

Modern Etiquette

By Roberta Lee

Q. How would a personal letter of invitation to a home christening be worded?

A. "Dear Mrs. Smith: The baby is to be christened here at home next Sunday at half-past three, and we hope you and Mr. Smith—and the children if they care to—will come. Affectionately, Ruth Jones."

Q. How should a fruit seed, or a small piece of bone, be taken from the mouth while at the table?

A. Between the thumb and forefinger. Never with the napkin, or by pushing it out into a spoon.

Q. When a bride has no family, near relatives or guardian, who should pay her part of the wedding expenses?

A. In this case the bride should meet these expenses herself.

Cook's Corner

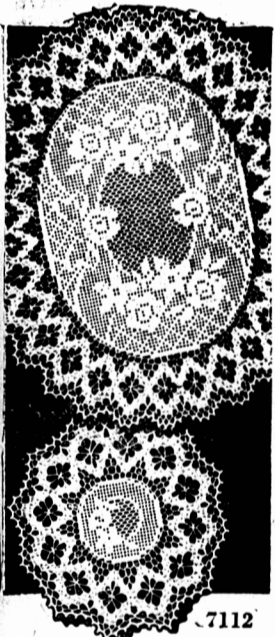
CHERRY SPONGE ROLL

This will serve up to 12 persons. Filling: 1 cup sugar, 3/4 tablespoons cornstarch, 4 and 5 drops almond-flavoring, 2 cups drained unsweetened cherries, chopped or ground. Mix the sugar and cornstarch together until thoroughly blended. Add to the cherries and cook, stirring constantly, until slightly thickened. Remove from fire and when cool add the almond flavoring. Put this filling on freshly baked sponge.

CHERRY BETTY

For eight servings. Two and half cups stale bread crumbs (ground), 3 tablespoons melted butter, and juice of 1/2 lemon (may be omitted), 3 cups drained unsweetened cherries, chopped or ground, 1 to 1 1/2 cups sugar. Reserve one cup of the crumbs and add the melted butter to them. Save this to put over the top of the dessert. Add the lemon rind and juice to the cherries. Put a layer of cherries in the bottom of a buttered baking dish, sprinkle thickly with sugar, and cover with a layer of bread crumbs. Proceed in this way until all the ingredients are used. Sprinkle the buttered crumbs over the top. Cover the dish and bake in a moderate oven for about 45 minutes. Remove the cover for the last quarter in order to brown the top. Serve with cream, either whip-

Alice Brooks Designs



TO BE YOUR BEST

You're going to love these doilies! They're so handsome, with filet-crochet centers in a flower design, and a spider web crochet border. Fascinating to do, too!

Pattern 7112: filet-crochet charts and crochet directions. 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, pattern number.

WOMAN SHOWS WAX

PEMBROKE, Ont. — (CP) — Mrs. G.W. Brookes was the first to catch a muskie when the season opened at Black Bay. After a real fight she landed a 41-inch-er weighing 14 pounds.

NO NEED TO WHEEZE and FIGHT for BREATH

"I suffered with bronchial asthma for 35 years. I wheezed and gasped for hours. Asthmatic attacks kept me awake night after night. Templeton's RAZ-MAH helped me breathe easily and comfortably — relieved me of coughing and wheezing." — John Amos Jordan, Westville, N.S. Thousands of asthmatic and bronchitis sufferers report similar comforting relief. If you can't sleep because of coughing, wheezing — try Templeton's RAZ-MAH. One 60¢ box will convince you — give you fast, comforting relief.

Attempt To Restore Life Unsuccessful



Mother and Brothers are Saddened by Loss of Ronald

Two 33-year-old doctors, remembering a lecture they had attended two months ago on cardiac arrest, brought five-year-old Ronald Legins of Port Colborne, Ont., back to life, only to have him die for the second time in 24 hours. While under an anaesthetic, which had been administered in preparation for a tonsillectomy in doctor's office, the youngster had collapsed and died as no heart beat was heard for four minutes. Upon immediately recognizing condition a three-inch incision was made in the wall of the boy's chest, a rib was pulled back and "victim's" heart was massaged for 15 minutes, until it began to beat again. Hope for the boy's recovery had soared after operation, but a few hours later he died due to brain damage which resulted when oxygen was cut off from the brain during the heart stoppage.

