

Woman's Realm/Social and Personal/Fashions/Literature



Worthy of your preference
KING COLE TEA

Household Scrapbook
By Roberta Lee

Cleaning Pewter
Pewter may be cleaned by rubbing it in a circular motion with a cloth dipped first in powdered rottenstone, then in a mixture of equal parts turpentine and linseed oil. Follow with a regular soap and water cleansing.

Silver
Eggs have a way of darkening silver, and these stains may be removed by rubbing with moist salt. Finish by washing in ammonia water.

Ink on Wood
Black ink may be removed from wood by washing with soap and water, using salt, vinegar, or lemon, and rinsing thoroughly.

Better English
By D. C. Williams

1. What is wrong with this sentence? "She was bred and born in old Kentucky." 2. What is the correct pronunciation of "inflammable"? 3. Which one of these words is misspelled? Graphical, gregarious, gregarious, grandiloquent. 4. What does the word "discursive" mean? 5. What is a word beginning with rep that means "a place where things are stored"?

ANSWERS
1. Say, "She was born and (then) bred in old Kentucky." 2. Pronounce first as in am, not as in flame. 3. Grateful. 4. Passing from one thing to another. "I have been doing nothing for so long, except idle things and discursive things." — H. G. Wells. 5. Repository.

CLEAN ODORLESS GARBAGE CANS



ANOTHER JOB Javex DOES BETTER

Keeping garbage cans clean and sweet helps safeguard the health of your family. Javex removes stains from toilet bowls and deodorizes drains as well.

Javex DOES SO MANY JOBS
In 3 handy sizes of your choice.

J.A.P.A. CANADA'S BEST SELLING DISINFECTANT AND WASHING AGENT.

A Country Garden
By Mrs. Gordon Macmillan

Now is the time when gardeners begin to delve and dyke, toil and sweat, turn the earth upside down and seek the deepness. Now they begin to know their plants, not as summer acquaintances, but as friends. For the root is the plant. Into it is gathered the whole personality of the creature that slips up into the illuminated air every spring, and withdraws at the fall of the leaf, folding her beauty once more into that humble shelter where she subtly contrives her own creation. There lie, in tiniest miniature, in vaguest embryo, in secret recesses of nerve and fibre, the brittle or sappy stalks; the eager tendrils; the leaves of velvet or silk, like fans of swords, bearded, pennoned, teated; petals ethereal or empurpled; necessary and filament and anther; golden bees' nest; mysterious ripening calyx and painted fruit.

—MARY WEBB.

The root is the plant and the good earth nourishes the root; everything in this world depends on the few inches of top soil and the fertility of it.

In gardening these days we are conscious of this as we transplant and renew the soil, working with small seedling perennials and divisions of older plants and shrubs.

New Phlox in beautiful colors have been planted in old plots divided and replanted. Also peonies have been moved because they have grown so large as to obstruct the path leading to the rose garden.

Peonies that are doing well need not be moved for many years if humus is added each year in the form of well rotted manure, but if moving is necessary it should be done in the fall as they are early blooming plants, a very good rule is, plant early blooming plants in the fall and summer blooming plants in the spring.

Russel lupines have also been placed in their permanent flower borders. There are large plants from May sowing. They have bloomed in lovely shades of cream and buff as well as the more familiar blues and white, and they now come in many lovely bicolors. It is a bit difficult to transplant than some perennials because of a long tap root when they grow older, but with care in digging a large hole and tamping in, they will grow and make large clumps with large and many flowers in June.

More Iceland Poppies from my own seed gathering are being transplanted in a corner of the rock garden, these bloom very early and continue for weeks giving much needed color and beauty after the late tulips have gone. Fragrant wallflower is planted as a companion to them. My best rule is, plant early blooming plants in the fall and summer blooming plants in the spring. These plants multiply very fast and need to be divided every year for the most part. The best time to divide is in late August or all of September and October when the garden needs such large plants, they come in rose, white, blue, and purple and pink shades. Then there are the dwarf varieties growing from six to twelve inches. They are valuable for edging the perennial borders and are charming in rock gardens.

