

A Few Frustrations Good For Modern Child Says Author

By DOROTHY ROY
Associated Press Women's Editor

Mothers have been badgered and bewildered too long by conflicting theories of child psychology, says Elizabeth Logan Davis, a New Jersey minister's wife and author of the new book, "Mothers of America."

In research on the lives of the mothers of famous people described in her book, Mrs. Davis discovered that most of them had several things in common: Strict discipline, deep religious beliefs and not much money. She believes it is time for mothers to get back to some of the old common sense standards of child raising, and forget much of the advice that has been laded out to them in the last 25 years.

"Today's mothers are too prone to depend on the school to teach discipline, the Sunday school to teach religion and the community to supply recreation," she said in an interview. "This isn't because

they don't enjoy their children's companionship — it's simply because many of them lack confidence in their own ability to teach these things."

FEW FRUSTRATIONS GOOD

Mrs. Davis has little use for the so-called "progressive" schools whose theory was that children should be allowed to express themselves to prevent future frustrations. Says Mrs. Davis:

"Don't worry about frustrating your child by making him behave. A few frustrations are good for him. He's going to have to meet them in adult life, anyway."

In addition to helping her minister husband and writing various magazine articles and plays, Mrs. Davis has raised two daughters — successfully, she believes. They are Anne Logan Davis, doctor of internal medicine at Bellevue Hospital, and Mrs. Theodore Goodman, wife of an army captain, mother of two children and a short story writer.



SULTANA CAKE

1 cup butter
2 cups white sugar
4 beaten eggs
1 cup milk
3½ cups sifted flour (use ½ cup to flour the fruit)
4 level teaspoons baking powder
Salt
1 lb sultana raisins
Mixed peel and cherries if liked
Flavor with lemon.

Place in tub pan that has been lined with greased paper and bake in moderate oven 1½ hours.

—Albany Pleasant Circle W. I.

WOMEN

Page 18 The Guardian Thursday, May 6, 1954

Adams-MacDonald Wedding



Pictured above are Mr. and Mrs. Lorne Adams following their marriage at the Baptist Parsonage, O'Leary, on April 28th. The ceremony was performed by Rev. C. O. Howlett. The bride is the former Wanda Isabelle McDonald, daughter of Mr. and Mrs. Atwood McDonald of Glenwood, P. E. I., and the groom is a son of Mr. and Mrs. Raby Adams of Knutsford. The groom was supported by Mr. Kenneth Sweet (left) while Miss Betty MacPherson (right) acted as bridesmaid. (Photo by D. W. Sears).

DOROTHY DIX

Heartless Intentions

DEAR MISS DIX: I'm a widow, and in the near future plan to marry a widower with two children 5 and 6 years old. Since the death of his wife, the children have lived with their maternal grandparents, to whom the youngsters are devoted. However, I am considering taking the youngsters from their present home because I can't bear the thought of my husband's in-laws having any share in his life.

If the children stay where they are, naturally he'll visit them and will come under the influence of his first wife's family. After we have the children, I intend to break all ties between them and their grandparents. It may take time for me to win their love, but I know I can do it. Is there a sure way to handle this situation satisfactorily?

T. A.

CHILDREN'S HAPPINESS IS PARAMOUNT

ANSWER: My idea of a solution would be for everyone connected with these youngsters to pray frequently and fervently, "God help them!"

I hope sincerely that your future husband will not permit you to get away with this cruel scheme. You have no love or even affection for children; you only thought of jealous spite. You are willing to sacrifice the welfare of two little children simply because you're jealous of your predecessor's parents!

Doesn't that sound petty and mean? You should be willing, and eager, to take the little ones so that your husband would have his children with him. But there ought not to be any thought of breaking all ties between them and the people who have given them such loving care almost since birth. Either you take the children because (1) you love them, honestly believe you can win their love through your own unstinting devotion and patience in an effort to establish a true home for your new family, or (2) you leave them with their grandparents, whose care has been inspired by love.

ELLEN'S DIARY

by an Island Farmer's Wife

In a nice event, today brought back a "peddler-man" of the number of itinerant salesmen who call in a first visit of the year to this place. "No, I don't consider that bridge in the lane too safe for cars" we recall James reply to the query of a canny fellow who had chosen to come to the yard on foot one morning of an old year.

