

ELLEN'S DIARY

By An Island Farmer's Wife

We manage still to attend "Institute," despite these grandmotherly years which seem to increase our yearning to sit quietly at home by the fire... especially on such nights as this... There is a bitter wind blowing. It whines about the eaves to make us wonder if there is such complaint about those at Alderlea better sheltered by woodlands and hill.

How Can I

By Anne Ashley

Q. How can I clean furs? A. Clean them by first brushing the wrong way; then sift over the fur some hot cornmeal or bran. Rub this into the fur and allow to stand before brushing it out. Take the fur outdoors and brush (with the nap) with a stiff whiskbroom. After which saturate a clean cloth with cleaning fluid and rub the fur well, using a whiskbroom to restore the nap; then hang in the sun to dry. Rub with the nap when cleaning, and never use water on furs, as it shrivels the hide.

Kitten Toy From A Pair of Socks



If Dad misses a pair of his white woolen socks, he'll find them cut, shaped and stuffed to make this winsome kitten. Features are embroidered in proper cat colors and dental floss serves as whiskers. The simple frock and panties (not shown) are made from striped cotton fabric. If you would like directions for making SOCKY THE KITTEN, send a stamped, self-addressed envelope to the Needlework Department of this paper requesting Leaflet No. S SS-65.

That Body Of Yours

By James W. Barton, M.D.

THE RETIREMENT OF THE WORKER

In these days when elderly men and women form the largest single group, it was fitting that an organization of elderly physicians and health specialists should be formed. It's called the American Geriatrics Society, and a journal is published called "Geriatrics," devoted to research and clinical study of the diseases and processes of the aged and aging.

It would seem to be just as fitting that this society should appoint Dr. Walter C. Alvarez as editor of "Geriatrics," a man of this distinguished himself as a scientist, teacher, author, editor and practitioner.

Dr. Alvarez is professor emeritus of Medicine of the Mayo Foundation in the Graduate School of the University of Minnesota School of Medicine and senior consultant emeritus in Medicine, Mayo Clinic. After a lifetime devoted to the study of man in health and disease, instead of "retiring," Dr. Alvarez has taken up the journal of "Geriatrics" to the physical care of elderly folk, and his first article deals with retirement, "Selective Retirement."

"Today it has become common in more and more companies and Universities to retire a man as soon as he reaches the calendar age of 65. Although he may be vigorous and alert, full of interests and highly useful to his organization, still he must go. What is needed most is not a mechanism for retiring the able at 65, but one whereby the organization might weed out those who have become old and rundown and largely useless by the time they are 50."

Dr. Alvarez suggests a board of review with such a fine reputation for fairness and disinterested behavior that every employee would be willing to abide by its decisions concerning retirement.

"Obviously, such a board should work closely with a group of keen physicians able at 65, not only look at a man's laboratory and x-ray reports but also at his face, his clothes, his walk and his demeanor. These physicians would have to talk to the man's bosses, his fellow workers, and his family to determine whether he has had "little strokes and if he had failed in his abilities to work and to plan and to get along with his fellow-workers."

From the above information from such a high authoritative source, it can be seen how industry can retain men with valuable experience and lift the morale of this employee as he recognizes that he is still a valuable worker for his organization, even if he has reached the calendar age of 65.

Household Scrapbook

By Roberta Lee

Invisible Ink

To make an invisible ink use one teaspoonful of white sugar dissolved in 1/2-cupful of boiling water, or use sweet milk. Write with this in the ordinary manner. Holding to the fire will turn the ink brown so that it may be read, the heat affecting the saccharine matter.

Candle Grease

To remove candle grease from black suede shoes, take a piece of brown paper and cover the grease with this. Then hold a warm iron over the paper. The spot will soon be absorbed.

Woolen Materials

Woolen materials should be pressed on the wrong side. Use a damp cloth between the iron and material. The iron should be moderately hot and should be applied until the cloth is dry.

