

ELLEN'S DIARY

By An Island Farmer's Wife

The kittens playing with each other about the door of an otherwise deserted stable seemed to be the only creatures about the place this morning blessed with moments of leisure. Nor were these wasted, we recall, bringing as they did pleased smiles to the faces of passers-by who noted the winsome picture.

"Are there any staples about?" It was James' voice, hailing "the staff" over an early and necessary matter of fencing.

"Yes!" Gage called in reply, leading out a bicycle at the time, machines we regard as only mean substitutes to such small ones for an old trusted horse of the farm.

"There are some by the door of the pigery! Be sure you leave me some—I never know when I may need a few to fix up one of my wagons!"

"You fetch me some!" James used the now-quiet word sternly.

"Can't!" the child answered, "I'm too busy as it is!"

"And what will you grow into at such idle doings?" James grumbled. "A useless fellow—no good for yourself or anyone else! Come away with me and we'll repair that piece of fence to keep your cows out of the grain-field! The hammer." James commenced a treasure-hunt.

"They're at the barn" Gage offered. "I guess there was disgust in his tone. 'I'll have to get one for you!'"

He leaned his "bike" against a building and came by the end of the stable where he washed the cream-separator—the day fresh and new and shinning beautiful along the quiet reaches of farm-lane.

"I believe" he chuckled in a tone meant only for our ears, "he's the one that's useless! I don't see how you ever put up with him." And we, between youth and age, and knowing both intimately, smiled. . . . Close by in a low tree a robin continued her matins.

"Bless us, Lord, we pray as with morning faces and morning hearts we come to this new day. Guide and guard us throughout its hours. May no unkind word or action of ours desecrate its loveliness. Give us the will to do the duties that fall to us with a smile on our lips and love in our hearts. If there be in front of us any painful duty, strengthen us with the grace of courage. . . . If the day be marked for sorrow, make us strong to endure it. In Thy keeping we leave those for whom we would especially pray. . . . the sick, the bereaved, the despairing, the wayward. Love them, we pray! And to Thee thanks. . . . and praise and honor, dominion and glory. Amen." Was it then not "an hymn" or at least a few bars of an ageless song of praise that followed us as washed milk-dishes now in a row for a sunny siring, we came indoors to join the family at breakfast?

We saw today with an old regret the moving machines being led by this place, outward bound to the hay at Alderlea. Presently for us, summer will have reached her fulness and with the click-click of the mowers, will be shorn of a measure of her glory. Still touchingly beautiful the farmlands will remain nevertheless there will be a loneliness along the haylands, and there for those who will read, a first sign that summer scenes and loves and interests will be all too soon at an end.

But now yet. There are still days of grace for this family. But reminders. Even now, borne in on a wandering waif of night-zephyr from somewhere about is unmistakable scent of hay new-mown!

Until tomorrow—Dairy—Good-night.

Better English

By D. C. Williams

1. What is wrong with this sentence? "After having talked to them, I returned back home."
2. What is the correct pronunciation of "depression"?
3. Which one of these words is misspelled? Souful, souless, soufif, soulicitous.
4. What does the word "audacity" mean?
5. What is a word beginning with "la" that means "fitted to awaken sorrow"?

ANSWERS

1. Omit "after," and say, "Having talked with them, I returned home (omit back)."
2. Pronounce de-pres-ee-ka-to-ri, first e as in bet, second e as in un-stressed, accent first syllable.
3. Souless.
4. Boldness; daring confidence. "Everyone should exercise a certain amount of audacity."
5. Lamentable.

MEADOW BANK MISSION BAND

Meadow Bank Mission Band held their June meeting recently, with a good attendance and two visitors, Wilma and Doris Hyde, Ruth MacPhail, Golden Weeks and Byron Clow placed money in the birthday box. A recitation was given by Eleanor Hyde.

Collection was collected by David Yeo. A chapter of the Study Book was read and explained.

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ALEXANDRA W. I.

The monthly meeting of the Alexandra W. I. was held at the home of Mrs. Benjamin Wood with an attendance of 11 members and one visitor.

Mrs. Ernest MacCabe and Mrs. George MacLennan were appointed delegates to Annual Convention. It was decided to have Ice Cream Social in late July.

Mrs. Benjamin Wood and Mrs. Vernon MacLennan were appointed to purchase gift for Sewing Class leader.

