

Happenings of The Week

Mrs. T. W. L. Prowse is returning this evening from a visit with her daughters, Mrs. Alan Ernst, Montreal, Mrs. A. J. Dennis, Toronto, and Mrs. F. H. MacLeod, Brockville, Ont. Mrs. Prowse was accompanied by Mrs. L. E. Wellner.

Mrs. J. D. Stewart and Mrs. W. T. Rogers left on Monday for a short holiday in Montreal.

Mrs. Frank Likely of Saint John, N. B., is visiting her son, Mr. J. A. Likely and his family.

Mr. and Mrs. W. R. MacNeill left on Thursday for a brief visit in Halifax, N. S.

Miss Audrey DeBlais is leaving Monday for Halifax, from where she will sail on Tuesday on the S. S. Newfoundland for England. Miss DeBlais will be accompanied by Miss Janet MacKeen of Halifax.

Mr. and Mrs. E. D. Nicholson returned Wednesday night from a trip to Montreal. They were accompanied by Mrs. C. P. Price of Moncton, N. B.

Mrs. Gordon Hughes and Miss Suzanne Brenton entertained at a bridge party Thursday evening at Mrs. Hughes' home on Euston St.

Mr. and Mrs. Earl Taylor and family returned Saturday from St. Stephen, N. B., where they visited Mrs. Taylor's parents, Mr. and Mrs. W. F. McGibbon.

The many friends of Mr. R. E. Mutch will be glad to learn that he returned home yesterday from the P. E. I. Hospital, where he has been a patient for the past fortnight.

Mrs. J. F. MacMillan, Fitzroy St., entertained at bridge Wednesday evening.

Lieut. Cmdr. Ken Birtwistle is spending two weeks' leave with his parents, Mr. and Mrs. A. Birtwistle. He is accompanied by Mrs. Birtwistle and their daughter Jill.

Dr. and Mrs. C. A. Coady returned Sunday night from a hunting trip in Cape Breton.

Mrs. Frank Attenborough of Winnipeg, formerly Grace Hamilton of Summerside, has arrived in Charlottetown on an extended visit with her sister, Mrs. J. A. Collins.

Mrs. M. Schutte van de Velde is sailing from Halifax on Tuesday aboard the S. S. Newfoundland for her home in Huizen, Holland, following a six months' visit with her daughter, Mrs. Clifford Birt.

Among the many friends who helped to make her visit most enjoyable were Mrs. Pearl Shaw and her brother, Mr. Albert Dennis, who showed her many of the points of interest on the Island.

Mr. James T. Somers of Summerside spent a very pleasant holiday with his sister and brother-in-law, Mr. and Mrs. Elwood MacEachern, Somerville, Mass.

Mr. and Mrs. Elwood MacEachern spent the Thanksgiving weekend in Lachine, P.Q., with Mrs. MacEachern's sister, Mrs. Joe Reynard, Mrs. Reynard and two children, Joan and Robert, returned to Somerville with her sister for two weeks' holiday, to be joined later by her husband.

A number of friends gathered at the home of Mr. and Mrs. Elwood MacEachern of Somerville, for a farewell party for Mr. and Mrs. James E. Thompson and Mr. James T. Somers. The evening was spent with music and dancing, and a delicious buffet lunch was served by the hostess.

Miss Constance Williston, of Toronto, Dominion Supervisor of the Girls' Auxiliary of the Church of England in Canada, who visited the Island recently, was the guest of Mrs. W. E. Champion while here.

Miss Paula Arsenault, who has been visiting her parents, Hon. Mr. Justice and Mrs. A. E. Arsenault.

Trinity Junior W. A. Holds Annual Tea

The annual tea and bazaar at Trinity United Church was held on Thursday, with the Junior Women's Association in charge of arrangements. Mrs. Ewen Anderson was general organizer, and Mrs. Ted Moore was in charge of the very successful bazaar. Mrs. Fred Large was in charge of the advance ticket sale, and Mrs. Russell Bell was in charge of the ticket sale at the hall.

The tea room was beautifully decorated for the occasion with mauve and white chrysanthemums and white tapers. Mrs. Royce Norman and Mrs. Myron Bell were in charge of the tea room, while Mrs. Earle Baker, Mrs. H. W. Clay and Mrs. Robert MacKinnon were in charge of the chicken salad which formed the main course of the delicious supper. Pouring tea were Mrs. Earl Taylor, past president of the W. A., Mrs. F. B. Gamble, president, Mrs. J. T. Irwin and Mrs. A. Frank MacLean, while other members assisted in serving.

