

Modern Etiquette

By Roberta Lee

Q. Is a person really obliged to give his reason for declining an invitation?

A. While there is no obligation attached, surely it is more gracious to give some reason for your inability to attend an affair to which someone has been kind enough to invite you.

Q. Is there any rule of etiquette that governs the length of marriage engagements?

A. No; but long engagements are not so common as they were years ago. The usually-accepted length of an engagement today is six months.

Q. How many vegetables is it necessary to serve at a dinner?

A. Two vegetables are sufficient.

Household Scrapbook

By Roberta Lee

Prevent Yellowing

White clothes that are to be packed away can be prevented from turning yellow, if a large sheet is dipped into bluing water (strong enough to make the sheet quite blue), and then this sheet is spread over the top of the chest in which the clothes are being packed.

Vinegar

Add a small amount of garlic to the quart bottle of vinegar and it will give the vinegar a delicious flavor. It will prove excellent for salads.

Floor Polish

An excellent floor polish can be made by using equal parts of melted candle grease and turpentine.



THERE GOES HABEL! SHE FORGOT TO SERVE YORK New Process CORN WITH THE STEAK AGAIN.



Made only from cleaned corn kernels. A Product of Canada Packers.

That Body Of Yours

By James W. Barton, M.D.

NEW OPERATION FOR FUNNEL CHEST

I have written before about the deformity known as funnel chest (pectus excavatum) in which the sternum (breast bone) is sunken, leaving a funnel-shaped hollow in the middle of the chest. When the child is quite young, exercises such as hanging on a bar with hands will flatten chest; breathing exercise lying flat on back may stretch the sides of chest apart and deformity becomes much less. Unfortunately, exercise cannot correct the deformity after the age of 18 to 24 months.

In the Journal of the American Medical Association, Dr. James E. Darley, Houston, Texas, states that children should not be allowed to grow up with this deformity, quoting articles by Drs. A. Lincoln Brown and Orrin Cook who described three groups of symptoms arising from funnel chest. (1) Heart symptoms such as rapid heart beat (tachycardia), disturbance of rhythm of heart action, pain under breastbone and breathlessness which occurs late in the course of the disease; (2) respiratory (breathing) symptoms which are present at every age; and (3) psychological symptoms (inferiority complex) which are noted in teen-agers.

As the operations of previous years have not given satisfactory results, the funnel chest sometimes returns, Dr. Darley describes a new method or technique to repair funnel chest. This method consists of the removal of the deformed cartilages (the strong, hard connective tissue attaching the breastbone to the ribs), raising the breastbone, and holding it in position by means of a portion of a rib and is covering placed beneath the breastbone as a strut. This method is used in adults or persons who have attained complete or almost complete growth with fixation of the bone. This operation was devised and performed on a 13-year-old girl in 1948, following discussions with Dr. C. W. Lester and R. A. Dornier, and coworkers. Since then Dr. Herbert D. Adams has described valuable modifications of this technique in Surgical Practices of the Lanes Clinic, 1951.

It will be of interest to all orthopedic surgeons and to parents to

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How Can I

By Anne Ashley

Q. How can I clean white furs?
A. First shake the furs free of dust. Then lay on a newspaper and rub thoroughly with plenty of powdered white starch until clean. Or, if desired, use flour and salt, equal parts; then shake well and brush with a soft brush.

Q. How can I make a good pear salad?
A. To 2 cups of sliced ripe pears, take 1 cup sliced red plums. Mix lightly together and serve with a sweet boiled dressing, lightened with a little whipped cream.

Q. How can I make an economical deodorizer for a sickroom?
A. It can be made out of a pint of vinegar boiled with one quart of myrrh.

Better English

By G. C. Williams

1. What is wrong with this sentence? "It would be alright if the secret was between you and I, and I know a party who will go with me."
2. What is the correct pronoun?

Canadian Garden Service

Gordon Lindsay Smith

Shrubs, Trees and Vines

Permanent plantings in the way of shrubs, trees and vines need most attention in early spring. This is usually the proper time to prune and that job which mainly consists of thinning, shaping, letting in the light and removing weakened or dead branches, can be carried on safely from February to early June.