Alice Brooks Designs



A REAL TREASURE

Your handiwork has great value when you embroider a masterpiece like "The Last Supper." Frame and hang it in an important place in your home. Pattern 7072: Transfer measures 14 1/2 x 19 1/2 inches. To embroider and frame. Easy to follow. Send Twenty-five Cents in coins for this pattern (stamps cannot be accepted) to ALICE BROOKS Designs, c/o The Guardian, 60 Front Street West, Toronto, Ontario. Please print plainly Name, Address and Pattern Number.

VAST FORESTS

The original forested area of Canada has been estimated at nearly 2,000,000 square miles.

STOP PAYING FANCY PRICES



Seven Days A Week

(By Anne Shannon)

1. Monday: A bit more gossip from a fashion magazine of more than half a century ago—"The newest thing in fashion these days is this—three handkerchiefs, matching your gown, suspended from a belt. One bag is for money, one for visiting cards, and the third for your handkerchief. And, "A large crash rose, about the size of a saucer, with a little green foliage is a fashionable flower to wear in the hair," was the advice given to the younger set in the early nineteen hundreds.

2. Tuesday: How did the word "tip" originate? Well in the coffee houses of eighteenth century England, customers who expected service were encouraged to drop a coin into a box, in plain sight of the waiter. The legend on the box was "To Insure Promptness." The waiter was prompt to serve first and best those customers who were interested in their own welfare sufficiently to think of the welfare of the waiter. The use of the first letter from these three words gave us the new term "tip."

3. Wednesday: Someone asked me for a mustard pickle recipe. Here's the one I usually use—1 quart green beans, 1 qt. green tomatoes, 3 green peppers, 1 small head cauliflower, 1 qt. sliced cucumbers, 1 qt. sliced onions, 3-4 cup firmly packed brown sugar, 2 tbsps. tumeric, 1 tsp. prepared mustard, 1 tsp. celery seed, 1 tsp. whole cloves, 1-2 cup dry mustard, 1-2 tsp. allspice, vinegar, 1-4 cup flour, water. Wash and cut up finely all the vegetables, remove any imperfect parts. Sprinkle with salt and let stand overnight. Drain; add sugar tumeric, prepared mustard, celery seed, 1/2 tsp. mustard allspice and enough vinegar to cover. Bring to boil and boil 15 minutes. Mix flour to smooth paste with a little water; add. Boil 5 minutes or until vegetables are tender but not soft. Pack into sterilized jars. Fasten covers at once.

4. Thursday: There had been a long dry spell and two cowboys were discussing the lack of grass. "Just now bad are things at your ranch?" asked one. "Pretty tough," replied the other. "Why our cattle are so thin that by using carbon paper, we can brand 'em two at a time!"

5. Friday: A nice dessert today would be Peach Lemon Bread Pudding—2 cups milk poured over 4 cups stale bread crumbs. Beat 2 egg yolks with 1-2 cup sugar, 1-4 tsp. salt, 1-4 tsp. nutmeg and the grated peel and juice of one lemon. Add 2 tablespoons butter, melted, and gently combine with bread. Spread in a well-greased 9" baking dish, about 2" deep. Set in pan of hot water and bake in moderate oven (350°) for 35 minutes to brown meringue. Serve warm, garnished with bits of jelly. Serves 6.

6. Saturday: Advice to teenagers in a leading American magazine a month was: "If you hate yourself because you're too fat or too thin, or too moody, or too shy, or too tall or too short, how are you ever going to be happy? And if you're bored with yourself how are you ever going to be interested in anybody else? It were possible to make a man out of your own personality, instead of an enemy, wouldn't you be less lonely and bored? I think so and I'll try to show you how it can be done!"

Beating your old brain out to find how and other people learning to make the best of your own abilities and defects—to be ingoing more often—isn't easy. But you'll be a happier and more interesting person, and probably so busy that you won't have time to bite your finger nails if the telephone doesn't ring, or to worry about the number of birthday cards in your box. Try it. There is no such thing as a typical teenager for no two of you are exactly alike. Where you live and how you live, and the things that have happened to you, make you, yourself, with your very own program. You have the intelligence, the idealism and courage to solve your own problems sensibly. Prove to your parents—and the world—that your feet are on the ground even if your eyes are on the stars—the final choice is up to you!!

