

Teen-Age Princess May Rival Margaret In Fashion Circles



Princess Alexandra

LONDON, Jan. 13 — (CP) — It looks as though Princess Margaret may have to compete for fashion headlines with another young lady of royal blood.

Already British fashion writers predict that Princess Alexandra, a good-looking daughter of the Duchess of Kent — will follow Margaret as a teen-age style-setter.

Tall, dark-haired and vivacious, Alexandra was 15 years old Christmas Day. As the youngest member of the royal family to choose a gown designed by Norman Hartnell, the Queen's dressmaker she has already caused some eyebrows to rise.

Instead of the traditional white tulle and lace expected of youngsters in court circles, the Princess recently shocked models at a private showing by choosing a dress of bright red taffeta. Later she softened this departure from convention by adding a "dream dress" of flower-embroidered blue organza.

Alexandra and her mother, recently placed eighth in a list of the world's best-dressed women. Visited the Hartnell Salon on their return to London from Sandringham, where they spent Christmas with the royal family.

Throughout the parade of models, stared for the Princess, Alexandra held animated discussions with her mother on each dress. This was a sure sign to the fashion writers that Alexandra has all her mother's interest in clothes and that she will cut a more conspicuous fashion figure when she leaves her expensive school at Ascot.

Writing in the News-Chronicle, one women's writer said the Princess already wears her camel-hair school coat and brown and navy beret with the air of a fashion leader.

Many writers, including Eve Chapman of the Daily Mirror, comment on Alexandra's likeness to Princess Margaret at the same time. Alexandra, already as tall as her stately mother, is inches taller than petite Margaret, but both have the same shape of forehead and the same direct gaze under level brows and a similar set to the mouth and nose.

Both have a quick wit and mocking humor.

How Can I!!!

By Anne Ashley

Q. How can I prepare a good wall paper cleaner?

A. Mix two cups of flour and one tablespoonful of kerosene with enough water to make a stiff dough; then knead thoroughly. Use like ordinary cleaner.

Q. How can I make white flannels and woollens soft and white when washing?

A. The juice of half a lemon squeezed into the last rinse water will keep the flannels and woollens soft and white.

Q. How can I treat frostbite?

A. Rub the frostbitten parts vigorously and bathe in cold water until the blood circulates freely; then rub with mutton tallow.

Canada-Wide Training Plan Teaches Nurses Care Of Atomic Bomb Victims



Protons neutrons and nuclear fission are more than obscure atomic phraseology to the 156 nurses of a Canada-wide training scheme, includes study of all parts of Canada who are learning how to care for victims of atomic attack, at Sunnybrook hospital, Toronto. The 12-hour course, part of a Canada-wide training scheme, includes study of atomic, biological and chemical warfare, medical aspects and nursing problems, and expert care of radiation sickness. Upon completion of their studies, Nurses Pauline Buchinsky, left, and Margaret Brown, will be registered with Civil defence branch of Ontario Registered Nurses' Association.

DOROTHY DIX SAYS—

Dateless Girls

Boys' Departure For Service Leaves Teen-Agers Lonesome

DEAR MISS DIX: You have said in your column that girls should not wander the streets looking for dates; I agree with you but where in most towns and cities, is there a place for young boys and girls to meet? Some towns near a service have a U.S.O. Club where dances are held, but many do not. Why can't a meeting place be arranged for servicemen to find nice girls interested in dancing or other mild entertainment?

Our local boys have all gone into service, and isn't it logical that the girls at home would be interested, in turn, in meeting the servicemen who are stationed nearby? On week ends the boys in service gather on the street corners with nothing to do, the girls have to go somewhere by themselves, so it's fairly logical that they'll end up getting together without the formality of an introduction. None of us home-town girls like this sort of thing, but we're really in a predicament.

TRUDY TEENAGE ANSWER: This problem is an acute current one, and not nearly enough is being done about it. The solution is in the hands of local civic and religious groups and should be completely ignored by officials. It is apparently going to be completely ignored by officials.

MEETING PLACE NEEDED During the last war entertainment for the boys was lavishly provided by every community in which it was required. Clubrooms and meeting places were plentiful. The need is just as acute now, and much less action has been taken to provide such facilities. Boys in service now are preponderantly either teen-agers or barely out of their teens; they need entertainment and amusement on their time off and it is up to individuals to see that it is properly provided. It takes it a little for the necessities—a club room, music, a few kind souls to do a few games, puzzles, writing material for the overdue letter home—there you have the nucleus for a social center. Older people should be around to put the boys at ease, and, of course, the final fillip—a group of girls eager to provide pleasant, friendly companionship.

