

Cleaning Crew at UN Building Sweep 2,000,000 sq. ft. Flooring

By A. I. Goldberg

UNITED NATIONS, N. Y. (AP)—If you're tired of doing housework, it may help to know of a place that has 2,000,000 square feet of floor to be swept every day and nearly seven miles of carpet to be vacuumed.

Or if your husband complains about washing the windows, tell him here's a building that has 5,400 of the double-hung variety to be washed every 40 days—inside and out.

On the other hand, there's a crew of 335 to do the dirty work—and dirty work it is to keep the United Nations building looking clean and shining.

Smoke and acid in the air make it a major project to keep a polish on the eight huge nickel doors Canada donated for the entrance to the General Assembly building. They're dulled within 24 hours.

Keeping clean the mammoth pool fronting the glass-and-marble skyscraper has become a losing battle. Built with the pennies and nickels of American school children, it's decorated in alternate bands of white and black stones—the latter from the Greek isle of Rhodes. But the soot and dirt made it impossible to keep the white stones white. Now they're going to be covered with a hard white paint in a last-ditch try to make them glisten again.

8,500 Panes of Glass

The clean-up job goes on nights and week-ends, as well as on the day when 11,000 visitors, employees and delegates troop in and out of the 39-story secretariat skyscraper and the round-domed assembly.

The 25-foot-high plate glass window walls in each of the council chambers, conference rooms, delegates' lounges and public lobbies must be washed down with special equipment. There are also 45-foot-high picture windows in the south end of the General Assembly building and 110-foot high windows in the north end which require constant attention.

Glass doors have to be washed several times a day. There are 8,000 panes of glass in partitions to be done on rainy days.

Nearly seven miles of draperies and curtains have to be cleaned periodically, at least 324,000 venetian blind slats have to be dusted, and 6,000 upholstered chairs need cleaning occasionally.

Much of the UN work is done by hired crews, although the UN may take on its own cleaning work some day.

Garages Sanded But it has on its maintenance

Every home needs Sunlight!



Sunlight makes everything bright! Try Sunlight—it's all pure, extra soapy, and a real cleaning wonder in the home. So kind to hands, too. Get Sunlight today!

SPREAD LIBERALLY ON BREAD FOR A DELICIOUS NIGHT TIME SNACK! Illustration of a child and a glass of milk.

ELLEN'S DIARY

By An Island Farmer's Wife

Balmly was the air of this morning, the wind subtly sweet we fancied with southern growings—with the scent of blossoming and fruited orchards, with the fragrance of tree and shrub and flower.

"I'm afraid the tulips will be ruined," Jamie reported coming in to pick up a bowl of table-scraps for the barn-cats. "You should see them," he nodded, "there are inches of them showing. I guess the warm rainy weather back in the fall sort of fooled them," he smiled. There are new shoots on the house-ferns, we notice these days and a strengthening green in the window-geraniums. But the farmlands continue to wear their snowy mantle, if here and there along the fields it is thinning.

"Maybe spring will come early this year," we offered at breakfast.

"We'll know better than that one of these days," James commented, "when an old-fashioned nor'easter bears snow down to us again! And we," he stopped a minute to consider it, "with not a day—not even one hour yet spent at the woods' work! Seems as if with one thing and another at the barns to take care of there's not much time left over . . . or else we must be getting slower at the work. But we'll have to straighten things away about the buildings and 'make tracks' there one of these days or we'll have no firing for next winter or not a stick of lumber about."

"I wish the winter would stay just as it is," Gage said with obvious longing. "If there were no fences between the fields we could go for the lo-long-est piece! We could begin away back on the hill-top and come down along and along right to the edge of the stream. Boy, wouldn't it be good, with the wind rushing by a fellow's cheeks!"

After supper when the twilight veils the hillsides and the hush of a rural eventide blesses the countryside, then they find time to try out the sleds or toboggan. Sometimes alone or again with company. And odd times the little lad brings us a briny tear or a bump suffered in a spill to be kissed away. And in no time, so remarkable are the adventures of ways of children, hurts are forgotten, smiles break through the gloom, and he is off again to new adventures. There is no notice now of a splintered toe, or a bruise, or a thought of revenge over any ill-fancied or otherwise long harbored in such small ones' hearts.

What do we do with these days—since we "toil not neither do we spin" . . . nor make a rag rug or piece a quilt in this, the season for such handicrafts? It puzzles us; we only know they fly away.

