

ELLEN'S DIARY

By An Island Farmer's Wife

"Tell me about the millpond, Ellen—the fields about. Do the trout still break water in the evening? Are there any wild strawberries among the sweet fern in the stumplands this year? Are the small pink roses in bloom? These are the items that seem to linger in my mind now that it's so hot here—and I think of summer down on the island farms." So one reared on one in the quiet bygone years but now a city dweller, wrote us recently. And we smiled when we read it, recalling that on a June day when all about was fresh and lovely, clean-washed by the rain which James declared must have been "the sheeps' storm" because of the stiff breeze which accompanied the down-pour, we were talking with a friend of the family on the lawn in the sunshine. And eyes rested on the pond which was still unsettled, though set feebly with its glints of light. "It's not so pretty today, is it, Ellen?" she commented. Then chuckled teasingly, "after all, it's only a piece of water... not even a river or bay!"

"But it's not just a piece of water" we countered. "Think of the perspective and toll of the bulletheaded dam and gates and millrace. Think too of the energy it generates, and has for well over a century... and... it was red and unsettled and lacked its usual charm in spite of our words. Yet still our trained ears caught the old sweet song of the season from the dropping at the overflow. When day give continued fine weather, it is quite beautiful—mirroring on its placid surface, neighboring alder and birch and evergreen. Saucy breezes come from the everywhere to skim along its bosom, touching it magically here and there as the pebbles a small boy might toss along its waters. Sometimes the white of the Public Bridge towards the west is reflected there... and the blue, sky and drifts of white clouds, Starlight and the night-shades of the heavens set when the moon is full, the bridge is silver which spans it from side to side. Queen Anne's Lace, creamy delight of a wild flower and the pushish-blue of the Vetch adorn now the stretch of the dam."

And often after last zephyrs of day have retired up the creek, and in a dozen voices the birds have taken up their even-song, one may find clearly outlined in the depths the grey gabled grist mill... with its intriguing half-doors, the upper with its quaint hasp and latch-string hung out, and the lower opening and closing by way of a smooth wooden slide, both and all relics of the yesteryears. And mirrored beside it, the saw-mill and slip faithful in detail and bringing a smile to our lips to recall, because it is doleful. "Close the door child! I declare you must have been born in a sawmill!"

But the old mellow stumplands which once yielded us an abundance of strawberries are now no more, given up instead to grow grain for "Massa's stock." And the roses? We wondered as we gathered a bouquet this morning, petals still holding dew-drops of dampness, and tucked a blossom in granddaughter's hair, if she that planted the first rose there, having brought it from the distant home of her girlhood, could suspect the enjoyment it has given in the interval "even unto the... fourth generation." And the fields? "Do you like the fields to be full of grass and clovers, daisies and everything?" granddaughter queried, when she stopped along the lane to gather a handful "for mother's" tea. "Yes," we nodded, "Do you?" "Yes," she smiled happily "better than snowdrifts!"

Cook's Corner

HONEY DELIGHT
Two tablespoons gelatine, 1/2 cup cold water, 1 1/2 cups milk, 1/2 cup honey, 3 tablespoons lemon juice, 1 cup whipping cream, 1 1/2 cups strawberries or raspberries.
Soak gelatine in cold water for five minutes, scald milk and pour it over gelatine, stir until the gelatine is dissolved, cool. Mix honey and lemon juice and stir in the milk mixture. Chill, and when it begins to set add the whipped cream and berries. Pour into eight custard cups. Place in refrigerator until very cold. Serve in the custard cups. Serves eight.

That Body Of Yours

By James W. Barton, M.D.

A NEW BRANCH OF THE DIABETIC ASSOCIATION

When a disease which has existed for hundreds of years, and has been fatal always, is finally successfully overcome, there is naturally great satisfaction to the physicians and to the thousands of patients throughout the entire world. I am referring to diabetes and to the discovery of insulin by Drs. Banting and Best, University of Toronto.

