



WINTER WONDER

A comfy coat that looks good, one that's practical, yet fine enough to put in an appearance any place, and one that doesn't cost a fortune — now there's a winter wish that can be granted this year. Handsome coats like these are lined with beautiful fur that smartly simulates luxurious fur. Here is a first find

dent of the British Library Association, as he was called away on naval duty. He was the Lord Chamberlain of Burma, presided in his place. His address, as acting president, will long be remembered as one of the most brilliant and understanding ever presented before the Library Association.

Every good wish for the continued success of Young Canada's Book Week.

Hollywood Calls Her Back

By BOB THOMAS
HOLLYWOOD (AP) — Return to Hollywood until the comedy studio heads here through the streets like an Egyptian princess, with the lesser officials straggling retails in her path.

Well, she took, and no such demonstration occurred.

However, there are indications that Hollywood is coming around to her way of thinking about Abbe Lincoln.

"Hollywood" she exclaimed, "Don't mention Hollywood!"

I left here two years ago because nobody in Hollywood could see me as anything but a hand singer. I went to Italy, where they have imagination about a person's talent. When they see a girl sing, they realize she could be able to act, too.

The more perceptive Italians made good use of her talents. In two years, she did a total of eight pictures, appearing opposite such stars as Vittorio de Sica, Totò and Peter Ustinov.

I went to Italy at a very good time," she reported. "The other female stars were on the wane. Some were away from Hollywood pictures; they consider her almost an American star now. Besides, she had a real troupe because of her marriage.

(Gina Lombardi was out because of her baby, and she was falling in popularity. The Italians are very fickle about their screen favorites.)

So Abbe stepped in. Now she is Maraboch with Cornel Wilde who is also producing and directing through the streets when I return to Hollywood.

If Young Canada's Book Week can dissipate the indifference to what and to whether children read, we shall have gone a long way towards achieving the main purpose.

This year we are honoured in being permitted to use the picture of their Royal Highnesses, Prince Charles and Princess Anne.

It is not the first time that the Royal family has shown an interest in books and libraries. In 1950 the Duke of Edinburgh was present.

Young Canada Book Week Patroness Gives Message

Young Canada's Book Week of 1957 held this week is of great national interest. Miss Margaret Clay is the patroness. Her message to young Canadian readers is of interest to those of all ages. To introduce the patroness before presenting her message to the following facts are worth reading.

Margaret Jean Clay is a daughter of the Manse. Her father Dr. William Leslie Clay, who was Moderator of the Presbyterian Church in Canada at the time of his death, was a man of broad mind and wide interests. He collected books and reading in the lives of young Canadians.

Margaret Clay was educated in the public and private schools of Victoria and Toronto. She attended Victoria College, Toronto, which at that time was affiliated with McGill University. She obtained her professional library training from the Carnegie Library school, Carnegie Institute of Technology, Pittsburgh.

She presided over the Victoria Public Library for twenty-eight years. The two years following her retirement from the Victoria Public Library were spent travelling around the world. Miss Clay addressed the Canadian Library Association in Halifax in the following is the message from the patroness, Margaret Jean Clay.

It is an honour to be asked to be the patroness for Young Canada's Book Week. In accepting this honour I wish to endorse all that the previous patronesses said about the importance of books and reading in the lives of young Canadians.

The purpose of Young Canada's Book Week is to encourage and develop in girls and boys an interest in and a taste for the best in literature which will last throughout their lives. This purpose can only be achieved by providing more good books in libraries, in schools and in homes — and this requires the cooperation of parents, teachers, boards of trustees and indeed all adults. It has always been a source of horrified amazement that so many people are indifferent to what girls and boys read.

In many parts of Canada the public authorities build beautiful, modern school buildings with the latest equipment in gymnasiums, laboratories, and manual departments, cooking, and so on — but often little or no provision is made for books other than text books. If, as someone has said, "The library is the heart of the school," then the schools are not doing a very robust condition in spite of the gymnasiums.

It is not a shameful thing that in a country as rich in things material as Canada nearly eighty-five per cent of the girls and boys living in rural districts do not have access to public library service. In these days when we hear so much about juvenile delinquency, it might be well to consider whether the reading of good books can help to prevent this tragic state.

Some years ago it was my privilege to meet and talk with a very well-known judge of the juvenile court in the United States. In the course of the conversation he said that comparatively few girls and boys who came into the court had good reading habits in spite of what should make us think.

