

Woman's Realm / Social and Personal / Fashions / Literature

Lenten Guideposts

Personal Messages of Inspiration and Faith
Edited by Norman Vincent Peale

RELIGION GUIDED MY CAREER

By Cecil B. deMille

One of Hollywood's greatest stoners and most famous figures found strength and guidance through his boyhood religious training. As a result Cecil B. deMille was inspired to produce such notable motion pictures as "Ten Commandments," "King of Kings" and "The Sign of the Cross." Mr. deMille is president of Cecil B. deMille Productions, Inc., and has organized, and is president of the Mercury Aviation Company in Hollywood, California.

Years ago in New York City an interviewer approached me. "Mr. deMille," he said, "I want to ask you a rather personal question -- a question which few interviewers may have asked you -- but one to which many people would like an answer. I want to know what the finest religious memory of your life has been."

That one hit me squarely between the eyes. Religion has always been a vital part of both my home life and my career, but I was hesitant to discuss it openly. Still it was a good question, put differently by Thomas Carlyle, "The chief thing about a man is his religion."

I recalled my boyhood days when my father's vivid reading of the Bible had so profoundly influenced me. Then a particularly significant incident came into my mind . . . the occasion when a minister performed a complete church service with but a solitary boy in the congregation.

Freshed Each Day

I never will forget this minister, with prominent red beard, who once came to preach for a week in my home town of Pompton, New Jersey. I was ten at the time. My father was one of the supporters of our community church and acted as a lay reader when the church could not afford a resident minister.

The visiting minister announced he would preach each day during Passion Week at an early morning service--eight o'clock as I recall. The morning I planned to attend dawned cold and rainy. I walked alone to the church through a murky morning gloom.

When I arrived I observed no one was present but myself and the red-bearded minister. I was the congregation.

Embarrassed, I took a seat, wondering anxiously what he would do. The hour for the service arrived. With calm and solemn dignity the minister walked into the pulpit. Then he looked down on me and smiled--a smile of great dignity and sincerity. In the congregation sat a solitary child, but he commenced the service as if the church was crowded to the wall.

A ritual opened the services, followed by a reading lesson to which I gave the responses. Then the minister preached a short sermon.

Pioneer Days In P. E. I.

By F. H. MacArthur

It may interest readers of this column to learn that the first person interred in the Union Road cemetery was Mrs. C. Abbott, wife of a local preacher.

Governor Walter Patterson, first governor of this island after it was granted separate government, was a son of Erin, having been born at Foxhall, County Donegal. History tells us that he invested the greater part of his fortune here, all of which he subsequently lost. He died in England, a broken and ruined man.

Early settlers had great difficulty keeping coins in circulation in the colony. To try and solve their problem, the following scheme was put into effect: The centre of a Spanish coin was punched out. This centre piece passed for a shilling, while the rest of the coin passed for five shillings or one dollar in Island currency. This latter piece of money was nicknamed "Holy Dollar."

Later, leather notes were introduced by William Fitzpatrick, a shoemaker living in Charlotte-town. These were worth 2s. 6d and bore the date 1836. They were redeemed by Treasury Notes of the Island. The treasury notes were issued in 1790, by three commissioners appointed by the Lt-Governor for that purpose. It was legal tender at that time, and any person found guilty of counterfeiting said bills was to suffer the penalty of death without benefit of clergy.

A count taken in 1825 gives the population of the Island as 23,000 persons. That year 18 vessels arrived from Great Britain, and 128 from other British colonies. Imports for the year were valued at 85,337 pounds, exports at 95,426 pounds.

Then, as now, Islanders drank too much liquor. 54,000 gallons of rum, 2,500 of brandy, 3,000 of Geneva and 2,000 gallons of wine, were consumed in a single year. Thus it may be seen the inhabitants were well supplied with spirits, if not with the spirit of God, for Rev. Theophilus Des-Bray was the only Protestant minister for many years; he was appointed rector of "the Parish of Charlotte" by Royal Warrant (Continued on Page 3)

He talked earnestly to me-- and to God.

When it came time for the offering, he stepped down from the pulpit and put the collection plate on the altar railing. I walked up and dropped my nickel into the plate.

Felt A Thrill
Then he did a beautiful thing. He left the pulpit and came down to the altar to receive my offering. As he did this he placed his hand on my head. I can feel the thrill and sensation of that gentle touch to this day.

In walking back to my seat that day I knew this man's God was a real God, and that his faith was God-like in its monumental simplicity. It left a lump in my throat and I cannot think of it even today without emotion.

