

Happenings of The Week

The biggest coming-out party of a brilliant London season took place Monday in flood-lit Syon House, 150-room palace of the Duke of Northumberland.

Dr. and Mrs. Malcolm Putnam of Brockville, Ontario, are holidaying at the home of the Doctor's parents, Mr. and Mrs. A.G. Putnam at Eldon.

Mrs. Herbert Murray and her baby daughter of Sydney, and Mrs. Durrell Murray and her son of Moncton are holidaying with Mr. and Mrs. Lloyd Murray, Crestwood Drive.

Mrs. Clive Stewart entertained Thursday evening at a bridge in honor of Miss Audrey DeBlois.

Mrs. Artemus Wright and Mrs. Frank Andrew were hostesses at a tea at the latter's Upper Prince Street home honoring Mrs. Terrence Fitzgerald Friday afternoon.

Mr. and Mrs. R.R. Bell, Mr. and Mrs. Robert Hyndman, and Mr. and Mrs. A.L. MacPherson, entertained for friends at the latter's home on Thursday evening.

Mr. and Mrs. Bruce Marr, Mr. Ian Marr and Miss Sheila Marr, of Elmira, Ontario, are guests of Mr. and Mrs. Harold Messervy, Fitzroy Street, Mr. and Mrs. Marr have just completed an enjoyable motor trip around the Gaspé peninsula.

Miss Isabel Jamieson left on Thursday morning to spend the summer months in Halifax.

Master Tommie DeBlois is entertaining for a number of his friends this afternoon at a birthday party given at the home of his parents, Mr. and Mrs. T.D. DeBlois, Keppoch.

Mrs. Julian C. Jaynes of Boston, has arrived at Keppoch and will spend the summer months at "Bayfield".

The members of the United Services Club entertained for friends before the Ball at Government House on Tuesday.

Miss Catherine Rogers, daughter of Mr. R.H. Rogers, Charlottetown, and Miss Claire Brehaut, have returned to Toronto from a six weeks holiday in Europe and the United Kingdom.

That Body Of Yours

Now that alcoholism is being recognized as a disease and alcoholics treated from the standpoint of disease, it is gratifying to see municipalities, governments and philanthropic organizations doing their bit to rescue these unfortunates from the grip of their enemy.

For many years, private hospitals have made a specialty of treating alcoholism and drug addiction. Unfortunately, the alcoholic and his family, because of the stigma attached to these two conditions, have tried out various home methods instead of having the patient attend one of these hospitals.

What should prove a quick or short method of curing alcoholism is discussed by Dr. Tuncolip Kieve (Sana Fe, New Mexico) in the American Practitioner, who states that while the physician shares with the layman a prejudice against the drunkard and is reluctant to treat him, it is up to the physician to give active treatment while the alcoholic is under complete intoxication.

The first order is the immediate and complete withdrawal of alcoholic intake. Most intoxicated persons require the following routine measures: (1) adequate sedation (paraldehyde, 3 dracms every 3-6 hours is sedative of choice); (2) oxygen by tent, mask or catheter to hasten the oxidation of blood, thus getting rid of the alcohol in the blood and so shortening the time to reach sobriety; (3) fluids to flush products of alcohol from the system.

June gave folks the gift of apple blossom snow and the earth took care then to claim it "dust to dust" as its own.

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ELLEN'S DIARY

This anniversary of ours, we would dwell upon while June, month of weddings lifts daintily her trailing beflowered skirts of green off the dewy grass, and very quietly and we fancy with never a regret, makes her way up the hillside, and will be presently lost to our sight.

As indeed there was, June gave us the end of the sowing and planting, and then one day the old seeder, which might tell many a fascinating tale of the years was taken behind the truck and returned to storage in a building at the other farm.

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DOROTHY DIX SAYS—

Cross Purposes

DEAR DOROTHY DIX: I have been married for four years to a typical businessman, upright, kind, generous, a good provider. But he is interested in nothing but his business.

ANSWER: Here is a young couple with all the materials for making a happy and successful marriage throwing them all away because they haven't intelligence enough to see each other's point of view and to realize that unless they can make some sort of a working adjustment they are headed for divorce.

