

Tulip Festival At Ottawa



Careline Tullman, daughter of an official at The Netherlands embassy dons her colorful native costume and poses beside a miniature Dutch windmill in a bed of tulips grown at Ottawa from Dutch bulbs. Ottawa will have nearly 600,000 Dutch tulips growing on public and private gardens this month, during the annual tulip festival, May 15-30. This photo is by Malik of Ottawa. (C.P. Photo)

Canadian Girls Make Good Models Say Top Fashion Experts

By Pauline Kenney
Canadian Press Staff Writer
TORONTO, (CP) — Three top fashion model experts, Dorothy Fleming and Eleanor Fulcher, agency directors, and Margaret Morison who employs models for a department store, Eaton's, took a long, hard look at modelling in Toronto.

Their conclusions: Toronto is fast becoming the fashion modelling centre of Canada in the opinion of all three. Stimulation has come from advertising, television demands for commercial models and trade fairs and exhibition which lean heavily on fashion shows.

For the first time a market has opened up here for high fashion models, those exaggerated slim, tall and elegant clothes horses typical of New York.

The city has a limited number of top-notch fashion models and many more are needed.

LACK AMBITION
Eleanor Fulcher says Canadian models have what it takes to com-

pete with the most sophisticated in New York but she criticizes them for lack of ambition.

"Canadian girls don't take modelling seriously enough — they should train more and work harder," she said. "Then they would not find fashion photographers importing models from New York right under their noses."

Mrs. Morison said that New York's John Robert Powers likes to train Canadian girls. He says they have that "wholesome glowing look."

Qualifications for the job are two parts: the result of nature and one part of training. A girl had better stick to her typewriter unless she is at least five-foot-five or taller, slim as a willow reed and finished with a face of the finest structure; preferably with high cheek bones.

MUST BE PHOTOGENIC
To get into the more lucrative photography end of the field she must be photogenic too. Another essential is an adequate wardrobe for appearances at special functions. No particular education is necessary.

Being a glamor gal is remunerative if you're good. Rates vary but fashion show work is usually set at \$20 a show, with \$10 an hour for rehearsals, and \$2.50 an hour for fittings. In picture work it is \$10 for the first hour, and \$7.50 for each succeeding hour. Department store modelling varies from \$60 to \$125 a week.

A really scarce commodity here is the mature model, that handsomely-looking older woman, trim of figure with fresh white hair.

For older women who are interested, the prerequisites are pure white hair, a size 16 to 18 figure and height ranging from five-foot-seven up. She should have a fresh, youngish face and weigh about 130 pounds.

Anne Adams Patterns



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

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Send order to ANNE ADAMS, s/o The Guardian, 60 Front Street West, Toronto, Ontario.

HOSIERY OF DISTINCTION



WOMEN

Page 8 The Guardian Friday, May 14, 1954

Meets Husband For First Time



Cecilia Maria Binetti, 41, is shown here in Central Station, Montreal, where she met the man she married by proxy in Italy. Gerardo Farese, 54 years old and for 30 years a locksmith in Montreal, is the husband. An uncle, on a trip to Italy, looked around for a girl who would suit Gerardo. When he saw Cecilia Maria's picture, Gerardo became interested and began writing to her. The proposal followed and the proxy wedding arranged. In a ceremony at Pompeii Gerardo's brother-in-law stood for him. When she arrived in Montreal the bride said she was "very, very happy" with her choice. — (C.P. Photo).

Contract Bridge

By Josephine Culbertson
COMPENSATING ERRORS

North's ill-considered slam bid in the following deal was matched by West's very unimaginative opening lead.

North dealer.
Both sides vulnerable.

♠ A Q 9 7 2	♥ K Q J 9 8 4 3	♦ K	♣ A Q 10 6 2
♠ K 9 7	♥ 5 4	♦ N	♣ 5 3
♠ A 6	♥ K J	♦ W	♣ 2
♠ 8 7 5 3	♥ A 6	♦ E	♣ A Q 10
	♥ 8 7 5 3	♦ S	♣ 6 4

The bidding:
North East South West
1♦ Pass 1♥ 1♠
4NT 5♠ Dbble. Pass
6♥ Pass Pass Pass

There was not a great deal of logic in North's use of the Blackwood Convention, his freakish bidding, including the spade void, virtually ruled out this slam approach. Certainly, he could not expect South to announce two aces, and if he answered with five diamonds showing one ace, how could North know that it was not the spade ace, which would mean that the enemy could immediately collect the other two aces? Moreover, there was no assurance that the combined heart suit was solid.