7. Sunday: S.O.S. Send out ships if you would have Full laden ships come home. Send out smiles, and you will meet Bright smiles wherever you roam. Send out songs, and you will hear A song to cheer your heart, For ships and smiles and songs return. But first they must depart!

That's that for another week. Remember the right way to kill time is to work it to death!

Morning Smile

Now You Know

"What sort of a man is your new minister?" "It's hard to say. For six days of the week he's invisible; on the seventh he's incomprehensible."

Thought-Reader

"Aren't you the thought-reader who was entertaining the company a couple of hours ago by finding needles and other small objects they had hidden?" "Yes." "Well, what has kept you here so long?" "I'm looking for my hair!"

Pretty Fall Wedding At Tryon United Church



Mr. and Mrs. Foy are shown above with their attendants after their wedding. From left to right, standing, are Mr. Keith Foy, groomsmen; Mr. and Mrs. Ralph Foy; Messrs. Percy Foy and Lorne Foy, ushers. Seated, from left to right, are Miss Mona MacPhail, bridesmaid; and Miss Janet Howatt, maid of honour.

A very pretty wedding took place at the Tryon United Church, September 27th, at 4 P. M., when Adele Fay, only daughter of Mr. and Mrs. Morley M. Mullins, Tryon, was united in marriage to Ralph Alexander, son of Mr. and Mrs. Maynard S. Foy, Tryon.

Baskets of gladioli and an arch of sweet peas made an attractive background for the double ring ceremony which was performed by Reverend R. L. Bacon, M. A., B. D., of Port Elgin, N. B. The wedding march was played by Miss Elaine Smith, Tryon. The soloist, Mr. Norman MacDonald, Crapaud, sang "O Perfect Love" before the ceremony and "I Love You Truly" during the signing of the register. The accompanist was Mrs. C. D. Wright, Tryon.

The bride entered the church on the arm of her father who gave her away. She looked charming in a floor length dress of white nylon net over satin with a tightly fitted lace over satin bodice, outlined with seed pearls and sleeves tapering to points over her hands. She wore a necklace, bracelet and earrings of rhinestones, the gift of the groom. Her elbow length veil fell from a coronet of white satin roses and her bouquet was of red roses, carnations and maiden-hair fern.

The bride was attended by Miss Janet Howatt, Tryon, maid of honour, who wore a ballerina length dress of blue nylon net over taffeta silk with matching head-dress and mitts. She carried a bouquet of yellow gladioli and a maiden hair fern. Miss Mona MacPhail, Argyle Shore, bridesmaid, wore a ballerina length dress of pink nylon net over taffeta silk with matching head-dress and mitts. Her bouquet was of pink gladioli and maiden hair fern.

The groom was attended by his brother, Mr. Keith R. Foy, Tryon, while the ushers were Messrs. Percy Foy and Lorne Foy, brothers of the groom. The bride's gift to the groom was a tie pin. For her daughter's wedding Mrs. Mullins chose a dress of teal blue faille with black accessories and a corsage of yellow mums. Mrs. Foy, mother of the groom, wore a navy blue dress with gray accessories and a corsage of pink gladioli.

The reception was held at Borden Inn, each table having dainty bouquets of mixed flowers. The bride's table was centered with a handsome three tiered wedding cake topped with the traditional bride and groom. A delicious supper was served to fifty guests. The toast to the bride was proposed by Mr. Ernest R. White, Charlottetown, and the groom very fittingly responded. Later in the evening a reception for neighbors and friends was held at the bride's home, which was tastefully decorated with vari-coloured fall flowers. A dainty lunch was served after which the bride and groom left amid showers of confetti for Charlottetown to spend their honeymoon. For travelling the bride wore a medium green gabardine suit with rust coloured accessories. Mr. and Mrs. Foy will leave shortly for Hamilton, Ontario, where they will reside. Friends and relatives from a distance who attended were Mr. and Mrs. Ernest R. White, Miss Anna Pratt, Mr. W. D. Fraser, Charlottetown; Miss Betty MacLeod, Brookfield; Mrs. R. L. Bacon, Port Elgin, N. B.; Mrs. Elmer A. MacDonald, Halifax; and Mrs. Frederic W. Davenport, Malden, Mass.