The wisteria vine has been transplanted to a more suitable sunny spot in the rose garden and I am hoping it will hang out its lavender clusters of fragrant flowers next summer. Dahlias have been lifted the last few days and it is a task I try to do it the easy way. So a round pointed shovel to dig the bulb and also cut off the stalk, then into the small red wheelbarrow and puffing and panting we heave them into baskets and down into the house cellar in large boxes. Some deep, some shallow, marked as to variety and next spring they are still plump and ready to grow.

My cellar is dry and I never have any trouble with rotting. One small window faces south and in front of this I place my fuchsia plants. They are large like shrubs and very lovely until heavy frosts. Large geraniums and other tender plants are brought from outdoors. The hydrangea and fragrant oleander. Some of their leaves may drop during the winter but with just a little water added to keep them from drying out they winter here very well. In March and April I bring them up to the light and warmth.

Some tuberous begonias have finished blooming after five or six months and they are left in their pots or dumped into shallow boxes stalks and all. No water is given and in a dry cellar they are safe until March when they are again potted up in rich leafy humus and loam and brought to the sunlight. Many of the begonias are still covered with bright bloom in lovely colors and two glorioxia, one in purple with white markings and the other in wine color are very fine. This is the first year I have had them do so well and many of my visitors seem to be especially successful in their culture.

I have received several nice letters the past week from garden friends in this Province and far away provinces and I enjoy these letters very much. One letter from

That Body Of Yours
By James W. Barton, M.D.

ANNUAL EXAMINATION OF FEET OF SCHOOL CHILDREN

During a visit to the outdoor clinic at Massachusetts General Hospital, Boston, I spent several days in the orthopedic department. I was surprised at the large number of cases with foot ailments, a large percentage of which were fallen arches. In cases where exercises and strapping with adhesive was not sufficient, a plaster cast of the feet was made the patient was fitted with arch supports.

As stated before the feet are important to the general health and happiness of all of us. The Bulletin of the National Foot Health Council states that Massachusetts was the first state to adopt legislation requiring the annual examination of children's feet. This legislation was sponsored by Dr. Joseph Lalylev, Chairman of the National Foot Council. If the program presented for Child Foot Health Month were observed by schools, podiatrists, chiropodists, orthopedists, and pediatricians foot defects would be recognized at an early age, thereby improving the physical fitness of future generations. Twenty-three other states are considering legislation making the examination of children's feet compulsory.

As September is the opening month of the school year, the National Foot Council is urging all organizations interested in the health of children to observe Child Foot Health Month. The Foot Health Council is providing posters for classroom and health centers, foot health exhibits for schools and libraries, and leaflets for children to take home. A special bulletin is being prepared for shoe retailers urging their cooperation. The bulletin outlines seven essential points in fitting children's shoes, and ten basic rules for foot care.

Points to be observed in fitting infants and children's shoes: If one foot is slightly larger than the other, fit the larger foot. The shoe should be of flexible leather and from 1/8 to 1 inch longer than the big toe when the child is standing. There should be plenty of room for the toes and for fullness of child's instep; the heel should fit snugly.

So important are healthy feet to children that many state governments have the children's feet examined at the beginning and end of the school year. "The Bulletin of the National Foot Health Council" states that Massachusetts was the first state to adopt legislation requiring the annual examination of children's feet. This legislation was sponsored by Dr. Joseph Lalylev, Chairman of the National Foot Council. If the program presented for Child Foot Health Month were observed by schools, podiatrists, chiropodists, orthopedists, and pediatricians foot defects would be recognized at an early age, thereby improving the physical fitness of future generations. Twenty-three other states are considering legislation making the examination of children's feet compulsory.

The Stars Say
By Genevieve Kemble

For Wednesday, November 9

DESPISE OBSTACLES, stubborn impediments, delays, positions, some very definite progress could be made by resort to clever strategies, by a suave or gracious yielding, a point for the father's party to break up opposition and conflict. A show move, subtlety, placating, might prove to be the "soft answer to turn away wrath."

