Women's realm

Happenings of The Week

Mrs. G. D. DeBlois, Mrs. John Fraser, Mrs. V. Saunders and the Misses Emma and Elsie Nicholson left Wednesday on a two weeks' motor trip through Maine.

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Mrs. W. R. LePage entertained Thursday evening at a bridge party in honour of Miss Mary Henry of Fredericton, who is visiting her brother and sister-in-law, Mr. and Mrs. Gilbert Henry.

• • •

Mrs. W. E. Champion, President of the P. E. I. Diocesan Board of the Women's Auxiliary of the Church of England in Canada, accompanied by Miss Ada Harris, Diocesan Treasurer, left Wednesday morning for Woodstock and London, Ontario, to attend the annual meetings of the Dominion Board of the W. A.

• • •

Mr. and Mrs. W. M. Mellish and son Peter have left on a motor trip to Nova Scotia, following which they will drive to Rothesay, N. B., where Peter will attend Rothesay Collegiate this year.

• • •

Mr. and Mrs. V. A. Ainsworth and son Roderick travelled to New Brunswick on Wednesday, where Mr. Ainsworth is attending the Engineering Institute of Canada Convention at St. Andrews. Roderick will attend King's College this year.

• • •

Mrs. J. C. Saint entertained at bridge Wednesday evening in honour of Mrs. W. H. Baird of St. John's, Newfoundland, who is visiting here.

• • •

Mrs. E. F. Erzinger of Montreal is visiting her sister and brother-in-law, Mr. and Mrs. Erskine MacNutt, for a few days. She is accompanied by two friends, Mrs. H. M. Brophey and Mrs. B. S. Fitzpatrick, also of Montreal.

• • •

Mrs. George Goodwin and her son Harvey of Montreal are visiting here, guests at the Charlottetown Hotel. Mrs. Goodwin is a sister of Mayor J. David Stewart.

• • •

Mr. A. H. Mould left Wednesday for Niagara Falls where he will join Mrs. Mould and attend the wedding of their granddaughter, Miss Bernice MacDonald, before proceeding to Chicago to visit their son there.

• • •

Her friends will be pleased to hear that Mrs. Kenneth Parker is making a satisfactory recovery after undergoing an operation in the P. E. I. Hospital recently.

• • •

Mrs. H. V. Acland left Wednesday on return to her home in Kelowna, B.C., after spending the summer season at Dalvay by the Sea.

• • •

Mr. James Ibbott, who spent the summer with the University Naval Training Division, and visited ports in England, France, and other parts of Europe in the course of a training cruise, returned home last week-end. He is spending two weeks with his father, the Rev. J. T. Ibbott, at St. Paul's Rectory, before leaving for Halifax to enroll at Dalhousie University.

• • •

Mrs. Elizabeth Wood left Thursday to return to Montreal, having spent the last two months visiting with relatives and friends in P. E. I.

• • •

Mrs. G. E. Hartlen entertained informally at tea yesterday afternoon in honour of Mrs. E. F. Erzinger, Mrs. H. M. Brophey and Mrs. B. S. Fitzpatrick, of Montreal, who are paying a brief visit to the Island.

• • •

The Rev. T. H. B. Somers and Mrs. Somers returned Thursday evening to Charlottetown. They spent four weeks in Montreal, where Mr. Somers preached in the Church of S. Andrew and S. Paul, and then spent a week in Boston and New York.

• • •

Miss Jeanette Orr, of the Faculty of Dean Junior College left Thursday morning on return to Franklin, Mass., after spending the summer months at her home in Kensington.

• • •

Mrs. Alfred MacLeod of Marblehead and Lynn, Mass., is a visitor to the Province, and is the guest of her sister and brother-in-law, Mr. and Mrs. George C. MacBeth, Alberton. Mrs. MacLeod will visit Charlottetown and other parts of the Island.