HE DOESN'T UNDERSTAND

The husband doesn't realize the agonies of loneliness from which his wife is suffering. Surely, if he understood this he would give her some of his time and do something to amuse her while she was going through the inevitable period of getting adjusted to a new environment.

DEAR MISS DIX: I am a girl of 27 and wish to know if there is a solution to my problem. I have been married eight years and kept company with my husband for several years before we were married.

ANSWER: As I have said before, and shall doubtless say again, some women are just born to be doormats for husbands. They seem to love it, and while they will occasionally ask for advice, no one is fooled into believing they'd take it.

DEAR MISS DIX: I am a young man in my late twenties. I work the night shift in a local factory, therefore have only weekends to devote to social life.

ANSWER: Do the girls know about each other? If they do, and are satisfied to share your dating nights, there is no question of not being fair, but if you are deceiving them, you must make a decision.

DOROTHY DIX cannot reply personally to readers, but will answer problems of general interest through her column.

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They "OH" - They "AH" ... and You Will Too! when you see the lovely shipment of Waffle Pique and Nylon Marquisette Dresses in odd and even sizes.

Modern Etiquette By Roberta Lee Q. When a man is dining alone in a public place, and another man stops at his table for a few words, should he rise?

How Can I!!! By Anne Ashley Q. How can I prepare good tuna fish sandwiches?

The Stars Say -- By Genevieve Kemble For Tomorrow A PROPITIOUS time for picking up loose ends or perhaps mending broken fences.

For the Birthday Those whose birthday it is may be moved to action by some particularly novel, clever, shrewd idea or inspiration.

Day After Tomorrow The astrological forecast is for a particularly active and exciting day, probably with the accent on purely personal affairs.

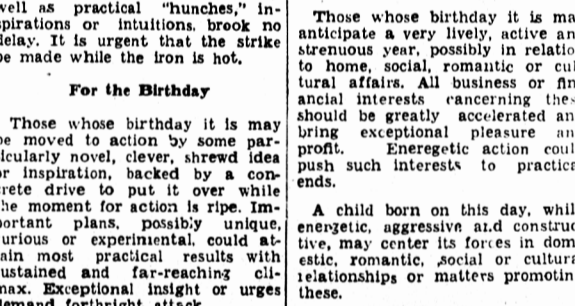
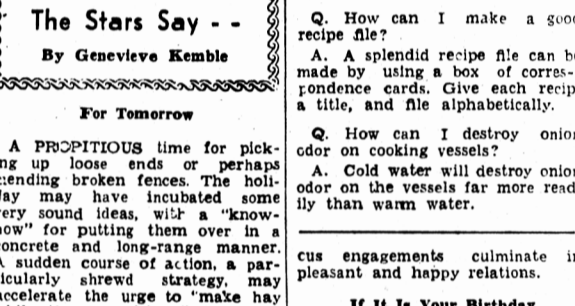
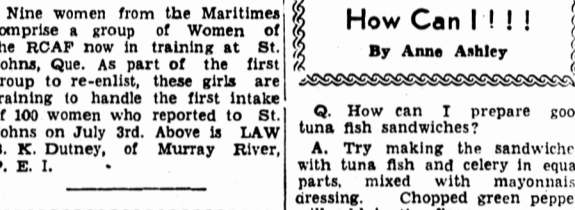
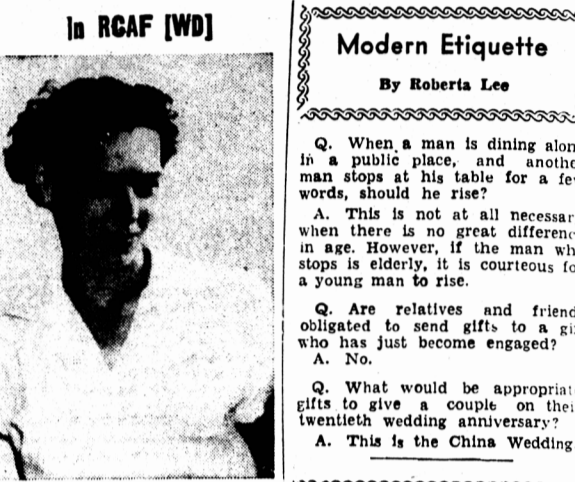
Helpful Hints In Jam and Jelly-Making Q. Do all pectin jellies and jellies set immediately? A. Not all. Some are designed to set more slowly.