Mrs. Bruce Judson invited members for the next meeting. Luncheon committee will be Mrs. Milton Wood, Mrs. Atwood MacRae and Mrs. Glendon Brehaut.

7172
by Alice Brooks

That Body Of Yours

By James W. Barton, M.D.

VALUE OF GETTING ON FEET EARLY AFTER HERNIA OPERATIONS

It is fortunate that at a time when our hospitals are over-crowded, physicians and surgeons are finding that their patients, medical and surgical, recover in less time when put on their feet early after operations or treatment than when kept in bed too long.

One of the commonest defects requiring surgical operation is hernia or rupture, and for many years these patients were kept at absolute bed rest for weeks so that no relapse or break in tissues would occur.

In "American Surgeons," Atlanta, Ga., Drs. L. T. Palumbo and R. E. Paul report the effects of early ambulation (allowing patients to walk) on the recurrences and complication rates following repair of hernia or rupture. They studied 564 patients who had a total of 642 operations. These operations were performed by 18 surgeons using an identical method. The hernias were of all types. After operations, the patients were divided into three groups: 116 patients were not allowed to walk until five days after operation; 247 started walking on the 7th day; and 201 patients started walking on the first day. The recurrence rate (hernia did not hold) was 1.27 per cent; it was a little higher for those who had the bed rest for fourteen days as compared to those who got up the first day, and also higher than in those who remained in bed seven days.

The complication rate occurring after operation was much lower in those who got up on the first day of operation as compared with those who remained in bed seven days. Of those who remained in bed fourteen days, this in those who got up the first day, the rate of complication was 6.3 per cent; in those who remained in bed seven days, it was 9.2 per cent; and in those who remained in bed for fourteen days it was 17 per cent.

The reduction in the number of lung complications following operation was especially noticeable in those who got up the first day.

These figures certainly show that getting up the first day gives best results, a week in bed gives next best, and two weeks in bed gives the poorest results of all.

What does early ambulation mean to hospital accommodation? Drs. Palumbo and Paul state that this early rising after operation, first and seventh day, means about 1-1/2 days of hospitalization, which, of course, means a great saving of expense to these patients and allows the hospital to accommodate that many more patients, some of whom may be seriously or even dangerously ill.

Waddell-Matheson Wedding



Pictured above are Mr. and Mrs. Wynman Waddell and their attendants following their marriage at Rose Valley United Church, June 4. Left to right are Mr. Melvin Waddell, best man, Mr. and Mrs. Waddell, and Mrs. Jane Sitland, matron of honor.

The United Church at Rose Valley, P. E. I., was decorated with a mixture of spring flowers and apple blossoms on June 4, when Mary Margaret, youngest daughter of Mr. and Mrs. William Matheson, Rose Valley, and Wynman Wallace, son of Mr. Wilbur Waddell and the late Mrs. Waddell, Tryon, were united in the holy bonds of matrimony. Rev. W. B. MacPhail officiated at the ceremony.

To the strains of Lohengrin's wedding march, the bride entered the church on the arm of her father by whom she was given in marriage. She chose a white ball-herina-length gown of nylon net over satin with lace bodice. Her lace bolero had long sleeves coming to a point over the wrists. Peter Pan collar trimmed with seeded pearls and sequins. Her shoulder-length veil was held in place with a coronet of seeded pearls. She carried a white Bible adorned with red roses, fern and streamers.

The bride's sister, Mrs. Jane Sitland, was maid of honor, and wore a mauve ballerina-length gown of net over tulle with matching headress and mitts. She carried a nosegay of mixed carnations and sweet peas.

Mr. Melvin Waddell, brother of the groom, was best man, and Mr. Lloyd Waddell and Mr. William Matheson, Jr., were ushers.

During the ceremony Miss Mary Morrison sang, "O Perfect Love," and "Happy the Home Where Thou Art Loved the Dearest," Miss Lou Champion was organist.

For her daughter's wedding, Mrs. Matheson wore a two-piece navy and white dress of Talsman cord, pink accessories and a corsage of pink carnations.

Gillespie-Muttart Wedding



Shown above are Mr. and Mrs. W. R. Gillespie cutting the wedding cake following the marriage ceremony in the United Church parsonage, York.