• • •

Miss Mildred Harrington of Halifax returned to Charlottetown last week to resume her duties in the Model School, Prince of Wales College. Miss Harrington attended the Nova Scotia Summer School for the fifth consecutive year this summer, receiving honours in three courses, Mimetics and Folk Dancing, Correct English, and Dramatics.

• • •

Mr. Peter Stephen Campbell, son of Major Colin H. Campbell of Halifax is at present a guest of his aunt, Miss Mildred Harrington. Peter enters St. Mary's University this term, having completed the work of grades eleven and twelve last year.

• • •

The closing dance of the season was held at the Charlottetown Golf Club on Thursday evening.

• • •

The Misses Celia B. King and Rowena Anstey of Toronto, Ont., are guests at the Charlottetown Hotel.

• • •

Mr. and Mrs. Gordon Foster left Thursday morning on a motor trip to Cape Breton, which will take in the Cabot Trail. Later in the month they will continue on to New York for a week's visit.

• • •

Miss Winifred Anne Macmillan, who observed her eleventh birthday yesterday, entertained a number of her friends at a delightful supper party last evening.

• • •

Mr. and Mrs. H. T. Prowse have returned from Brackley where they were visiting Mr. and Mrs. George Shaw.

• • •

Mrs. Frank Weir, accompanied by her daughter, Mrs. Frank Walker and grandson, Edison, Charlottetown, returned home Friday evening from a motor trip to Maine. While in Rumford, Maine, they were the guests of Mrs. Weir's sister, Mrs. Joseph Bass.

• • •

Mr. and Mrs. John L. Clark, 60 Green St., accompanied their son David to Wolfville, N. S., where he has enrolled as a student at Horton Academy.

• • •

Mrs. M. S. Hubley left on Wednesday morning for her home in Massachusetts after having spent two months' vacation on P. E. Island, visiting relatives and friends. Mrs. Hubley is well known throughout the Province for her musical talents. She is soloist at the Congregational Church in Brighton, Mass.

• • •

Miss Louise Cox left Wednesday for Toronto to enter the United Church Training School there. On the way she is visiting with friends in New Richmond, P.Q.

• • •

Mrs. Katherine Clarke of Somerville, Mass., a native of Fredericton, P. E. I., is visiting Mr. and Mrs. Roy Cudmore. It is three years since Mrs. Clarke's last visit and she is renewing many old friendships while here.

• • •

Mr. and Mrs. Roy Cudmore have returned home from their vacation, spent in Toronto, Niagara and other centres. They were joined in Toronto by their son and daughter-in-law, Mr. and Mrs. Clive Cudmore, who accompanied them home.

• • •

Mrs. Wallace Douglas was recently entertained at the apartment of one of her friends, Miss Jean MacFarlane, Kent St., when she received many lovely gifts in honour of her recent marriage.

• • •

Congratulations are being extended to the Misses Mary Connolly and Margaret MacIntyre on their recent success in the Toronto Conservatory of Music exams.

• • •

Miss Joan Gurney of Charlottetown is spending her vacation with her sisters in Massachusetts and New Hampshire.

• • •

Miss Elizabeth Martin has left for Halifax where she has accepted a position with the Art Department of the Halifax Chronicle-Herald.

• • •

The Misses Irene MacLeod and Elaine Bourke entertained recently at the former's home, 1 Grafton Street, at a miscellaneous shower honouring Miss Margaret Jean MacKenzie. The employees of the Science Service Lab of which Miss MacKenzie has been a member also entertained for her recently at Stanhope and presented her with a gift.

• • •

Miss Allie MacLeod and Miss Dorothy Keenan were joint hostesses on Wednesday evening at a farewell party for Miss Phyllis Murray who leaves shortly for Newfoundland where she will reside.

• • •

Thursday evening Miss Laura King was the guest of honour at a miscellaneous shower at the home of Mrs. O. S. Harper, Highland Avenue. Miss King who recently returned home was tendered several showers before leaving Montreal where she has resided for the past two years. Her marriage takes place on Tuesday, September 16th, in Zion Church.