Dr. and Mrs. Malcolm Putnam of Brockville, Ontario, are holidaying at the home of the Doctor's parents, Mr. and Mrs. A.G. Putnam at Eldon. Mrs. Herbert Murray and her baby daughter of Sydney, and Mrs. Durrell Murray and her son of Moncton are holidaying with Mr. and Mrs. Lloyd Murray, Crestwood Drive. Mrs. Clive Stewart entertained Thursday evening at a bridge in honor of Miss Audrey DeBlois. Mrs. Artemus Wright and Mrs. Frank Andrew were hostesses at a tea at the latter's Upper Prince Street home honoring Mrs. Terrence Fitzgerald Friday afternoon. Mr. and Mrs. R.R. Bell, Mr. and Mrs. Robert Hyndman, and Mr. and Mrs. A.L. MacPherson, entertained for friends at the latter's home on Thursday evening. Mr. and Mrs. Bruce Marr, Mr. Ian Marr and Miss Sheila Marr, of Elmira, Ontario, are guests of Mr. and Mrs. Harold Messervy, Fitzroy Street, Mr. and Mrs. Marr have just completed an enjoyable motor trip around the Gaspé peninsula. Miss Isabel Jamieson left on Thursday morning to spend the summer months in Halifax. Master Tommie DeBlois is entertaining for a number of his friends this afternoon at a birthday party given at the home of his parents, Mr. and Mrs. T.D. DeBlois, Keppoch. Mrs. Julian C. Jaynes of Boston, has arrived at Keppoch and will spend the summer months at "Bayfield". The members of the United Services Club entertained for friends before the Ball at Government House on Tuesday. Miss Catherine Rogers, daughter of Mr. R.H. Rogers, Charlottetown, and Miss Claire Brehaut, have returned to Toronto from a six weeks holiday in Europe and the United Kingdom. While in Great Britain they visited with Miss Brehaut's sister, Shirley, Mrs. Granville Hughes in Carmarthen, Wales. They also spent some time in Czechoslovakia with Miss Rogers' brother, Mr. E. Benjamin Rogers, who is Charge d' Affairs at Prague. Mr. and Mrs. Douglas Hill entertained for friends at their apartment before the dance at Government House. Mrs. D.B. Rathbone and young son Gordon are visiting with her mother, Mrs. J.W. MacKenzie, before leaving for Moose Jaw, Sask., where Mr. Rathbone has been transferred in the Bank of Nova Scotia. Mrs. MacKenzie has also as guests her daughter Evelyn, Mrs. R.W. Becket of Montreal and her two children who will spend the summer months in Charlottetown. Mr. D.H. Hyndman, Mrs. Hyndman and their two sons of Sheet Harbour were guests at Brackley Beach for the weekend. Miss Joan Froom of Dartmouth, who is director of the G.A. camp at the Anglican Youth Centre, Crapaud, spent the weekend with Mr. and Mrs. M.W. Weeks. Tea hostesses at the Golf Club today will be Mrs. H.S. Henderson, Mrs. J.P. Clark, Mrs. W.H.V. Dunbar, Mrs. E.C. Baker, Mrs. F.G. Hutcheson, and Miss Katherine Hutcheson. Miss Joan Wood entertained in honour of Miss Adele Clarke whose marriage takes place shortly. Also entertaining for Miss Clark were Mrs. Fred Robinson and Mrs. Isaac Clarke, who gave a tea for her on Friday. Mr. and Mrs. C.D. Howatt of Halifax are spending the week-end with Mr. and Mrs. A.J. Howatt, Charlottetown. Mr. and Mrs. R.C. Beattie, Town of Mt. Royal, are holidaying in Cavendish. At the Tennis Tea tomorrow at Charlottetown Tennis Club the hostesses are Mrs. Charles Willett and Mrs. Elvin Douglas. Mrs. R.G. Loughlin and daughter Mary of this week to spend the summer at their cottage at Stanhope Beach. Mr. C.W. Harrington of Winchester, Mass. is visiting her sister, Mrs. J.F. Macdonald, Upper Prince Street. Friends of Miss Phyllis Tait, daughter of Mr. and Mrs. LeBaron Tait will be pleased to know that she was one of twenty-nine nurses who recently received her cap at the capping ceremony at St. John General Hospital. Mr. and Mrs. W. Albert Gaudet and young son Joel of Moncton, N.B., accompanied by Mrs. James D. Lehane of Montreal, P.Q., were visitors at their parent's home, Mr. and Mrs. W.A. Gaudet, Fitzroy