There are a few particular points to remember. Early flowering shrubs like the forsythia and spirea are best pruned after blooming not before, and some fruit trees, grapes and such which "bleed" excessively should be pruned very early in February or March. With ornamental shrubbery and trees one is advised to encourage the natural form rather than shape drastically.

In choosing shrubbery one should keep in mind the height of buildings and fences nearby. With the modern bungalow or the low ranch house it would be a great mistake to surround with tall things, though one or two fair sized trees, 50 or 100 feet away may add interest.

It is also well to note the mature size of every shrub and tree and to allow for full development. Far too many people make the mistake of planting shrubbery right up against the house wall and then wonder why it grows scraggly, if at all. These things should be at least half as far away from any fence or wall as they will be high at maturity. That means two to four feet for most shrubs in the average Canadian climate. Another thing to avoid is planting under a low overhanging roof.

For Winter Beauty

The appearance in winter and the attractiveness or otherwise to wild life is well worth noting. Not all of us live in the so-called banana belt of Canada and must expect six months every year when deciduous shrubs and trees are bare. Because of that many people also choose some shrubs that have brightly colored bark or berries. The latter, too will interest and hold the birds.

Labour Savers

The ancient man who first thought of the long handle should have a monument erected in his honour by the gardeners of the world. With some jobs like thinning tiny plants or setting the first and closest weeds removed in both flower and vegetable gardens it is necessary to bend one's back. But a long handle on rake, cultivator, spade or other tool will eliminate much of that painful exercise.

Specialized tools will also banish much drudgery, things like D-shaped Dutch hoes, three and five-pronged, hand cultivators, wheel hoes for larger gardens, small tractors, power lawns, leaf sweepers, power lawn mowers, sprayers, scythes and so on. Much of this equipment will cut hand labor as much as 90%. Keeping it sharp and clean cannot be over-emphasized. One can work twice as fast and with half the effort with a sharp cultivator or hoe.

ation of "lethargic".
3. Which one of these words is misspelled? Improvement, embarassment, abutment, attitudinize.
4. What does the word "environ" mean?
5. What is a word beginning with acq that means "to agree or comply"?

ANSWERS

1. Say, "I would be all right (two words) if the secret were between you and me, and I know a person who will go with me." 2. Pronounce le-thar-jik, e in last unstressed, as in arm, accent second syllable. 3. Abutment. 4. To surround or encircle. "The undertaking was environed with difficulties." 5. Acquiesce.

Gala Ball Gown



This gala ball gown is called "Sea Treasure" and is designed by Hardy Amies of London, designer of many outfits worn by the Queen on her visit to Canada in 1951. It is a dress suited to royal balls. In semi-full skirt, heart-shaped halter neck and exquisite pearl beads. (OP PHOTO)

DOROTHY DIX'S COLUMN

Teen-Ager's Haunt

Parents Should Provide Suitable Meeting Place For Children

DEAR MISS DIX: I am a girl of 14. We live in a quiet community where there are not many kids. There is a store not far from here where the girls and boys go in the evening for a soda, and to listen to the jukebox. When we leave, the boys walk us home along up the main road to make sure we arrive home safely. The problem is: my mother will not allow me to go there. I feel very left out because everyone else goes.

E. H. ANSWER: The problem of the local soda store is present in almost every community. Stores that are habitually patronized by a teen-age group often acquire the reputation, sometimes right, sometimes wrong, of being "not a proper place to be seen." Each case must be judged by itself, and parents should make inquiries to ascertain whether a store, or soda parlor, draws the right crowd.

In most cases, there's nothing wrong with these places. The youngsters gather for a soda or sandwich and to hear the latest tunes. It is certainly in the proprietor's interest that he maintain his establishment properly, for he has his local reputation to uphold. If the youngsters get out of hand, they are usually told to go home if they can't behave, and are not welcomed back. Mom or Dad should check with the store in your town, and find out from the owner how he reacts to the teen-age situation. If he shows a co-operative attitude with the parents, and if parents make frequent check-ups on the place and its patrons, the store would be worthy of approval.

