

For Tomorrow
DECISIONS which you may be called upon to make today can be of great importance, so take your time in making them. Do nothing impulsively and analyze all situations carefully before taking action of any kind.
Generally speaking, a conservative policy will prove more satisfactory than aggressiveness.
The aspects for this day also call for caution in money matters. So, for the time being, avoid financial transactions and, if you must enter negotiations where money is concerned, proceed with care.
For the Birthday
If tomorrow is your birthday, you are now entering a cycle which augurs well for future security. You are on the verge of harvesting results from past endeavors, and, with professional or business success within your reach you should be able to concentrate on monetary problems — which should be solved during the summer months.
Also, quite unexpectedly, your financial situation may take a sharp spurt upward during the month of December.
The last six months of this year promise an unusually stimulating social life, but you are urged to do your part in maintaining harmonious relationships, even with casual acquaintances, during the next three months, since your success, both socially and romantically, will depend largely upon the good will of others.
A child born on this day will be intelligent and tenacious of purpose, but inclined toward possessiveness of both persons and things.

Now-she's got exciting zip and glow
Thanks to this Iron Blood discovery!



Don't envy her charm or radiant health! She, too, was once pale, weak, always tired... due to iron-starved blood! Make her pep yours—with Dr. Williams' Pink Pills. By revitalizing and enriching your blood-iron, Dr. Williams' Pink Pills may bring you new pep, energy, joy in life—often in only 30 days. So start today! Get back "in the pink" with

Says Canadian Girls Taller and Sleeker

TORONTO, (CP) — A man who knows plenty about pretty girls said Monday Canadian women are not "short and dumpy."
"It's just the other way," said John Robert Powcs. "They're taller and sleeker."
Mr. Powers, head of a model agency in New York, said in an interview that results of a recent Canada-wide survey which announced that Canadian men and women were shorter and dumper than most people figured, were just so much bunk.
"Whoever in the world could say they're short and dumpy?" Mr. Powers asked.
He is in Toronto surveying models for the Canadian National Exhibition fashion show. Looking around a hotel room at some of the Canadian models gathered for the exhibition, Mr. Powers added:
"The girls in this room are taller than the average American. As for being dumpy, it certainly doesn't look like it to me. Canadian girls seem taller to me. And why not? The whole of Canada is a health centre."
He said Canadian girls have a little edge on their American sisters in another way, too.
"They have the natural look. They have natural beauty."

PLAN BUDDHIST TEMPLE

TORONTO, (CP) — A Buddhist temple, the first in Canada east of Manitoba, will be built here at a cost of about \$50,000 to serve the 600 members in this area. A shrine costing about \$2,000 will be imported from Japan. The temple will include a Buddhist library. Services in both Japanese and English now are held in a rented hall.

How to be loved by a man

Says Marlene Dietrich: "Love him, unconditionally and with devotion. Don't try to change him. When he comes home at night, let him be. When you feel like grumbling, or you're hurt, or bored —"

In July Reader's Digest, Miss Dietrich, a symbol of romance and glamour to many, tells you what you should (and shouldn't) do to keep your husband's love alive.

Read her frank answer to the eternal question: "How to be loved by a man" in July Reader's Digest. It's just one of 38 articles of lasting interest, condensed from leading magazines, current books. Get your copy of July Reader's Digest today.

Dayan-Bowlan Wedding

On May 24th at 10 a.m. Miss Rose Marie Bowlan, daughter of Mr. and Mrs. J. J. Bowlan of Charlottetown exchanged wedding vows with Daniel Dayan, son of Mrs. Marie Dayan and the late Daniel Dayan of London, England, at St. Monica's Church, Montreal, P. Q.

The ceremony was performed and Nuptial Mass celebrated by Rev. Father F. L. Norris. The church was beautifully decorated with pink and white carnations.

The bride entered the church on the arm of her father by whom she was given in marriage. Her ballroom gown was of white nylon net fashioned in strapless style with white net stole. For her accessories the bride chose a Juliet cap of white with rose trimming. She carried a bouquet of American Beauty roses.

Mrs. Harold Bowlan of Edmonton, Alberta was bridesmaid. She looked charming in a ballerina gown of pale green nylon with stole. Her accessories were white and she carried a bouquet of pink carnations. The groom was attended by Mr. Victor Bowlan of Charlottetown brother of the bride.

Mrs. Bowlan chose for her daughter's wedding a dress of Royal Blue crepe with white accessories. She wore a corsage of white carnations. Mrs. L. MacPhail was organist for the wedding and Mr. Paul O'Connor of Montreal was guest soloist. Following the wedding the breakfast was held at the "Indian Room".

After the reception the bride and groom left for Edmonton, Alberta where they will reside. For travelling the bride wore a suit of powder blue with white topcoat and white accessories. Her corsage was of Queen Elizabeth roses.