Street, Summerside, on the weekend of June 30th. Mr. and Mrs. Gaudet and Joel returned to Moncton on Saturday and Mrs. Lehane will remain with her parents for the month of July. The tea hostesses at the Summerside Golf Club on Wednesday afternoon were Mrs. Davis Lidstone, Mrs. Leonce Arsenault, Mrs. Hertz Godkin and Mrs. Roy Adams. Mrs. H.T. Begg of Halifax, N.S. is visiting in Summerside, guest of her daughter and son-in-law, Mr. and Mrs. Eric MacKay. Mr. and Mrs. Ivor Phillips and family of Summerside are spending their vacation in Parrsboro, N.S. Mrs. LeRoy Holman and Mrs. W. Arthur Allen were joint hostesses on Tuesday evening at the home of the former in Summerside, when they entertained at bridge. Professor Ernest Dale of the University of Toronto arrived in Summerside by plane this week and is the guest of the Misses Carrie and Gladys Holman. They are spending several days in Cavendish. Mr. and Mrs. Leigh Donald and young son of Charlottetown are visiting relatives in Summerside this week. Chief Justice Thane A. Campbell and Mrs. Campbell have returned from Ko-Yu-Kamp in the historic Minde country near Ft. Cumberland, N.S. where their daughter, Harriet, and Barbara Clark are vacationing. Mrs. C.A. Meikle, Summerside, has as her guests her sister and brother-in-law, Mr. and Mrs. John W. Huestis of Norfolk, Massachusetts. Mr. and Mrs. W.A. Currie, Summerside, had as their week-end guests their son-in-law and daughter, F.L. Stuart Martin, Mrs. Martin, with their two children. Mr. and Mrs. Clarence Mercer with their children David and Carol have returned to their home in Summerside from a trip to Halifax, N.S. They were accompanied on return by Mrs. Mercer's mother, Mrs. V. Iley of Wolfville, N.S. Dr. and Mrs. A.A. Lockhart of Summerside have as their welcome guests their daughter, Mrs. A.S. Wortley, Mr. Wortley and young daughter Lynne who motored from their home in Toronto on Monday evening. Mr. and Mrs. Reuben Rogerson of Summerside have as their guests Mr. and Mrs. S. Davidson and family and Mrs. Austin Burns who motored from Waltham, Mass. Mr. and Mrs. Hugh D. Smith of Summerside have as their guests their grandson, Hugh D.S. Murray of Lower Coverdale, N.B. Mrs. Beverly Owen of New York City is visiting her parents, Mr. and Mrs. G.W. Bell in Summerside. Dr. and Mrs. Frank MacKinnon and family are visitors in Summerside on Thursday, guests of Mr. and Mrs. Arthur Allen, Eustace Street. Dr. Muncey Tanton, Mrs. Tanton, daughters Nancy and Ruth, arrived from Montreal to spend their vacation in Summerside, guests of Dr. and Mrs. E.T. Tanton, Summer St.

