

The Stars Say --

By Genevieve Kumbia

For Tomorrow

A TENDENCY to fly off the handle in impulsive words and emotions could cause much unpleasantness. While the disposition is inclined to be happy and amiable as a rule, there is a mental stimulus to be arbitrary, original and hot headed. To avoid misunderstandings and disagreements keep in a reasonable mood. It is well to use strategy or secret inner drives or "hunches." The intuitions may be safely followed in important matters.

If It Is Your Birthday

Those whose birthday it is, may have an inclination toward pleasure and play, with a wild idea for fun, or reckless speech and banter. Carried to extremes, this could cause regret and misunderstanding. Keep firm curb on tongue and temper to avert quarrels and disputes. Sign writings cautiously. Keep restrained, calm. A child born on this day, may be talkative and indiscreet in its conduct although its real character is kindly and considerate.

Better English

By B. G. Williams

1. What is wrong with this sentence? "The two twins are both beautiful."
2. What is the correct pronunciation of "massachusetts"?
3. Which one of these words is misspelled? Misapprehension, mischievous, missile, misdeamnor.
4. What does the word "feasible" mean?
5. What is a word beginning with res that means "elastic"?

ANSWERS

1. Omit two and both, or say, "Both twins are beautiful." 2. Pronounce ma-suz, as in an u as in fur, accent second syllable. 3. Misdeamnor. 4. Capable of being done or effected; practicable. "It is not feasible to make such a move at present." 5. Resilient.

How Can I!!!

By Anne Ashley

Q. How can I successfully mend a small hole or tear in the umbrella?

A. Use a small piece of court plaster and soak until it is soft. Then place under the hole and allow to dry. The result will be more satisfactory than darning.

Q. How can I avoid leaving holes in material when pulling out bastings threads?

A. Before pulling out the bastings threads, cut the thread every few inches. This will avoid leaving the holes in the material.

Q. How can I remove fish odor from silverware and pans?

A. Add a spoonful of mustard to the hot washing water.

That Body Of Yours

By James W. Barton, M.D.

A NEW DRUG FOR ULCERATIVE COLITIS

There are two types of colitis. Simple, or mucous, colitis is practically chronic diarrhoea, with sometimes a spasm which causes a partial closure or tightness of the colon, causing constipation. Simple colitis is believed caused in the majority of cases by nervousness and emotional disturbances. In some cases rough or coarse foods appear to be the cause. By avoiding emotional disturbances and eating mild or soft foods, most cases of mucous colitis get along fairly well and it never causes death.

However, the second type, ulcerative colitis, is a serious condition. There is a mass of ulcers present with formation of pus, both blood and pus being found in the stools. Ulcerative colitis is also considered to be caused in its early stages by emotional disturbances.

For many years the most successful treatment of ulcerative colitis was the surgical removal of a portion of the bowel. However, when the sulfa drugs came along and, a little later, penicillin, these drugs, called antibiotics as they kill harmful organisms, were found to be effective. Less surgery is now used.

In The New York State Journal of Medicine, Dr. Z. T. Bercovitz reports his treatment of 24 patients with chronic ulcerative colitis by use of chloromycetin, another wonder drug. Three grams daily were observed to be the most effective dosage. Thirteen patients showed pronounced improvement during the first month of observation. There was a prompt and dramatic decrease in the number of bowel movements, stools were normal, no blood or mucous, no night movements, and no discomfort in abdomen. These 13 patients became normal as far as the colon or bowel was concerned.

Three patients were moderately improved. Eight patients showed no change whatever, although there appeared to be a slight im-

Modern Etiquette

By Roberta Lee

Q. If one is attending an informal dinner and notices that another guest seems to be taking no active part in the conversation, should one make a special effort to draw that guest into the conversation?

A. It is usually the duty of the hostess, not the guest to see that each of her guests takes part in the conversation and is being entertained.

Q. Wouldn't it be sufficient, when introducing a man to a woman, merely to say, "Miss White, Mr. Black?"

A. Yes, with a slight pause between the names.

Q. When a man is dining with a woman in a public place, isn't it permissible for him to suggest something on the menu?

A. Yes, this is quite proper, and especially if his companion seems undecided.

Morning Smile

What's The Difference?

A man had a house located right on the border between the United States and Canada. Nobody knew whether the house was on the American or the Canadian side. A committee was set up to investigate the situation. The decision was that the house was in the United States. "Wonderful!" exclaimed the owner. "Now I won't have to suffer those terrible Canadian winters."

Dr. Bercovitz states that the real value of chloromycetin can be estimated only after five years of careful following of these cases.

In the meantime, many patients will be spared the suffering of this distressing and disabling disease.

CRESCENT CARNIVAL

FRANCES PARKISON KEYES

(Continued)

"Of course she'd be very happy to have you. But I don't want you to live in a house my mother directs and finances."