"The spring-freshes weakened it and we haven't got around to repairing it yet. But," he chuckled, "the salesmen risk it!"

A young, dark-eyed, dorkish skinned fellow this was, bright and quick and likeable who brought his store-on-wheels to our door this morning. "And how, Mother, have you... how do they say it?" wintery?" he greeted us with a merry smile.

"Fine!" we laughed "just fine!" At his words, instead of the green meadows and the red-brown promise of the grain-lands about, we could fancy them covered again wholly with a gently settling snowfall: One which powdered winsomely the evergreens, capped the fence-posts, moulded tenderly the bare silver branches and suited need roots in rare marble. And instead of the rippling love-calls of birds of the moments, we were enjoying the quiet and serenity and beauty of that restful season again.

"And the boys, who miss a mother, how are they?"

"Well—and in school."

"School is good... for everyone." Eyes, hands, helped express the words.

"Good for those who will one day farm—me!" with a flashing smile "I should like to farm—for businessmen too, for merchant, for

everyone... in my school "he remembered" we must, from the beginning, learn two languages "Latin" difficult? Not then—the young learn quickly; older, things come hard... And "turning now to open his van "what are your needs? Socks for the boys? Shirts? Sweaters? Or maybe a dress for yourself."

All so fancying in the brave little assortment of merchandise, displayed for our interest and color of far-away lands—of the bazaars and markets of that ancient Near-East, we lingered there making odd selections. All the while chatting of places he had known: Palestine-Lebanon... Jerusalem... Beirut... "You know Beirut? A stylish city—you know what I mean? Fashions, like Paris and New York. Nice" he smiled, "but here too on this Island, it is also good."

"And now you have a wife?"

"Yes" his laugh was happy, "meaning" work harder, sell more. Have to, for at the ceremony you promise, solemn, yes!

"I am much better if she calls upon each one personally for a purpose. If this is not possible, as in the case of out-of-town friends then friendly notes of request should be written by hand.

"I've heard that it is improper to comment on another person's clothes. Does this mean one should not admire or compliment another on his clothes?"

A. If you know another person well enough, there is no reason why you shouldn't tell him how well he is looking.

Q. If one has already given a present to a newborn baby, and is then invited to the christening, is one expected to bring another present?

A. No.

Morning Smile

An Oklahoma judge once stopped a lawyers' wrangle in a murder case with, "Gentlemen, the only issue before this court is: Should the deceased have went?"

Better English

By D. C. Williams

1. What is wrong with this sentence? "They are exceedingly happy, and neither one of them seem to have a care in the world."

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

3. Which one of these words is misspelled? Benignant, beneficiaily, belligerent, bibliopole.

4. What does the word "gratis" mean?

5. What is a word beginning with uns that means "unprincipled"?

How Can I?

By Anne Ashley

Q. How can I keep the rain from injuring porch pillows?

A. Outdoor pillows should have an outer covering of oilcloth, and inner washable material. Then there will be no worry about them on a wet day, as the rain will not injure them.

Q. How can I keep berries fresh?

A. They will keep fresh if they are placed, unwashed, in a jar and the lid screwed on tightly. Place in the coldest part of the refrigerator.

Q. How can I remove stubborn spots on white leather shoes?

A. Try rubbing lightly with a very fine grade of sandpaper.

LICENCE PLATE GIVE-AWAY

ST. CATHARINES, Ont. (CP)—Service station attendant William Johnson held two men at bay with a shotgun until police arrived Monday when he spotted a stolen car from his licence plate while filling the gas tank. Roger Rivers, 17, and William Maides, both of Toronto were charged with car theft. Johnson said police gave him the licence number when the car was reported stolen.

That Body of Yours

By James W. Barton, M. D.

LOW BACK PAIN

Several years ago I spent some time doing postgraduate work at the Massachusetts General Hospital, Boston, and was astonished at the number of cases of low back pain which occurred. While there were various causes for the large number of patients who reported at that time, most of them gave a history of lifting some heavy object and immediately or a few days afterward severe pain occurred in their back and the orthopedic department of that large hospital was always busy.