That Body Of Yours By James W. Barton, M.D. MANAGING THE ACUTELY INTOXICATED PATIENT Now that alcoholism is being recognized as a disease and alcoholics treated from the standpoint of disease, it is gratifying to see municipalities, governments and philanthropic organizations doing their bit to rescue these unfortunates from the grip of their enemy. For many years, private hospitals have made a specialty of treating alcoholism and drug addiction. Unfortunately, the alcoholic and his family, because of the stigma attached to these two conditions, have tried out various home methods instead of having the patient attend one of these hospitals. What should prove a quick or short method of curing alcoholism is discussed by Dr. Tuncolip Kieve (Sana Fe, New Mexico) in the American Practitioner, who states that while the physician shares with the layman a prejudice against the drunkard and is reluctant to treat him, it is up to the physician to give active treatment while the alcoholic is under complete intoxication. The first order is the immediate and complete withdrawal of alcoholic intake. Most intoxicated persons require the following routine measures: (1) adequate sedation (paraldehyde, 3 dracms every 3-6 hours is sedative of choice); (2) oxygen by tent, mask or catheter to hasten the oxidation of blood, thus getting rid of the alcohol in the blood and so shortening the time to reach sobriety; (3) fluids to flush products of alcohol from the system. Injecting fluids into the veins is started as soon as the patient has gone to sleep; 1000 cc (about a quart) of 5 to 10% glucose in distilled water or normal saline solution with added vitamins, is given twice daily for two or three days. (4) An ample supply of B-complex vitamins and ascorbic acid. As soon as the acute intoxication has passed, a detailed history of drinking habits is obtained and an attempt made to interest the patient in visits from members of Alcoholics Anonymous. Members of this organization understand what the patient has been and is going through and can greatly aid him. Street, Summerside, on the weekend of June 30th. Mr. and Mrs. Gaudet and Joel returned to Moncton on Saturday and Mrs. Lehane will remain with her parents for the month of July. The tea hostesses at the Summerside Golf Club on Wednesday afternoon were Mrs. Davis Lidstone, Mrs. Leonce Arsenault, Mrs. Hertz Godkin and Mrs. Roy Adams. Mrs. H.T. Begg of Halifax, N.S. is visiting in Summerside, guest of her daughter and son-in-law, Mr. and Mrs. Eric MacKay. Mr. and Mrs. Ivor Phillips and family of Summerside are spending their vacation in Parrsboro, N.S. Mrs. LeRoy Holman and Mrs. W. Arthur Allen were joint hostesses on Tuesday evening at the home of the former in Summerside, when they entertained at bridge. Professor Ernest Dale of the University of Toronto arrived in Summerside by plane this week and is the guest of the Misses Carrie and Gladys Holman. They are spending several days in Cavendish. Mr. and Mrs. Leigh Donald and young son of Charlottetown are visiting relatives in Summerside this week. Chief Justice Thane A. Campbell and Mrs. Campbell have returned from Ko-Yu-Kamp in the historic Minde country near Ft. Cumberland, N.S. where their daughter, Harriet, and Barbara Clark are vacationing. Mrs. C.A. Meikle, Summerside, has as her guests her sister and brother-in-law, Mr. and Mrs. John W. Huestis of Norfolk, Massachusetts. Mr. and Mrs. W.A. Currie, Summerside, had as their week-end guests their son-in-law and daughter, F.L. Stuart Martin, Mrs. Martin, with their two children. Mr. and Mrs. Clarence Mercer with their children David and Carol have returned to their home in Summerside from a trip to Halifax, N.S. They were accompanied on return by Mrs. Mercer's mother, Mrs. V. Iley of Wolfville, N.S. Dr. and Mrs. A.A. Lockhart of Summerside have as their welcome guests their daughter, Mrs. A.S. Wortley, Mr. Wortley and young daughter Lynne who motored from their home in Toronto on Monday evening. Mr. and Mrs. Reuben Rogerson of Summerside have as their guests Mr. and Mrs. S. Davidson and family and Mrs. Austin Burns who motored from Waltham, Mass. Mr. and Mrs. Hugh D. Smith of Summerside have as their guests their grandson, Hugh D.S. Murray of Lower Coverdale, N.B. Mrs. Beverly Owen of New York City is visiting her parents, Mr. and Mrs. G.W. Bell in Summerside. Dr. and Mrs. Frank MacKinnon and family are visitors in Summerside on Thursday, guests of Mr. and Mrs. Arthur Allen, Eustace Street. Dr. Muncey Tanton, Mrs. Tanton, daughters Nancy and Ruth, arrived from Montreal to spend their vacation in Summerside, guests of Dr. and Mrs. E.T. Tanton, Summer St.