"Then I could live in that little house that Aunt Estelle gave you. It's what I'd really rather do than anything else. It can't cost much for one person to live. I could do all my own work, easily, if I had to."

"Patty, darling, there's no question of your having to do anything like that! There'll always be enough money for every reasonable necessity."

"Then I don't see what we're talking about. And I think it's time we stopped." She jumped up, freeing herself from his embrace. As he rose, too, more slowly, she faced him with resolution. "Listen, Drew," she said. "Instead of talking about the things you've robbed me of, I think we'd better talk about the things you've given me. Why, Drew, I was just a shy, undeveloped, graceless girl until you transfused me. And after you'd done that, you glorified me through your love. I couldn't have anything greater in the world than that!" She threw her arms around his neck, pressing her face and her breast against his. "Of course our marriage is going to be the kind you hoped and believed it would be, Drew," she said. "And don't be afraid. I will learn to conserve my resources; I won't squander anything. And I've got lots of courage and lots of strength. Because you've given them to me already."

CHAPTER XXXII

Mrs. Forrestal did not understand how Patty could take time to go to a parade, when there was so much to do in preparation for the wedding, with this only three days off.

"You know there's never been anything like this Preparedness Parade in New Orleans," Patty reminded her mother, "even on Mardi Gras. That's why I wouldn't miss seeing it."

"I wish you wouldn't talk about Mardi Gras, Patty. It makes me unhappy every time you mention it. When I think that you could have been Queen of Carnival—"

"I never could have outshone Stella. Where is she, by the way? I haven't seen her in two or three hours."

"I think she went for a final fitting on her dress. I don't see why you had to ask her to come and stay here, though, without consulting me."

"But, Mother, it was natural for me to ask my maid of honor to stay with me. There, I think I hear her now. I'll go to meet her. Mother." The front door had opened and the telephone had rung. Continued on page 9

Cook's Corner

SPAGHETTI 'N' MIDGET MEAT BALLS

½ pound ground beef, 1 egg, 1/3 cup bread crumbs, 1 tablespoon finely chopped onion, 1 teaspoon salt, dash of pepper, 1 tablespoon shortening, 2 cans (3 1/3 cups) prepared spaghetti in tomato sauce with cheese.

Make meat balls by mixing meat with the egg, bread crumbs, chopped onion and seasonings. Shape into inch-round balls by rolling chunks of mixture between palm (makes about 35 meat balls). Drop into hot melted shortening in a skillet; cook until well browned. Put spaghetti into a casserole; mix meat balls through it and arrange some over the top. Bake in a moderate oven (350 d. F.) until hot. Makes six generous helpings.

Household Scrapbook

By Roberta Lee

Care of Shoes
Always keep a good polish on your shoes. This will not only add to your appearance, but will make the shoes wear longer and better. The more polish on the leather, the greater resistance it has to rain and damp weather.

A Hot Iron
Lay a thin paper over postage stamps that have become stuck together and run a hot iron over the paper. This will free them readily and the mullage on the stamps will not be hurt.

Beadwork Hint
The work of fashioning beaded ornaments will progress more rapidly if the needle is dipped into water frequently. This prevents the beads from slipping off the needle.

ELLEN'S DIARY

By An Island Farmer's Wife

The Molasses Cookies we made yesterday afternoon were according to a favorite one among many similar recipes of ours. What a number there are of these from which to choose so long as a cup of treacle remains in the cupboard! We recall... and once more intervening years that have brought us husband and sons, daughters-in-law and grandchildren have faded from us and we are back to girlhood again... attending a gathering of farm-wives in the long ago, and providing a pleasant interlude in the period of business, the subject of molasses bakings came up. "And do you not remember, Ellen, that evening she called us to order?" A Scottish-tongued lady commented gravely of one such lapse, when the trend of a meeting had strayed from strict parliamentary procedure. "To order, indeed! As if when it came to mind it was not right and proper to be asking Mrs. ... next to me, how was... and did her baby come yet? Goodness knows the like of that is of more importance than buying a length or two of stove-pipe for the hall! But what did 'her ladyship' say? And I never heard the like before or since, nor hope not to till my dying day! If the members will kindly come to order" says she "we shall consider the next piece of business on our agenda. We shall now proceed to discuss ways and means of securing funds to make necessary replacements in the heating unit of the hall! Heating unit... and it but a box-stove and a few lengths of pipe!"