DOROTHY DIX SAYS -

In-Laws

Attitude Of Relatives Vital To Success Of Any Marriage

DEAR MISS DIX: Why do we treat the in-law relationship so casually, since it is one of the most important factors in determining our happiness? I have in mind two instances of how lives can be cursed or blessed by the proper attitude toward in-laws. In one a mother who disliked, for no reason, the man her daughter married fought with her son-in-law for fifty years. In the other a young woman adapted herself to her husband's family and was loving and affectionate to them, and became the favorite daughter of the house.

J. M. W.

ANSWER: It is part of the silly sentimentalism with which we surround the whole business of matrimony that makes us entirely ignore the in-law end of the proposition, but one of the first things that young benedicts find out is that they have not only espoused each other but each other's fathers and mothers and sisters and brothers, and that whether they are going to be happy or miserable depends, to a large extent, on how they can get along with their new relatives.

CAN BE HELPFUL

Nothing does more to promote domestic happiness than for there (Continued on Page 12)

Modern Etiquette

By Roberta Lee

Q. Should a business woman make a practice of shaking hands?
A. This is entirely optional with her. However, if she is really sincere about making a certain acquaintance, she should always offer her hand.

Q. When a man and a girl attend church together, is it all right for them to walk down the aisle side by side?
A. Yes, this is all right, if the aisle is wide enough. Otherwise, it is better to allow the girl to precede.

Q. Should the hostess answer a "bread and butter" letter?
A. Yes; if the hostess does not reply, the guest may think her visit was not a success.

How Can I!!!

By Anne Ashley

Q. How can I add brilliance to glasses when washing them?
A. A little bluing added to the water when washing glasses will give the surface an added brilliance.

Q. How can I avoid bouncing of the lid when boiling starchy vegetables?
A. By adding a teaspoonful of butter to the water.

Q. How can I remove tea stains from linen?
A. Soak the stain as soon as possible in Javelle water, and then pour boiling water through it.

Morning Smile

Won't Go

"Old George is terribly mean. Someone ought to tell him when he dies."
"Listen, old man, if George can't take it with him, he won't go!"

Better English

By D. C. Williams

1. What is wrong with this sentence? "I am angry at him because of this mistake."
2. What is the correct pronunciation of "audacious"?

3. Which one of these words is misspelled? Influential, inflexible, inflammable, inference.
4. What does the word "impassive" mean?

5. What is a word beginning with ri that means "coarsely offensive in language"?

ANSWERS

1. Say, "I am angry with him."
2. Pronounce a-da-shus, first a as in ad, second a in day, accent second syllable. 3. Inflammable. 4. Devoid of emotion or of signs of emotion; showing indifference. "His impassive face betrayed no anger." 5. Ribald.

Household Scrapbook

By Roberta Lee

Appetizers

Tempting appetizers to serve with cocktails can be made with hard-cooked eggs. Remove the yolks and mix with pickle relish, sardines and dressing, then replace in the egg white cases.

A White Sink

A sink can be kept spotlessly white by using a soap jelly made by dissolving soap in warm water and adding a few tablespoons of kerosene. Keep this in a glass or wide-mouthed jar.

Nuts

Soak the nuts, which are to be cracked, in salt water overnight and this will cause the meats to come out whole.

ELLEN'S DIARY

By An Island Farmer's Wife

So strange it was, that the sight of Jamie's Valentine should return to mind the memory of Janet, a housewife and mother we knew in the long ago. And what was she like? Oh, of ordinary appearance, unless one looked closer to find the glint of laughter in her eyes, that shone at the least excuse. An inherited trait, so she said, and we felt she was a bit proud of this gift:

"It's the Irish in me!" she would laugh. And as well, one could find a depth of sympathy there. But otherwise she was one whom it would be easy to overlook in a crowd, or might pass on a street without so much as a second glance. She was an uneducated woman, as folks connect the word with those not so fortunate as to have had the benefits of college or university training, yet withal clever and wise and most gracious. To see her with her family gathered about her was to think of the very essence of serenity . . . things like the blush of dawn or maybe a breathless night-fall or the hush and holiness of consecrated places, or indeed anything gentle and lovely.

She was skilled in the arts and crafts of her calling, as were the women of her generation, yet earthy and making her mistakes, but able to laugh over these and learn from the experience -- an infallible sign they say, of those who will never grow old. Managing the children with a touch we envied, ruling by love but with an affection, which recognized that there were "times and seasons" to correct and chastise, "You know, Ellen," she has told us "I don't approve altogether of using the rod, but, well," she smiled "mostly after a lot of warnings have failed to bring a desired effect, and as a last resort. But I tremble to think of a child left to grow up according to his own inclinations. What a selfish, rude person he would be!"