Chunks Of French Bread Thrill Tourists

PARIS, (AP) — Leaves from a touring notebook:
Cooking is a form of poetry in France, and her fine restaurants are almost as famous as her great cathedrals.
But the average tourist coming here isn't a gourmet on a pilgrimage to a culinary paradise. He just wants a good meal that is typical of the country.

To many a diet-starved American there is no greater taste thrill here than big chunks of tough-crusted French bread spread half an inch deep with yellow Normandy butter.

It takes a man back to the days of childhood, when coming home hungry from play, bread was the golden food.
A French waiter, watching a group of us put down plate after plate of the wonderful bread here, asked:

"Don't you have bread in the United States?"

It was a hard question to answer.
In Germany the best food buy is Bratwurst. It is a section of pork sausage about a foot long and so heavy it takes two small boys to lift one.

This Teutonic hot dog is broiled over a charcoal fire and, served with a bun, costs less than two bits.

Owners of baseball clubs wishing to lure fans back to the ball parks might try replacing their present anaemic hot dogs with these St. Bernard lengths of Bratwurst. After downing one, a fan would be too sleepily satisfied to complain about the quality of the mustard or the pitching.

STORM TRAGEDY

PARIS, (Reuters) — Violent hailstorms in central France Monday destroyed 70 per cent of the vineyards producing the well-known white wine of Pouilly-Sur-Loire.

Favors Two Years Military Service For Every Youth

SAINT JOHN, N. B. (CP) — Lt.-Gen. Guy G. Simonds said Monday he felt "the vast majority of Canadian officers" shared his view that every youth in the country should receive two years of military training.

"I think my views coincide with those of the vast majority of Canadian officers," General Simonds said. "I would like to see every young man in Canada receive two years of military training but that is a political not a military decision."

"To be successful, compulsory

military training would have to receive the wholehearted support of the government and the people otherwise it should be a complete washout."

He said a long-term professional army capable of undertaking the training of recruits would be a requisite for any compulsory enlistment program.

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eating a full meal prior to hanging, it was found to be empty. He had been able to eat and digest a full meal within an hour before being hanged!

It is felt that a proper estimate of the reliability of the lie detector can be gained by remembering

that the machine just registers stress not guilt. There is nothing magical about it and the fear and ignorance of suspects should not be traded upon by telling them that the lie detector never lies, especially when their guilt is in doubt.



When you ask yourself—
Which vinegar shall I use?

To make the best salads you buy the best fresh fruits and vegetables. To add the final flavour touch you need the best vinegar. So, to the question: "Which vinegar?" the answer is obvious—"Heinz!" It saves you money because a little goes such a long way. Heinz makes three kinds of Vinegar—White, Cider and Malt.

HEINZ VINEGARS
CANADA'S BEST SELLING QUALITY VINEGARS

Alice Brooks Designs



SNAPPY-WEAP!
Wear this in, out and around the house—it's apron, jumper, or sundress! Belt cinches waist, opens flat for easy ironing. Tulip pocket—jiffy to do!
Pattern 7390: Small 10, 12; Medium 14, 16; Large 18, 20. Pattern pieces, transfer. State size.
Send Twenty-five Cents in coin 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, Pattern Number.

BRAND-NEW, beautiful — the 1954 Alice Brooks Needlecraft Catalog. It has the most popular embroidery, crochet, sewing, color-transfer designs to send for. Plus 4 patterns printed in book. Send 25 cents for your copy. Ideas for gifts, bazaars, fashions.



French's MUSTARD
does something Wonderful for outdoor eating!

***HERE'S THE SECRET!**
FRENCHWISE HAMBURGERS: 1 1/2 lbs. ground chuck beef, 1 1/2 tsp. salt, 2 tbsp. minced onion, 2 tbsp. French's Mustard, 1 egg, 3/4 tsp. pepper, 1/2 tsp. French's Worcestershire Sauce. Mix ingredients together thoroughly, put into patties, grill or pan fry. Serves 5.
French's golden flavor adds extra zest to many other outdoor treats—hot dogs, sandwiches, cold cuts, salads. Let folks serve themselves right from the jar!
Get your copy of NEW EDITION OF "CULINARY ART" RECIPES BOOK for the French & Colman's (Canada) Ltd.
Dept. 84, 1000 Adelaide Street, Montreal.

Canada's Golden Quality PREPARED MUSTARD — in the Red Pendant Jar.