Morning Smile

Silence, or Else
A dispatcher and one of his drivers went on a deep sea fishing cruise. Miles from shore the dispatcher fell overboard and the driver rescued him. "The dispatcher said: 'What can I do to show my gratitude?' 'Just say nothing about it,' replied the driver. 'If the other drivers learn about what I did they'll drown me.'"

The Stars Say

By Genevieve Kemble
For Tomorrow
POSSIBLY AN UNFORGETTABLE day, with swift and sudden announcements of radical and far-reaching significance. While this may be demonstrated with strenuous, ardent and dynamic activities in all relations of living, there could be a danger of frustrating highest hopes and wishes by some sort of mistaken judgment or too-eager decisions based on faulty premises. Make all moves discreetly.

Cook's Corner

FRESH APRICOT JAM
3 cups (1 1/2 lbs.) prepared fruit, 1/4 cups lemon juice, 7 cups (3 lbs.) sugar, 1/2 bottle Certo.
To prepare fruit, pit (do not peel) about 2 pounds fully ripe apricots. Cut in small pieces. Grind. Measure 3 cups into large saucepan. Squeeze juice from 2 lemons and measure 1/4 cup into saucepan. To make jam, add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in Certo. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Paraffin at once. Makes about 9 six-ounce glasses.

Modern Etiquette

By Roberta Lee
Household Scrapbook
By Roberta Lee
Cleaning the Kettle
After the kettle has been in use for some time, a coating forms on the inside. This can be removed by dissolving a tablespoonful of borax in the kettle of hot water and allowing the water to boil for one hour.

How Can I!!!

By Anne Ashley
Q. How can I keep bread crusts that are to be used for cooking from becoming rancid and stale?
A. Keep crusts of bread in a pan and when through baking, put into the oven until the oven is cool. Crusts treated in this way will keep better and will not get rancid nor stale.

Pretty Peasant Cardigan



For the little miss from two to six years here's a lovely cardigan knitted of white wool, edged and embroidered in bright colors. Perfect for wearing with summer dresses and for slipping over light party frocks. For directions on how to knit this LITTLE GIRL'S PEASANT CARDIGAN, send a stamped, self-addressed envelope to the Needlework Dept. of this paper. Ask for Leaflet CW-23.

DOROTHY DIX SAYS—

Vacillating Beau
His Instability Keeps Sweetheart Guessing

DEAR MISS DIX: Three months ago I met a man whom I've been seeing very steadily since. From the very start he told me he was separated from his wife and child. He has professed his love for me on numerous occasions. We have stirred many interests in each other that have long been dormant. He respects my moral code of conduct and says he has more than a physical love for me. He thinks I would make a wonderful wife and mother, and that he'd always be happy with me.

STILL LOVES WIFE

Your friend still loves his wife and you are merely a companion, to while away his lonely hours until she beckons and agrees to take him back. He also loves his child, but his concern for her, as you have inferred, largely a cover-up for his feelings towards his wife.

WORRIED HUSBAND

ANSWER: I don't think you should object to your wife's father giving her presents. Certainly it is no more than fair that a father, who has cultivated extravagant habits in his daughter and in part her, should help the young man she marries support her.

IRA

ANSWER: Your girl friend is far too young to be going seriously with anyone, and by switching from one steady boy friend to another, she is just showing good sense. Keep her as a young to settle down with one girl. Both of you have lots of friends and lots of good times coming before you reach the serious stage.

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The Jade God

By Mary Imlay Taylor

They looked at each other. Bitterness and shame and blind rage at the old lawyer seemed suddenly swept clean away; Mark only knew that he loved Pam! "Of course you saw that something was—wrong?" She gave him a sweet, frank look, putting out her hand. "I thought he was—horrid!" she cried warmly.

