

The Stars Say --

By Genevieve Kemble

For Tomorrow

A DEFINITELY challenging day, with possibly very dramatic and stimulating adventures. The incident to be "up and doing," to inaugurate ambitious plans, try experiments in unusual or untired ways, may be overwhelming. It could be possible to be carried away by enthusiasm, since the emotions as well as mental faculties are under exciting stress and strain. Wise heads may be approached for advice, which probably would not be heeded. Tender or emotional drives may be proved the ruling force, seeking expression in social or romantic contacts.

For the Birthday

Those whose birthday it is may depend upon an exciting year, with the mental and emotional urges clamoring for expression. The more workaday and constructive urges are under a similar incitement for action. While sentiment, social or domestic interests may have indomitable appeal, sordid or ambitious activities may likewise have dramatic lure or temptation. Some sturdy advice might assist in such

Modern Etiquette

By Roberta Lee

Q. Is a host or hostess expected to pay for a guest's long-distance telephone calls?

A. Most certainly not. If it is necessary for a guest to make such calls, he should inquire of the operator at the end of the conversation what the charges were, and then remit these to the host or hostess.

Q. Is the double-ring marriage ceremony considered proper these days?

A. Whether the man wears a wedding ring or not is entirely a matter of personal taste, and not of etiquette. He may or may not wear a wedding ring, and in either case he will be perfectly proper.

Q. When leaving the dinner table to dance, what should one do with one's napkin?

A. Leave the napkin unfolded beside the plate.

a conflicting state of affairs. There could be gratifications and pleasure in either choice.

A child born on this day is richly blessed with talents, inclinations and abilities for a versatile, ambitious and happy life.

ELLEN'S DIARY

By an Island Farmer's Wife

James reads in an armchair awa' from Alderlea, after a day of threshing there—days now are but shadows to those of summer, shortened so appreciably we are inclined to believe the hours no longer contain a complete measure of minutes, so fast they fly. "Come, Ellen," James said throwing back the covers this morning, "why, look where the sun is already!"

He had shattered our dream. It had been pleasant—indeed wholly sweet, that place wherein we had been wandering... We were home again and from that window of the kitchen which overlooks the mill and pond in the depths of the valley, we watched a pair of wild ducks home as of old into the exquisite flame of gold of the sunset. And while we waited there, lingering while the afterglow set candles alight in the western windows of the house on the hill, and in a gray gable of mill, we heard James' brisk step on the back verandah and knew by the chatting he was entering with Mack, youngest grandson fair, short, and likeable fellow that he is.

And then along the beaten path, which leads from the house across the garden, we saw my granddaughter come, walking sedately, red ribbons on her braids, a shy smile of anticipation spreading. Next came Jeanie... a small woman of calm, quiet ways bearing a covered platter in her hands. And in her wake at a leisurely, but never purposeless pace, his stern step concealing an innate kindness of heart, we saw the younger farmer come... and past white birch, which has held

—and does hold, a rope swing of childhood, and by golden willow of ours and James' planting, "Your baby," we smiled in our sleep, remembering the term Granddaughter sometimes uses for him... And with a happy bound the black dog came into the scene, his bark hailing the truck coming then into sight around a bend of laneway—the family from this place "in the road," all there and smiling. And the greetings... so meant and good! And Karolyn's first query: "Have you been waiting long for us? Why didn't you begin the meal without us?" And James' teasing reply: "How could we, when there was nothing to start with until you and Jeanie came!" And the laughter and bustle and excitement of somebody's birthday with our world once more whole and good and we back to the old days again!

So we dreamed this morning and were awakened by James' voice: "Come, Ellen... Why, look where the sun is already!" And we replied in words we once used, then for years put away to find them recently again. "Quietly, James," we whispered, "let's not waken the children!" Then softly, James leading, we stole down stairs to meet the duties of the new day.

But now after the joys and concerns of their schoolday, the busy-ness of their hours at home, the children are again abed; Rob to visit Karolyn in the city, and James in an armchair reads. It is, publication of interest to Short-horn breeders which comes to this farm. Not that Rob could actually class himself as one of these, unless to have a registered herd-sire and odd pure-bred heifers and cows in his herd is to place him with more professional breeders of these. At Alderlea— Until tomorrow... Diary... Good-night...

Household Scrapbook

By Roberta Lee

To remove match scratches from white painted surfaces rub with a cut lemon. To prevent future scratches smear the surface lightly with Vaseline jelly. The greasy spot will defy any attempt to scratch matches on it.

Potatoes
When potatoes are boiled too rapidly it makes them soft and broken on the outside, while the centers will be hard and uncooked.

A Tight Ring
It is seldom that a ring that is too tight cannot be removed from the finger if the hand is held in ice cold soap suds for a minute.