On Saturday afternoon as I was going to town on the bus I indicated a young lad carrying two books, one large and one small. He would read the large one until a bump in the road made reading impossible and in disgust he would close the book. This trend of mind we reached the downtown terminals. As he left the bus, another boy appeared where he was going. "Up to the library to get another swell book," he said. He had the same attitude as the "swiss family Robinson," which has brought exciting news to the girls.

Many of us have happy memories, not only of reading but of the fun of going to the library. I had a great time when I was a girl. "Up to the library to get another swell book," he said. He had the same attitude as the "swiss family Robinson," which has brought exciting news to the girls.

Women

Lena Caroline McClure, Women's Editor, Phone 558

Page 10 The Guardian Thurs., Nov. 21, 1957

Engaged At Christmas? Here's The Diamond Story

If you're becoming engaged at Christmas... Here's what you should know about diamonds! Christmas is the season of good cheer and good wishes. Jewellers tell us it is the most popular single day of the year for couples to pledge their troth.

And little wonder, for the happiness of becoming engaged is rivalled only by the excitement of wedding bells.

Jewellers also tell us that more than half of all engagements rings are selected by men. However, as his lady fair will wear his ring for a long time, it is important that his choice pleases her.

It would be better, of course, if both were to select the diamond. But, whether the man makes the choice by himself, or if they do this together, here are some tips that will be helpful.

A diamond should be selected like a wardrobe. It should flatter the lady's hand. Does she have a thin or plump hand? Long tapering fingers or short ones? First consider these factors, then buy!

Basically, there are five popular diamond shapes, the Brilliant or round, Emerald cut, Heart, Marquise and Pear shapes. For long, thin fingers, the Brilliant, Heart and Pear shades are more becoming. The most flattering shapes for plump, short

words may be the same way, perfect, one may be a better buy than the other because of its polish. For example, diamonds with completely polished edges or "gritless" have more fire than those not fully polished, for the brilliant circle of light enhances the diamond's beauty and makes it look larger, too.

As far back as can be remembered, the diamond has always symbolized love and betrothal. There was an ancient belief that diamonds had magical powers and worked as a love potion. To be effective, however, the diamond had to be worn on the fourth finger of the left hand because it was believed the vein of love ran from this finger directly to the heart.

The name "diamond" was derived from the Greek word "adamas." When translated, this means invincible, incorquerable, like the energy of love. As we all know, a diamond is forever, too, because it is the hardest substance known to man. It is the aristocrat of all gems, unsurpassed in brilliance and beauty. Truly the most treasured and most beautiful of nature's gifts to mankind.

FIRE FATAL TO TOYS
DAWSON CREEK, B.C. (CP)—Two small children burned to death Tuesday in a house fire which broke out while their mother was hanging her wash on a neighbour's line. Killed were Kenneth Klein, 2, and his 18-month-old brother Larry, sons of Mr. and Mrs. Ernest Klein.

SOVIET ENVOY STRICKEN
UNITED NATIONS, N.Y. (AP) Soviet Delegate P. D. Morozov collapsed in the United Nations General Assembly's legal committee Tuesday and was taken to hospital for treatment of a bleeding peptic ulcer. Morozov was carried from the committee room on a stretcher. He was reported in fair condition.

bring this matter up again at the next meeting. Mrs. Frank McDonald and Mrs. Eugene Lewis were appointed to attend the meeting cases at the Conference of Press Convoers to be held at the Knights of Columbus Home on November 24th.

The President, Mrs. Alan McDonald urged all members to attend the Regional Conference to be held at Notre Dame Academy on Sunday, November 24th, and urge other members not present to attend. The St. Dunstan's Basilica sub-division will be held cases at the Conference.

The meeting then adjourned with the Act of Consecration of the Blessed Virgin Mary recited by the members after which a dainty lunch was served by the committee in charge.

Christmas couldn't be merrier

WHEN IT'S SOMETHING FROM PATTERSON'S

It's merrier, too, for the giver, when the gift comes from Patterson's. Nice to be sure you're being served by an expert who likes to help you find just the right gift for the occasion. Patterson's. Choose from our wide selection of fine gifts such as these and many more.