As it happened, however, the four-trump call would not have mattered if North had given logical consideration to South's double of five spades. That double was a clear and emphatic warning that South had strength in the opponent's suit, where it would be valuable if North-South bought the contract. Thus, North certainly should have accepted the double and collected a sure penalty (which would have been 800 points) rather than indulge in a wild gamble for a slam.

All this, however, may seem somewhat academic in view of the fact that South made the slam. West, without even thinking, opened a spade, and dummy's club king quickly went off on South's ace. The heart finesse and break then wound up the affair very quickly.

Considering the extremely significant bidding, particularly North's, West should not have thought well of a spade opening. The most logical move was to lay down the diamond ace for a look at dummy; but even a club lead would have been far shrewder than West's selection.

FINE CATTLE
LONDON, (CP) — Canada took the largest number of pedigreed cattle from the United Kingdom last year of any overseas country. Of the 513 shipped to Canada, 406 were beef shorthorns.

VICTIMS OF WOLVES
OSLO, (CP) — The sheriff of Kvaløene calculates that wolves killed about 300 reindeer in Norway's northernmost province of Finnmark during the winter.

ELLEN'S DIARY

by an Island Farmer's Wife

The mother-mouse-to-be, perhaps, and Mr. A. at the fencing, marking the boundaries of those fields by which all in good time, the young cattle will be turned for first pasturing.

Engaging creatures of quiet places were there for Jamie's enjoyment — a lonely partridge dusting by a sunny hedgerow; a number of wild geese grounded for the moment in a neighboring meadow; white-

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That Body of Yours

By James W. Barton, M. D.

X-RAY FIRST EXAMINATION OF LUNG CANCER

From what we read about cancer of the lung there is no question but that it is increasing rapidly and steadily.

In an editorial in the Canadian Doctor, we read of Dr. Evars Graham of St. Louis, the surgeon who 20 years ago was the first to remove lung cancer and leave a living patient and who has never lost his enthusiasm for the fight against this dread disease.

The editorial states further that of 100 patients with lung cancer, forty are already suffering from disease so far advanced as to put them beyond the scope of surgery. Of the remaining 60 suitable for exploration, only thirty will have operation (resectable surgery). Of these thirty, only fifteen will survive five years after operation. As far as one can judge, this pitiable rate of salvage has improved little if at all since Dr. Graham snatched the first human being from the jaws of this frightful disease monster.

What is to blame for this dismal failure from cases of advanced lung cancer?

The fault, according to Dr. R. H. Overholt, is unquestionably the criminal "doing nothing" which allows us to tolerate deprecations of what should be one of the earliest internal cancers to find, to cure or to delay.

The lung itself can lend itself to X-ray scrutiny. In virtually every case of lung cancer there are some changes, however slight, visible at an early stage in a good chest X-ray. Yet a discouragingly large proportion of the present X-ray patients "never" had a chest X-ray.

What is the answer to the problem of cancer of the lung? For the immediate present let us do all in our power to make a simple, unerring diagnostic measure of chest X-ray available to everybody once a year and for those over 45, every six months.

We urge welfare organizations to unite in an intensive program to dispel the public ignorance and apathy about this grim killer which, up to now, has had its own way. Let us urge our cancer societies, insurance companies and others to study lung cancer.

The Stars Say

By Estrellita

For Tomorrow
DO NOT let delays or minor obstacles upset you now. Instead, emphasize an optimistic attitude, and you will find that matters progress more smoothly. Use diplomacy and tact in dealing with others.

In Business Affairs, disregard adverse criticism, especially if it relates to finances. As long as you know you are on the right track, keep going despite the opinions of others. The evening hours are excellent for making short journeys, also for romance and cultural pursuits.

For the Birthday
If tomorrow is your birthday, the next two months promise important gains if you exercise initiative and courage. There should be career advancement as well as a good financial trend, stimulated by a business or personal alliance. This good fortune should result in a new sense of security which will contribute greatly to your well-being.

Keep a watchful eye on the exchequer during the late fall and early winter, however. Analyze your budget calmly and carefully. Be careful of property and don't risk cash on any questionable ventures.