DEAR MISS DIX: Jim and I have been happily married for twenty-seven years, and have a grown daughter, also happily married. My sister, who has been living with us since 1935, is the source of our trouble. She has two children, and every wish any of the three expresses is granted by my husband. She tries to run me and my home. My husband refuses to put her out of the house, claiming that it will be too hard for her to get along by herself. He asked her here in the first place and she seems to be monopolizing him altogether. She is so difficult to get along with that it's easier to let her have her own way in most things.

L. S. ANSWER: I'm surprised that you let a situation as bad as this continue for so many years. Your sister is a miserable ingrate who has managed to get a soft berth and intends to keep it. Prying her out of the house will be no easy task, but if she had to be hauled off bodily, I'd see that she left. There will be no harmony in your home until she's out. She is probably trying to get you so mad that you'll leave! Don't let her; just hold tight and use every means, fair or otherwise, to eject her.

DEAR MISS DIX: Should a man have anything to say about buying furniture for his home? When my wife wants to buy anything she takes someone else with her.

PETER ANSWER: A husband most assuredly should be part of any shopping expedition for home furnishings. Since he is paying for the stuff, and has to live with it, he ought to be consulted about its purchase.

Morning Smile

Had Plenty

Having walked home from the office this evening the beautiful blonde stenographer was greeted by her mother, who said: "Christine, dear, don't you think you ought to get about forty winks before you go out on another date this evening?"

"You underestimate me, Mother," said Christine. "I'm sure I got that many winks as I walked across the park on my way home."

Off The Track

It was late at night and two obviously inebriated men were driving furiously in a car along a road that ran side by side with a main line railroad track. Suddenly a streamliner train, dark except for the engine, flashed past them going in the opposite direction. "Say," said one of the men in the car, "did you see that little town we just went through?"

"Yes," replied his companion. "And you know something I think that first house was on fire."

Better English

By G. C. Williams

1. What is wrong with this sentence? "Don't blame it on me if the dresses aren't both alike."

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

3. Which one of these words is misspelled? Recall, withal, install, withhold.

4. What does the word "aversion" mean?

5. What is a word beginning with unc that means "oily, greasy"?

ANSWERS

1. Say, "Don't blame (omit it on) me if the dresses aren't (omit both) alike." 2. Pronounce the i as in did, not as in die, and accent second syllable. 3. Withal. 4. Mental aversion. 5. Unctuous.

Cook's Corner

GINGERBREAD MIX

For 12 cups of mix—or enough for four bakings in an 8 by 10 cake tin, the ingredients are: 8 cups sifted all-purpose flour; 2 cups sugar; 2½ teaspoons soda; 4 teaspoons baking powder; 3 tablespoons ginger; 3 tablespoons cinnamon; 1 teaspoon cloves; 1½ cups shortening. To make: Sift the dry ingredients together twice. Cut in the fat until the mix has the consistency of coarse meal. Then place the mix in tightly covered jars or cans, label and store in a cool place. Use in the following recipe.

The Stars Say - -

By Genevieve Kemble

For Tomorrow A PARTICULARLY lively and eventful day, with much stirring to excite, stimulate and enjoy, in a very alluring as well as adventurous manner. The young are incited to keen thinking and quick action, with the forces and faculties practical as well as keyed up emotionally.

For the Birthday Those whose birthday it is are due for a particularly lively and eventful year, with much stirring in creative thinking. There may be particularly lively experiences for the elderly, with a stabilizing of the fortunes and perhaps long-range fulfillment of hopes and wishes. At the same time, the new and novel may give stimulus for progress, although in fresh fields of adventure. Practical, creative thinking or existing plans may bring happiness to others. A child born on this day will be

Bread Recipes Borrowed From European Countries

Here are four very good bread recipes from European countries which are not well known here. The first of these, German Zwieback, is so good after the first baking that it's difficult to keep it for twenty-four hours until the second baking. After the second baking, however, it is toast par excellence. The second baking changes some of the starch to dextrine which promotes ease of digestion.

Zwieback 1 cake yeast; 1/2 cup milk scalded and cooled; 2 tablespoons sugar; 1/2 cup melted shortening; 2 eggs; 2 3/4 cups sifted flour; 1/2 teaspoon salt.

Dissolve yeast and sugar in lukewarm milk. Add three-fourths cup of flour and beat thoroughly. Cover and set aside in a moderately warm place to rise for 50 minutes.

Add shortening, eggs well beaten, enough flour to make a dough (about 2 cups) and salt. Knead, shape into rolls about two and one-half inches thick and 15 inches long. Protect from draft and let rise until light, which should be in about 1 1/2 hours. Bake twelve minutes in a hot oven. When cool cut diagonally into 1 1/2 inch slices. Place on baking sheet and brown in moderately hot oven. It is better if the second baking is done more than 24 hours after the first although it may be done sooner if desired.

