the eccentric novelties, are worn in this way with a great deal of charm. The black velvet chin straps are quaint when attached to one of the saucy little shapes in black velvet.

It is quite remarkable to find tulle as chic as it seems to be, considering that it has been extensively worn all summer, yet many of the smartest fall hats are partly developed in it. Either the crown or the brim is of tulle. The newest way of using it on the brim is in a triple effect; each fold is wired and thus separated, making the three-tier effect noticeable. The high ruffles or collars of tulle are shown on some of the latest hats, the edge being outlined with a narrow band of fur.

The touch of fur on the hat is becoming as universal as it is on the gowns, and its use is likely to increase as the season advances and the furs are dragged forth from their summer hiding places. All kinds of furs are adapted for hat trimmings, but the skunk is perhaps the most popular. The furs dyed to match or, contrast, with the foundation are just beginning to appear on the new hats, having been introduced on the gowns first. The effects possible to obtain by the dyed furs are limitless, and for this purpose the dyed mole fur is best adapted

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To cure Lumbago—surely it's a good thing to know how. This information meant to Jno. E. Neville the difference between invalidism and robust health. Writing from his home near Cornwall, he says: "A severe and prolonged attack of Lumbago in my youth rendered me at all times liable to aches in the back and loins. So established became the predisposition, and so frequent the attacks, I confess I accepted the condition as my particular weakness to be borne with as much composure as any evil circumstance might permit. One day in unusually bad attack developed, and unfortunately there was no medicine of any kind in the house. I sent to a neighbor for help and received with a strong recommendation a bottle of Nerville. My friend was surprised we didn't use Nerville, saying that they found use for it in their family almost every day. So quickly did Nerville check the attack, and so grateful was the relief, that I was in a day on the high road to recovery. I have cured my tendency to Lumbago with Nerville, and consider it the most powerful pain-subduing liniment ever made."

For curing colds, hoarseness, tight chest and winter ills Nerville is a marvel; as for Lumbago, Sciatica and Rheumatism, Nerville is considered to be without a peer. In the home it is especially valuable, because it cures cramps in half a minute, stops nausea, controls vomiting and upset stomach. For internal and external use, wherever there is pain, apply Nerville. Get the 50c family size bottle; trial size 25c. at all storekeepers or druggists, or The Catarrh-sone Co., Buffalo, N.Y.

to millinery, though fox is seen. Ermine is always effective combined with black velvet.

Butterflies in every shape and in every hue flutter on the brim, and around the crown, perching even on the very top of the crown, of the new hats. Some are in gossamer, reflecting all the tints with which nature has bedecked their counterparts in the insect world, while others bear little resemblance to the butterflies one sees. They are fashioned from velvet, from jet, and even from feathers.

Granted that the butterfly is the most prominent trimming feature of the hour, whether on small or large hats, the tendency is toward feathery decorations

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of various types. The ostrich plume is being used more extensively than for many years. It is ostrich in all its curl beauty that is used today; the uncurled, draggy looking feather of the last few seasons have disappeared from the new hats. These mounds of ostrich may be arranged at the back or at the side where the brim breaks or curves upward. Small clusters of bright-colored, unnatural looking fruits give the desired dash of color to many of the little hats which tilt over the face and flare high in the back.

BRANDON NEWS FOR THE HOME

STUFFED PRUNES

Select large prunes, soak them over night, and then remove the pits carefully; stuff each prune with nut meat, roll in sugar and serve as one would stuffed dates.

EASY SPONGE CAKE—Beat three eggs one minute, then add 1 1/2 cups of sugar and beat for five minutes. Add a cup of sifted flour and beat one minute; then a cup of cold water and another cup of flour in which you have mixed a teaspoonful of baking powder. Beat all together for a minute and bake in a slow oven.

Read The Daily News