"They're commencing to think now that children are being repressed too much -- that they shouldn't be disciplined so strictly," we commented. "Well, I don't know but wouldn't it be a queer world, if there were no discipline at all?" she replied. One learned much from those mothers of sizable families, in the days of the long ago--of knowledge "never learned of schools."

She was blue-eyed, and her hair was something like the shade of granddaughters' wavy golden curls, but deeper, perhaps a light brown. We remember now skillfully she was with the needle, to turn a hem for us or to netter in a sleeve; she could bind up a cut expertly or put her hands on the remedy to cure many a cold and adult ail . . . We recall that once the next neighbour's child -- a rather snooty crew they were and so helpless, was smothering from an acute attack of croup, and when they sent for Janet to come she knew the home-made mixture to give, relieving the condition in no time. And she could fill in at the organ in church on a Sunday, her face aglow with this gift of service, her fingers setting the melody for lips -- and hearts, to "make a joyful noise."

And Janet's husband? He was, we recall, something like James. But Rob yawns sleepily, and is quite weary we know after a busy day. He asks: "Would you like me to fix up the fires for the night? And do you want me to wait and turn out the lights?"
Until tomorrow -- Diary--Good-night . . .

The Stars Say - -

By Genevieve Kemble

For Thursday, February 23

ALTHOUGH it is a holiday, with invitation to enter into more social, romantic or relaxing diversion, yet current astrological highlights point to the desirability of developing current affairs of more than usual scope and far-reaching denouement. Mind and energies are attuned to the exceptional, in which strange and curious climax may bring great personal felicity as well as a spot in the public eye. Sign all contracts with care, and be discreet in personal commitments. Be not carried away by exulting enthusiasm.

For the Birthday

Those whose birthday it is may continue in the thrills of exceptional experiences, with promotion and preferment out of the commonplace. Distinction, honors, personal contacts, public and private give spectacular twists in the chart of destiny. And while such are deserved by unusual ingenuity, performance or adventure, some logic and composure are important. Be wise in signing agreements or making radical change as well as in purely personal contacts.
A child born on this day has rich endowments for a career of spectacular significance, with unusual ingenuity, skills or discoveries. It should be trained or directed in use of a too versatile tongue and temperament.

Timely Notes On Nutrition

By Marjorie G Hill

In the old days sly little Dan Cupid sent the gallant young swain to serenade his lady fair beneath rose-covered balconies. Times and ways of wooing have changed, but today's homemaker is as anxious as ever to win favor and fond glance from her swain, even if she has been married to him for quite some time. Cupid's pathway still follows that well-known trail through Mr. Dan's stomach.

Smart wives know that much of the affection they cherish comes as a result of their ability to serve tempting hot meals -- without too much obvious struggle with the budget. Below are a few dishes planned for just such homemakers, and also good choices for the meatless Wednesday and Fridays of the Lenten season.

DEVILED TUNA AND MACARONI

- 4 ounces shell macaroni
- 2 tablespoons butter
- 1 tablespoon flour
- 1 teaspoon salt
- 1-8 teaspoon paprika
- 2 teaspoons Worcestershire sauce

1-2 cups milk
1 tablespoon lemon juice
1 cup flaked tuna (1 7-ounce can)
2 hard-cooked eggs
1 tablespoon chopped pimiento
Sliced stuffed olives
Cook macaroni in boiling salted water until tender (about 8 minutes). Drain and rinse. While macaroni is cooking, melt butter in saucepan. Stir in flour, salt, paprika and Worcestershire sauce. Gradually add milk, stirring constantly until slightly thickened. Add lemon juice and tuna. Dice hard cooked eggs, reserving 1 yolk for garnish. Fold eggs and macaroni into deviled sauce. Mix thoroughly. Pour into 4 greased individual baking dishes. Bake in moderate oven (350 deg. F.) 20 minutes. Garnish with sieved egg yolk (pimiento and olives) (these may be omitted). Makes 4 servings.

GOLDEN SPAGHETTI

- 4 ounces elbow spaghetti
- 2 tablespoons melted butter
- 1-2 teaspoon salt
- 1-2 teaspoon dry mustard
- 1 teaspoon chopped onion
- (2 tablespoons chopped parsley) optional

1-2 cup milk
1 cup finely shredded cheese
1 No. 2 can cream style corn
1-4 cup buttered bread crumbs
Cook spaghetti in boiling salted water until tender (about 5 minutes). Drain and rinse. While spaghetti is cooking, combine butter, salt, mustard, onion, parsley, milk, cheese and corn. Mix thoroughly. Fold in spaghetti. Pour into greased 1-2 quart casserole. Sprinkle butter crumbs over top. Bake in moderate oven (350 deg. F.) 30 minutes. Makes 4 servings.

