

The Stars Say --

By Genevieve Kemble

For Thursday, August 17

A SUDDEN turn in the existing state of affairs may be startling, disconcerting and disintegrating. It may take some rather astute and sagacious tactics in order to put over constructive changes with benefits and profit, to offset complete disruption. The sentimental, romantic or idealistic may be the strategy to pursue in the abrupt crisis, but refrain from glorifying the sentimentality, or clamoring.

For the Birthday

Those whose birthday it is, may prepare for a swift and unexpected turn-about in affairs, in which the outcome may be switched to the constructive rather than the disintegrating by shrewd, sagacious and probably "inspired" tactics. While the suddenness may be drastic, radical, at the same time, exceptional factors for adjustments or reorienting may be built upon the personality approach. Subtlety, intrigue, ideals or glamor, may turn the tide if not aggravated or overdone. Be discreet in turning on the charm.

Morning Smile

Not For Her

Entering a chemist's shop a girl asked how to take a dose of castor oil without tasting it. The assistant said he would look up some suggestions, but meanwhile would the young lady like to try a new lemonade powder they had just got in. The young lady would, and when the glass was finished the assistant asked, with a smile: "Well, did you taste it?" "Good Heavens!" gasped the girl. "Was the castor oil in that lemonade? I wanted it for my small brother."

MUSTARD MAYONNAISE GIVES A "Tangy" flavour to SALADS

Into well-beaten yolks of 2 eggs add 2 teaspoons of Colman's mustard, 1 teaspoon of salt, 1 teaspoon of powdered sugar, Add 2 tablespoons lemon juice. Add 1 1/2 to 2 cups salad oil gradually, beating constantly. If too thick to beat, add a little more lemon juice, then the remainder of oil. For free recipe book, "Culinary Art," write to Reckitt & Colman (Canada) Ltd., Station T, Montreal.



ELLEN'S DIARY

By An Island Farmer's Wife

This August day, so sunny and lovely, will go down in the history of our farming as "Don't you remember it, Ellen? That was the day we finished the haying!" Today saw it's close. Past the mowing, the making and hauling, the sun and showers and dew, all safely gathered, to bring comfort to the hearts of the farmers when wintry winds blow. And if they were obviously happy to be relieved at last of it's labours, there were those of us, as usual who enjoyed our regrets. "And how is your aunty keeping?" we inquired once of an acquaintance, a young matron in the years now gone. And she replied with a touch of humor: "Oh, she's very well indeed - these days she's enjoying one of her miseries!" So, on occasion, do we enjoy ours. But in keeping with our sentiment, we thought that James himself looked out rather forlornly along the shorn meadows at Alderlea before turning to wind in a neat roll the wire cable of "the hoist, then lay it quietly away against the next season of haying."

We still find an undeniable nostalgia when the last "That's all!" rings out from the one "on the fork" to that most necessary cog in the wheel of the saving - he or she who drives the horse in the lift. When the haying commenced all was fresh and new. Summer had paused at its fullness. Meadows still rippled gracefully at the touch of a breeze o' the hills. Wings touched it lovingly, and at mornings, we stopped with James to admire the bloom on the timothy. And then with the sharpening of cutting-knives past breakfast with the not unmusical drone of the mowers, the regarding of sky and wind, the making and hauling home, and mows filling and a stack against a line, all too soon the quiet lonely winds of evening keened over the shorn meadows. With a desolate edge to it, like we have found in a wind at sea when holiday time was about over or sometimes we catch about a farmstead, now a deserted dwelling. . . Or we are sure we shall find about this place when granddaughter, eyes shining, in anticipation, a new book and pencil under arm and it is not unlikely, bare-footed, will join the other small ones on this road of ours, in her first trek to the old school down the river road.

Household Scrapbook

By Roberta Lee

Damp Cellar

It is a good plan to fill cheese-cloth bags with pieces of charcoal and hang them in the damp cellar or basement. These will prove effective in removing the dampness from the air. The bags should be emptied occasionally and the charcoal dried and used again.

Chiggers

Chiggers on the lawn and bushes can be destroyed by the liberal use of sulphur, applied with a dust gun. On lawns, of course, the chiggers will disappear if the grass is kept cut.

Cleaning Felt

A little steel wool rubbed on felt the wrong direction, of the material will clean it very nicely. Do not rub too hard.

