

## Morning Smile

### Important

A Scot, whose child had swallowed a small coin, rang up the doctor. "How old is it?" asked the doctor. "It's a bright new one, dated 1950," replied the father.

### Hard

Hostess (to visitor): "My husband gave up smoking for Lent, you know." Visitor: "Splendid! And you, dear lady?" Hostess: "Well, I've been living in the same house with him."

### Reasoning

Young bride to the grocer: "I would like a pint of oysters, please." "Large or small, madam." Faced with an unexpected decision, she thought for a moment. "Well," she reasoned, "they're for a man with a size 15 collar."

Average farm price of Canadian apples rose to \$1.40 per bushel in 1952 from \$1.02 in 1951.

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## COLGATE BEAUTY SOAP

with Lanolin and Cold Cream



Enjoy this completely new beauty-cream lather. It contains cold cream and lanolin, nature's own lubricant. Soothes as it cleans. Keeps your skin beautifully clean—lovable—kissable.



COLGATE BEAUTY SOAP with LANOLIN and COLD CREAM

## ELLEN'S DIARY

By An Island Farmer's Wife

Have we not now "come to the end of a perfect day?" Aye, indeed, one if not actually so, at least exceedingly pleasant. It carried us, we recall, away for a while to new scenes, returning us home when the afterglow lingered affectionately along the length and breadth of the countryside. . . . when a peevish we crossed caught clouds in its seine, those which bluely awaited its night-catch of stars, and those still subtly colored with the rose and gold and mauve of the sunset shades.

How calm was the water! As serene as if it had never been tossed wildly by an angry storm-wind, and as quiet as if the tides had never crashed against the shores in a loud tumult of sound. A little white boat was cradled fetchingly against its breast and all was framed in a setting of green which on either side climbed to the hilltops.

"Isn't the river pretty?" we commented. "Yes, I suppose it is," one farm-wife of our party of four agreed without enthusiasm. "I . . . well, it is a river beside us all the time and to be truthful I hardly ever notice it. I guess it is because I just don't like the sea."

We conjectured that perhaps in rearing her family, its potential dangers had presented a major worry. But we wondered what a childhood was like to those who knew nothing about the varied moods of "deep waters" . . . the strength and terror of its calm. "How are you?" we greeted the family on the doorstep on our return.

"We're fine," one offered. "But," another added, "something else is not so good; the pump died this afternoon!"

We opened a tap confident that our touch would be the required flow. Not a drop fell to the sink below. "Well," one laughed, "you preferred water from the spring; we've brought a pail from there for you, so you'll be 'all set' for the morning!"

Our outing, which brought in Jeanie as our replacement, took us a distance to attend the W. I. District Convention. We went with a neighboring farmwife, a young house, green-roofed stands from here on a sky-line to the left. Sometimes engaging clouds frame it, beautifully while at either side stretch the greens of wide woodlands.

Her mother, so happy that as recently as last night in a great surprise, the Family had honored her and their Dad on the occasion of their fortieth wedding anniversary. "The trouble they went to over us—and the gifts they brought!" these children of mutual endearment, they and the good parents—she too was in our party of four this afternoon. As was her daughter-in-law, an attractive girlish lady, an ex-airwoman much taken up with rural living and at present with beautifying the yards and lawn of her pretty new home . . . planting flowers and trees of her choice to bind her closely as ours have served to do for us through the years, with green tendrils of affection to that place that is Home.

Altogether we much enjoyed the outing in this pleasant company, found it good too, to witness the enthusiasm and capability of other rural women in planning and carrying out the work of inclusion, which in its broad and inclusive design works toward the betterment of country and home. Robins' even-song now in the window, to bring indeed, despite a restricted water-supply for the present, "the end of a perfect day."

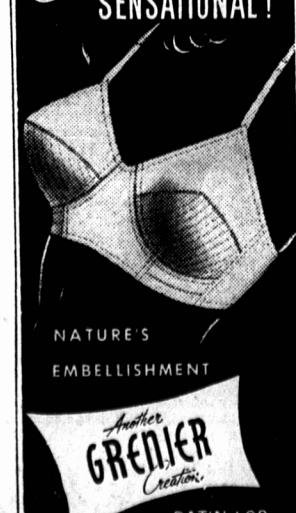
Until tomorrow - - -Diary - - - Good-night . . .

of adhesive tape over each coin, criss-crossed, fastening the ends to the paper. Then fold the paper and place in the envelope.

Q. How can I clean plaster ornaments?  
A. By covering with a paste made of French chalk and water. After allowing to dry thoroughly, rub it off with a soft brush. Then polish with a soft dry cloth to restore the luster.