Food And Sewing Clubs Course



—Photo by Garnham

Shown above are the young ladies who attended the Food and Sewing Club short course in Charlottetown, July 24 to 26. The course, sponsored by the Prince Edward Island Women's Institute and the Dept. of Agriculture, was attended by girls 16 to 21 from all parts of the Province. Back row, left to right: Nita Thompson, Lower Montague; Betty MacPherson, Glenwood; Helen Wright, Lower Montague; Irma Holmes, East Royalty; Thelma Betts, Glenwood; Barbara MacKinnon, East Royalty.

2nd row: Thelma Willis, New Haven; Vera Newsome, Brackley; Marion Sturdy, Tryon; Irene Foster, Marshfield; Shirley Annear, Lower Montague; Burdena Robblee, Tryon; Dorothy Buell, Murray River; Doreen Smith, Central Royalty. Front row: Ardell McCausland, Central Royalty; Christina Phillips, Brackley; Esther Ferguson, Murray River; Joyce Gallant, Parkdale; Margaret Trainor, Emerald; Elaine Pineau, Bloomfield Corner; Barbara Jenkins, Marshfield.

Morning Smile

A Hint

"How do you like your hair cut?" asked the barber. And the tired customer replied, "Off."

Success

"What has become of Youson?" "He went to America and has made a name for himself there."

"How?" "He calls himself Johnson now."

Misunderstood

The courtroom was crowded as the judge finished his lecture to the defendant in a divorce case. "So, I've decided to give your wife \$50 per month," were his last words.

The husband's face lit up as he smiled. "That's fine, Judge. I'll try to slip her a couple of bucks now and then myself."

The Stars Say --

By Genevieve Kemble

For Tomorrow

ENERGIES, initiative and practical talents are under excellent stimuli for constructive and tangible results. These may be fortified and enhanced by a shrewd and studied move of a strategic nature. Impulses and emotions could overrule the practical and rational. Impressions and idealizations could negate sound ideas and planned objectives. Keep the emotions under firm leash for favorable results.

For the Birthday

Those whose birthday it is may have certain very tangible plans, with concrete and constructive objectives, and with definite and solid prospects of putting them over. And while energetic and strenuous efforts may have force, these might be enhanced by clever strategies, in which inner drives or urges could aid and abet if judiciously handled with reason, discretion, based on sound principles rather than rash emotions. A child born on this day has excellent practical talents and initiative. These might be aided by a shrewd and calculated use of clever strategies, but based on sound principles and integrity.

DOROTHY DIX SAYS—

Biased Grandma

One Grandchild Shouldn't Get Preference Over Other



DEAR MISS DIX: I have two little girls, aged 6 and 4. My mother-in-law is always buying gifts for the 6-year-old but never gets anything for the younger child. It breaks my heart to see the 4-year-old stand by and watch while her sister looks at her gifts. I never have a cent to call my own so can't buy things like that. My husband has noticed it too, but is afraid to say anything. I have asked my mother-in-law if she would buy either for both or none, but she still continues this practice. M. B.

ANSWER: Your mother-in-law exhibits a spiteful type of favoritism that is one of the lowest human traits, and she is also going out of her way to spoil both children for you. If this practice is allowed to continue unchecked, the sweet dispositions of the little girls will suffer, and their entire mental attitude may be warped. The older and favored child will regard herself as the queen who can do no wrong, while the younger one will soon feel completely unloved and unwanted.