And wintry or not the short month tends now to its last lengths of weaving while time continues to fill many days . . . Until tomorrow . . . Diary . . . Good-night . . .

Superb Swiss Steak

(Yield - 6 Servings) 2 pound piece round steak 3 tablespoons flour 1 teaspoon pepper 1/4 teaspoon dry mustard 1/2 cup grated nutmeg Heated shortening 1 can (10 ounces) condensed cream of tomato soup 1 can (10 ounces) condensed cream of mushroom soup 2 cups water 4 onions, peeled and sliced 1 teaspoon celery seeds 1 teaspoon mustard seeds Wipe the steak with a damp cloth and slash outer edges of fat at about 1-inch intervals. Combine the flour, salt, pepper, mustard and nutmeg; sprinkle half over one side of the steak and pound into the meat with the edge of a heavy cutter. Sprinkle remaining flour on other side of steak and pound it in. Brown steak richly on both sides in a little heated shortening in a large frying pan that has a close-fitting cover; pour off excess fat. Combine the tomato soup and mushroom soup and gradually blend in the water. Cover steak with the sliced onions, then pour in the liquid; sprinkle with the celery seeds and mustard seeds. Cover closely and simmer steak 1 1/2 to 2 hours, depending upon the thickness of the steak, and adding a little boiling water during cooking if necessary to keep the gravy a nice consistency.

How Can I . . .

Q. How can I avoid loss of vitamins when cooking vegetables? A. A good way to cook vegetables is by steaming. This reduces the loss of minerals and vitamins and is also economical, as one may cook several different vegetables at the same time. Q. How can I prevent windows from sticking? A. When one experiences trouble in the raising and lowering of the windows, try rubbing a bit of paraffin on the window ropes, and considerable improvement will be noted. Q. How can I clean stained hands? A. Gormmeal and vinegar will remove the majority of stains from the hands.

The Stars Say - -

For Tomorrow KEEP an optimistic outlook, despite present tendencies toward worry and doubt. Reliable advice from a prominent person could show you a way to reduce expenses and his suggestions regarding your work might have an important bearing on your future situation. Despite some restrictions, those in cultural fields and in the en-

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BABY'S RASH improves in 2 treatments mother uses CUTICURA. Includes illustration of a baby's face.

MacDougall - Doyle Wedding



Mr. and Mrs. John Roderick MacDougall

Photographed above are Mr. and Mrs. John Roderick MacDougall and their attendants, following their marriage at St. Dunstan's Basilica, Charlottetown, back row, left to right, are Mr. George MacDonald groomsmen; Mr. Clarence Doyle usher; Mrs. Clarence Doyle maid of honor; Mr. Derrill MacGuigan usher; Miss Darlene Gurney, bridesmaid, (front row, seated) Mr. and Mrs. MacDougall.

St. Dunstan's Basilica, Charlottetown, was the scene of a pretty fall wedding, when Marylee Patricia, only daughter of Mrs. Leo B. Doyle and the late Leo B. Doyle of Charlottetown, became the bride of John Roderick, only son of Mr. and Mrs. John J. MacDougall of Tracadie, P.E.I.

For the ceremony which was performed by Rev. Msgr. Patrick MacMahon, yellow and bronze chrysanthemums reflected in the glow of white candles and lights decorating the altar. Reverend Msgr. Maurice MacDonald and Reverend Reginald Phalen were present in the sanctuary.

The bride given in marriage by her god-father, Mr. William Brawders, entered the church to the strains of the wedding march, wearing a floor-length gown of white nylon net embroidered with rainbow sequins over satin. Her fingertip veil held in place by a pearl, coronation-design crown was embroidered with satin flowers, and she carried a large bouquet of red roses.

Her bridesmaid, Miss Darlene Gurney, wore a floor-length gown of pink taffeta, and a pink velvet elbow-length cape with matching mitts and headdress and carried a nosegay of mixed flowers.

Her maid of honor, Mrs. Clarence Doyle, sister-in-law of the bride, wore a floor-length gown of pale blue net over satin and a velvet elbow-length cape with matching mitts and headdress and carried a nosegay of mixed flowers.

Mr. George MacDonald, cousin of the groom, was best man. Guests were ushered by Mr. Clarence Doyle and Mr. Derrill MacGuigan to pews marked with bows of white satin.

The organist for the ceremony was Mrs. Joseph Dougan who accompanied Mr. Frank MacIntyre who sang "Ave Maria," "Pans Angelicus" during communion and later "Mother At Your Feet I'm Kneeling" and "Just For Today."