Cook's Corner CHERRY JAM 4 cups (2 lbs.) prepared fruit 7 cups (3 lbs.) sugar 1 bottle liquid fruit pectin To prepare fruit: Wash and pit about 2 1/2 pounds fully ripe cherries. Chop fine; measure 4 cups into large saucepan. (If sweet cherries are used, substitute 1/4 cup lemon juice for 1/4 cup prepared fruit.) To make jam: Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil for 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Melt new wax and pour over jam; cover. Makes about 11 six-ounce glasses. Note: For stronger cherry flavor, add 1/4 teaspoon almond extract before ladling jam. Better English By D. C. Williams 1. What is wrong with this sentence? "That's the same identical book that I was going to have brought you tomorrow." 2. What is the correct pronunciation of "capricious"? 3. With one of these words is misspelled? Temperuous, twelfth, trespasser, terrestrial. 4. What does the word "inanimate" mean? 5. What is a word beginning with mu that means "capable of change in form, qualities, or nature?" ANSWERS 1. Use either "same" or identical, but not both, and say, "that I was going to send to you tomorrow." 2. Pronounce ka-prish-us, i as in dish, and not ka-pree-shus. 3. Twelfth. 4. Descriptive of life. "Stone and earth are inanimate substances." 5. Mutable. Household Scrapbook By Roberta Lee Hardened Glue Glue that has become hard and dry in the bottle can be softened with a few drops of glycerine. Leather Leather goods can be cleaned by using strong ammonia water. Rub the leather until it is clean, and then dry with a soft cloth. Grilled Sandwiches If you do not have a sandwich grill the grilling can be accomplished by toasting or browning the sandwiches in a small amount of butter in a frying pan. Forks should be provided for eating grilled sandwiches.



Fluffy CREAM PIES EASY TO MAKE WITH NOVA QUEEN The Tasty 3-Way DESSERT Made by BEST YEAST Ltd. Helpful Hints In Jam and Jelly-Making Q. Do all pectin jellies and jellies set immediately? A. Not all. Some are designed to set more slowly, so that you can stir the mixture to a delicate "set" when they are to be used. If jellies from some fruits were to set at once, they would be hard and tough after a few weeks; some are balanced so that they require up to 10 days to set. Q. What is a full, rolling boil? A. A full, rolling boil is a bubbling steaming boil that cannot be stirred down. Q. What do I do if the heat is not strong enough even when turned highest? A. Cover kettle closely while bringing the mixture to boil, and stir only occasionally. As soon as the mixture is boiling vigorously remove cover and proceed with the recipe. Q. What should be done if less prepared fruit or juice is obtained than the recipe specifies? A. For jams—fill up the last cup, or fraction of a last cup, with water. If you lack more than 1 cup lacking, prepare more fruit. For jellies—mix water with the pulp in the jelly bag and squeeze the water out. Or prepare more fruit. Q. Can you substitute powdered fruit pectin in a recipe that calls for bottled fruit pectin or vice versa? A. No. Each recipe is individually tested and does not allow for a substitution. Q. Can paraffin wax be reused? A. It is advisable and best to use new wax each time; old wax often causes spoilage. Q. What causes weeping jelly and is there a cure for it? A. Separation of a small amount of syrup, known frequently as weeping, is normal and will not harm jellies and jams unless yeast and mould start growing on the seepage. To prevent excessive weeping, leave a 1/4 inch space at the top when filling the glass. Paraffin cover tightly and store in a cool, dry place. Q. How long will jams and jellies keep? A. The flavor and color are retained for various lengths of time. Q. How should jams and jellies be stored? A. Jams and jellies should be kept in a cool, dark place. If only a kitchen cupboard is available, place jars in the coolest possible place, and on a low shelf—warm air rises.

CONVENIENT! MORSES selected ORANGE PEKOE TEA IN BAGS!