Mrs. J. H. Cherry and Mrs. V. A. Amworth, provided music during the tea hour.

Dr. and Mrs. Robert Forsyth of Halifax spent last week-end visiting in Charlottetown with Mrs. Forsyth's parents, Col. and Mrs. F. I. Andrew.

Mr. and Mrs. Russell Wheatley, North River, accompanied by Mrs. John Wheatley and Miss Rita Wheatley, Charlottetown, left this week by motor for a two weeks' visit with Mr. and Mrs. Ernest Hanley, Arlington, Mass.

Miss Margaret Irving has returned from a most enjoyable trip to the West Coast, when she visited in Vancouver and Seattle.

Pretty Fall Wedding At Kirk Of S. James



—Photo by Craswell.

Mr. and Mrs. W. Grant Thompson, photographed during the reception at Villa Waters, following their wedding at S. James Presbyterian Church, Charlottetown, September 24th. From left to right are Mr. Roger Simpson, who was best man; Mr. Wendell MacLaine, Mr. and Mrs. Thompson; Miss Irene MacLeod, maid of honour; Mr. Kenneth MacKenzie, brother of the bride, usher; Miss Elaine Picketts of Newcastle, N. B., cousin of the bride, junior bridesmaid. The bride is the former Margaret Jean, daughter of Mr. and Mrs. D. Herbert MacKenzie, Charlottetown, and the groom is the son of Mr. and Mrs. Harvey A. Thompson, of New Glasgow, N. S.

The Stars Say --

By Genevieve Kemble

For Tomorrow

WHILE there are certain signs of prospect of pleasant change, with travel, unforeseen benefits, increase and security of funds and possessions, there is as well retrenching in finances, with undertones of trickery and subtle undermining. Do not be surprised into some strange enticements. Keep clear of all forms of duplicity and treachery. Do not blunder into questionable predicaments or decisions.

For the Birthday

Those whose birthday it is may find themselves in an equivocal predicament or enticing situations that might lead to future embarrassing explanations. There may be sudden upheavals involving the character or good repute. Postpone all major activities until the way is cleared of obstacles and subtleties. Make preparation for future expansion and benefits by cultivating persons high in influence.

Day After Tomorrow

The horoscope, while showing happy prospect for a lively and gracious day, with social, domestic and romantic doings emphasized, also has indications of some menace, making it imperative to go slow in all sorts of contacts or commitments that could lead up to the proverbial "blind alley." Some sinister and mystifying complications make it vital to watch your step.

For the Birthday

Those whose birthday it is may find themselves in a year of social, romantic or domestic activity of high promise in happy environs and contacts. These should be cautiously and prudently manipulated to keep affairs on an even keel, since there may be peculiar temptations or dangers, making it imperative to pause and take heed of the "stop" signs. Keep to the straight and narrow in emergency.

How Can I ...

By Anne Ashley

Q. How can I clean a vase that is so slender that it is impossible to slip the hand inside?

A. Fasten a piece of old sponge on a stick and push it down into the vase. This will also be found useful for cleaning decanters and water bottles.

Q. How can I prevent discoloration of the hands and fingernails when dyeing garments?

A. Wear rubber gloves when dyeing any article. The task of removing dye from the crevices of the hands is not an easy one.

Q. How can I remove mildew stains from white linens?

A. By boiling in water to which two tablespoons of peroxide have been added to each quart.

Better English

By G. U. Williams

1. What is wrong with this sentence? "She laid the book down on the table before answering the telephone."

2. What is the correct pronunciation of "ex officio"?

ANSWERS

1. Say, "She lay the book (omit down) on the table." 2. Pronounce eks-oh-fish-ee-oh, accent on third syllable.

That Body Of Yours

By James W. Barton, M.D.

PAIN IN NECK, SHOULDER AND ARM CAUSED BY RUPTURED DISC

When we read or hear about a ruptured disc, most of us have in mind a rupture or crushing of the disc or cushion between two of the spine bones in the small of the back, resulting in pain in lower back and sciatica (pain in the large sciatic nerve extending with its branches right down to the foot).

The removal of the disc by surgery removes pressure of the nerve roots in this region and pain disappears.

That which occurs in lower back—rupture or crushing of a disc—may occur in the upper part of the spine (the neck or cervical region) has now been well established.

In Postgraduate Medicine, Dr. Henry G. Schwartz, Professor of Neurologic Surgery, Washington University School of Medicine, St. Louis, states that as removal of crushed disc in lower back gave relief from pain, a similar relief should be expected more frequently.