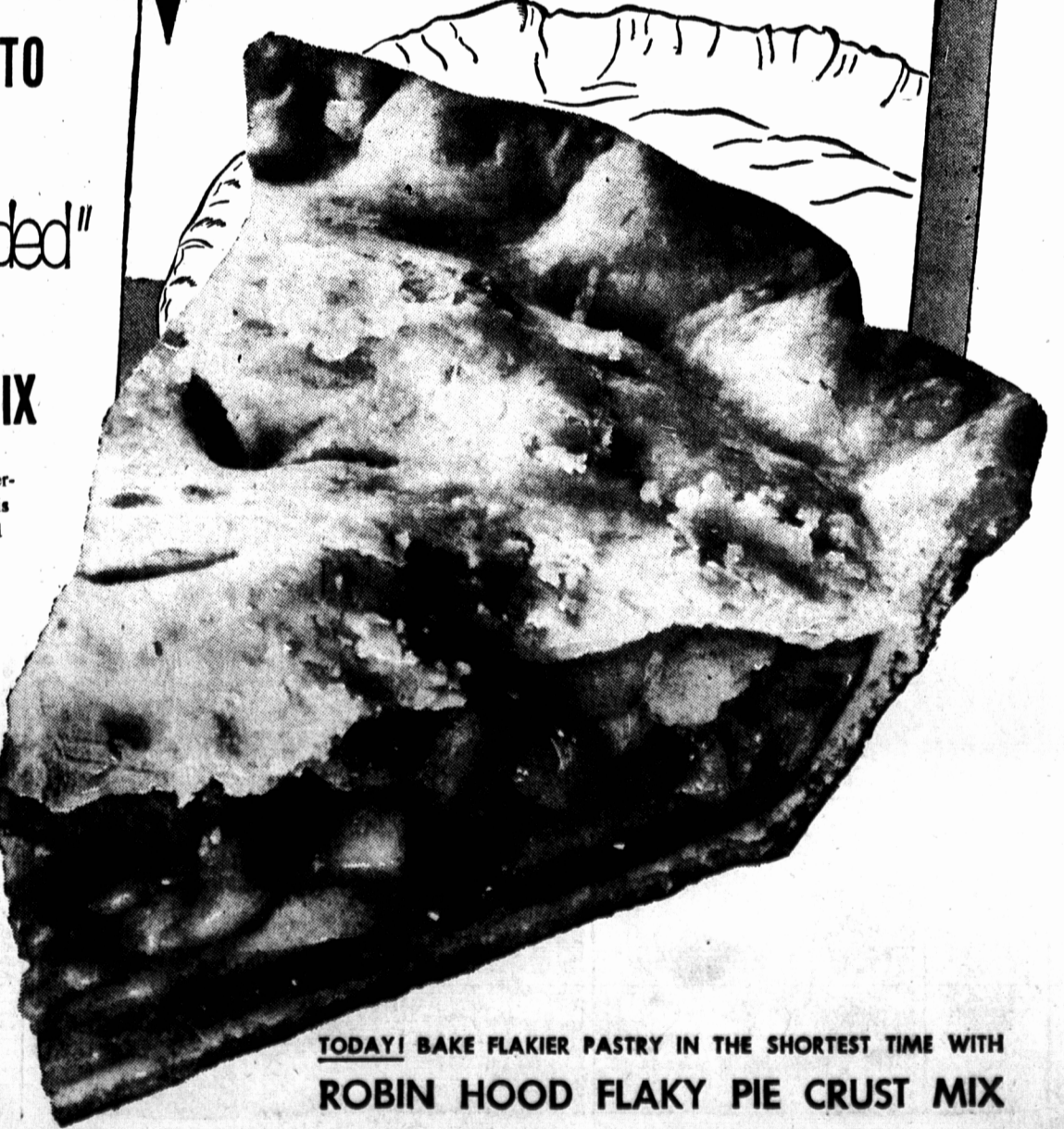
1/2 PRICE SALE
INTRODUCTORY OFFER

TO INTRODUCE YOU TO NEW "Tender-Flake Blended" Robin Hood FLAKY PIE CRUST MIX

To introduce you to Robin Hood's new "Tender-Flake Blended" Pie Crust Mix, we are making this sensational half-price offer! Good for a limited time only!
"Tender-Flake Blending" is Robin Hood's own special way of pastry blending. The particles of shortening are not too fine... not too coarse... but an ideal blend of each, to give you both tenderness and flakiness.
Easier to roll out, too. Robin Hood Flaky Pie Crust Mix is made with a special pastry flour... a soft wheat flour... that does not become sticky in handling.
Delicious flavor. A specially prepared premium shortening is used in Robin Hood Pie Crust Mix. Smooth and creamy, it gives a delicate flavor to your pastry.

- ★ JUST ADD WATER
- ★ MAKES 4 SHELLS or 2 DOUBLE CRUSTS

Robin Hood Flaky Pie Crust Mix



TODAY! BAKE FLAKIER PASTRY IN THE SHORTEST TIME WITH ROBIN HOOD FLAKY PIE CRUST MIX