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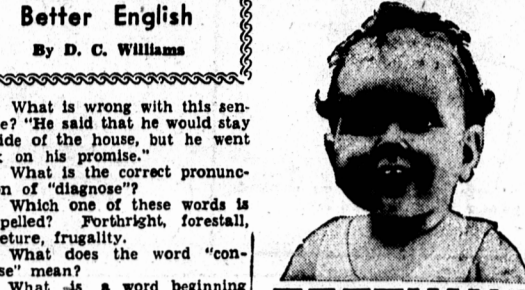
Better English

By D. C. Williams

"Look here," he said slowly, "if he needs a little help—you understand? A fresh start. I don't want my name used, but I'll give it to him." Foslodick stared. Then he laughed dryly. "Would you like to see him at your house?" he asked maliciously; a perverse imp had, so far, kept him silent. It was amusing to imagine the great man's surprise.

Answers

1. Say, "He said he would stay outside (omit of) the house, but he failed to keep his promise." 2. Pronounce di-ag-nos, i as in die, a as in bag, o as in most, principal accent on last syllable. 3. Forfeiture. 4. An assembly; crowd; throng. "An immense concourse of spectators was present to greet the great man." 5. Infallible.



TEETHING WITHOUT TEARS

At first signs of feverish restlessness give Baby's Own Tablets. It's wonderful the way they relieve fever and help baby get restful comfort. No "sleep" stuff—no dulling effect. Fine, too, for quick relief of digestive upset, constipation and other simple ills. Easily crushed to a powder. If prescribed. In use for over 50 years. Only 30c.

HOLMAN'S Ladies Wear SUMMERSIDE \$1.00 DRESS SALE SATURDAY 3 p.m. 1951 Spring Styles. Crepes, Failles and other fashionable fabrics... Each and every one of these Dresses is worth a whole lot more than the dollar they are going to cost you! They are in an assortment of colors and a broken range of sizes. Come Take your Choice of the good, 1951 Spring Dresses on Sale Saturday at 3 p.m. for ONLY — JUST \$1.00!

DELICIOUS STRAWBERRY JAM IN 15 MINUTES from the time your fruit is prepared. Compare These Two Methods - WITH CERTO THE OLD WAY. 1. Mrs. A. makes jam the short-boil way with CERTO. She has 2 pounds of fruit prepared, ready to start at 9 o'clock. 2. Mrs. B. starts off with the same amount of prepared fruit in her saucepan. 3. Mrs. A. adds 3 pounds of sugar. A pound of jam made with CERTO contains no more sugar than a pound made the old, long-boil way. 4. Mrs. A. brings the mixture to a full rolling boil; boils hard ONE MINUTE only; removes from stove and adds 1/2 bottle (4 oz.) Certo. CERTO is the natural jellifying substance in fruit in concentrated form. 5. Mrs. A. is able to pour and paraffin about 5 pounds (10 glasses) of jam from her 2 pounds of fruit. She gets sure results because she follows the CERTO recipe EXACTLY. 6. Mrs. A.'s 10 glasses of jam were made in just 15 minutes. 1. Mrs. B. makes jam the old-fashioned long-boil way. She, too, is ready to start her jam making at 9 o'clock. 2. Mrs. B. starts off with the same amount of prepared fruit in her saucepan. 3. Mrs. B. uses the old "pound of sugar per pound of fruit" standard recipe. So she adds 2 pounds of sugar. 4. Mrs. B. boils the mixture about 30 minutes before the jam thickens to the desired consistency. This evaporates about 1/2 the weight of the fruit, darkens the color and carries off much of the natural fresh-fruit flavor in steam. 5. Mrs. B. pours and paraffins about 3 pounds (6 glasses) of jam from the same amount of fruit. Until it is finished she cannot tell for sure how well her jam will turn out. 6. Mrs. B. took 45 minutes to make her 6 glasses of jam. Certo gave Mrs. A. sure results... much more jam... saved time, work and money. Under the label of every bottle of CERTO is a book of 78 tested recipes for jams and jellies. Different fruits need different handling, so CERTO gives you a separate recipe for each fruit. Be sure to follow the simple directions EXACTLY. "CERTO" is a Trade-Mark owned by General Foods, Ltd. A Product of General Foods. E-31