• • •

Miss Anna MacRae, East Royalty, whose marriage is to take place on September 24th was entertained at her home on Tuesday evening at a miscellaneous shower given by the neighbors and friends of the community. Last evening she was entertained at a miscellaneous shower by Miss Mary MacKenzie.

• • •

Hon. Eugene Cullen and Mrs. Cullen, City, and Mr. and Mrs. T. E. Hickey, Summerside, left this week on a vacation trip to the States.

• • •

Mr. and Mrs. Harry L. Sear, Jr., have returned from their honeymoon and have taken up residence in the Palmer Apartments.

• • •

The tea hostesses at the Summerside Golf and Country Club on Wednesday afternoon were Mrs. N. W. Underwood, Mrs. Leonce Arsenault, Miss Mary Huestis, Mrs. L. Dunning, Mrs. Maurice Mill, Mrs. A. MacNeill and Mrs. W. Perry.

• • •

Mr. and Mrs. W. A. Currie, Miss Joyce Currie, Summerside, and F/O James MacDonald of Vancouver, B.C. were weekend guests

Continued on page 9

Coke
COCA-COLA AND COKE ARE REGD. TRADE MARKS
IS EASY TO SERVE
EASY ON YOUR BUDGET

Daughter Of Dr. J. S. Bonnell To Be Married Thursday

NEW YORK, Sept. 9—The marriage of Miss J. Margaret Bonnell, daughter of the Rev. Dr. and Mrs. John Sutherland Bonnell of Georgetown and New York, to the Rev. James G. Emerson Jr., son of the Rev. Dr. and Mrs. James Gordon Emerson of Palo Alto., Calif., and New York, will take place on Thursday evening, September 18th.

The ceremony is to be performed in the Fifth Avenue Presbyterian Church by the bride's father, pastor of the church. A reception for the immediate families and the bridal party will follow at the Bonnell home.

The bride will wear a gown of blush pink satin made with a fitted bodice with a yoke of net and rosepoint lace embroidered with seed pearls and a full skirt. Her tulle veil will be arranged from a cap of Danish lace and her cascade bouquet will be of white orchids surrounded by stephanotis.

Her sister, Mrs. Robert James Arnott, of Lake Geneva, Wis., matron of honour, will be dressed in green nylon and taffeta. Similar frocks in a lighter green shade will be worn by the other attendants, Mrs. Alan McQuaig of Arden, Ont., another sister, Mrs. Charles Campbell of Ohio, Miss Suzanne Ervin of Washington, D. C., Miss Naida Ollmann, Long Island, N. Y., and Mrs. Marvin Terrell, North Carolina.

The Rev. Robert Arnott will serve as best man for Rev. Emerson, who has chosen as ushers Rev. Alan McQuaig, Rev. John R. Ross, Troy, N. Y., Rev. John H. MacLeod of Cincinnati, O., Mr. N. Clark Ross, Evanston, Ill., Mr. F. Landis Hill, Narberth, Pa., and Mr. Ray Marvin Dutcher, Ridgewood, N. J. Sgt. Richard Graves Cowdery, with the Armed Forces, will be an honorary attendant.

After a wedding trip to New England, the couple will live in Indianapolis, Ind., where Rev. Emerson is minister to youth of the Tabernacle Presbyterian Church.

The bride was graduated from the Brearley School and the College of Wooster. Rev. Emerson is an alumnus of Palo Alto High School, Stanford University, Princeton Theological Seminary and the University of Chicago. He was ordained in 1949.

Charlottetown Girls Toronto Conservatory Silver Medallists

Congratulations are being extended to the Misses Mary Connolly and Margaret MacIntyre on their recent success in the Toronto Conservatory of Music exams.