A GATHERING PLACE FOR TEEN-AGERS

Group activity is the primary need of adolescence, and it is certainly the best way to keep teen-agers entertained. The group has to have some place to meet, and if one isn't provided by parents, the children will find it for themselves. If the older folks don't like the local store idea, they should take steps to provide a substitute. The basement of a home could be turned over to the kids for gatherings. All the equipment needed is a phonograph or jukebox, some comfortable chairs, and an assortment of "snacking food."

DEAR MISS DIX: I'm a divorcee of 34, and am going with a man 29. He says he loves me, but will never marry. We've gone together for two years, and have many interests in common. Should I continue to go with him, hoping he'll change his mind?

E. T. ANSWER: If you are interested in a second marriage, stop going

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ELLEN'S DIARY

By an Island Farmer's Wife

It was a cold wind of March that today wandered somewhat desolately along this valley and tonight complains about the yards... Perhaps it now mourns for time that is past, regretting that presently the year puts a new season on the calendar and winter must die.

How pleasant it was! Though, since Nature is pleased to maintain a balance which both gives and withdraws, whether or not it was as healthful as those of more abundant snow and keener frosts is a question this Family discusses. In any event it is likely that in the years to come, the younger generations will look back to remember it.

To them, it will be "That winter there was no snow" — indelibly stamped in memory as are some of those years of the past we remember with James: "The dry summer," when for the most part the farmer's crops were meagre takings; and usually when a stormy night is against the panes and the grandchildren wide-eyed about his chair, "that winter when the drifts left by storm after storm piled so high, children could coast off roofs. Snow! There never was the like of it... railroads were blocked, travelling by road difficult, entrances to stable doorways often a tunnel through white... Dear dear, we have had no snow to speak of in recent winters!"

And the youngsters try to picture it. But how can they, accustomed to the sight of snow-plows, cars, trucks, tractors and other "Super" machines that in this powerful age pass and re-pass following on the heels of their snow-storms?

"If we could just get a nice fall of snow," we overheard one of our farmers say today, eyes regarding the heavens for a sign, "it would be only fun to get those heavier logs to the mill by sleigh. But as it is," he smiled to his helper, "it will require both 'brain and brawn' to put them onto the trailers."

"We didn't know how well-off we were in those old-time winters," the other chuckled, "when we had to wade to the woods knee-deep in snow!"

What divergent tokens of climates we were privileged to look upon today! At this house "in the road" when with a little fellow not quite well enough yet to be out of doors in the prevailing chill we faced a warmer world indoors together. There was the pretty sprig of orange blossoms we received from a summery climate, scent of blossoming, fruiting groves bound up in the fragrance... Romance too; mist of white veiling, smiles... covenanting voices... vows sealed with a ring. These we found in a letter this morning.

And then, the scenes latitudes apart, just beyond the window a man clad in stout winter garb, his breath a bit white on the morning air, smilingly held up for our inspection, a befurred red fox. "This makes a round dozen," he called, "not bad trapping since winter set in! You wouldn't have... I said 'have'!" he laughed, "not 'be'—an old hen? There just may be another one or so of them foot-loose about these farms."

And where now are the greening snowdrops? The tulips and other spring-plants? Marking time until this wind gives way to a gentle breeze and Old Sol sends again warmly caressing sunbeams. Then indeed without stopping to prove it on a calendar, we shall know that Spring is here!

Until tomorrow... Diary... Good-night...

Morning Smile

Blessed With Plenty

"What an orchestra! What a conductor!" "Yeah, he has more musicians than he can shake a stick at."

Error

A Brooklyn barkeeper had a pet parrot. One evening a late customer spotted it, climbed atop a stool, and tried uncertainly to catch it. "Scram, yuh jolt," barked the outraged parrot. "Whazza big idea?" The man looked surprised, tipped his hat, and mumbled: "Golly, I'm sorry, mister, I thought you was a bird."

A Delicious Tuna Fish Salad

MADE DOUBLY-DELICIOUS WITH MUSTARD

TUNA FISH SALAD
2 cups canned tuna fish
1 cup diced celery
1 tablespoon minced onion
2 tablespoons vinegar
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon Colman's Mustard
1/2 cup salad dressing

Break tuna into large pieces, combine with ingredients and toss lightly. Serve in lettuce cups garnished with stuffed olives and lemon wedges.