But the occasion when we learned much from our elders about baking with molasses came in the lunch-time, when crisp toothsome ginger-snaps were among the number of offerings. And one commented—she was a sweet-faced woman, hair upswept in the fashion of those days, and fetchingly coiled in a great round of brown on the top of her head. Her gown was ankle-length and the grey was relieved by the bodice-yoke of bright red velvet which in its high fitted collar came up in stayed points beneath either ear—"When I make molasses cookies, I drop them by spoonfuls into the pan. It's quicker—and they come out good too!" "Drop them!" a second wife echoed softly, a gentle smile spreading over her features at this comparatively new-fangled method—she was a petite woman, pretty in a dark way, meek and industrious to a point beyond any excuse for it. "I'm afraid William wouldn't consent to having his cookies made that way. No indeed, I'm thinking he wouldn't approve of it at all!" An older woman nodded gravely. "My husband, Mr. ... prefers his rolled to a thinness and cut in rounds—the molasses and shortening brought to a scald, and a nice dash of ginger and cinnamon added with the soda. His mother always made them so, and to this day he won't set his teeth into any others!"

"Scalded!" the mother of the hungry sons smiled! If I manage to get mine mixed in the raw, I count myself lucky—and I can't keep any ahead, unless I lock them in the cupboard, and then sometimes I suspect they find the key! I put vinegar in mine. Eggs too, and sugar, but no shortening and they're good." "I barely heat mine—just so they mix easy!" spoke up another. She was lovely Mrs. Kettle-of-a-woman, mother of a number, always a little untidy... her hair escaping its combs, petticoats showing, belt askew, but by a casual turn of her wrist she could turn out delectable bakings from an indifferent oven. "And go sugar! I can't afford to use both sugar and molasses with our brood! And no eggs. A piece of drippings, or butter and lard does!" "And I make mine with a cup of sour cream!" a shy creature and younger than the rest offered, but something char- ed the topic then. And in later years when we came face to face with these recipes it was—and is, to recall that meeting of a bygone era.

However, the recipe we favored yesterday was none of these. It was... but "Dic you know, Ellen, that this was Friday, the thirteenth?" James queries catching sight of the date on the newspaper he is reading. "Well!" he sighs with obvious relief "nothing's happened!"

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



Mrs. Willard Prowse, Brackley, P.E.I., achieves prize-winning results with Fleischmann's Yeast.

Wins Top Baking Honors at P. E. I. Fair

Her mantelpiece is adorned with silver trophies for home beautification and flower gardens. But it's her baking that has made Mrs. Willard Prowse famous all over the Island! At the 1950 Provincial Fair at Charlottetown she carried off top honors. An authority on yeast-raised baking—she uses 18 yeast cakes a week!—Mrs. Prowse gets her superb prize-winning results with Fleischmann's Yeast.

"It makes no difference whether you're baking for the family or the market or the fair," says Mrs. Prowse. "Your results will depend a lot on your ingredients. For fine results in bread and rolls you have to be sure of your yeast—that it's good and lively.

"That's why I do my yeast-raised baking with Fleischmann's Yeast. For with Fleischmann's you're sure."

DOROTHY DIX SAYS—

Young Mother's Complaint Says Busy Modern Grandma Has No Time For Children

DEAR MISS DIX: I am fed up with hearing the modern mother pushed around and generally lambasted. I am a young mother with several lively children and I can testify that I, and all the young mothers I know, work ourselves into nervous exhaustion trying to raise their children, keep beautiful, have an attractive home, keep up a social life of sorts, and so on. Believe me, the modern mother gets no help from the modern grandmother. Grandmother goes out more than anybody else; is always studying or writing a speech and doesn't want the children around. They "bother" her. Why, she won't even let the children call her "Granny," and she would throw a fit if one of them called her "Granny." The other day my youngest asked me: "Mamma, why is it that we haven't any Grandpa or Grandpa? All the other children at school have them." And I replied: "Why, Honey, Toto is your grandmother and Bobo is your grandfather." Well, it was news to him.

WORN-OUT YOUNG MA
ANSWER: Raising a child is like carrying an umbrella or making a fire. The onlookers always think they could do it better than the one who is doing it. But you are mistaken if you think that the young mothers of today are getting an undue amount of criticism. Most of us think they are doing a grand job; a far better one than their mothers did.

THEY'RE BETTER TAUGHT
The modern young mother tries just as hard to be a good mother as all the generations of mothers who have gone before her, for there have been mighty few women who haven't been willing to work and sacrifice for their children. The mother of today has this advantage; she is better taught and can give more intelligent care to the rearing of her children.

No children have ever had such scientific care given to their health, nor had their psychology so studied, and if we oldsters sometimes think that their mothers are bringing them up a little too much by the book and not enough by the heart, why, they are erring on virtue's side.

What my correspondent says about Grandmother becoming as extinct as the dodo is, alas, only too true. The woman who won't let her grandchildren call her "Granny" because it dates her misses one of the sweetest relationships in life.

DEAR DOROTHY DIX: I have been married several years and have three fine children. The other day my wife told me about her having had love affairs with different men before we were married and the shock of finding out that she was not a good girl is driving me crazy. I can't get the thought out of my mind. What must I do? Don't tell me to forget it, for I can't.