Mary, who is eleven, was awarded their silver medal for highest standing in the Maritimes in piano, Grade II, with 83 marks. Margaret, who is nine years of age, received their silver medal for highest standing in the Maritimes in piano, Grade III, with 83 marks, and the Frederick Harris Music Scholarship for the highest mark in Grade III.

They are the daughters of Mr. and Mrs. Stephen Connolly, 9 Bayfield Street, and Mr. and Mrs. Frank MacIntyre, 194 Weymouth Street. Both girls are studying music at Notre Dame Academy and reflect much credit on their teacher.

Better English

By W. C. Williams

1. What is wrong with this sentence? "I'll spend no more than I can help on this here project."
2. What is the correct pronunciation of "pro rata"?
3. Which one of these words is misspelled? Silhouette, sylph, sienna, sincerety.
4. What does the word "promptitude" mean?
5. What is a word beginning with mag that means "great of mind"?

ANSWERS

1. Say, "I'll spend no more than I must (or, than is necessary) on this (omit here) project." 2. Pronounce first a as in rate, not as in rat. 3. Sincerity. 4. Quality or habit of being prompt; quickness in deciding, acting, etc. "He is a man of action, of promptitude, and of courage." 5. Magnanimous.

Household Scrapbook

By Roberta Lee

Custard

Custard or any other kind of filling will not soak through the crust of the pie if the white of an egg is beaten lightly, brushed over the crust before baking, and placed in the oven for a few seconds. The egg white will harden the crust.

Flour Paste

When flour paste is to be kept for any length of time, chop up a few cloves as fine as possible and add them to the paste. This will preserve it and keep it from souring.

Cut Flowers

It is said that cut flowers will last longer if two or three small pieces of white soap are added to the water in which they stand.

That Body Of Yours

By James W. Barton, M.D.

EPIDEMIC MYALGIA — PAINFUL MUSCLES

I have written before about an epidemic which occurred in a village in England in which the symptoms were like a mild 'flu—tiredness and pain in muscles. Because pain in muscles was the main symptom, it was called myalgia—many of us call it muscular rheumatism. It is likely epidemic myalgia that we call summer 'flu.

In Clinical Medicine, Barcelona, Drs. A. Pedro-Pons and P. Farreras state that epidemic myalgia is a summer febrile infection that is common in children and young adults and rare in persons over 30 years of age. It is due to the Coxackie virus and transmitted by direct contact with the patient. After an average incubation period (time between contact and appearance of symptoms) of two days, the disease starts suddenly with fever, symptoms of influenza and disorders of stomach and intestine, and violent pain in the chest and abdominal muscles and diaphragm (floor of chest, roof of abdomen). Neuralgic pain is the outstanding symptom. The muscles of chest and abdomen are painful to the touch showing that pain is in the muscles only, not in the organs of chest and abdomen. Because pain is in muscles of chest and abdomen, it can be mistaken for pain inside, such as present in pleurisy or kidney and bladder stone.

In many cases epidemic myalgia may run a simple course of a few days but in the majority of cases the disease lasts one or two weeks which includes the first symptoms, then relief from pain for three to five days, then a relapse for a few days. Sometimes there is a later relapse which keeps the symptoms hanging on, with stiff and painful neck, pain in eyes and headache. The head and neck pain may last for 10 to 20 days, after which pain disappears and leaves no symptoms whatever.

The treatment, depending upon the symptoms present, is care to prevent complications by rest and simple pain-relieving drugs. It is the complications that cause the disease to last more than two to three weeks. When the pain becomes too severe, injections of opiates are given. The specific treatment suggested by Dr. Smith is red "protonsil" (an azosulfamide) in daily doses of 3 gm. for seven to 12 successive days, which controls the disease.

Anne Adams Patterns

TALK ABOUT SMART!

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This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

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Morning Smile

Uncomplimentary

A film star spent a week-end at a New York hotel. On leaving, he presented the manager with a huge bouquet, saying: "These are for the telephone operators."

"What a nice compliment," said the manager.