English Muffins 1 cake yeast; 1 cup milk, scalded and cooled; 1/4 cup lukewarm water; 2 tablespoons sugar; 2 tablespoons melted shortening; 2 eggs; 2 cups sifted flour; 1/2 teaspoon salt.

Dissolve yeast and sugar in lukewarm liquid. Add the shortening, eggs beaten until light and flour to make a moderately stiff batter, then add the salt and mix. Beat until perfectly smooth. Cover in a warm place for about one hour. When risen fill well greased muffin tins half full. Cover and let rise again for about half an hour. Bake twenty minutes in hot oven.

Sweet French Buns 1 cake yeast; 1 cup milk, scalded and cooled; 1/4 cup lukewarm water; 1 tablespoon sugar; 4 cups sifted flour; 1/4 cup sugar; 3 tablespoons butter; 1 egg; 1/2 teaspoon lemon extract; 1 teaspoon salt.

Dissolve yeast and one tablespoon sugar in the lukewarm liquid. Add enough to make an ordinary sponge, about 1/2 cups. Beat until perfectly smooth. Cover and set aside in a warm place to rise for 50 minutes, or until light.

Add sugar and butter creamed, egg beaten, lemon extract and about 2 1/2 cups of flour, or enough to make a moderately soft dough, and the salt with the last of the flour.

Knead until smooth and elastic and "throw and roll." Place in greased bowl, cover and set aside in a warm place to rise until double in bulk, about one hour. Turn out on floured board and shape as cloveleaf rolls or any fancy twist. Let rise until light, about one hour, and bake in hot oven for 15 minutes.

French Croissants Croissants are standard rolls with a French breakfast, but they're good any time of the day. Time and patience are absolutely necessary to make croissants, but the end justifies the means.

1 cup rich milk; 1 tablespoon shortening; 3/4 teaspoon salt; 1 tablespoon sugar; 1 yeast cake; 3 cups sifted flour, approximately; 1/2 cup butter, creamed; 1 tablespoon water; 1 egg yolk.

Scald milk with shortening, salt and sugar and cool to lukewarm. Crumble yeast into mixture and stir until dissolved. Add enough flour to make a soft dough. Knead until smooth and elastic, place in a greased bowl and grease surface. Let rise in a warm place (80-85 degrees F.) until double in bulk. Setting the bowl in a pan of moderately hot water is a good way to keep it warm.

Chill dough thoroughly in the refrigerator. Roll into a square one quarter of an inch thick and spread with the creamed butter nearly to the edges, using two tablespoons. Fold corners to center, then fold in half to make a rectangle and then fold again to make a square. Roll out, spread with butter and repeat folding process three times. Chill between foldings if the butter becomes soft and has a tendency to ooze out. Chill at least after the final folding. Now roll to one-eighth inch in thickness and cut into six inch squares. Cut diagonally across squares to make triangles. To form croissant, roll a triangle as a jelly roll, beginning with long side of triangle, twist ends slightly and place on a greased baking sheet in the shape of a crescent, with ends almost touching. Mix water with egg yolk and brush mixture over rolls. Let rise until double in bulk and bake in a hot oven (400 degrees F.) until brown, or about 12 minutes. Makes 18 croissants. ("Throwing and rolling": Dough may be thrown and rolled instead of kneaded. This is simple and the results are very satisfactory. Mix dough by stirring with hand, fingers spread, until particles cling. Remove dough from board and strike it with force against lightly floured board. Keep hold of dough while striking it on the board. Roll like jelly roll, taking care not to tear dough. Pick up the roll of dough at one end and repeat throwing and rolling about twelve times, or until dough is smooth. This method takes five minutes).

Modern Etiquette

By Roberta Lee

Q. How should one eat breakfast bacon, with the fingers or fork?

A. When possible, with a fork. But when it is so very dry and crisp that it scatters into fragments when broken by a fork, fingers are permitted, as they are also for dry potato chips. But French fried potatoes must be eaten with a fork.

Q. When walking along the street with a friend, and this friend stops to exchange a few words with an acquaintance whom you do not know, what should you do?

A. Proceed on a few steps, and wait for your friend.

Q. When a girl is introducing her sister to a person, should she call her sister "Miss Harris"?

A. No. She should merely say, "Mrs. Carter, this is my sister, Joyce."

Crocheted Accessories



This hot and bag set is proof positive that it pays to crochet. Both accessories can be made for the usual budget allotment for one. Make it in a rich contrasting color of cotton with a Midas touch of trimming in the gold braid and crocheted ornaments around the hat crown. The circular handbag has a zipper closing and braided handles. For crocheted directions, send a stamped, self-addressed envelope to the Needlework Department of this paper requesting HAT AND BAG SET, Leaflet No. PC-6272.

