

Covers Prince Edward Island Like The Dew

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have remained totally segregated at all levels of public education. It is therefore a crucial battleground in a struggle that has generated in the United States the most acute sectional tensions of the 100 years since the Civil War.

By the same token, the political stakes are large. Governor Faubus of Arkansas predicted last week that the South would be a "wasteland" for the Democrats if the Government used force in the Meredith case. President Kennedy could not have won in 1960 without the South. If there is a large-scale disaffection among Democrats as a result of the Meredith case, his chances in 1964 could be jeopardized.

The President hasn't allowed this to interfere with his duty of enforcing the law in Mississippi, but it has certainly added to his difficulties. This is the year in which all the seats in the House of Representatives and one-third or more of those in the Senate are to be filled at the November elections.

The one redeeming feature, politically, is that the Republican party's national position is much the same as the Administration's in this episode. Its Southern congressional candidates are restrained from criticizing the methods of federal law enforcement by President Eisenhower's use of the Army at Little Rock and his advance endorsement of any means Mr. Kennedy may deem required in Mississippi. But the net result could be an opposition bloc to the President's re-election in 1964 which could reverse his slim 1960 margin of victory quite easily.

Politicians concede, however, that the greatest imperatives created by the constitutional crisis in Mississippi cannot even begin to be weighed until the physical and legal conflicts have ended, and their consequences have been assessed. By his firm stand, the President has increased his voting strength among groups where he was strong already. It may be that even in the diehard South there will be a lifting of the scales from blind eyes, and an opening of minds to what is really involved in this struggle between freedom and a benighted cause.

Exactng Duties

It is as a newcomer to public affairs that Mr. S. J. Warwick takes up his duties as executive assistant to Premier Walter R. Shaw, succeeding Mr. Wendall MacKay, who has been named deputy provincial secretary. It is a difficult job, for it frequently requires enough of judgment to act in behalf of the Premier while also serving as a buffer between the public and the Premier.

In his handling of these duties Mr. MacKay has shown not only tact but intelligence and integrity. The standards of fairness he has sought to uphold in his dealings with the press, and thereby with the public, could serve as an example for at least some members of the cabinet who do not display much understanding in such relationships.

As he steps into his new duties, Mr. Warwick has the benefit of a good example to follow; a circumstance which makes it easy to wish him well while extending the same wish to Mr. MacKay following his promotion.

EDITORIAL NOTES

Mr. Pearson's three-hour speech in Parliament may have been odd stuff, as Prime Minister Diefenbaker complained, but he came up with at least one new quip before moving his vote of non-confidence. An old Chinese proverb, he said, summed up the Canadian government's attitude at the Commonwealth Conference toward Britain and the European Common Market. It was: "The wise man doesn't use a hatchet to kill a fly on the forehead of his friend."

A gloomy report on New York comes from the city's Regional Plan Association which hints that by 1985 the community may offer most of its citizens "neither the benefits of the city nor the pleasures of the countryside." The region will by then have another six million people and they will be spread far from the centre. Millions will be too far from jobs. To close the gap, there will be a 78 per cent increase in automobiles against a 38 per cent rise in population.



READY TO DROP THE PILOT

BRITISH COMMENTARY

The Soviets And The United Nations

By W. N. Ewer United Kingdom Information Service

Mr Gromyko's opening speech to the United Nations Assembly gave little ground for any hope that the Soviet Government is going to be either constructive or cooperative during the current session. It was an only too familiar exercise in polemic.

It was, I suppose, to be expected that the Soviet Foreign Minister should take the opportunity of making a blistering attack on U.S. policy with regard to Cuba. It was not expected that he should repeat the stereotyped Soviet formulae about Berlin.

On nuclear tests there was a clear forerunner. The Western Powers have gone a very long way in their effort to remove any justifiable basis for such fears. But the response is wholly negative.

General disarmament there is a slight move. The Soviet Government has not abandoned its demand for the destruction, in the very first stage of disarmament, of all means of delivery of nuclear weapons. The reasons for this change are obscure. The precise meaning of the new proposal is by no means clear. In any case, it does not get us far. For the Soviet Union remains adamant in demanding, as a sine qua non, the immediate withdrawal of all armed forces from our territories, which means in fact the immediate liquidation of the whole of our defence system in Europe.

All this is disappointing, but it is surprising that there appears to me surprising is the attack— for this is— on the United Nations. The Soviet Government has been clear in its indication that the Soviet Union has the right to demand the replacement of the Secretary-General by a body of five members, one of whom would be a Soviet nominee.

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Nasal Area Cold Should Be Treated

By Dr. Theodore R. Van Dellen MOST people have a distorted sense of values when it comes to the respiratory infection. They would not permit a child with a severe case throat to go to school but do nothing of sending him or Mike to classes with running nose. So it is throaty cases feared whereas nasal discharge is so common, it is considered harmless.

As a matter of fact, sinusitis can be one of the dirtiest regions of the body. The victim may have a downy handkerchief and a box of paper tissues, but millions of germs escape in the process of blowing the nose and discarding the purulent material. These are picked up by the circulating air and carried to their destination. This type of infection is a source of contamination, particularly in crowded places. This is too much to expect from children.

It is normal for an irritated or infected surface to produce mucus, which in turn helps wash out the causative organisms. The mucus may collect at both ends but the discharge may be held back because of congestion.

There are many remedies to reduce congestion and promote drainage. Other products try up the secretions, which helps the other fellow, but may not be suitable for children. The nasal drops relieve distress and are of value when the congestion is not too severe.