If It Is Your Birthday

Those whose birthday it is, may find that a judicious application of compromise, tact, or a little subtlety, might turn away stubborn obstacles or prove balm for wounded feelings, personal hurts even jealousy or enmity, resort to strategem could yield rich returns in lasting peace and contentment. A show move, subtlety, placating, might prove to be the "soft answer to turn away wrath."

A child born on this day, while stubborn, easily hurt, disposed to jealousy and resentments, also has an undertone of tact, finesse and diplomacy at its disposal in a crisis.

An elderly person who is boarding in town in the western part of the island and has lovely memories of her father's garden has sent me a poem she has written. I shall quote the last verse of "Rosemary, that's for remembrance" (Shakespeare)

"It was home, and it was childhood And I wish it could once more Walk within that old time garden And it's loveliness explore. But the fragrance of Rosemary, Holds remembrance evermore."

Earthquakes
By F. H. MacArthur

"Believe it or not," but 1,516,000 human lives have been snuffed out by major earthquakes between the years 977 and 1923. Heading the list of geological convulsions is the great Japanese earthquake of September 1, 1923, in which about 300,000 lives were lost.

In an 1883 earthquake at Krakatau (Straits of Sunda) 36,000 persons were to their doom. Another 10,000 perished at Constantinople in the year 877; 15,000 died at the Catania quake in 1197; Syria lost 20,000 of its inhabitants in 1187; Cilicia, 60,000 in 1168; Naples, 40,000 in 1486; Lisbon, 30,000 in 1755. The upheaval of Vesuvius claimed 18,000 in 1631; Calabria, another 10,000 in 1634; while the quake at Schamaki in 1657 cost the country 80,000 lives.

Coming down to the year 1600, we chalk up 100,000 deaths in the disaster which overtook Sicily. Yoddo lost 190,000 souls in 1703; Algiers, 16,000 in 1748; Pekin 95,000 in 1731; Lima and Callao 19,000; 1746; and Cairo, Egypt, 40,000 in 1754.

A second disastrous earthquake occurred at Lisbon in the year 1755, when 50,000 persons perished. Syria, too, had its second quake. The date, 1759; 20,000 lives were blotted out. Central America had a bad shock

(Continued on Page 3)

Miss Katherine E. Livingstone (above) of Charlottetown has been awarded the Prince of Wales College Entrance Scholarship to Acadia University. The Scholarship is valued at \$300.00. Miss Livingstone is the daughter of Mrs. Livingstone and the late Mr. Spurgeon Livingstone, Clyde River. Katherine entered P.W.C. in 1946 with a Provincial Scholarship and enrolled in the special Matriculation Class.

DOROTHY DIX SAYS -

Mother Love

Unwed Girl Denies Advantage Of Adoption To Her Child

DEAR MISS DIX: I am very much interested in trying to help a young girl re-establish herself. She is an unmarried mother with a perfectly beautiful little 2-year-old boy. The child is a great handicap to her, and I do not know how she will manage to support him. A splendidly intelligent, with plenty of money, name and every advantage but the girl mother absolutely refuses to give up the child. Do you think she is right to shut the door of opportunity in the child's face?

MRS. G.

ANSWER: I think she is a mother and acting as most mothers would. When it comes to giving up a child it isn't a question of ethics with them. It is primitive instinct and they think only of themselves, not of the child. How anything in life is going to turn out we cannot tell beforehand, and perhaps the poor mother, who refuses to give up her child to a woman who could offer it greater advantages than she can, gives it something in love and tenderness and understanding that is better than anything money could buy.

REMOVES STIGMA

The reason for giving up the child that has been born out of wedlock to be adopted is that it takes away to a large extent the stigma of its birth. The child that lives with its unmarried mother is continually thrust on its notice, and it is tormented by the other children with it. I have many letters from people who have gone through this and they invariably tell me that it has embittered them and given them an inferiority complex that they cannot overcome. But, if a child is adopted, it takes the name and the social position of its foster-parents and people either do not know or forget its birth.

Nor does the child miss anything of mother love in this arrangement, because only people who have a deep love of children will take themselves the burden and the expense of rearing an adopted child.