R.P.
ANSWER: Of course you can't forget it. That kind of revelation burns itself into the soul. But if you can't forget it, perhaps you can find it in your heart to forgive your wife if she has gone straight since you were married.

Many wives have a worse thing to forgive their husbands than you have to forgive your wife, for whatever wrong your wife did was committed in the past before she knew you, whereas their husbands' sins against them are in the present. Also, often a woman who has been loose in her morals before marriage becomes a Puritan after marriage. She has found out that the primrose path had more thorns than roses, and that the only happiness for a woman is in being faithful to one man and in leading a clean and decent life.

But how cowardly the woman is who seeks to ease her own sense of guilt by confessing to her husband after marriage the sins of her girlhood. The time for a woman with a past to tell of it is before marriage if she ever tells at all. That gives the man a chance to take her or leave her. If she keeps silence then, she should forever hold her peace.

DEAR DOROTHY DIX: I am a girl of 18 and go with a boy of 26. He drinks, gambles, and goes with married women. He never keeps his dates with me. He doesn't have any respect for me and is

Continued from page 2

Now...a new SURF...gets washes TWICE-AS-SWEET

as ANY other leading washday suds!

SCIENTIFIC TESTS PROVE IT!

SURF is twice as effective as any other leading washday suds in removing "dirty clothes odors." It gets out every last trace.

SURF actually gets out more dirt—both the dirt you can see, and greasy "invisible" dirt that other suds leave.

SURF is 7 times as effective against germs. A little SURF in your rinse water makes clothes germ-resistant!

YOU CAN TELL BY THE SMELL

New Surf gets clothes so much cleaner you can actually smell the difference! It takes out hidden dirt, grease and germs that all other leading suds leave in your clothes. That's why your Surf-clean wash smells fresh-air-sweet—even when you have to dry your clothes indoors!

Tests prove it! Your Surf-clean wash is whiter, brighter, cleaner—twice as sweet! No wonder women everywhere are switching to Surf!

Have you tried new Surf? It's at your grocer's now—in a brand new box. It's even better than Surf was before! Gets clothes sweeter than ever because it gets them cleaner than ever.

You see, new Surf contains a wonderful detergent that gets out more dirt—both the dirt you can see and greasy, "invisible" dirt and germs that other washday suds leave in your clothes. No wonder Surf is twice as

effective as other suds in removing "dirty clothes" odors. It gets out every trace, even when you have to dry the wash indoors.

New Surf is gentle, too. Easy on hands. Safe for all your washables—even your delicate stockings and bright, printed sheers.

Try it, next washday—for a wash that not only looks clean, but smells clean—twice as sweet. Yes, if it's Surf-clean, it's really clean!

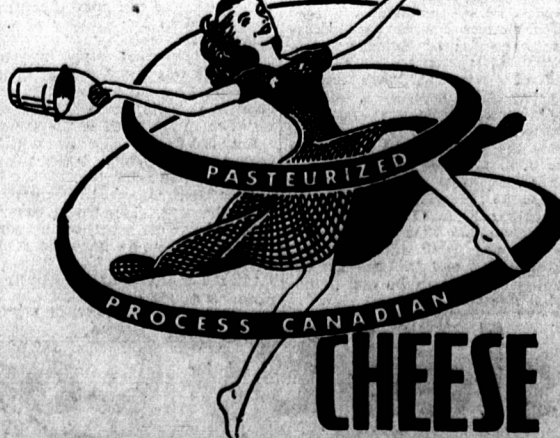
Try this! Add Surf to the rinse water and rinse just once. Although Surf-clean clothes, even without rinsing, are the cleanest ever, this helps keep them sweeter longer... is more effective than several clear-water rinses. Saves time, work, water—is easier on your clothes.

TRY THIS LATEST WASHDAY TRICK IT'S SO EASY, IT'S SO QUICK!



NO OTHER SUDS GETS CLOTHES WHITER, BRIGHTER OR AS FRESH-AIR-SWEET!

HARVEY MAID



A MARITIME PRODUCT

Cookies—extra tasty when they're MAGIC baked!

OAT CRUNCHIES

Measure into bowl 5½ c. rolled oats and sprinkle with 4½ tsp. Magic Baking Powder, ¼ tsp. salt, ¼ tsp. grated nutmeg; mix thoroughly. Combine 3 well-beaten eggs, 2 tsp. grated orange rind, ¼ tsp. vanilla; gradually beat in 1½ c. fine granulated sugar and add 1½ lbs. butter or margarine, melted. Add egg mixture to dry ingredients and mix thoroughly. Drop by small spoonfuls, well apart, on greased baking sheets and centre each with a piece of nutmeat. Bake in moderate oven, 350°, about 15 mins. Remove baked cookies from pans immediately they come from the oven. Yield: 8 dozen cookies.