HUSBAND SHOULD ACT

Your husband should definitely step in and have a serious talk with his mother. It's much better to hurt her feelings than to hurt his daughters' lives. If he lacks the gumption to take a stand in the matter, you'll have to insist on equal rights for both children. If your girls are of the right temperament, and sensible, you might enlist their aid and have the older one refuse her gift unless her sister also shares grandma's beneficence. This is the only way the sisters will grow up to share things, both with themselves and others.

DEAR MISS DIX: We are a childless couple, married three years, and very devoted to each other. A year ago I lost a premature baby, and have been ill and nervous since. My husband and I both work, and I try to keep going because we need the money. Sometimes, however, I am too sick to work, and that's where the trouble comes in. My husband gets very annoyed if I have to stay home and insists I'm lazy.

I am under doctor's care. My husband is very good in other ways; he says he loves me, doesn't drink, and doesn't leave me at night, but I can't make him understand when I am sick and cannot be on the go. BLUE

ANSWER: It's an odd quirk of human nature, and one of the most prevalent, that a well person simply cannot understand ill health. Apparently only one who has experienced illness can realize its existence.

Though it's treading on delicate ground to inquire into a family's financial standing, I can't see why you have to work at all. Your husband apparently has a steady job, and even though his income isn't large it should certainly be sufficient to support two young people. The best person to talk to your husband and bring him to a realization of your condition is a doctor. Since you are under the care of a physician, arrange for a talk between the two men and see if friend husband can't be convinced of the facts in the case.

DEAR DOROTHY DIX: A few weeks ago, my boy friend Dick and I had an argument and broke up. He is 19, and I am a year younger. He hasn't talked to me since, and I have discovered that the argument was all my fault. I want to go back with him. How can I get him back? GLORIA

ANSWER: A sincere apology is your only recourse. If he won't speak to you, write him. If he does not accept the apology, there's nothing further you can do except bide your time. However, since you acknowledge the fault was yours, he is probably nursing a bad case of hurt feelings and will be only too happy to grab a chance at reconciliation.

ELLEN'S DIARY

By An Island Farmer's Wife

"If they don't bite" Jamie smiled across a width of allvery stream this morning "I can't believe any more in the luck of a four-leaf clover, can I?" We had stolen away early to fish, before even the field-work of the day had begun. First of all on account of a holiday season spending itself so fast, and a lad's longing for the pastime still in part unrequited. It is a liking we would foster in children. "What!" James has exclaimed "to encourage laziness!" Nor does it. On the contrary, we find it encourages many an industrious and perseverant, and if hope is deferred, it is perpetually revived each time the line is cast into the stream! And what excellent tacking! Silver treasure on a "gad," body and mind refreshed in the delight of the surroundings, a spirit at peace with the world.

We came too, because it was so easy to succumb to the lure of it with an ideal companion. "We can't stay too long," we said as we walked down the lane, Jamie scuffing the sand of the wheel-tracks with his bare feet. The dinner-aroast was in the oven. It was not so large as has graced the pan in former hayings but in the light of existing high prices of meat, worthy of better consideration than we were according to it. But of what consequence, dead tissue and bone in comparison with a live boy who on a heavenly July morning would "go a-fishing?" We must, we decided, watching a bank of white cloud float lazily along above the green of a hill-top, make a dessert when we returned to the house. A bread pudding it would be, a favorite with Jamie, with two foods, eggs and milk, not accepted in any families, pleasingly disguised in its inwards. Raisins too, we should add in such amount as would be left over after four mouths had been satisfied — and youngest grandson Mack begging always for: "Mo!" We should flavor it with lemon and as a face came before us, dust the top lightly with nutmeg to bring a nice touch of nostalgia to James for the old days and the old ways and the cook of his childhood.