"Compliment — don't be a fool," retorted the film star. "I thought they were dead."

Paynter – Cameron Nuptials

—Photo by Craswell

Mr. and Mrs. Paynter are shown above with their attendants following the ceremony. From left to right are Mr. Robert Schurman, best man; Mr. and Mrs. Paynter, and Miss Betty Cameron, bridesmaid.

On August 20th, at 38 Victory Avenue, Charlottetown, Flora Enid, daughter of Mr. and Mrs. William Cameron, Charlottetown, was united in marriage to Claude Albert, son of Mr. and Mrs. Cecil Paynter of Freetown, P. E. I., the Rev. E. C. Evans officiated.

The bride wore a ballerina length gown of white imported French lace over slipper satin with fitted bodice and full skirt. Her shoulder length veil of net illusion fell from a headdress of matching white lace. She carried a nosegay of Talisman roses and baby's breath.

Miss Betty Cameron, as her sister's bridesmaid, chose a ballerina length gown of pink chenille net over taffeta with matching headdress. She carried a nosegay of yellow and white mums and baby's breath.

Mr. Robert Schurman of Freetown, P. E. I., was best man.

Following the ceremony a reception was held at the Queen Hotel, after which the bride and groom left on a short honeymoon trip. For travelling Mrs. Paynter wore a rose wool suit with gold accessories.

The groom's gift to the bride was a lapin fur jacket, to the bridesmaid a marcasite ring and to the best man a gold tie clip.

On their return a reception was held at the home of the groom's parents for their immediate relatives. The following evening a shower was given by the people of Freetown for the young couple who received many beautiful and useful gifts.

Prior to her marriage, the bride was tendered a shower by her sister-in-law, Mrs. Keith Cameron, at which she also received many lovely gifts.

Cook's Corner

OLD FASHIONED DILL PICKLES

Select firm fresh cucumbers 4 to 5 inches long, preferably not more than 24 hours from the vine. Scrub thoroughly with a brush. Place cucumbers in a large crock (or enamel dishpan) and cover with the following brine: 1 cup coarse salt dissolved in 4 quarts water.

If cucumbers are freshly picked from the garden, soak about 2 hours, otherwise soak overnight. Drain cucumbers and dry: Then tightly pack them into sterilized jars thusly:

Place one large fresh head of dill plant (seeds, flowers and stems) into bottom of quart jar. Pack in dried cucumbers as tightly as possible. Add a second large head of dill in top part of jar. Into each jar sprinkle ½ teaspoon powdered alum and 1 teaspoon mustard seed. Then pour over pickles, in each jar a hot vinegar brine solution made in the following proportions: Mix and bring to boil 1 pint vinegar, 4 cups water and 2 tablespoons coarse salt. This will fill about 4 cucumber-filled quart jars.

Cover but do not seal tightly for about 2 weeks until fermentation has taken place. Then remove any scum and replace any lost liquid with brine-vinegar in the same proportions as above. Then permanently seal jars.

ELLEN'S DIARY

By An Island Farmer's Wife

"That sky doesn't look too promising, Ellen," James commented nodding towards the west this evening. Enjoying a moment of respite from his tending of grain in the barn, he had come to the barnyard while the threshing-machine idled with hollow sound as it awaited the next load of sheaves to be drawn into place by the table. "When you see a sunset like that," he observed, "it's just as well it's the last load of field and not a first one that's coming in!"

And Jamie, who today, had been an integral part of the harvest-crew, paused beside us to regard the sun's listless passing as did the other three grandchildren whose roles had been much more carefree . . . "Now who has been at this grain?" James had asked earlier in his big-bear voice of an unmistakable trail which led away from the threshing-floor towards a playhouse close by . . . The new is so fascinating as it pulses from the hopper—the mixed, with its varied grains which lie on the hand as so much golden treasure, as indeed it is to farm-folk—and miracle of field. "There," she that is a winsome daughter of Eve turned to her preferred playmate with a smile, "see the difficulty you've got yourself into now!"