A reception for 65 guests was held at the Queen Hotel. The dining room was decorated with autumn flowers and the bridal table was centered with a three-tier wedding cake, topped with a miniature bride and groom.

The bride's mother and parents of the groom assisted the bridal party in receiving the many guests. Mrs. Doyle, the bride's mother, wore a fawn suit with pink accessories and a corsage of pink roses and a mink neck-piece. The groom's mother wore a navy blue suit with white accessories and a corsage of pink roses and a mink neck-piece.

Rev. K. C. MacPherson of Tracadie, proposed the toast which was responded to by the groom, followed by remarks by Father Reginald Phalen, Father Kenneth MacMillan, Mr. John J. MacDougall, father of the groom and Mr. William Brawders.

During the reception, music was furnished by Mr. Ding Connolly who played several numbers fitting the occasion. After the reception the guests were all invited to the bride's home where a buffet lunch was served later in the afternoon.

Later the couple left amidst showers of confetti on their wedding trip to Toronto and Montreal. For travelling the bride wore a light blue suit with navy blue accessories and a corsage of pink roses.

Mr. and Mrs. MacDougall are residing in Charlottetown.

Fifteen students were selected to take the course of lectures according to their academic standing and their interest in social medicine. They were selected, also, because they would be returning to the hospital during their two-year period of trial study.

During the first period it was decided that the student should visit the patient at his home every two weeks. Thereafter the visits were less frequent and finally reduced to one visit monthly except for emergency calls. After the call, the student discussed the case with the social worker.

That Body Of Yours

By James W. Barton, M.D.

From time to time I write about the great help to patient and physician of the visiting hospital social worker. She visits the home and sees exactly how the patient lives and his or her surroundings.

While the social worker is of great help to patient and physician, what is an even more advanced step is that of a scheme inaugurated in the Medical Department of the University of Toronto. In the Ontario Medical Review, Dr. M. R. Clarkson reports on Teaching the Social Aspects of Medicine. Dr. Clarkson is a member of the social service department of the Toronto General Hospital and lecturer in Department of Hygiene.

Early in 1952 it was decided to include lectures, for the third medical year at Toronto, dealing with the social aspects of medical practice. A group of selected students were provided with an opportunity to study the medical and social problems of a family. The general objective was to make the students aware of how patients' personal lives and domestic problems affect illness and how illness may give rise to family difficulties. Another aim was to make the student aware of home conditions of hospital patients and let him know what community resources are available to assist such families. It was hoped, in this way, to achieve close cooperation between the social service department and future interns and physicians.

This group of students, as they kept a close history of their cases, reporting their work to the students of the oncoming years, would enthrall these senior students with a desire to follow-up the study of the Social Aspects of Medicine.

Contract Bridge

By Josephine Culbertson

The deadly efficiency of the strip-and-throw-in play is illustrated in this hand:

Bridge hand diagram showing North and South hands with cards: North (AK97, 642, 7, 5, AQ96) and South (N, W, E, S, 109, 42, 1086, J1085).

At the score, North might have doubled two spades, especially since he had passed originally. When he took no action at this point, South was later unwilling to stand for a three-notrump contract. (That contract, incidentally, could have been beaten two tricks, played from the North position, if East had the inspiration to lead a club.)

South reasoned that his partner could not have much; so South decided to bid four diamonds and let North pass if he wished. After all, South had shown a huge hand by cue-bidding the enemy's suit at the three-level, and if North had anything that figured to be valuable at diamonds, he would carry on to game. North did just that—though, naturally, with some misgivings!

West opened the spade king, South ruffed with the nine, drew two rounds of trumps, then took the slight risk of cashing the ace and queen of hearts. When West showed out, a third heart was led to the king and the spade queen was passed, South discarding a club. This "fixed" West. Whether he returned a spade or a club, South could control the situation and avoid losing two more tricks.

Offhand, it may appear that East could have saved the defense by ruffing the spade queen, but appearances are deceptive. Readers may find interest and profit in trying out the last-named defense for themselves.

Morning Smile

By Alice Brooks

A native was sending smoke signals down in New Mexico when suddenly an atomic bomb test sent a vast mushroom of smoke into the sky. "Humph!" he grunted. "Wish I'd thought to say that!"

Eton College in England was founded by Henry VI in 1440 but not completed until 1529.