If you are asked to aid someone in adversity, give help within your limitations, but do not incur needless responsibilities. Personal relationships should be generally favorable. A child born on this day will be sincere, loyal and generous to an extreme.



COOK'S CORNER

TWO EGG CAKE
Sift 3 times, 2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1 cup sugar
2 eggs unbeaten
Add one at a time.
Mix 1/4 cup milk
1 teaspoon vanilla
Add milk last.

—Mrs. Emma Coles,
Suffolk W. I.

How Can I?

By Anne Ashley

Q. How can I avoid a messy job when peeling fruit?

A. Peel the fruit into a newspaper so it can be gathered up and put into the garbage can. When the peelings are allowed to drop into the sink it makes a messy job, and often stains the enamel, causing roughness.

Q. How can I make spice jars?
A. Small mayonnaise jars can be used as containers for spices or nutmegs. The cupboard shelf will have an attractive appearance by placing these jars on it.

Q. How can I discourage flies from entering the house?
A. Kerosene applied to the window and door screens will discourage both flies and mosquitoes.

DOROTHY DIX

Here's A Good Job

When an older woman, through desire or necessity, decides to get back to the business world, she will, unfortunately, find many doors barred to persons of her age group. There is, however, at least one profession, practical nursing, that will welcome her with open arms. In fact, the field encompasses both young and older women.

Requirements for training are chiefly personality qualifications. Like any nurse, the practical one must like people, have patience, be sympathetic and cheerful and be willing to work hard.

Many women have used just these qualities over a span of years in raising their own families, and in helping sick relatives and neighbors. Practical nurses are licensed in several states, with requirements varying somewhat from state to state, or from school to school.

IMPORTANCE OF CALLING
The major values of a practical nurse are threefold. She releases trained, registered nurses for the highly specialized work that only they can do; she makes nursing care available to many families who cannot afford the services of an R.N., and she makes herself more valuable to the community by being independent at an age where independence is often difficult to maintain. Practical nursing is one field in which maturity is an asset, rather than a liability. The motherly type person is much more in demand for certain cases than a younger, less experienced girl.

REQUIREMENTS

High-school education is a requirement for training, which may run from nine months to a year and a half. Pay averages about three-quarters that of the registered nurse. The practical nurse may work in private homes, in

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Morning Smile

By D. C. Williams

1. What is wrong with this sentence? "Whereabouts does the man live?"

2. What is the correct pronunciation of "condant" (noun)?

3. Which one of these words is misspelled? Acetylene, accumulative, achievement, acoustic.

4. What does the word "prodigal" (noun) mean?

5. What is a word beginning with h that means "extremely wicked"?

ANSWERS

1. Say, "Where does the man live?" 2. Pronounce the i as in it unstressed (not as in ice), and accent last syllable 3. Achievement. 4. A spendthrift. "Those who waste time are the greatest of all prodigals." 5. Heinous.

Farmer's Wife Enjoys Her Modern Home in the Country

By Al Vickery
Canadian Press Staff Writer
PETERSFIELD, Man. (CP) — Mrs. Charles Carter of this Red River valley farm area, is one person who would sooner forget "the good old days."

Wife of a typical Petersfield district farmer, Mrs. Carter says she used to hate farming. But now, even with the busy seeding season underway, she says it's like living in a different world.

"At least it is for the women, and probably for the men too," she says.

Main reason for the change was the advent of electricity about six years ago. Labor-saving farm machinery also was a boon to the home.

UP-TO-DATE HOME

Now, she has a home which would be good in any city-including a model kitchen with electric stove, refrigerator, built-in cupboards, and a tiled bathroom with a shower which gets much use after the family spends a hard day in the fields.

It's a far cry from the 1930s and 40s when Mrs. Carter had to cook over a hot wood stove, especially at harvest time when about 15 extra men were on hand.

"They had to be well fed and bedded down," says Mrs. Carter. "I had to get up around 4:30 a.m. to make breakfast. After straightening up the house, making dinner and supper, I didn't have much pep in the evenings. I used to hate it."

Even with a hired girl to help during harvest, she found there weren't enough hours in a day. Three times a week, she baked about nine loaves at a time. Then there was butter-making, milking and other necessary chores, leaving little time for fall canning.

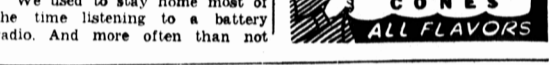
"Now, I can do it all myself," says Mrs. Carter. "And with only mother, Charlie her husband and Glenn her 24-year-old son to cook for, I have no inclination to leave the farm. We have all the conveniences enjoyed by city folk."