For newly revised recipe book send 10¢ to Reckitt & Colman (Canada) Limited, Station T, Montreal.



BONER OF THE YEAR—There is an engraver in England whose face is as red as the Queen's Guards' tunics. In engraving the official coronation medallion pictured above, he got the "Z" (arrow) in "Elizabeth" backward. The boner was not discovered until proof had been made and distributed both in Great Britain and the U. S. The entire lot had to be re-minted. There's no word on what happened to the engraver.

Anne Adams Patterns

MAGIC COLLAR!

ADD TWO dresses to her wardrobe! Sew only ONE! This princess dress for your hard-playing little pet becomes an angelic Sunday frock in a jiffy. Just button on that frilly collar. Pattern for bonnet too! They're sew-easy!

Pattern 4762: Children's Sizes 2, 4, 6, 8, 10. Size 6 frock, 1 1/2 yards 35-inch; 3/4 yard contrast; bonnet, 1/2 yard; 1/2 yard contrast.

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

Send Thirty-five cents (35¢) in coins (stamps cannot be accepted) for this pattern. Print plainly size.

Name, Address, Style Number. Send order to ANNE ADAMS, care of The Guardian, 60 Front Street West, Toronto, Canada.

The Stars Say

By Genevieve Kemble

For Tomorrow

A VERY pleasant and optimistic situation begins the day, heightening the spirits and quickening the energies to some very ambitious plans, with good chance for greatly desired hopes of putting over a big deal. It could be that overzealous impulsive to forge ahead could be in the wrong direction. A sudden turn or overcautious tactics, perhaps false moves or conniving propositions, might have power to precipitate a disastrous crisis. The safe recourse is to keep alert to all sorts of snares.

For the Birthday

Those whose birthday it is have very bright and appealing prospects for a prosperous and progressive period, with expansion, growth, pleasant contacts and relationships. Suddenly something entirely unpredictable enters the scene, to defeat, frustrate. It is quite probable that there is secret enmity, duplicity, fraud at the basis of this sudden switch of promising situations. Be prepared for this by sound and judicious plans, assured



Anne Adams

of support from influential places. A child born on this day has excellent promises for a full and fruitful life, despite sudden reversals or intrigues.



Thrilling to Eat— so easy to make!

The flavor is entirely pure fruit from real lemons



Remember the best lemon pie you ever tasted—tangy, deep-rich filling set between flaky crust and snowy-soft meringue? It's easy to achieve such thrilling results. Depend on Jell-O Lemon Pie Filling.

Follow the simple package instructions. You'll use only a pan, a cup, and a spoon for the filling. No double boiler needed. Glory in the most delicious, fresh-tasting lemon pie you ever set fork to. Bake a Jell-O Lemon Pie tomorrow.

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REGISTERED TRADE-MARK

JELL-O BRAND

Lemon Pie Filling

SUMPTUOUS-FLAVORED LEMON FILLING, TOO, FOR CAKES, TARTS, JELLY ROLL DELICIOUS AS A PUDDING

Cook's Corner

MUSHROOM OMELETTE

This is a large, deep omelette light and tender, very mushroomy and very filling.

Good accompaniments are heated French bread or crusty rolls and a tossed salad.

Yield—4 to 6 servings.
6 eggs, separated
2 teaspoons fluid meat extract
1/4 teaspoon pepper
Few grains paprika
can (10-ounce) condensed cream of mushroom soup
2 tablespoons butter or margarine.

Beat the egg yolks until very thick; stir in the fluid meat extract, pepper, paprika, and mushroom soup and combine well.

Beat the eggwhites until stiff but not dry; add to soup mixture and fold lightly until egg whites are reduced to the size of small walnuts.

Heat the butter or margarine in a large frying pan; tilt pan to grease well.

Pour omelette mixture into melted fat in pan; cook over low heat, without stirring, until omelette is set through and golden on the bottom—25 to 30 minutes. Slip pan into a moderate oven, 350 degrees, and bake until omelette is dry on top—about 10 minutes.

Cut into wedges of serving size and lift carefully from the pan; serve immediately.

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