SEASIDE CLAM SOUP

- 1-4 cup diced bacon (2 slices)
- 1 tablespoon chopped onion
- 2 cups water
- 1 cup chopped celery
- 1 cup ac-c-a carrots
- 2 teaspoons salt
- 1-8 teaspoon pepper
- 2 cups uncooked clams and liquid (2 1-ounce cans)
- 3 1-2 cups cooked tomatoes (1 no. 2 1-2 can)
- 2 ounces fine noodles

Brown bacon and onion in soup kettle or large saucepan. Add water, celery, carrots, salt and pepper. Cover and simmer 15 minutes. Add clams, tomatoes and noodles. Cover and simmer 20 minutes longer. Serve piping hot. Makes 4 servings (2 quarts).

LENTEN BAKERETTES

(Baked eggs with noodles)

- 4 teaspoons melted butter
- 1 cup cooked peas
- 4 ounces fine noodles
- 4 eggs
- 2 teaspoons salt
- 1-2 teaspoon pepper
- 2 cups milk
- 1-4 teaspoon paprika

Butter 4 individual baking dishes, 4 1-2-inches in diameter. Into each put 1 teaspoon butter, 1-4 cup peas and 1 ounce noodles. Break egg in centre of each dish. Sprinkle with paprika. Bake in slow oven (325 deg. F.) 25 minutes or until eggs are set. Serve immediately. Makes 4 servings.

-Needlecraft-

FOR THE HOME

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That Body Of Yours

By James W. Barton, M.D.

NEW TREATMENT FOR TRIGEMINAL NEURALGIA (TIC DOLOREUX)

I have written before about treatment of the doloureux (trigeminal neuralgia) in which the pain in face and head is practically unbearable, requiring large doses of powerful drugs to give the patient relief. Many patients undergo surgery to obtain loss of feeling in the face region, rather than use drugs.

Fortunately, it was discovered a few years ago that injections of alcohol in and about this large nerve in the face gave relief in the majority of cases. The relief lasts for days and sometimes for years.

What may prove to be another drug to give relief in trigeminal neuralgia is reported in the British "Lancet," by Dr. A. M. G. Campbell, Bristol, England. This new treatment is an organic copper derivation, marketed under the trade name of Cuprelone, supplied in a powder to be dissolved in distilled water for injection into a vein. The drug contains 19 per cent metallic copper.

Doses up to 100 mg. are well tolerated by the patient, although doses of 25 to 50 mg. of the compound at intervals of four to seven days are reported for the treatment of most cases. An average total dosage of 800 mg. administered over a six-week period is suggested.

Of 13 cases reported, three remained free of symptoms for periods ranging up to one year; in six others the results were judged to be satisfactory, of the remainder, one patient failed to benefit from treatment, another was temporarily relieved of the pain but later relapsed and in two cases the effects were doubtful.

Careful examination of the blood and the urine after administering Cuprelone failed to show any toxic (poisonous) action of the drug upon kidneys or bone marrow.

Just how Cuprelone kills or deadens the pain in the doloureux is unknown but Dr. Campbell points out that it is not a general anesthetic as it fails to affect pain in malignant bone disease.

This method of treating the terrible pain of trigeminal neuralgia will be welcomed by all physicians as it may help many cases which otherwise would require alcohol injections or the severe surgical operation necessary to relieve pain.



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Cook's Corner

HONEY APPLE PIE

Prepare your favorite apple pie recipe as usual, but omit the sugar and the top crust. Dot generously with butter and sprinkle with cinnamon. When pie is baked, drizzle 1/2 cup honey over the filling and let pie stand until all the honey is absorbed by the apples.

For Quick Cough Relief, Mix This Syrup, at Home

You'll be surprised how quickly a bad winter cough can be relieved, when you try this well known recipe. It is universally used throughout Canada because it gives such gratifying results. It's no trouble at all to mix, and costs but a trifle.

Into a 16 ounce bottle, pour 1 1/2 ounces of Pinex; then fill up with granulated sugar syrup to make 16 ounces. Syrup is easily made with 2 cups of sugar and 1 cup of water, stirred a few moments until dissolved. No cooking needed. Or you can use corn syrup or liquid honey, instead of sugar syrup. This makes four times as much cough medicine for your money. Never spoils and tastes fine.

Quickly you feel its penetrating effect. It loosens the phlegm, helps clear the air passages, and soothes the irritated membranes. This explains why it brings such quick relief.

Pinex is a special compound of proven ingredients, in concentrated form, well known for its soothing effect on throat irritations. Money refunded if it does not please you in every way.

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