Today there are perhaps more cases of arthritis in which low back pain is the main symptom of which the patient complains.

In the Ontario Medical Review, Dr. Donald C. Graham, Department of Medicine, University of Toronto, and Sunnybrook and St. Michael's Hospitals, states that with most of these cases first require a careful history, physical examination, and an adequate laboratory and X-ray study.

In the first place, it should be remembered that while rest is an important factor in treatment, a number of these cases first require complete rest for a few days or longer. Early bed rest on a fracture board relieves pain and spasm.

Physical examination requires that the patient must remove all his clothing and careful examination made with the patient standing, then lying face downward and then with face upward. The curves or alignment of the spine, the level of the pelvis, the relation of the hips to each other and presence or absence of muscle spasm and any tenderness or wasting of the muscles should be noted. "Record should be made of how the patient walks and his posture standing."

The mobility of all parts of the spine with the patient rocking in all directions with knees kept straight is also noted.

Examination, particularly of the lower limbs, with investigation of wasting of the leg muscles and tender reflexes should be included in the physical examination. The location of tender areas and pain-producing activities should be noted.

"The investigation of the primary cancer sites in men and women of the cancer age is important to patients with low back pain."

The X-ray studies are also very important. These patients—front, back, both sides and the oblique positions.

Dr. Graham states that acute or chronic strain of the low back, occupational and recreational, frequently associated with faulty posture, muscular weakness, and obesity is probably the commonest cause of backache.

"Even the well-built individual will develop backache if he engages too long and too violently in a form of activity to which he is unaccustomed."

This brings up the matter of exercise in these acute cases of low back pain. Our rehabilitation experts in our military and general hospitals are able to have the patient perform exercises by which he can stretch the muscles and joints safely without injuring the structures supporting the body. However, these rehabilitation experts impress upon the patient the value of regular and persistent practice of these exercises but usually a period of rest in acute cases of low back pain as first prescribed.

Contract Bridge

By Josephine Culbertson

TOO CAUTIOUS

The bidding of the hand below caused a free-for-all argument in a world-famous New York bridge club.

North dealer.
Neither side vulnerable.

♠	A K 6 2	♠	J 10 8
♥	7 5 4	♥	7 3
♦	K 10 7 2	♦	K J 2
♣	Q 5	♣	5

♠ 9 5 4 ♠ J 10 8
♥ 10 9 ♥ 7 3
♦ 8 3 ♦ K J 2
♣ 8 3 ♣ 5
♠ 10 6 2 ♠ 9 8 4 3

The players were not high-ranking experts, but they were well above average. This was the auction:

North	East	South	West
1♦	Pass	3♦	Pass
4♦	Pass	4NT	Pass
5♦	Pass	5NT	Pass
6♦	Pass	6NT	Pass
Pass	Pass		

After the opening lead of a heart, South could spread the hand for all the tricks, and an argument then started over whether or not South had been timid in reaching only a small slam.

South's stand (on which he was supported by several spectators and opposed by others) was that despite North's raise to four diamonds and his later promise of one ace and two kings, there was grave danger that North would turn up with the ace-king of spades, four diamonds to the ten, and the king of hearts, thus making it necessary to catch the diamond king, which would be missing. A grand-slam contract lacking the king of the key suit would obviously be a bad risk, South pointed out.

South's last statement was unquestionably correct, but in this case he was unduly pessimistic. It is undeniable that North might have held the heart king instead of the diamond king, but in view of his direct raise to four diamonds (which incidentally was a questionable action, since North's hand was a dead minimum) the combination chance that he would supply the diamond king or that if he lacked that important card a diamond finesse would succeed, was good enough to justify the grand-slam effort. It was reasonable to assume, right from the start, that North's opening bid was a minimum, and that being so, he would not raise to four diamonds except with a really good fit — better than four diamonds to the ten.

The Stars Say

By Estrellita

For Tomorrow

WITH this day's lunar vibrations, affairs are bound to move forward at a high tempo. This is particularly true where personal matters are concerned, for a great deal of this gracious influence is directed toward the romantic, the artistic and the social.