How Can I!!!

By Anne Ashley

Q. How can I remove stains on a silk garment that are the result of spilled water?

A. They can often be removed by scratching gently with the fingernail. The rings will disappear and the spots will be scarcely noticeable.

Q. How can I add just the right amount of stiffening to organdy trimmings, such as collar and cuffs?

A. Try dipping them into water in which rice has been boiled.

Q. How can I make the meat white when boiling fowl?

A. When boiling either fowls or fish, add the juice of half a lemon to the water and see how white it makes the meat.

Better English

By B. C. Williams

1. What is wrong with this sentence? "Many years' experience are guiding him."

2. What is the correct pronunciation of "consequently"?

3. Which one of these words is misspelled? Merciless, soulless, pitiless, meanness.

4. What does the word "proliferation" mean?

5. What is a word beginning with spe that means "entranced; fascinated"?

ANSWERS

1. Say, "Many years' experience is guiding him." 2. Accent first syllable, not the third. 3. Soulless. 4. That which appears, or conciliates. (Pronounce second syllable plish). "No words of proliferation could influence him to relent." 5. Spellbound.

Modern Etiquette

By Roberta Lee

Q. Is it ever permissible to use the knife to convey any kind of food to the mouth?

A. Never. The only purpose of the knife is cutting, and this should be done as skillfully as possible, and never in the manner of a saw.

Q. When a bride is writing notes of thanks for gifts to friends of hers who do not know her husband, should the notes be signed with both names?

A. She signs just her name to the note, but the note should include her husband's name, as, "Bob and I deeply appreciate, etc."

Q. If a host is carving the meat at the table, should he cut enough for everyone before serving anyone?

A. Yes.

British "Fatties" Get Fashion Break

By MURIEL NARAWAY

Canadian Press Staff Writer

LONDON Aug. 14. —(CP)—British shops are now stocking wider stocks of smart clothes for stout women.

Up-to-date dresses in every style and fabric now are available in 40 to 60-inch hip-sizes. Larger quantities are made in low and middle-price ranges and, although supply is still less than demand, stout women now can be sure of smarter clothes.

The days are gone when Britain's ample figures could find only styles in dark and subdued designs. Designers are proving, to themselves and the conservative British "fatties," that dresses styled to suit the design of the fabric, can flatter the largest of figures.

The loudest of horizontal patterns and stripes are used in such a way that they emphasize straight lines and slim the swing of a flared skirt.

In rayon, cotton and silk, horizontal designs are used in button-through styles with belted waist, revers neck and short sleeves. The straight skirts have just the right amount of fullness, and the uninterrupted lines of the pattern emphasize the clean-cut figure-line. Made for 42 to 46-inch hips, it costs £7 15s. (\$24.02).

A floral-printed rayon with cross-over neckline, short sleeves and cummerbund waist has unpressed pleats from shoulder to hem in front and from the waist at back.

Designers are also proving that the larger figure can wear all-around-pleated skirts and still have a slimming outline. The correct effect lies in the choice of pleats, which must either stop at the hipline or be stitched down.

Silk dresses cost as little as £3 10s. Woolen models start at £3 10s, 8d. Irish linens, seersuckers and cottons range from £5.

PICNIC - BAZAARS

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MacLeod - Wood Wedding



Mr. and Mrs. H. D. MacLeod (nee Pauline Wood) pictured following their marriage at the home of the bride on Tuesday, July 25th, at Mount Herbert, Prince Edward Island. Reading from left to right are: Laura Doreen Wood, junior bridesmaid, sister of the bride; Elaine Mutch (B.A.) senior bridesmaid; Mrs. MacLeod (B.Sc., H.E.C.); Mr. MacLeod (B.Sc. P. Eng.); Donald Cameron (B. Sc.) groomsmen.

True Success Story

By F. B. MacArthur

Today I am going to write about that remarkable American Negro educator who was born a slave about 1858, and who at the close of the Civil War, began to work in a salt furnace in West Virginia.

When Booker T. Washington had won his freedom and began to earn his daily bread like other free men, he resolved to get a decent education come what might. Booker firmly believed that his race if given a fighting chance could hold their own against any odds. To prove his point he attended night school and obtained the rudiments of an education. Still not satisfied with what he had accomplished, he finally managed to save a little money with which he was able to enter Hampton Normal and Agricultural Institute, where he studied and toiled for three years.