And Jamie asked a child's wondering question: "How do you know?" And James smiled, "I don't always know . . . at the same time a farmer learns if he wants to . . . such things. You know there's more to farming than just the labor of it — there's dozens of things—indeed hundreds of things besides. There's," James chuckled, "the know-how of it . . . the knowing when and why to do things. And some you can learn from others, but much you must learn for yourself. The land teaches. Ay," he said, "the land teaches!"

• • •

What great loads of rustling sheaves were drawn this week to the various barns; the other farm, Mc. A's on the rise opposite us and those at this place! Along scented farm-lanes, by the new green of haylands and the now browning pastures. Until fields bared, and little winds cried and

Continued on page 9

Modern Etiquette

By Roberta Lee

Q. What should be the order of the receiving line at a wedding reception?

A. First, the bride's mother who is the hostess, then the bridegroom's mother, then the bridegroom, his bride, the maid of honor, and the bridesmaids. The ushers and best man do not stand in the receiving line.

Q. When someone to whom you have just been introduced says, "I am glad to have met you," what should your acknowledgement be?

A. A pleasant smile and a "thank you" is all necessary.

Q. Is it ever proper to eat asparagus with the fingers?

A. No; the fork should be used.

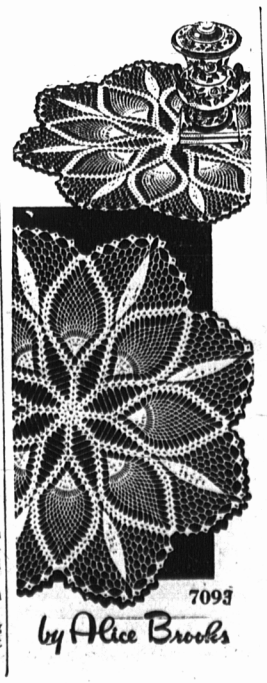
Alice Brooks Designs

DOILY NEWS!

These are extra-special beauties and extra-simple to make! In ever-popular pineapple crochet. You can use fine or heavy cotton for these doilies.

Large doily is 19 inches in No. 30 cotton. Pineapple Doily Pattern 7093; Crochet directions.

Send Twenty-five Cents in coins for this pattern (stamps cannot be accepted) to ALICE BROOKS Designs, c/o The Guardian, 60 Front Street West, Toronto, Ontario. Please print plainly Name, Address, and Pattern Number.



How Can I!!!

By Anne Ashley

Q. How can I get longer wear out of hosiery?

A. It is not only more comfortable to keep the toe nails cut short, but it is a most economical measure, promoting longer wear of hosiery.

Q. How can I easily boil cracked eggs?

A. By wrapping the eggs in tissue paper. When the paper becomes wet, it sticks to the shell and effectively closes the cracks.

Q. How can I remove paint from window panes?

A. Rub the spots with a strong solution of hot soda, or strong hot vinegar. Leave on until nearly dry; then rub off with a woolen cloth.

DOROTHY DIX'S COLUMN—

GI's Sweetheart

Faith, Activities Can Cure Her Loneliness

DEAR MISS DIX: How can I ease the ache of my sweetheart's departure for service? I am 20, and very much in love with a boy who went into the Army last week. This might seem silly, but since he has been gone I am really sick with worry over him, and miss him so much I cry every night. I don't want to go out or see anyone. We have been childhood sweethearts. I feel that we will not be able to marry as we planned.

JUDY

Muriel Nissen

ANSWER: Your feelings are quite natural since your sweetheart so recently went into service but, be assured, as time goes or you'll become reconciled to his absence and the two years will pass quickly enough. Looking ahead they seem like an eternity, I know, but it really isn't so long. The thing for you to do is find activity to fill the gap.