Where business is concerned, the configurations favor the accomplishment of difficult tasks. Do not hesitate to tackle new projects now are. If you can, take steps to strengthen your financial position.

For the Birthday

If tomorrow is your birthday, you are now in a period where ingenuity and resourcefulness will pay off. Discard old ideas and old methods wherever you can see a way to make improvements in your present set-up, and if you encounter minor obstacles, regard them as a challenge.

You have reason for great optimism now.

Domestic affairs, romance and courtship will be under fine aspects during the summer months and this will also be an excellent period for developing cultural interests, hobbies and other relaxing pursuits; a good time, too, for encouraging new friendships.

Aid given to a community project during the fall could considerably enhance your prestige and popularity.

A child born on this day will be endowed with self-confidence, great energy and ability to lead.

Married in Hamilton

In St. Paul's Presbyterian Church decorated in pink and white spring flowers and ferns, with Rev. W. A. McLeod officiating, Catherine Mary Eldridge, daughter of Mr. and Mrs. Herb. Eldridge, became the bride of William Newton Penny, son of Mr. and Mrs. Peter Penny of Belfast, Prince Edward Island, on Friday, April 16th.

Given in marriage by the father, the bride wore a gown of broad-based Swiss organza with long sleeves, and fitted bodice with full skirt. A pearl trimmed cap held her finger length veil, and she carried a white Bible with a pale mauve orchid and white streamers. Mrs. Eldon At-

kinson of Chatsworth, Ont., was matron of honour in pink organza and she carried pink carnations. The bridesmaids, Mrs. Ronald Salt, and Mrs. Jack Elliot of Hamilton, Ont., were dressed in pink organza with pink head-dresses and carried bouquets of pink carnations. Edward Grey of Hamilton, Ont., was best man. The ushers were Ronald Salt of Hamilton and Archibald Eldridge of Wawa, Ont., brother of the bride. The reception was held in the Pacific Hotel. The bride's mother received in navy blue with a corsage of pink roses. The groom's sister-in-law, Mrs. Malcolm Penny of Hamilton, Ont., assisted, in grey suit with white corsage.

On a short wedding trip in Southern Ontario, the bride wore a grey suit with white accessories. They will reside in Hamilton.

Guests were present from Sarنيا, St. Catharines, Hamilton, Toronto, Detroit, and Jackson, Mich., Owen Sound and London.



Anne Adams Patterns

WEEK'S SEW THRIFTY

BEGINNERS-EASY! Sew a suit-case-full of separates! Everything you need for sun 'n' fun is here! Midriff top! Four-gore skirt! Beach jacket! Trim shorts! They mix-match, go everywhere from sports to dancing.

Pattern 4594: Misses' Sizes 12, 14, 16, 18, 20, 30, 32, 34, 36, 38, 40, 42. Size 16 bra, ¾ yard 35-inch; skirt 2½ yards; jacket 2¼ yards.

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

Send Thirty-five cents (35c) in coins (stamps cannot be accepted) for this pattern. Print plainly Size, Name, Address, Style Number.

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



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...also soothes Upset Tummy!

Child's crankiness, sour tummy, breath and constipation are quickly relieved with New Children's Own Tablets. Taken at bedtime, they freshen up your tummy — work gently in the morning. Good tasting! No harsh drugs. Specially made by the makers of Baby's Own Tablets — your assurance of quality. Taste on the "Tummy-Freshener" laxative for your child.

Children's Own Tablets

Alice Brooks Designs

MIXER COVER!

Her full skirt protects your electric mixer! She's the prettiest way to be practical in the kitchen. Make her of scraps — see what a hit she makes!

Pattern 7287: embroidery transfer of face, pattern pieces for novelty electric-mixer cover.

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, 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.



Barbours JELLY DESSERTS

6 TEMPTING flavours!

GOOD RECOVERY

CANVEY ISLAND, England (CP) — One of the hardest-hit spots in the world sea, floods of last year, this Essex island now rewards for its speedy renovation by the biggest influx of Easter visitors since the Second World War.