By this time the boy who was born into slavery had picked up sufficient knowledge to enable him to engage in teaching at his former home, then he entered Wayland Seminary in Washington, D. C. In spite of many handicaps, due largely to his color and background, he pursued his studies so successfully that, on completing his course of study at the Seminary, he was chosen one of the instructors at Hampton and placed in charge of the Indian pupils and of the night school. His success was phenomenal and already he was showing America's white boys that a Negro could deliver the goods if given half a chance.

In 1881 young Washington was selected by General Armstrong, Principal of the Institute, to start a normal school at Tuskegee, Ala. Mr. Washington began his work in an old barn, with thirty pupils, but that same year he scraped together enough money to purchase the run down plantation where the Tuskegee Normal and Industrial Institute is now located.

Under his capable management this school quickly developed into one of the largest and most influential industrial schools for colored people in the world.

Mr. Washington was the guiding light in the movement for industrial education of his race, and he believed that only through intelligent application to the common occupations of life would the Negro people ever reach a high standard.

During his active years he traveled extensively and gave numerous lectures throughout the U. S. A. and Europe. Booker Washington was a forceful and eloquent speaker, the silver-tongued orator of his race.

Besides lecturing, teaching and traveling, this remarkable man found time to write several charming books. "The Future of the American Negro," "Up From Slavery" (his own autobiography), "Character Building," "The Story of My Life" and "Working With the Hands."

"The Story of My Life" and "Up From Slavery" are heart-warming tales that every man and woman throughout the world could read with profit.

No wonder Booker Washington was regarded in his day as the foremost representative of his race.

avoid strain and fatigue, and keep their weight down.

WHY WORRY ABOUT YOUR HEART?

Do you get out of breath on slight exertion? Does your heart seem to skip beats or beat irregularly? Write today for Dr. Barton's interesting booklet on this subject entitled "Why Worry About Your Heart." To obtain it, send 10 cents and a 3-cent stamp, to cover cost of handling and mailing, to The Bell Syndicate, Inc., in care of this newspaper, Post Office Box 99, Station Q, New York 19, N. Y., and ask for your copy.

Cook's Corner

HAM AND CHEESE ROLLS

Make baking powder biscuit dough. 2 cups flour, 3 tablespoons baking powder, 1/2 teaspoon salt

That Body Of Yours

By James W. Barton, M.D.

LIVING SAFELY WITH HEART DISEASE

Two fatal diseases of less than 30 years ago were diabetes and pernicious anemia. Every patient died within a few months or years. Today no diabetic needs to die thanks to the discovery of "insulin" by Drs. Banting and Best. Also pernicious anemia patients can be kept alive by liver and liver extract, thanks to Drs. Minot and Murphy.

Just as diabetes and pernicious anemia are controlled, so cancer research workers state that death from cancer can be prevented by surgery, X-ray, and radium, if the cancer is discovered in its early stages.

Today we are witnessing the determined efforts of the American Heart Association, with its various branches, to bring control of heart disease to the point where many cases can be prevented and many other patients enabled to live a useful and enjoyable life.

Cases of heart disease that can be prevented it is stated in the bulletin of the Association, are heart conditions that follow acute communicable disease such as tonsillitis, laryngitis, flu, sinus infection, bronchitis, and others.

The bulletin makes recommendation for the control of specific or common diseases from which heart disease may result. "For the prevention of rheumatic heart disease, more attention should be given to early and adequate or full treatment of nose, throat, and chest (respiratory) infections, especially sore throats caused by the streptococcus organism (strep sore throat). Adults should have annual physical examinations during their thirties and frequently thereafter to check the possibility of coronary thrombosis and high blood pressure."

It is also recommended that all children entering school have routine examinations, while not new, which should be faithfully followed by the patient and the patient's family, is that even if the sore throat or common cold is not severe, the patient should be kept in bed for at least one day after he has recovered for every degree of temperature present during the acute illness.

Reassuring news from the Association is that patients with hardening of the arteries and high blood pressure, so frightening to many, may count on living in relative comfort and be able to do useful work for many years, provided they cultivate a serene mind.