Cook's Corner

ITALIAN BREAD

1 cake yeast, 2 eggs, lukewarm water, 1 tablespoon salt, 6 cups flour.
Soften yeast in the water, add salt and then gradually the flour. Mix until dough is well blended. Knead dough on highly floured board for 15 minutes. Place in a greased bowl and cover. Let rise in a warm place for about 2 hours or until double in bulk. Then knead for 5 minutes. Divide dough into 2 pieces. Shape into long oblong loaves, pointed at each end. Place on greased baking sheet and let rise until double in bulk. Bake in a hot oven (425 F.) for 10 minutes and then reduce heat to 350 F. for 50 minutes.

Morning Smile

Too Late

First Private—"Had a horrible dream last night. It seemed we were ordered to a city chockful of swell looking girls."
Second Private—"What's horrible about that."
First Private—"The air force got there first!"

Summerside Wedding Of Interest



Mr. and Mrs. Garth Linkletter are shown above with their attendants following their marriage which took place on August 20th at the Church of Christ in Summerside. Left to right are Mr. Leigh Linkletter, brother of the groom, usher; Mr. Ralph Hogg, best man; the groom and bride (the former Mary Elizabeth Lewis); Miss Shirley Lewis, sister of the bride, maid of honour; Miss Dorothy Linkletter, sister of the groom, bridesmaid; Mr. Edwin Lewis, brother of the bride, usher; the bride's flower girl is Patsy Ann Lewis, a niece of the bride, and the ring bearer, Bryon Burns. The bride is the daughter of Mr. and Mrs. Colby Lewis, Freetown.—S.

DOROTHY DIX'S COLUMN

Incompatible

Opposites May Attract, But Need Not Make For Harmony

DEAR MISS DIX: I have been going with a very fine fellow, Joel, for about six months. We broke up about two months ago because we hadn't been agreeing too well. He is very quiet and shy—I am just the opposite. I honestly admit that at times I was too noisy and even made a scene occasionally to live things up. Joel didn't approve of my exuberance. He thought I would never settle down, and we broke up.



Muriel Nissen

Are you prepared to spend the years of your married life quietly reading or conversing? There will be no parties, no dances, no gay companions. Always you will be repressed.

MARRIAGE WOULDN'T WORK

If a six months' friendship produced disagreements between you and Joel, do you think marriage would automatically produce compatibility? I assure you it would not. Slight differences in temperament are not a hindrance to happiness—in fact, they are often conducive to harmony—but when major divergences are involved, danger looms ahead!

You would undoubtedly be much better off if you tried to find a friend who is equally fond of good times and gay company. Doubtless your own exuberance does need toning down, but it should not be entirely killed. The world needs laughter, and blessed are those who can give it.

DEAR MISS DIX: Though I am only 16, I am deeply in love with a boy of 20. I have built high hopes of marrying him in the near future, but he is continually letting me down. Lately, he has often failed to come to house after he has promised to be there. For three weeks he didn't see me at all, then I called his place of business and asked for him. He said he would be here Friday, but he never arrived.

ANSWER: Can't you take a hint, girl? The boy simply doesn't want to see you any more, and the least you can do is recognize the fact and let him go. Pursuing him to the office was the last straw. That is one thing almost every man resents. Naturally, he couldn't get into an argument with you over a business telephone, so he got rid of you as expeditiously as possible. Forget him, and look for another beau.

DEAR MISS DIX: I am a girl 14, and my biggest problem is that I cannot talk to my mother the way I would like to. We have never been close. Do you think any of it would be my fault? H.R.

ANSWER: If you have made an effort to talk to your mother, it certainly is not your fault that she hasn't responded. Many mothers find it difficult to talk heart-to-heart with their teen-age daughters; then in later years they wonder why there isn't a closer bond between them and their children. Often the fault lies in the fact that mother doesn't know how to approach her daughter on personal or intimate matters. If you like, or if any mothers who read this are interested, I can suggest some booklets that would be helpful in breaking down the barriers.

Miss Nissen cannot reply personally to readers but will answer problems of general interest through this column.

Better English

By V. C. Williams

1. What is wrong with this sentence: "It is the consensus of opinion that you should return this book back to its owner?"

2. What is the correct pronunciation of "autopsy"?

3. Which one of these words is misspelled? Narcissus, chrysanthemum, daffodil, gladiolus.

4. What does the word "concourse" mean?

5. What is a word beginning with "m" that means "to impel, or incite"?

ANSWERS

1. Omit "of opinion" and "back." 2. Pronounce a-top-si, as in all, o as in top, accent first syllable. 3. Narcissus. 4. An assembly; crowd. "The eyes of an immense concourse of spectators were fixed upon them." 5. Motivate.

Southern Lingo

According to the census, the population of Douglas, Arkansas, is one. Presumably this means it is okay to address the citizenry as "You-all."

ISLAND NATIVES

Inhabitants of the Aleutian Islands chain in the North Pacific are akin to the Eskimos.