The bride is a graduate of Union Commercial College, Charlottetown, and previous to her marriage was on the staff of the Provincial Department of Agriculture. Prior to their marriage the young couple were tendered a shower at the home of Mr. and Mrs. Walter Paynter, Tryon, where many beautiful and useful gifts were received.

Cook's Corner

PORK CHOPS IN APPLESAUCE

GRAVY

1 1/2 lbs. loin pork chops, or 4, 2 teaspoons finely minced peeled garlic, optional, 3 tablespoons flour, 1 teaspoon salt, speck of pepper, 1/2 teaspoon bottled thin meat sauce, 1 1/2 cups boiling water, 1 cup canned or fresh applesauce, 1 teaspoon lemon juice.

Brown loin pork chops on both sides in a well heated skillet without the addition of fat. Arrange pork chops in a shallow 10 x 6 x 2-inch baking dish. Cook minced garlic until tender in pork fat left in skillet. Then add flour, salt, pepper, and meat sauce, blending mixture thoroughly. Add water and cook until mixture is thickened, and stirring constantly. Then add applesauce and lemon juice, and mix thoroughly.

Pour over pork chops. Place in hot oven of 425 degrees F. and bake for 1 1/2 hours or until tender. Serves 4. Shoulder pork chops may be substituted for loin pork chops, if desired.

Modern Etiquette

By Roberta Lee

Q. Is it considered proper to mail out standard engraved cards of thanks for flowers sent to a funeral?

A. No. This is too impersonal when a friend has taken the time and trouble to select flowers and offer his sympathy. It takes but a moment to write on a fold-over card, "Thank you for your beautiful flowers," or, "Thank you for your kind sympathy."

Q. When one is eating meat, is it all right to cut the entire portion up into the desired pieces?

A. Never! Cut only one small piece at a time before conveying it to your mouth with the fork. The other practice is considered very crude.

Q. If a man meets a woman acquaintance while waiting for a bus, should he offer to pay her fare?

A. He is not at all obliged to do this.

Better English

By G. C. Williams

1. What is wrong with this sentence: "The two boys helped one another along throughout the balance of the day."

2. What is the correct pronunciation of "long-lived"?

3. Which one of these words is misspelled? Coldsaw, colleague, cologne, collaborate.

4. What does the word "efete" mean?

5. What is a word beginning with fec that means "productiveness"?

ANSWERS 1. Say, "helped each other along throughout the remainder of the day." 2. Pronounce the l as in the, not as in lift. 3. Coldsaw. 4. Worn out with age; no longer productive. (Pronounce c as in fec, accent second syllable). "The government of that country is efete." 5. Fecundity.

The Stars Say

By Genevieve Kemble

For Tomorrow

THE auguries for this day show that a shrewd, tactful and determined effort may have power to offset a congeries of adverse circumstances in which a major loss of funds as well as prestige and standing are possible. This critical situation may be furthered by flying into rash and ill-considered judgment. There are hazards brought about by restless or irritable nerves or flights of fancy. Lawsuits, professional matters, all pertaining to writings or contracts, demand astute consideration. Keep alert to fraud, slander.

For the Birthday

Those whose birthday it is may find themselves a restless, high-strung and irritable, and at a time when it is vital to use rare judgment, since professional, financial and capital issues demand tact, initiative and sound judgment. This holds in signing deeds, making contracts, or otherwise manipulating big issues with large, expensive, far-reaching consequence. Personal prestige and popularity should be wisely considered.

A child born on this day should be industrious, shrewd, dependable, with exceptional versatility and personality.



THAT'S YOURS — Stephen Rodney, 16 months, waits for Lisa Cyr, 11 month-old prize-winner of an Ottawa baby contest, to get her trophy first. They were named "Master and Miss Ottawa" from 2,000 entries in a contest staged by the Montgomery branch of the Canadian Legion.