DOROTHY DIX SAYS -

It Can Work

Plenty Of Mothers-in-Law Add Happiness To Home

DEAR MISS DIX: Can two people who are sure that they love each other, having been engaged for four long years, hit it off O. K. with a third party, my mother, thrown in on the deal? I am an only child. My father died when I was only 5 years old and mother has been everything to me. I owe her everything, including a living. Naturally when I marry I shall insist that she live with my husband and me, and my fiance agrees that he can and will get along with her and insists that everything will be all right. Why all this folderol about mothers-in-law? It scares me before I even start.

HELEN

ANSWER: It has been done, Helen. There are exceptions to every rule. There are many households in which the mother-in-law is not first aid to divorce but the guardian angel of the home. And there are plenty of sons-in-law who love their wives' mothers as well as they do their own.

TACT NEEDED

It depends chiefly upon how much tact and self-control the mother has and upon her willingness to sacrifice woman's innate mania for running whatever house she happens to be in. It also depends upon whether your prospective husband is one of the possessive men who want to monopolize their wives. It likewise depends upon how much good, hard, horse sense you have in managing the situation and keeping both your husband and your mother feeling that he or she is first with you. And, believe me, that requires some doing.

If your mother is one of the bossy kind of women, and will not only rule you, as she has always done, but will tell your husband where he gets on and off, you will never make a success of your marriage. Nor will you if your husband is so much in love with you that he is jealous of your affection for anyone else. And you will certainly mess things up and probably land in the divorce court if you are always throwing mother in husband's teeth and telling him that mother



Bakes Prize-Winning Bread For St. Stephen Fair

Feeding husky appetites on the farm means plenty of baking for Mrs. Hazen Russell, of Moore's Mills, N.B. And at the St. Stephen Fair, Mrs. Russell's bread and rolls are plentifully decorated with prize-winning tags. Of course she knows a few things about ingredients! "I'm extra careful about my yeast," says Mrs. Russell. "For going on twenty years I've been using Fleischmann's Yeast. I know I can depend on it—it's always good and lively." It's true! Fleischmann's Yeast is made extra active to rise extra fast—to give you grand results every time. No wonder the majority of prize-winning cooks in the Maritimes prefer Fleischmann's!

-Needlecraft-

FOR THE HOME

"DRESS ALIKE" PINAFORES No. 2552, Mother's pinafore, is cut in sizes 12, 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42 and 44. Size 18, 4 1/4 yards 35-inch.

No. 3002, Daughter's pinafore, is cut in sizes 6, 8, 10, 12 and 15. Size 8, 2 1/2 yards 35-inch.

Send 25c for each PATTERN which includes complete sewing guide. Print your Name, Address and Style Number plainly. Be sure to state size you want. Include postal unit, or zone number in your address. Address Pattern Department The Charlottetown Guardian.

Pattern No. 2552 and No. 3002

Name

Address

City Province

1/2 cup shortening, 1/2 to 1 cup milk Sift together baking powder, flour and salt, cut in shortening, add milk to make a soft dough, roll out 1/4" thick on lightly floured board. Spread dough with prepared mustard, cover with left over ham chopped fine, roll as a pin wheel cut in 1/2" slices, place on greased cookie sheet and bake in hot oven (450 degrees F.) until biscuits are nicely browned, 15 or 20 minutes. Four cheese sauce over rolls and serve hot with peas or asparagus.



Delicious creamy mashed potato in one minute!

This creamy, delicious mashed potato is so easy to prepare! French's Instant Potato is made from top-quality potatoes—precooked for you! Just follow these easy directions and in 1 minute it's ready—best mashed potato you ever ate!

NO WASHING! NO PEELING! NO COOKING! NO MASHING!

HERE'S ALL YOU DO! Wait until dinner is ready to serve; then bring some salted water to a boil, add milk and French's Instant Potato according to simple directions on package. Stir for a few seconds until potato has thickened, add butter and whip until light and fluffy.

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Here's a proved complexion care! In recent Lux Toilet Soap tests by skin specialists, actually 3 out of 4 complexions became lovelier in a short time.

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"I work the rich fragrant lather well in, rinse, and then pat gently with a soft towel to dry."

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Lux Girl says PEGGY CUMMINS

PEGGY CUMMINS as she plays opposite John Dall in United Artists' "GUN CRAZY"

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