Patterson's
OF CHARLOTTETOWN
Jewellers Gift Specialists

CUDMORE'S WEEK-END SPECIALS

Being Sugar	13c	Red Rose Tea	89c
Hamilton's Ko-Ko-Room Biscuits	49c	Sliced Devon Bacon	59c
Tuna Fish Flakes	19c	100 ft. Rolls Wax Paper	29c
McCready's Mustard	24 oz. bottle	Barbour's 2 oz. pkg. Pure Pepper	25c

15 oz. can 29¢
15 oz. can 29¢
Large 2 doz. 79c
Large 4 lbs. 79c
Large 25c
Red Rose 80 size Tea Bags 83c
Island 1 lb. 29c
2 lbs. 29c

2 for 69c
Eating Grapes 35c
Pepsodent Tooth Brush and Tubes
2 large Tubes Tooth Paste Reg. 95c
All for 75c

large 12 oz. bottle 25c
Aero Liquid Wax 39c
Is and Cheese 47c
Salt 29c

SPECIAL TO CLEAR
100 BAGS HUME EATING APPLES, 5 lb. bag . . . 29c

Home ease read your table

than any "fresh" vegetable you can buy!

A personal letter to H. W. Powell, B.S. (Hort.) Director of Research, Quality Control and Agricultural Research, Canadian Canners Limited.

"For over 35 years, it has been my duty to guard the flavour and nutritional value of Aylmer Foods. From planting of seed to packing of harvest, Aylmer Foods are watched over by experts using the most modern growing and canning methods known."

"I personally know the high standards of quality maintained in selecting fruits, vegetables and other foodstuffs. I see the care with which Aylmer experts process these foods. That's why I can make this pledge:

"When you buy and serve any Aylmer Food, you can depend on it to be the best of its kind in flavour, quality and nutritional value."

FACTS ABOUT FRESHNESS

FRESH VEGETABLES are important in your family diet. They supply minerals, protein, vitamins—all vital to good health and energy. But up to 85% of the vitamin C content of "fresh" vegetables can be lost before you serve them—all vital to good health and energy. But up to 85% of the vitamin C content of "fresh" vegetables can be lost before you serve them—all vital to good health and energy.

What happens to freshness
with "fresh" peas?

From the moment peas are harvested, the flavour and texture start to change. "Fugitive" food values are destroyed by exposure to light and air in handling, in the store, in your home.

Cooking in an open saucepan, overcooking, draining the flavour and texture start to change. "Fugitive" food values are destroyed by exposure to light and air in handling, in the store, in your home.

How modern Aylmer canning safeguards freshness

Natural nutritive "freshness" and flavour preserved by the modern steps in the Aylmer pea-canning process.

- Start with QUALITY Peas: Aylmer Peas are grown from Aylmer's own premium-quality seed, under Aylmer field supervision, by selected growers. Harvesting time is decided by best and moisture records and daily tenderness tests. The peas are harvested at their peak of ripeness for perfect flavour and nutrition. (Did you know that, if pea peas are harvested just 2 hours too late, their sugar content is already starting to starch?)
- Can Them FAST to Protect Freshness: Aylmer operates canneries in sealed, sterilized line, away from growing areas. So fresh-picked peas are never more than minutes away from the factory. Aylmer Peas can be harvested, cleaned, graded, sorted and cooked in less than two hours!
- Seal BEFORE Cooking: Aylmer Peas are pressure-cooked in sealed, sterilized line, away from air that "kidnaps" their mineral and vitamin content. Cooking time is scientifically controlled, another important nutritional safeguard.

Use Aylmer peas to help with your meal-planning

Nutrition and flavour make Aylmer Peas an excellent addition to your family's regular diet. Convenience is important too. . . . Aylmer Peas fit so quickly and easily into any of your favourite menus.

Casserole dishes, salads, soups, omelettes—all these are made more delicious, more easily, with Aylmer Peas. Yes, you enjoy all the benefits of a truly fresh vegetable with none of the fuss—by serving sweet, tasty, nourishing Aylmer Peas!

HOW TO GET THE FULL NUTRITIVE VALUE OF AYLMER PEAS

Since Aylmer Peas are already pressure-cooked in the tin, they need no further cooking in the home. In fact, the shorter the heating time, the better they taste—and the better they are for you!

Aylmer nutrition experts recommend this method for preparing Aylmer Peas for the table: open the tin, pour the liquid into a separate bowl if quickly, then add the peas and heat only until they are hot enough for serving.

The easy way to preserve the natural nutritive freshness of Aylmer Peas by serving them as soon as possible after opening.

AYLMER FOODS
CANADIAN CANNERS LIMITED