DOROTHY DIX'S COLUMN

Romantic Complications

Two Girls vs. One Man

DEAR MISS DIX: Several months ago I began dating a young man who worked in my office. I knew he was going steady with another girl, but he said they were breaking up. As time went on, we fell in love, but he continued to date the other girl. Finally he did make the break, which lasted a month. Then he told me he wasn't sure how he felt about either of us. He didn't know which one he loved. We decided not to see each other for a while, and perhaps he could make up his mind. After a week, he decided he missed me, too much. In other words, he simply can't seem to be away from either of us. He's 25 years old. He says he knows he loves me, but isn't sure of his feelings for the other girl. She's 24, so he may feel that he has already spoiled her chance for happiness. What can I do? Should I forget him, or try to stand up under the situation until he makes up his mind?



Muriel Nissen

ANSWER: Hand him over to the other girl, bag and baggage! At 25 a man should be mature enough to make up his mind between two girls. Moreover, it seems to me this young man is deliberately stringing the matter out to make the best of two romances. He is unstable, undependable, and a very, very bad prospect as a husband. The pattern he has established now will be followed in matrimony. Is that the sort of life you want? I doubt it! Probably he would marry you, then decide it was the other girl he wanted all the time; or vice versa. Better get out of the mess while you can. Heartache now will be much easier to cure than a heartache after marriage. This dangling will do you no good emotionally or physically, so end it once and for all!

ANONYMOUS LETTERS

DEAR MISS DIX: Often you express annoyance because you receive "anonymous" letters. You believe no doubt that people who write such letters are cowards. Perhaps in some cases they are, but more likely such letters are the result of sensible discretion? People don't want their names revealed when they share a problem with you.

ANSWER: I certainly am not "annoyed" at anonymous letters I receive; I am only sorry because I can't send the personal reply that I think the letter deserves. Such a case is yours; I should very much like to have replied to it personally.

No one need ever fear a name being revealed through this column. True names are never used, so even if a reader thinks he can identify the writer of a letter from a name or initials, he's wrong. I use such identification as the reader wishes.

Of course, anonymous letters written to others than columnists are something else again. They are, and can never be classed as anything but, contemptible. They usually purport to be friendly missives revealing knowledge that the writer is sure the reader is all too happy to receive. Emphatically this isn't true, and the writer knows it. Anonymous letters received by private individuals should be destroyed—preferably unread.

DEAR MISS DIX: My folks wouldn't let me date until I was 17, so from 14 when most of my friends began to date, I have devoted myself to other-activities. I am a good cook and seamstress, have been active in debate, music, was in the 4H where I won several prizes and am now ready to enter the university. During those three years I think I have matured more than the average girl. Now, my parents want me to associate with those of my own age group, and I prefer older people.

ANSWER: Your parents are wrong to insist on your associating with younger people when your abilities and tendencies fit you into another age group. Naturally, with the capabilities you have developed over the three years since you were 14, older boys and girls are bound to be more interesting. Perhaps a teacher, or someone associated with you in one of your activities, can make your parents realize their error.

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

Anne Adams Patterns

HALF-SIZE CASUAL

Look at the scalloped buttoning, action back, easy-walking skirt—have you ever seen a smoother, smarter casual. Proportioned for the shorter, fuller figure—designed to slim you, trim you where it does the most good! No alteration worries.

Pattern 4528: Half Size 14 1/2, 16 1/2, 18 1/2, 20 1/2, 22 1/2, 24 1/2. Size 16 1/2 takes 3 3/4 yards 35-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, care of The Guardian, 60 Front Street West, Toronto, Canada.

She Was Laid Up With RHEUMATIC PAIN

"I had been afflicted with rheumatic attacks ever since I was a girl," writes Mrs. F. Rose, Seldirk, Man. "Four years ago I was in bed tormented by rheumatic pain and unable to work. Then I heard about Templeton's T-R-C's. Sooner after I started taking T-R-C's I was able to get out of bed, and walk about and do my work. I only wish I had learned about T-R-C's years ago, for I feel they would have saved me a great deal of suffering." This welcome relief from nagging pain can be yours. Don't suffer another day from Rheumatic, Arthritic, Sciatic or Neuritic pain. Get Templeton's T-R-C's—Canada's LARGEST-SELLING proprietary medicine for quick relief from such pain. Only 65c. \$1.35 at druggists. T-849



4528 14 1/2-20 1/2 by Anne Adams

here it is

OUR

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