Q. How can I remove ink stains from the fingers?  
A. By rubbing them with a solution of salt and vinegar.

Q. How can I prevent coins from breaking through the envelopes and becoming lost in the mail?  
A. Place them flat on a piece of paper and place two narrow strips



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## Miss Canada Meets An Islander In Germany



Trooper Lawrence "Junior" Durant, 51 Villa Ave., Charlottetown, being greeted by Marilyn Reddick, of Agincourt, Ontario, Miss Canada of 1952 at a recent army stage show in Hanover, Germany. After completing her song and dance routine, she was presented with a bouquet by Trpr. Durant on behalf

of his regiment. It was not learned whether he volunteered or was conscripted for the occasion, but it is evident that he is complete master of the situation. Trpr. Durant is expected home in November when he will have completed one year of service with the Canadian Army in Germany.

## The Stars Say - -

By Genevieve Kemble

### For Tomorrow

DON'T sit back and wait for things to happen this day, for the sidereal influences favor the enterprising. Take the initiative yourself and go after the things you want. There is every indication of success if you do. This is a most auspicious period in which to put your skills and talents to better use.

During the evening hours the configurations are excellent for romance, courtship, cultural activities, the theatre and domestic affairs.

### For the Birthday

If tomorrow is your birthday, the chances are that you may have to make an important decision in the near future either in connection with your family, your residence or your profession. The suddenness with which you are confronted with the necessity of taking this conclusive step may leave you temporarily bewildered, but do not let it faze you. Just weight all the possible consequences pro and con, analyze the situation carefully and with the application of logic and intelligence, you cannot fail.

Your horoscope promises much in the way of financial and professional progress this year, so keep your objectives in sight and do not be discouraged by minor obstacles or unforeseen, but temporary, setbacks. Travel, romance and family matters should prosper, too.

A child born on this day will be ambitious, energetic and endowed with a love of travel.

## Cook's Corner

### BUTTERSCOTCH SQUARE

The use of brown sugar and corn syrup in this fairly rich batter, results in the pleasant butterscotch flavor of the finished cake. The syrup also results in an especially moist and long-keeping cake.

2 cups once-sifted cake flour  
3 teaspoons baking powder  
1 teaspoon salt  
3 tablespoons shortening  
½ cup lightly packed brown sugar  
¼ cup corn syrup  
2 eggs, well beaten  
¼ cup milk  
1 teaspoon vanilla

Measure and sift together twice, the flour, baking powder and salt. Cream the shortening and gradually blend in the brown sugar; cream well. Blend in the corn

## Household Scrapbook

By Roberta Lee

### Polishing Nickel

Use kerosene and whiting when cleaning the nickel trimmings on stoves, and then polish with dry flannel. Common soda is also good for polishing nickel plating.

### Wilted Vegetables

If the vegetables are old or wilted, freshen them by soaking in very cold water for two or three hours before they are to be cooked.

### Starch

It is possible to keep starch from sticking by adding a drop or two of kerosene, or a little lard, to a small basin of starch and letting it come to a boil.

symp. Add the well-beaten eggs, a little at a time, beating well after each addition.

Combine the milk and vanilla. Add the dry ingredients to the creamed mixture alternately with the flavored milk, combining lightly after each addition.

Turn batter into a nine-inch square cake pan that has been greased and lined in the bottom with greased paper. Drop pan lightly on to table two or three times to force out any large air bubbles from the batter. Bake in a moderate oven, 350 degrees, about 45 minutes.

When cake is baked let stand in its pan on a wire cake rack for 10 minutes; then loosen edges, turn out, remove paper and turn cake right side up.

### LOBSTER CHOPS

Two tablespoons butter or margarine; 3 tablespoons flour; 1 cup light cream, heated; 1 ½ teaspoon pepper; ¼ teaspoon salt; 1 1 ½ cups (7-ounce can) lobster meat, shredded; 3 egg yolks, slightly beaten; 3 cups corn flakes; 1 egg, well beaten; 2 tablespoons shortening. Melt butter in frying pan; stir in flour and cook it until lightly browned. Add cream, salt and pepper; cook until thickened, stirring constantly. Fold in lobster meat. Stir small amount of hot mixture into egg yolks; add to remaining hot mixture and cook over low heat about three minutes longer, stirring constantly.

Spread ¼-inch thick in greased shallow pan, 8 by 8 inches. Cool, shape into chops. Crush corn flakes into fine crumbs. Fry in heated shortening, egg, then roll in corn flakes crumbs. Fry in heated shortening until lightly browned and serve immediately with lemon slices dipped in paprika. Yield: 6 chops.