A quiet, pretty wedding was solemnized at the United Church Parsonage, York, on June 18, when Leila Muttart, daughter of Mr. and Mrs. H. C. Muttart, Marshfield, was united in marriage to William Ross Gillespie, son of Mr. and Mrs. W. G. Gillespie, Charlotteville. Rev. J. M. Sproule officiated at the double-ring ceremony.

The bride wore a rose colored suit with white accessories and a corsage of Talsman roses. The bridesmaid, Vaunda Buell, wore a grey suit with blue accessories and a corsage of pink carnations.

The groom was attended by his brother, David Gillespie, Pagawa, Ont.

A reception was held at Villa Waters for immediate friends of the bride and groom. The bride's table was attractively arranged with flowers and centered with a wedding cake, topped with a miniature bride and groom. The toast to the bride was proposed by the Rev. J. M. Sproule and responded to by the groom.

Immediately after the reception the happy couple left on a honeymoon trip to Montreal, Niagara Falls, New York and Boston. On their return Mr. and Mrs. Gillespie will take up residence in Charlottetown where the groom is an employee at M. C. A. M. and the bride of Maritime Central Airways.

Hayter-Davis Wedding



Pictured above are Mr. and Mrs. Orville Haster following their marriage at Trinity Church, Toronto, this spring. The bride is the former Thelma Lillian Davis, daughter of Rev. and Mrs. Isaac Davis, while the groom is the son of Mrs. J. W. Hayter and the late Rev. Hayter, Charlottetown, P. E. I. Their attendants were Mrs. Arthur Downton, matron of honor; Mr. Arthur Downton, best man; and the Misses Jean Goddard and Alberta Arch, bridesmaids.

DOROTHY DIX'S COLUMN—

Her "Last Chance"

Loveless Marriage To Widower Only Comforting Interlude

DEAR MISS DIX: Eight years ago when I was married, I knew my husband did not love me. He was desperate with grief and loneliness over the death of his first wife. I had known him well years before, and frankly, I figured this was my "last chance". He was 36, and I was 38. I told myself it would work out but almost from the beginning I knew I had made a mistake. About two years ago he told me he had fallen in love and asked for his freedom. Although I knew the other woman was a fine person and would undoubtedly be a good wife to him, my pride was badly hurt and I refused him flatly. As you can imagine, this has been an unhappy house since. Am I right in hanging on to him? We have no children. E. P.

ONLY A COMFORTING INTERLUDE

ANSWER: There really doesn't seem much chance of happiness with you together. Yours was a loveless marriage; you mention that your husband did not love you, and you strongly imply that your feeling for him wasn't too deep emotionally. He should have had a longer period of readjustment after his first wife's death, before considering second marriage, but that's a mistake that many make. A while and see if he still wants his freedom. Talk the matter over with your clergyman before making a final decision. Your marriage certainly has not been entirely wasted. You provide a very comforting interlude, and perhaps saved him from a much more tragic marriage. You made an honest sincere effort to create a happy home, and the fact that you failed isn't your fault entirely. Marriage without mutual love seldom is successful; there's always the possibility that one or the other partner will eventually fall in love with someone else. It's fortunate for you that the turn of events will leave you with the hurt rather than a broken heart.

DEAR MISS DIX: I am very concerned about my best friend, Hilda. We are both 16, but while I am interested in boys, she says she isn't. I have coaxed her to promiscuity with me but she refuses. She claims she'd rather be home listening to the radio. She's pretty, too, which makes it all the more strange.

A. L. S.

ANSWER: Hilda is probably just a bit slower in getting around to the boy-friend stage than you were. Give her time, and stop worrying over her. The fact that at 16 a girl doesn't care for dates isn't proof positive that she'll always be that way. Suddenly, she'll meet a boy who attracts her, and your worries will be over. In the meantime, don't try to run other people's lives for them.

DEAR MISS DIX: What can you do with a middle-aged woman who asks personal questions and wants to know everybody's business?

AGNES E.

ANSWER: Ignore her as much as possible, and meet embarrassing questions with the simple statement that you prefer not to discuss the matter. Lately, people often feel that their own loneliness will be assuaged if they can reach into the lives of others. The course is certainly to be discouraged, since it defeats its own purpose. Discretion, rather than intrusion, is the friend-winner.

Modern Etiquette

By Roberta Lee

Q. Does a woman employee ever call her employer by his first name?

A. This depends upon their respective ages, length of their acquaintance and whether or not the office is conducted informally. However, to clients and visitors, she must always speak of him as Mr. Gordon.