You must, first of all, learn to have faith in the well-being of the boy and in the fact that he will be home. Go to church regularly and often—not just on Sunday. Drop in for a few minutes during the day to pray for the boy. Read the Bible or your prayerbook and you'll find more consolation therein than a world of psychologists or psychiatrists could ever give. You must not give in to the morbid fear that your marriage will never take place. Thousands of girls are waiting for the return of their GI's, preparing with happy anticipation for their wedding days.

If you continue in your melancholy state, it is bound to be evident in the letters you write the boy. Is that a nice way to treat a lad who has had to leave home and family for a strange, and not particularly comfortable, life? He deserves more than that. Cheer up, and let him see that you are not forsaking the world during his absence.

Learn to forget your own troubles by alleviating those of other people. For this I know no better way than to do volunteer work with the Red Cross, or a similar agency. Through them you will be aiding other servicemen instead of mourning over just one. Hospitals desperately need volunteer help, too.

If you have lots of spare time and want to put it to good use how about taking a home economics course at your local YWCA or college? By doing something tangible about your forthcoming marriage, you'll lose the hopeless feeling that it will never occur.

Share yourself with others, and you'll have no time for self-pity, or needless apprehension.

DEAR DOROTHY DIX: Five years ago I lost my husband. I am now in my middle 50's, and have been seeing and writing to a widower whose wife died two years ago. He is in his early 70's. He says he thinks a lot of me but cannot love me because he cannot forget his wife. Do you think if we married he would still think of her? He says marriage wouldn't be fair to me since he couldn't put her out of his heart.

EDNA

ANSWER: Since the man and his wife were undoubtedly married for a good many years, it would be expecting the impossible to assume that he could ever forget her. Have you forgotten your own husband? If you want whole-hearted devotion from a recently widowed man of 70, you will be disillusioned. I don't think marriage is feasible under these conditions.

DEAR MISS DIX: My problem is my mother. We go down to see my in-laws twice a year and I am at my folks' house almost every day. However, when I tell my mother that we are going to visit my husband's people, she gets very nasty and insinuates that I

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The Stars Say - -

By Genevieve Kemble

For Tomorrow

THIS is a day to replenish forces and faculties drastically taxed and strained by the current of recent developments. A period of respite may not be amiss if the energies and emotions are to be restored and revivified. There is sign of a holdover from the drastic situations just engineered. Some spiritual reflection and practice might recharge drained creative forces and clarify the atmosphere.

For the Birthday

Those whose birthday it is may have a year of restoration, following sudden upheavals or probable drastic revision, after change, new contacts, objective, and environs, many of which may prove of vital significance in a beneficial train of constructive events. Keep practical and do not force issues or overtax energies or other resources.

A child born on this day will be ardent, energetic and prone to force its way through life by main strength.

Day After Tomorrow

THE auguries are for a very eventful and thrilling day, in which the element of the novel, surprising and problematical are dominant. Transactions out of the commonplace and customary may contribute to drama and surprise in all relations or contacts. Exciting things are in the making, bold ventures in which higher-ups have significance. It would be the part of discretion to handle all with consideration.

For the Birthday

Those whose birthday it is may prepare for a time of the unusual, and unpredictable, with the prospect of much excitement, drama and unplanned developments. The sudden and novel are sure to give a lift out of the routine and irksome. Daring initiative may create unusual situations. There may be joy in new plans and activities. Contacts with influential persons should be encouraged, but act with discretion.

A child born on this day should be blessed with creative ability and aspirations out of the ordinary, attaining a unique place and adventure in its life.

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are new for fall

This Tip Top tailored suit has gone feminine with curvy lines and lots of swing to the skirt. The secret of its flattery is perfect fit, the kind you get when your suit is cut-by-hand and tailored expressly for you. Add to this your choice of hundreds of fabrics and colours and have a suit that is truly distinctive because it is individually yours. Illustrated—just one of our outstanding collection of fashions for fall. On display now at all Tip Top stores and dealers.

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