TEACHING THE SOCIAL ASPECTS OF MEDICINE

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THE MOST VALUABLE PLAY

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Anne Adams Patterns

WARDROBE WONDER!

Four days out of seven, this is the dress you'll reach for! It's simple enough for the office, flattering enough for a date! Fitted bodice above a flaring skirt makes your waist look thimble-size. Note the standup collar, buttoned sleeve. Bew this now!

Pattern 4895: Misses' Sizes 12, 14, 16, 18, 20, 40. Size 16 takes 5 1/2 yards 39-inch fabric. 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, c/o The Guardian, 60 Front Street West, Toronto, Ontario.



Household Scrapbook

By Roberta Lee

Cauliflower The disagreeable odor when cooking cauliflower can be prevented. After preparing it for boiling in the usual way, place a piece of stale bread on top of it. Don't cover it. When finished, remove the bread.

Cement for Glass A transparent cement for glass can be made by digesting together for about a week in the cold, 1 ounce of india-rubber, 67 ounces of chloroform, and 40 ounces of mastic.

To Restore Dyed Garments If the rain takes the dye out, place the article in milk over night and it will restore the color.

DOROTHY DIX'S COLUMN-

CAN YOU SAY "NO"?

Refusal May Require Tact, But It Should Be Firm

The first word most babies say, after, perhaps, "Mommy" and "Daddy," is "No." And as anyone who has been around babies is aware, the emphasis put into that word by a tiny child leaves no doubt as to his meaning. Proud parents, naturally, proceed to repeat "Yes," again and again, until their offspring becomes more acquiescent.

With too many adolescents and adults, the ability to say "No" seems at times impossible. So easy to say in childhood, so difficult to say in later years.

POLITE, BUT DETERMINED

In instances calling for tact, the negative should be softened, but its intent, should be firm. A girl, just beginning to date, must know how to refuse the overtures of an offensive boy; she must realize she should refuse to go to questionable places, also when to turn down automobile rides. Many a lass has had reason to regret that she didn't say "No" to an invitation to a rowdy party. The necking problem demands a most emphatic "No."

Girls often think they're saving a boy's feelings by agreeing to wait while he's in service, to forego all other dates while he's away and to write—oh, so regularly! Of course, after the young man has gone—perhaps overseas—these promises become irksome. Wouldn't a simple "No," expressed tactfully, with reasonable explanations, but "No," nevertheless, have been kinder?

The necessity for refusal continues through life, usually growing more important. A man knows he has a weakness for liquor with him it's vital to know when to refuse a drink. Usually it's the first highball or cocktail that must be rejected. After that, it becomes increasingly difficult for him to decline.

Then we have the wife, happily married yet flattered by the attentions of a philanderer or a former beau. Lacking the firmness to say "No," she soon finds herself drawn into an affair that will most likely end in a broken marriage, with the Lothario scooting away from the trouble he created.

And here we are back to the parents who were perturbed because a baby's "No" was so persistent. The baby is now grown to teenage and finds herself with parents who appear to be scarcely aware of the meaning of "No." They accede meekly to any requests from son or daughter, may object mildly to late hours, indiscriminate dating, questionable friends, driving until the small hours of the morning and to the frequenting of disreputable gathering places. When parental control is spoken with meekness, trouble's a-brewing!

At any age, learn to say "No," to make it stick, and to use it always to uphold your principles.

Miss Nissen cannot reply personally to readers but will answer problems of interest through this column.

Bake this tasty CHEESEBREAD easily, speedily with new East DRY Yeast!

Illustration of a cheesebread and a box of Fleischmann's Fast Rising Dry Yeast. Text: New bread and bun treats are a treat to make with the new form of Fleischmann's Yeast! Never a worry about yeast cakes that stale and lose strength... new Fleischmann's Dry Yeast keeps full strength and fast-acting right in your cupboard. Get a month's supply.

CHEESEBREAD Scald 3c milk, 3/4 c granulated sugar, 1 1/2 tbs. salt and 4 tbs. shortening; cool to lukewarm. Meanwhile, measure into a large bowl 1/2 c. lukewarm water, 1 tsp. granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Fast Rising Dry Yeast. Let stand 10 mins., THEN stir well. Stir in cooled milk mixture. Stir in 4 c. once-sifted bread flour; beat with a rotary beater until the batter is smooth. Cover and set in a warm place, free from draught. Let rise until doubled in bulk. Work in 2 c. lightly-packed finely-shredded old cheddar and 5 c. (about) once-