She hated the old threshing machine with all the harvest hands it needed.

"I was never so glad to see a machine go out of use as I was when the threshing machine was replaced by the combine," she says. "I still can't stand to look at even a picture of one."

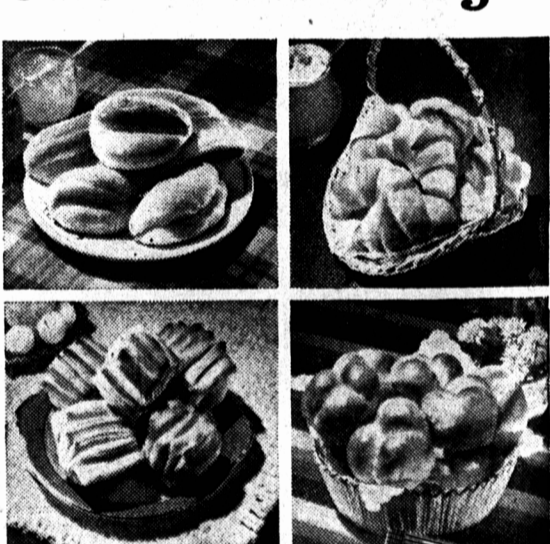
TIED AT WEEK-END
They recall too that they were "pretty tired" to get even much enjoyment on Saturday nights in the old days.

"We used to stay home most of the time listening to a battery radio. And more often than not



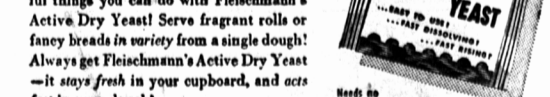
Dorlan Lovell-Pank, 6, got the thrill of a lifetime at a recent wedding in London, England. He had his headgear adjusted by Charles Cassie, of the 3rd Hussars from Dingwall, Scotland.

4 delicious treats ... make them from One Basic Dough!



It's amazingly simply with wonderful active dry yeast!

If you bake at home, find out the wonderful things you can do with Fleischmann's Active Dry Yeast! Serve fragrant rolls or fancy breads in variety from a single dough! Always get Fleischmann's Active Dry Yeast — it stays fresh in your cupboard, and acts fast in your dough!



Read the instructions

BASIC ROLL DOUGH

Sold
1 cup milk
3 tablespoons granulated sugar
2 1/2 teaspoons salt
4 tablespoons shortening

Remove from heat and cool to lukewarm. In the meantime, measure into a large bowl 1/2 cup lukewarm water
1 teaspoon granulated sugar
and stir until sugar is dissolved. Sprinkle with contents of
1 envelope Fleischmann's Active Dry Yeast

Let stand 10 minutes. THEN stir well, stir in cooled milk mixture and
1/2 cup lukewarm water

Turn out on a lightly-floured board and knead dough lightly until smooth and elastic. Place in a greased bowl and grease top of dough. Cover and set dough in warm place, free from draught, and let rise until doubled in bulk. Turn out dough on a lightly-floured board and knead lightly until smooth. Divide into 4 equal portions and finish as follows.

1. PARKER HOUSE ROLLS
Roll out one portion of dough on a lightly-floured board to 14-inch thickness; cut into rounds with 3-inch cutter; brush with melted butter or margarine. Place, just touching, on a greased cookie sheet. Bake in a hot oven, 400°, about 12 minutes. Makes 6 rolls.

2. CLOVER LEAF ROLLS
Cut one portion of dough into 8 equal-sized pieces; cut each piece into 3 thin pieces. Shape each little piece of dough into a ball and brush with melted butter or margarine. Arrange in a greased muffin pan. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 8 rolls.

3. FAN TANS
Roll out one portion of dough on a lightly-floured board to a 14-inch round; cut into 12 equal-sized wedges. Roll up each wedge of dough, beginning at the outside and rolling toward the point. Arrange, well spaced, in a greased muffin pan. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 12 rolls.

4. CRESCENT ROLLS
Roll out one portion of dough on a lightly-floured board to a 14-inch round; cut into 12 equal-sized wedges. Roll up each wedge of dough, beginning at the outside and rolling toward the point. Arrange, well spaced, in a greased muffin pan. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 12 rolls.



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