NOW! YOU CAN HAVE DRY, SWEET UNDERARMS EVEN ON HOT, STICKY DAYS!

New Vanishing Cream Deodorant ARRID with PERSTOP Stops Perspiration 1 to 3 Days. Keeps Underarms Dry and Odorless

This summer you can get a new kind of protection from perspiration and odor-rubbed-in protection. Arrid now contains magic new PERSTOP that stops perspiration 1 to 3 days. Rub it in — rub perspiration and odor out. Used daily it is actually 1½ times as effective as any other leading deodorant. Safe for normal skin and fabrics. Get soft, creamy Arrid with PERSTOP today.

Use Arrid with Perstop to be safe.



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FAB starts cleaning faster! Contains up to ½ more active washing ingredients than other leading products! Fab leaves no soap scum — gets washable colors brighter!

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You make a single quick-rising dough with the new Fleischmann's Active Dry Yeast... you often produce four thrilling dessert treats! When you bake at home, see how this sure, quick-acting yeast helps multiply variety on your table. Needs no refrigeration — get a month's supply!

- Basic COFFEE CAKE Dough**
- Scald
2 cups milk
Remove from heat and cool to lukewarm. In the meantime, measure into a large bowl
½ cup lukewarm water
2 teaspoons granulated sugar and stir until sugar is dissolved.
Sprinkle with contents of 2 envelopes Fleischmann's Active Dry Yeast
Let stand 10 minutes, THEN stir well.
Stir in lukewarm milk and 4 well-beaten eggs
1 teaspoon vanilla
Sift together twice
½ cups sifted bread flour
½ cups granulated sugar
1 tablespoon salt
Stir about 4 cups into the yeast mixture, beat until smooth and elastic.
Work in remaining dry ingredients and 2½ cups (about) once-sifted bread flour
Turn out on 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 a warm place, free from draught, and let rise until doubled in bulk. Turn out dough on lightly-floured board and knead lightly until smooth. Divide into 4 equal portions and finish as follows:
- 1. CINNAMON SQUARE** Combine ¼ cup granulated sugar and 1 tsp. cinnamon; sprinkle on board. Place one portion of dough on sugar mixture and roll into a 6-inch square; fold dough from back to front, then from left to right; repeat this rolling and folding twice, using a little flour on the board, if necessary; seal edges. Place in greased 8-inch square pan; press out to edges. Grease top. Cover and let rise until doubled. Cream 2 tbsps. butter or margarine; ¼ cup granulated sugar and ¼ tsp. cinnamon; mix in ¼ cup broken vanilla and 1 tbsps. milk; spread over risen dough. Bake at 350°, 30 to 35 min.
 - 2. APRICOT FIGURE EIGHT** Combine ½ cup brown sugar, 1 tbsps. flour, ¼ tsp. rye flour, ¼ cup chopped nuts and ¼ cup well-drained cut-up red and green maraschino cherries. Roll out dough into 3 layers. Twist dough from end to end; form into figure 8 on greased pan. Grease top. Cover and let rise until doubled. Bake at 350° about 30 min. Fill crevices of hot figure 8 with thick apricot jam; spread top surface with white icing; sprinkle with nuts.
 - 3. FRUIT COIL** Knead into one portion of dough 2 tbsps. grated orange rind, ¼ cup raisins, ¼ cup chopped nuts and ¼ cup well-drained cut-up red and green maraschino cherries. Roll out dough, using the hands, into a rope about 30 inches long. Beginning in the center of a greased deep 8-inch round pan, swirl rope loosely around and around to edge of pan. Brush with 2 tbsps. melted butter or margarine; sprinkle with mixture of ¼ cup granulated sugar and 1 tsp. cinnamon. Cover and let rise until doubled. Bake at 350°, 35 to 40 min.
 - 4. SUGARED JELLY BUNS** Cut one portion of dough into 12 equal-sized pieces. Shape each piece into a smooth round ball; roll in melted butter or margarine; then in granulated sugar. Place, well apart, on greased pan; flatten slightly. Cover and let rise until doubled. Form an indentation in the top of each bun by twisting the handle of a knife in the top; fill with jam. Bake at 350°, 15 to 18 min.