- 1 1/2 qts. canned tomatoes, or 3 lbs. ripe tomatoes
- 1/2 cups chopped onions
- 1/2 cups chopped celery
- 1/4 cups chopped green peppers
- 4 1/2 teaspoons salt
- 3 tablespoons sugar
- 1/2 teaspoon pepper
- 1 teaspoon Colman's Mustard
- 1 tablespoon Worcestershire Sauce
- 1/2 cup cider vinegar

If ripe tomatoes are used, peel and then chop. Combine with remaining ingredients, in order named, in a large kettle. Simmer, uncovered, 45 mins., or until quite thick. Pour into clean, hot jars and cover. Set on wire rack in a covered kettle, with boiling water to cover tops of jars 1". Boil 30 mins., from time boiling resumes. Makes 3 to 4 pts. CKS:14

Colman's
D.S.F.
MUSTARD

That Body Of Yours

By James W. Barton, M.D.

METHODS OF ARTIFICIAL RESPIRATION

In my early school days we were taught a method of resuscitation of the near dead known as the Sylvester method. In this method, the patient is placed on his back. The operator kneels at the head and grasps arms just above wrists. He lifts arms upward and then draws them back to the ground above victim's head. Arms are then replaced on chest with forearms crossed and pressure downward is applied.

The Shaffer method has been in use for a great many years and is still used in the majority of cases. The patient lies on his abdomen, the operator kneels astride the victim's legs; he then leans forward applying gradual pressure downward with his hands on floating ribs forcing the abdominal organs out of the way so that the diaphragm (floor of chest) will thus give more room for chest to draw in air as the operator releases the pressure. Pressure and release occur about 14 times to the minute.

Another method much in use in Europe is the Eve method, in which the patient is placed on his back on a board and board on a fulcrum and a teeter-totter given the patient. The down movement sends organs against the chest and drives out air. Then the up movement allows air to flow into the lungs. This method, while simple, requires a board and fulcrum which may not be available.

In Postgraduate Medicine, Drs. Archer S. Gordon, Max S. Sadore, Frank Raymon and A. C. Ivy, Department of Clinical Science and Department of Surgery, University of Illinois College of Medicine, Chicago, describe a modification of the Holger Nilsson Arm-Lift-Back Pressure Method of Resuscitation used in Scandinavia.

The patient is placed in prone position (on his abdomen) with the hands resting upon each other and the face turned to the side and placed on the hands. The operator kneels on one or both knees near the victim's head; he places one knee near top of victim's head in order to keep the hands from slipping out from under the face. Grasping the arms just above the elbows, he rocks backward and lifts

them upward and toward himself until firm resistance is met. The arms are then replaced on the ground and the operator rocks forward, placing his hands on the mid-back (over the lower portion of the shoulder blades) with the fingers spread and the thumbs just touching at the spine. He then exerts pressure straight downwards; the cycle is repeated 10 to 12 times per minute. This arm-lift causes active inspiration of air by stretching the front chest muscles relieving weight from breast bone and over-extending the spine. The back pressure pushed air out of lungs and the arms lift draws air into lungs.

(CP Photo)

While the Shaffer method is still the most popular, the arm-lift back pressure method has much to recommend it.

TABLES TURNED

SANDY, England—(CP)—Police Constable G. G. Gaunt has just married Marlene Randall in this Bedfordshire town. He met her six months ago—when he gave her a summons for riding a bicycle without lights.



Mrs. Whidden Shaw of Windsor, N.S., and her winsome daughter get prizes at the historic Hants County Fair.

WINS HOME BAKING PRIZES AT HANTS COUNTY FAIR

Winning prizes at the fair runs in the family of Mrs. Whidden Shaw, of Windsor, N.S. Mother, of course, gets her ribbons for home baking! And when daughter switches from carriage parades and school work to rolls and bread, she'll have a success tip to follow! "When I took my first lessons in baking from mother, she taught me to use Fleischmann's

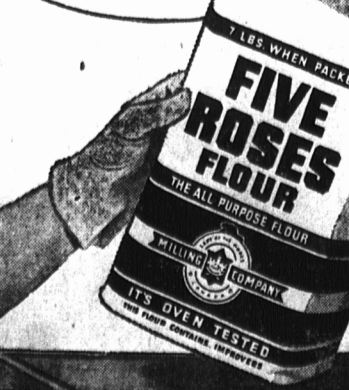
Yeast," says Mrs. Shaw. "I've been using Fleischmann's steadily ever since. It's so dependable for quick rising and light dough—the kind that gives you tender, delicious rolls and bread every time."

It's a tradition! Successful Maritime cooks depend for finest results on dependable Fleischmann's Yeast.

next time reach for

FIVE ROSES FLOUR
ALL-PURPOSE FLOUR

Bake the Modern way with only one flour



Cook's Corner

ITALIAN BREAD

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Soften yeast in the water, add salt and then gradually the flour. Mix until dough is well blended. Knead dough on highly floured board for 15 minutes. Place in a greased bowl and cover. Let rise in a warm place for about 2 hours or until double in bulk. Then knead for 5 minutes. Divide dough into 2 pieces. Shape into long oblong loaves, pointed at each end. Place on greased baking sheet and let rise until double in bulk. Bake in a hot oven (425 F.) for 10 minutes and then reduce heat to 350 F. for 50 minutes.

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