But it is too late to take the child away from the mother of whom you write, and you should not urge her further. Better try to get her occupation somewhere away from home, where she is not known and where she can enjoy her child in peace.

DEAR MISS DIX: I don't know whether I should continue my education and prepare myself to teach, or marry and settle down. The right man engaged me in love, but I mean if I should happen to find the right man soon. Sometimes I believe I would enjoy a home and have perhaps the biggest prize there is, and that's what makes matrimony worth taking a chance on.

DEAR MISS DIX: I am a young married woman, a stenographer. My husband is a salesman in a real estate office. He requires me to pay all of our living expenses, while he puts all he earns in the bank. He even makes me give him spending money, although he has more than I have. Do you think this is fair?

WORRIED WIFE

ANSWER: Certainly not. If you pay half of the living expenses, it is all and more than he should expect of you, and you should have the balance of your money to do with as you please.

If your husband should tire of you and decide to leave you, he would have all the money and leave you destitute. A good husband who means fairly by his wife does not try to take all of her money away from her.

COOK'S CORNER

CAULIFLOWER STALKS AND LEAVES IN CHEESE SAUCE

3 tablespoon butter
3/4 cup flour
1/2 teaspoon salt
1/4 teaspoon paprika
Few grains cayenne and black pepper
1/4 teaspoon dry mustard
1 1/2 cups milk
1 cup grated cheddar or diced process cheese
3 to 4 cups cauliflower stalks and leaves, cut in thin strips.
Buttered bread crumbs.
Cut cauliflower stalks and leaves into thin strips about 2 inches in length. Cook, covered, in 1 cup boiling, salted water 25 minutes or in pressure cooker 15 minutes. Drain.
Melt butter in top of double boiler. Blend in flour and seasonings. Add milk slowly, stirring until blended. Cook until sauce is smooth and thickened, then add cheese and stir until melted. Add cooked cauliflower. Place mixture in a greased baking dish, top with buttered bread crumbs and bake in a hot oven, 400 degrees F., until crumbs

Wins Scholarship



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ELLEN'S DIARY
By An Island Farmer's Wife

The period devoted to the interests of the potato digging at Alderlea—and at Rob's is now only a memory. But a pleasant one, of beautiful Autumn days that smiled themselves a way as I sat quietly succeeding another while we busy with the many duties that came to us at the season were almost unaware of their passing. We remember now that the dawns broke in autumnal stillness and splendor above the dark woodlands down the river, while we were about our choring, and a number of sunsets, found us with the others of the family down on the granddaughters in the field at the picking, at times casting quick glances along the rows to be satisfied that the end of the gathering was drawing steadily nearer. Then it was we sometimes heard James' encouraging "You all know what you have done; now see what you can do!" which left no potato on the ground, when twilight closed our day.

We follow an old but well proven method at the digging. Leaving little to chance, but adding together the prevailing signs to find a balance in favor of continued fair weather, a number of rows are turned out in the wake of the digger and left to an interval of drying. Rob attends to the digging, with one or another of the teams, though there are occasions when James takes his place to how that "if you space out the potatoes, horses are hitched to the farm-carts, and with these and in a common interest, though we sometimes suspect with widely divergent thoughts, the feminine element comes to the picking. At once we commence the gathering in a line of us and it is now if ever that we appreciate and enjoy the chivalry of our men, who take care to empty every last basket of potatoes from the digger. As given the same respect naturally, and of this Jamie a helper at times, chuckled "it's no good good filling a basket—they only come and take it away and leave an empty one in its place."

As we had anticipated, the picking brought us creaking joints and aching muscles at first, though the initial discomfort wore away as the work continued, and the spirit of the good for tune which had matched our endeavour with such perfect days. So lovely they were, sunlit and warm that the children were able to be about the field, enjoying what we felt might be the last days in the open, before Fall's chill would confine them to yards and houses. They played together, though not always amicably. Odd times as the workers moved steadily along the rows, the children were reached our ears. "It's mine!" Gage, brother to Jamie would laugh seizing a basket or other prize of the moment. "Yours!" granddaughter would reply, astounded at this turn of events. "It's just as much mine as it is yours, and!" springing into action "I'm having it!" But not without a scuffle, and sometimes tears, though soon differences were forgotten in a new interest—building castles in the warm air, or by turns catching ridges with Jock on the loads that went to the house-cellar for storage.