A rupture of a cervical disc should be suspected if a patient with neck, shoulder and arm (as mentioned above) pain may be aggravated by sudden movement of the neck or by coughing and sneezing or straining.

"In the usual case of ruptured cervical disc, the early complaints are stiffness and pain in neck, shoulder and arm (as mentioned above). Occasionally pain may extend to breast bone and angina pectoris (breast pang) be suspected.

When condition is recent, no muscle wasting or weakness, wearing a Thomas collar (which keeps neck straight and head erect) together with diathermy may give relief, but manipulation is not recommended. If no results, surgery is treatment.

"Surgeon in these cases is safe and the results are even more gratifying than in the removal of ruptured disc from lower back region."

Wearing a high collar and having arm extended from shoulder when lying down gives relief from pain in some cases.

Cook's Corner

FRIED CHICKEN IN BATTER

Use large frying chicken or small roasting chickens for this. After cleaning cut into serving-size pieces. Place in kettle and add about 1 1/2 cups boiling water, and simmer for 20 minutes.

Drain (reserve liquid for gravy or soup). Sprinkle each piece of chicken with salt and pepper and a little celery salt if desired.

Batter: "This is an all-purpose fritter batter too. Beat 2 eggs well and stir into them 1/2 cup sifted flour, 1 teaspoon each baking powder and salt and beat into egg-milk mix. Add 1 teaspoon melted butter or cooking oil. Now it is ready to dip pre-cooked chicken in."

Have ready "hot deep fat" (360 degrees F., or cube of bread browns in 60 seconds). Drop chicken in carefully and fry until rich golden brown and chicken is cooked through—about 5 to 7 minutes—turning once. Serve at once.

ELLEN'S DIARY

By An Island Farmer's Wife

October, month of many an interest and grace, brings its romances and weddings. At present Jennie finds stars in her eyes over the prospect of attending the marriage of a nephew—one dear to her all down his years. He is a manly lad, inclined to be grave, whose most endearing trait to us among the number we have noted, is his innate kindness to children.

There is something moving and fascinating in the solemnity of the marriage ceremony which never loses its lustre to femininity no matter how many times we may have feasted eyes and lent attentive ears to similar occasions.

And we, who have lost him of late, find him suddenly at a shoulder or meet his glance across the room when the Minister commences to intone the words of the covenant which brings true the realization of every fond young dream. "It's the end," a strange, motherly woman of fringed through blurred vision at once we once attended, "A wedding brings the end of care-free days."

"It's the beginning" we whispered back, "a new page in another chapter." "Both have to be mighty careful to make it good reading!" she commented.

But otherwise the items of interest on this farm and at Alderlea this week had little to do with weddings. There was grading of potatoes, harvesting of mangels, and digging of underground passages for the water-pipes, sooner or later to pulse and flow at Alderlea. Here a kitten was lost to a truck-wheel to leave despair written in young eyes for a time.

But then joy, for three fetching replacements discovered, quite out of season and unexpectedly, by the sons of the place. "There's something about a kitten that pleases and charms children," a mother remembered recently.

"There is, as we have said, 'something' too about a wedding: music, flowers, radiance, solemnity, to touch and inspire. "But as one looks back to her more romantic days," a bride, from across the seas, and now mother to four, chuckled the other evening, "she may find slight differences if she chooses to contrast past with present. "Slight," she laughed, "but nevertheless apparent. This," she proffered a clipping, "mentions one of them." By Norman R. Jeffrey.

"Before our vows were spoken. What pleasure, love, I took in giving you some token—A rose, a kiss, a book.

And in the selfsame measure. You too, when we would court, Would offer me with pleasure, A trifle of some sort.

And marriage brought no ending. We make exchanges still—A fuse, a sock for mending, A bulb, a household bill!" Until Monday --- Diary --- Good-night . . . .

Q. When a man invites another man to luncheon or dinner, should the host give the order for both to the waiter?

A. No; he should allow his guest to give his order first, and directly to the waiter. When dining with a woman, she gives her order to him, and he orders for both.