Anne Adams Patterns

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versatile, with resourceful ideas and talents, practical and venturesome as well.



R4852 12-20, 30-38

by Anne Adams

That Body Of Yours

By James W. Barton, M.D.

COMMON SYMPTOMS FOUND IN OLD PEOPLE

Now that men and women are living on an average, 16 years longer than they did 50 years ago, there are naturally more elderly people than any other single group of any age. Because there are so many elderly folk, it has become necessary for a new group of specialists to arise to treat the elderly. This group of specialists is called geriatricians.

The fact that this group of specialists is needed to look after the elderly may cause some of us to think that old people have special kinds of diseases but as a matter of fact they have the same diseases as those who are younger, but naturally, are not as able to cope with them.

In The British Medical Annual, Dr. Marjory W. Warren states that old people may present any medical condition but there are certain common symptoms that arise from different causes which call for investigation before an accurate diagnosis can be made. Among these very common symptoms are:

(1) weakness, (2) tendency to fall, (3) incontinence of urine and wastes from the bowel, (4) giddiness, (5) mental confusion, (6) backache, (7) swelling of the legs. Taking each of these seven common symptoms in turn, Dr. Warren points out possible causes.

1. Weakness: lack of nourishing food, thin blood, a falling heart.

2. Frequent falls: high blood pressure, thin blood (advanced anemia), beginning Parkinson's disease, epilepsy, uncomfortable feet in ill-fitting and uncomfortable shoes.

3. Incontinence of urine: infection of urinary passages, unsuspected diabetes. In a woman, poor pelvic floor after childbirth, tiny warts, prolapsed lining of mucous membrane. In a man, enlarged prostate gland with retention of urine and overflow. Emotional or psychological causes — 1. unhappiness, 2. feeling of insecurity, 3. shyness in calling for attention, 4. mental deterioration, incontinence of faeces (wastes from bowel) — constipation, cancer.

4. Giddiness: high blood pressure, severe anemia, any infection, Parkinson's disease.

5. Mental confusion: high blood pressure with hardening of the arteries in the brain, mental illness, loneliness, unhappy conditions.

6. Pain in the back: extension of cancer from another part of the body (metastases) particularly the prostate gland in men, different forms of arthritis and rheumatism.

7. Swelling of the legs: untreated heart failure, arthritis of the hips, swelling from insufficient or improper food.

Household Scrapbook

By Roberta Lee

Candles

Where a candle is too small or too large for a candlestick, dip it into hot water to soften the wax, and then push into the candlestick. If it is too small, the candle can be squeezed in; if too large, the soft wax will spread and hold the candle upright.

Blankets

Blankets, pillows, and mattresses will last longer and be more sanitary if they are placed in the sun one day each week. It gives them a fresh, sweet odor that is very pleasant on retiring.

Chimney Fires

A chimney fire can often be put out by throwing a few handfuls of common salt into the furnace. Close all doors and windows first.

Alice Brooks Designs



7189

by Alice Brooks

PINNY OR SUNDRESS

ISN'T SHE DARLING in her beautiful pinafore? Lamb peekin' out of pockets, and over that big eyelet ruffle. Easy to make, sweet with a bonbon in pastel and white.

Little work, lots of decoration! Pattern 7189; transfer; cutting charts; sizes 2, 4, 6 in pattern. Send Twenty-five cents in coins for this pattern (stamps cannot be accepted) to ALICE BROOKS Designs, c/o The Guardian, 60 Front Street West, Toronto, Ontario. Please print plainly Name, Address and Pattern Number.

PIONEER SCOUT

The Boy Scouts Association was first formed in 1908 by the late Lt-Gen. Lord Baden-Powell.



FEEL BETTER FAST!



LARCHMONT, N. Y., Jan. 13 (AP)—Raymond C. Gaugler, 59, president of American Cyanamid Co., died Friday. Gaugler joined the company in 1917 in the accounting department, and became president in January 1951.

Mrs. Agnes Carlsen, seen with her children, Sonia and Karen, stays close to her telephone in her Woodbridge, N.J., home, anxious to hear news of her famous husband, Capt. Carlsen of the ill-fated Capt.

TORONTO, Jan. 8—(CP)—Patrick Woods, 25, Toronto transportation commission employee, has been jailed for two months and fined \$100 or another month. The charge: Stealing street-car tickets.