When we stop to consider those days, which only in secret we may call our holidays, since James husband of ours maintains, now that our family is gone from the old roof-tree, that we enjoy perpetual vacation, we recall how altogether delightful they were. How pleasant to work in a company interested in completing the chore! With what happy anticipation we came to our meals, and how delicious these were, though of only commonplace fare! And how gently our bed cradled us at night, as we drifted away into unbroken sleep! Yes, all in all, ours was an enjoyable holiday, embracing as it did, the spell of digging at Rob's and at Alderlea. Until tomorrow—Diary—Good-night - - -

Modern Etiquette
By Roberta Lee

Q. What is the correct way to introduce one's father to a woman?
A. A proper introduction would be "Mrs. Brown, this is my father."
Q. If an invitation is received over the telephone or in person, may one say that he will let the other person know later whether he accepts?
A. Never; in this instance, do

How Can I!!!
By Anne Ashley

Q. How can I relieve tender feet?
A. Some people claim there is nothing better for tender feet than a cold foot bath, followed by a brisk rub with either alcohol or olive oil, and then a dusting with talcum powder.
Q. How can I whiten clothes when washing?
A. Put a few slices of lemon, with the rind on, into the boiler and boil with the white clothes. This will remove many stains and also make the clothes white, without danger of injury.
Q. How can I keep doughnuts fresh?
A. Place a slice of bread in the doughnut box and it will keep the doughnuts soft and light.

Morning Smile
WELL-KNOWN

"If you please, ma'am," began the new maid, "there's a strange woman downstairs. She won't give her name but she's taken off her hat and coat, opened two boards, rubbed her fingers over the piano and complained about the dust, and when I left her she went—"
"Oh, dear," exclaimed Mrs. Brownson, "I didn't expect my husband's mother until tomorrow."
SETTLED
After getting married to his secretary, the business man remarked: "Well, my dear, I suppose I must get someone to take your place in the office."
"I've been thinking of that," replied the bride, "my cousin is leaving school."
"What's her name?"
"John Henry Briggs," said the bride, sweetly.

Needlecraft
— FOR THE HOME —

NEWEST OF NECKLINES

The new low curved neckline and rounded collar, the gentle flare of a four-gore skirt—all make this the perfect frock for Fall's gay festivities! Choice of smart sleeve length included in pattern.

No. 2985 is cut in sizes 12, 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42 and 44. Size 18, 4 3/4 yards 39-inch.

Send 25 cents for each Pattern which includes complete sewing guide. Print your Name, Address and Style Number plainly. Be sure to state size you want. Include postal unit, or some number in your address.

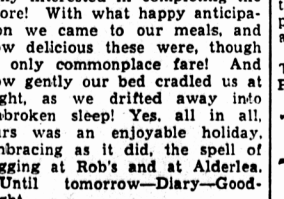
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Address _____
City _____ Province _____

are browned. Yield: six servings (3 cups).

QUITE A BABY BUGGY
PINAWA, Manx. —(CP)—Two-year-old Johnny Meinick has a car all his own. Built by his father for about \$35, Johnny's car is only five feet long, hits a top speed of three miles an hour and goes 70 miles on a gallon of gas.

Delicious Flavour!



VACUUM PACKED • ALWAYS FRESH

MOTHERS KNOW THE HEINZ BABY FOOD SIGN

Over 88% of 300 mothers in answer to a questionnaire said they preferred Heinz Baby Foods. Thirty out of 31 prize winning babies at the Canadian National Exhibition were brought up on Heinz Baby Foods. Which shows that mothers know this sign and search the shelves below it for their favourites out of 27 varieties of Heinz Strained Foods, 11 varieties of Junior Foods and 2 Baby Cereals.



Heinz Baby Foods
HEADQUARTERS
BABY FOODS