Q. When a man is registering at a hotel for himself, his wife and 18-year-old unmarried daughter, how should he sign?

A. Mr. and Mrs. Charles J. Adams, Miss Betty Adams.

Q. Is it proper to address a woman physician or dentist as "Mrs." or "Miss"?

A. Never. She should be addressed as "Dr."

Canadian Consumer News

"Everyone is a Consumer"—That is the caption on the August number of the Royal Bank of Canada Monthly Letter and it is well worth reading. The object of C. A. C. (Canadian Association of Consumers) is to be a voice for that consumer and to provide as strong a voice as National Associations now give to trade, industry, labor and agriculture. Each group looks after its own interest but C. A. C. goes beyond this and tries to get a square deal for all. We are trying to furnish economic education to as great a number of Canadian women as possible so that their housewife dollars may be more wisely spent, that they may have a better knowledge of quality, standards, grading and values. Don't be fooled by "eye appeal," but when buying food products try to spend your food dollars according to food value.

The September bulletin tells us some of the new regulations governing flour and bread which will come into effect January 1st 1953. Here are some of the highlights—

Whole wheat bread must have 60% of the total weight of the flour used, whole wheat, and that percentage must be indicated on the wrapper.

Enriched Vitamin B white bread is bread in which the only flour used is enriched vitamin B, white flour.

Raisin Bread shall contain in each pound of bread not less than 3 oz of seeded or seedless raisins and currants, of which not less than 3.5 oz shall be raisins and it may contain spices and peel.

Brown Bread shall be bread colored by the use of whole wheat flour, graham flour, bran, molasses, caramel or a combination of these, and the label shall indicate the percentage of whole wheat flour used, or state that it is made without whole wheat flour and colored with whatever ingredient is used.

When the new regulations come into effect it will be up to the consumers to read and study the labels and choose the one with the best food value for their family.

C. A. C. has reason to be proud of the part it played in the promotion of these regulations. They were particularly anxious that whole wheat bread should have a minimum of 60% whole wheat flour before it should be called whole-wheat bread and that the major ingredients and source of color in the loaf should be listed on the wrapper. They also worked for the retention of the former standard for Canada Approved Vitamin B white flour and enriched Vitamin B flour and we are happy to report to our members that all these recommendations were adopted.

This last week I have received several real complaints from interested members and are passing them on for investigation. One was that the white thread was so full of knots it caused serious damage to the sewing machine and was a terrible nuisance to the seamstress. Have you had trouble with your sewing thread? I'd like to have samples of this thread to send to headquarters. Phone or write me and we'll do our best to have some of these consumer headaches cured.

Helen Lawson, Prov. President, 165 Euston St. Charlottetown.

Household Scrapbook

By Roberta Leo

Varnished Floors

To preserve the polish on a varnished floor sprinkle coarse salt on the floor, allow it to remain for about five minutes, and then sweep off with a soft broom.

Piano Keys

Three methods for cleaning piano keys are: Moisten the cloth with lemon juice and dip in whitening; a cloth moistened with vinegar; a cloth moistened with alcohol.

Anne Adams Patterns

EASY! USE SCRAPS! Just one main pattern part for each garment—quick, sew a complete wardrobe for daughter's favorite doll! Picture her happy face when she sees the blouse, jerkin, suspenders, skirt, beanie, sack dress, elastic cinch-belt, nightgown, peignoir, petticoat, panties. Pattern 4576 fits dolls from 14 to 23 inches! Thrifty gift, use scraps! Send for pattern 4576! This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Send Thirty-five cents (35c) 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.

Morning Smile

An Argument A woman who was ill was examined in her home by a doctor, who said she should be taken to hospital at once by ambulance.

A couple of hours later, after the doctor had gone to the hospital, the admitting clerk told him that the husband had arrived in the ambulance—without his wife.

Puzzled, the doctor sent for the man. "Didn't you understand that the ambulance was sent for your wife?" he said.

"We had an argument," the husband answered, blandly, "and she took the bus."

DOROTHY DIX'S COLUMN—

Tribute To Mom

Teen-Ager Urges More Credit To Mothers

DEAR MISS DIX: Don't you think teen-age daughters are sometimes forgetful of their mothers, and don't realize that mothers are just girls like us, only grown up? This fact has been in my heart for some months and I wonder if you might write something about it in your column to wake us up. Our mothers have done worlds of things for us besides the drudgery of bringing us up. They provide refreshments for our parties, but how often are they complimented on the delicious food? They make nice clothes for us, which we take for granted. They take special pains to be friendly to any new kids we bring home, but do we ever say "thank you, mom?"

I am trying hard to be different with my mother. I help around the house as much as I can, thank her for the extras she does for me, and try to be agreeable and considerate.

Mom should be more than a supervisor over our lives; she should be the best pal we have. Let's make it that way!

ANSWER: And the same goes for Pop, too. Too little credit goes

here it is

our FALL SPECIALS

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