Q. When visiting in the home of a friend, and a box of candy is open on the table, is a guest privileged to help himself without an invitation?

A. No. To do so would be presumptuous.

Q. What is considered the maximum length of a marriage engagement after its official announcement?

A. Six months is the generally accepted maximum.

Household Scrapbook

By Roberta Lee

Dandruff

If bothered with dandruff, try rubbing pure olive oil into the scalp for a few nights in succession. Shampoo the hair often and rinse well in cold water.

Pin Cushions

Pin cushions can be made by filling with dry hair-combs. Or, dried coffee grounds are also excellent, as they neither gather moisture nor rust.

Apple Sauce

The apple sauce will be creamy if it is made by cutting the apples into quarters, not peeling, and leaving in the cores. Cook, strain, and then beat it with a wooden spoon. Add the sugar after cooking.

Cook's Corner

FRESH CHERRY KUCHEN (European Origin)

The procedure here is very simple. Make up a really rich biscuit dough, turn it into the pan and top it with plenty of cherries. Sprinkle with a mixture of sugar and corn starch—and over the whole thing pour 1-4 cup buttermilk—the liquid used in making the very fine dough.

Pouring cream or chilled custard sauce is excellent with the hot kuchen.

Yield—6 to 8 servings.

2 cups once-sifted enriched pastry flour or 1 3-4 cups once-sifted enriched all-purpose flour
2 teaspoons baking powder
1-2 teaspoon baking soda
1-2 teaspoon salt
3 tablespoons plus 3-4 cup granulated sugar
6 tablespoons chilled shortening
1 egg
1-3 cup plus 1-4 cup buttermilk or sour milk
1 tablespoon corn starch
1 tablespoon butter or margarine. Measure and sift together twice, then sift into mixing bowl, the flour, baking powder, baking soda, salt and the 3 tablespoons sugar. Add the chilled shortening and cut it in finely.

Beat egg until thick and light;

The Stars Say --

By Genevieve Kemble

For Tomorrow

You should find this a good day to catch up with neglected duties and to perform routine duties. No ventures are not particularly favored, but on projects already started, work diligently toward your goals, even though you do not attain complete achievement during this period.

Do not mix business with pleasure in your entertainment plans because of advantages you hope to gain, since there is a tendency toward stubbornness on the part of those in a position to bestow favors. Wait until a more propitious period. Socially, you will find more pleasure in quiet relaxation than in strenuous activities.

For the Birthday

If tomorrow is your birthday, you should find your personal affairs quite stimulating due to the presence of Mars in the sign Cancer. Initiative and enterprise are favored now, but do not go to extremes. Rather, keep striving to attain your goals through a program of steady endeavor, self-confident that achievements is in sight.

By summer's end, you should reap an abundant harvest of success and, beginning with October, your financial situation should be eminently satisfactory. There will be cause for great optimism during November, since there is a strong possibility that you will be aided by a person of influence and

Morning Smile

WHICH?

The old alumnus, at the pregame rally, was disparaging the skill of modern football players.

"When I was in college," he boasted, "I helped Harvard beat Yale for three years straight."

"Is that so, sir?" queried the quarterback, politely. "And which team were you on?"

backing in his patronage, your own popularity and prestige should increase considerably. Travel is favored during the late fall and early winter.

A child born on this day will be intuitive, diligent and endowed with extraordinary integrity.



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4652
10-20
by Anne Adams

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Success Tip—

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DATE-ORANGE PUDDING

Combine in a greased casserole (6-cup size) 1/4 c. corn syrup, 1 lb. grated lemon rind and 1/2 c. orange juice. Mix and sift once, then sift into a bowl, 1 1/2 c. once-sifted pastry flour (or 1 1/2 c. once-sifted hard-wheat flour), 2 1/2 tps. Magic Baking Powder, 1/2 tsp. salt and 1/4 c. fine granulated sugar. Mix in 1/4 c. corn flakes, slightly crushed, and 1/2 c. cut-up pitted dates. Combine 1 well-beaten egg, 1/2 c. milk, 1/2 tsp. vanilla and 3 tbs. shortening, melted. Make a well in dry ingredients and add liquids; mix lightly. Turn into prepared dish. Bake in moderately hot oven, 375°, about 40 minutes. Serve warm, with pouring cream. Yield—6 servings.