A more conservative approach is to wash out the nasal passages with a normal saline solution. The proportion of salt to a glass of water) at first is one part to ten. The inhalation of steam from a bowl of water (one teaspoon to a quart of water) also is soothing. A hot steamy bath, with the head above the water, will work wonders with the cold.

No one should blow the nose vigorously into the handkerchief, in which parents gain by good example. It is only too obvious that the Secretary-General wishes to have the operation ended. And it will have to be ended unless the money for continuing it is forthcoming. To end it would be the greatest blow to the prestige and the authority of the United Nations. Yet this is now, quite clearly, one of the objectives of Soviet policy.

Whatever the motive, the fact is that the Secretary-General is not to be faced with a plan to force the abandonment of the Congo operation. It is the most potentially dangerous attack to which the organization has been subjected since its birth.

OUR YESTERDAYS

(From the Guardian Files) TWENTY-FIVE YEARS AGO (October 3, 1937) It is understood that the RCMP headquarters in the building at the corner of Dorchester and Prince Streets will shortly be transferred to Upper Prince Street, the property owned by the late H.W. Longworth, and recently acquired by Alfred Pickard.

From now on all beginners will be sent to the nearest school, and the principal of Prince Street will be authorized to send to one, the boys in grades six and seven to West and to the other, the boys in grades eight and nine to the school at the corner of Dorchester and Prince Streets.

PROVED WRONG Last week, following a federal backdown in one bid to get the current law on the books at the university, the Communist press and radio charged that Washington had "capitulated."

But weekend developments proved conclusively that the federal authorities, with no pretence of giving in, had held back only to avoid bloodshed. The charge was made Sunday by the official New York press, which has charged that the federal state party night as several thousand federal troops were being dispatched to the state to enforce integration.

Dr. Harold P. Stewart has opened an office at 224 Queen Street, Charlottetown. For the past six and a half years he has conducted a general practice at Eldon.

Mr. George V. Fraser, Director of Tourist Information for the province, will leave tomorrow for Niagara Falls where he will attend the annual meeting of the Canadian Tourist Association next week.

NOTES BY THE WAY

Women can never expect to be men's equals until they can sport a large bald spot on top of their heads and all their teeth are handmade. —Sarnia Observer.

"I certainly don't understand about day two of our quarantines. We are with the wolf at the door, and you come up with a 'Business as Usual' attitude. The wife replied, 'I let him in last night.'" —Montreal Star.

Punch: I was rather disturbed to notice that in Australia the about day two of our quarantines. We are with the wolf at the door, and you come up with a 'Business as Usual' attitude. The wife replied, 'I let him in last night.'" —Montreal Star.

"Most Canadians believe in equality between the sexes, but I've never heard of anything like that." "Well," admitted the first, "I guess I did just exaggerate a bit. I mean I think of it, that fifteenth crew which only one foot on the cob." —Galt Reporter.

Moose Jaw Times-Herald rarely happens today that men will rise when a woman enters. The Editor of the paper is to be writing of a custom that existed a generation ago, but which has recently disappeared. The emphasis today would seem to be on the word equality. It is a pity that the common courtesy now is quite uncommon.

"We think of the passing of these former customs. One ceases upon a time, no man would be so gallant as to stand up when a woman was standing. There was something delightful in the gallantry of a man who would rise when a woman entered a room. It was a thing that was once common, but which has recently disappeared. The emphasis today would seem to be on the word equality. It is a pity that the common courtesy now is quite uncommon.

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French Artichoke War

National Geographic Society

A gourmet's dream turned into a farmer's nightmare when artichokes glutted the market in France. The French government made the artichoke a rationed commodity as inexpensive as the pebble potato. Brought down to earth by the unhappy about the low prices they started France's third "artichoke war" in two years.

The farmers dumped tons of artichokes on a main road, took up positions behind the green barricade, and fired the spiky missiles at the gendarmes, the National Geographic Society, and the French government. The town hall at Morslis, center of discontent, was shelled.

The artichoke surplus had provoked similar demonstrations in the province of Savoie in 1961. The French government says it is considering an artichoke subsidy, and farmers are studying ways of making the succulent vegetable more popular.

THE ARTICHOKE A YEAR ago the artichoke was introduced to Italy, France, England, and eventually to the United States. It never became popular in England or the United States, but it is now being grown in California, where 51 million pounds were picked in 1961. California, however, claims itself the artichoke center of the world.

The artichoke mystifies most American housewives, but it gradually is growing more popular, especially since frozen artichoke hearts were introduced a few years ago.

Surprisingly, a French race horse helped make artichokes, if not a household word, a trackside term. The horse won the feed in the United States after authorities impounded a shipment of his favorite food, artichokes.

The French artichoke (Cynara scolymus) is the flower bud of a large, thistlelike herb. It resembles a cross between a giant pine cone and a cabbage. If the heads are allowed to develop, they will produce a hard, woody bloom.

The bud petals are tasty, but the real delicacy is the tender heart of the artichoke. The prickly portion or "choke" covers the heart and must be removed because, as one cookbook warns, "if swallowed, it creates an unpleasant sensation in the throat."

WELL-TRAVELLED PLANT Believed to be native to western and central Mediterranean lands, the artichoke apparently was carried to Egypt and lands beyond some 2,000 to 2,500 years ago.

Ancient Greeks and Romans ate the young leaves and flower stalks of a form of artichoke now called cardoon. The edible parts were grown in darkness so they would be white and tender. The modern artichoke came from the artichoke that was introduced to Italy, France, England, and eventually to the United States.

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