## Alice Brooks Designs

BE COOL—IT'S EASY! Bright daisies bloom on this simple-sew sunback that has its own town-bound boiserie! Easy-to-embroider or buy organza daisies by the yard.

Pattern 7382: Misses' Sizes 12, 14, 16, 18, 20. Tissue Pattern and transfer. State size. 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.

## Fiery, Itching Skin Gets Quick Relief

Here is a clean stainless penetrating antiseptic oil that will bring you speedy relief from the itching and distress of Eczema, Itching Toes and Feet, Rash and other itching skin troubles.

MOONE'S EMERALD OIL not only helps promote rapid and healthy healing in open sores and wounds, but boils and simple ulcers are also quickly relieved. In skin afflictions—the itching of Eczema is quickly eased, Pimples, skin eruptions dry up and scale off in a very few days.

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7382 SIZES 12-20 by Alice Brooks

## DOROTHY DIX'S COLUMN-

### One-Sided Love

#### Girl Advised To Break Away From Man Who Betrayed Her

DEAR MISS DIX: I am a girl of 20, suffering from a broken heart. Three months ago I broke my engagement to a man two years my senior because I found I was to have his baby and loved him too much to put this added burden on him.

Perhaps I ought to have told him, but during the last month of our engagement he had begun to change toward me—becoming inconsiderate and thoughtless.

I spent at least five evenings a week with him, but he complained it wasn't enough, and my health began to suffer because of the late hours I kept. After I broke the engagement, I had a miscarriage, then told him of my plight. I was very ill, but he claimed I was entirely responsible for everything that had happened, and that I had made him very miserable. Now, he has another girl and says he doesn't know which of us he loves. He is still inconsiderate, yet wants to alternate dates with me and the other girl. Although I realize his faults, he's like a magnet—I cannot stay away from him. I love him. Will my love be enough to carry us through or should I go ahead on my own?

ANSWER: You certainly reached into the very dregs of humanity to come up with this specimen. On no single count does he rate the most casual consideration of a decent girl—yet you are fooling yourself into believing you love him. Some day you'll look back on the present and be very much ashamed. True love cannot exist without respect. You can't possibly respect a man who lured you into physical submission with the oldest and most contemptible dodge in the world—that he wouldn't love you if you didn't give in. He hasn't the decency to stand by you in illness, won't even accept the moral responsibility for what you've gone through, takes up with another—and probably equally acquiescent girl—then puts you to the final humiliation of expecting you to share dates with her. He's taking no chances. While you still have some self-respect to salvage, break off with him.

DEAR MISS DIX: I am in love with a young man of 26, whom I have known for four years. Two weeks ago he advised me to forget him, that he could not marry since he is the only support of his invalid mother. Don't you think if he really loved me we could make ends meet by continuing to work?

ANSWER: I agree with your contention, but did you ever make the point clear to the young man? Either he is very conscientious about his obligation, or he is really becoming indifferent to you. In the latter case, nothing will help, in the former, the solution is probably up to you. Have you at any time shown or expressed impatience with his mother, or indicated that you wouldn't care to live with her. Discuss the matter frankly with him, and judge from his reaction what the real problem is.

## Anne Adams Patterns

### USE REMNANTS!

Be thrifty, use remnants! Daughter will soak up plenty of sun—she'll be the belle of the party in this tie-top dress and brief bolero. EASY—just attach ruffles to pie-shaped piece and stitch to skirt. Make another version with contrast of checks.

Pattern 4552: Children's Sizes 2, 4, 6, 8, 10. Size 6 dress: 24 yards 35-inch; 3½ yards 2-inch eyelet.

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, care of The Guardian, 60 Front Street West, Toronto, Canada.

## Modern Etiquette

By Roberta Lee

Q. How do the wordings differ in the formal wedding invitation and the invitation to the reception?

A. Invitations to the church "request the honour of your presence," while the invitations to the reception "request the pleasure of your company."

Q. When a husband and wife are calling on friends, which one should suggest leaving?

A. It is quite all right for either one to make the first move, merely by asking the other, "Don't you think we had better be leaving?"



4552 SIZES 2-10 by Anne Adams



## In Hot Weather

THIS FAST-ACTING YEAST KEEPS WITHOUT REFRIGERATION!

Thousands of Maritime women have found the perfect answer to yeast problems in hot weather. It's the new Fleischmann's Fast Rising Dry Yeast! This modern form of famous Fleischmann's Yeast keeps full-strength and fast-acting in your cupboard! No refrigeration! If you bake at home—get a month's supply of Fleischmann's Fast Rising Dry Yeast. Always on hand for speedy baking and grand results.