Sweet — sad are the old memories which linger from the years of one's youth. Jamie had discovered the four-leafed trillium in the yard while the family was about the pre-breakfast chores. And now below the silvered ripples a misjudged trout was sampling our bait. Out of the morning and close by in the alders a warbler sang of the joys of summer. In their old plantation, feet damp in the shallows, cat-tails were busy fashioning slim brown velvet heads against Hallowe'en. The breeze of day played about, stirring the leaves lightly, bending the gold of the feathery-topped pond-grasses, before it skipped happily along the length of the pond, leaving bewitching ripples here and there in its wake. "You'd better watch out!" Jamie warned softly "or you're going to let that one get away!"

We may have missed certain takings of trout this morning; the roast may have been a mite overdone, the dessert not baked quite enough but we set a happy smile on a youngster's face and sent voyaging without regret along the ripples and around a bend, every fretful care and concern of the day.

Until tomorrow — Diary — Good-night. . .

BIG PACKERS

Alberta's 17 meat packing plants have an annual production averaging \$88,000,000.

Anne Adams Patterns

WEEKLY SEW-THRIFTY

So pretty to see around the house! That's you in your new sun-and-house-dress with princess lines. Has frills where frills flatter most, in a sew easy. Sew several! Sundress Pattern 4551 comes in sizes 12, 14, 16, 18, 20; 40. Size 16 takes 4 yards 36-inch; 1/4 yard contrast for ruffles. 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 St. West, Toronto, Ontario

Household Scrapbook

By Roberta Lee

Iodine Stains

Iodine stains on white linen can be removed with a solution of ammonia and water. Soak the material in a solution composed of one teaspoon of ammonia to a pint of water, and the stain will quickly disappear.

Pleasing Flavor

A teaspoon of mixed pickle slices tied in a small bag and added to the water in which fish, ham, or tongue is boiled, will add a very pleasing flavor.

Silks and Ribbons

A tablespoonful of vinegar in the first rinse water will brighten the colors of ribbons and silks wonderfully.

Better English

By D. C. Williams

- 1. What is wrong with this sentence? "He generally passes by here every day." 2. What is the correct pronunciation of "lune"? 3. Which one of these words is misspelled? Sumac, summarize, sulphurize, sumptuous. 4. What does the word "automaton" mean? 5. What is a word beginning with bil that means "expressed in two languages"?

ANSWERS

- 1. Say, "He usually passes (omit by) here every day." 2. Pronounce the u as in unit, not too. 3. Summarize. 4. Anything viewed as capable of spontaneous movement or action. (Accent second syllable). "The man's movements were like those of an automaton." 5. Bilingual.

How Can I!!!

By Anne Ashley

Q. How can I make a good pineapple relish?

A. Combine 2 cups of diced canned pineapple, 1 cup of sugar, 1/2-cup vinegar, juice and grated rind of 1/2-lemon, 1 stick cinnamon, 1 teaspoon whole cloves, 1/2-teaspoon allspice, 1/2-cup water. Cook until slightly thickened; seal boiling hot in sterilized jars.

Q. How can I remove mud stains from a garment?

A. If a brisk brushing does not entirely remove mud stains from a garment, rub the spots with a raw potato. This seldom fails.

Q. How can I prevent heart-burn?

A. Try taking the juice of a lemon before each meal.



4551 12-20-40 by Anne Adams

All Passed By

Jones bought a business from an agent. After some months he failed and meeting the agent some time later, he said: "Do you remember selling me a business some time ago?" "Yes, I do," replied the agent. "But what's the trouble? Isn't it as I represented it to be?" "Oh, yes," said the other. "You said it was a busy locality, where there were plenty of passers-by." "Well?" queried the agent. "What's wrong with that?" "Nothing, only there were too many passers-by."

MUSTARD MAYONNAISE GIVES A "Tangy" flavour to SALADS

- MUSTARD MAYONNAISE: 2 eggs, 2 teaspoons Colman's mustard, 1 teaspoon salt, 1 teaspoon powdered sugar, 2 tablespoons lemon juice, 2 cups salad oil.

Into well beaten yolks of 2 eggs, stir mustard, salt, sugar and lemon juice. Then add oil gradually while beating constantly. If too thick, to beat, add extra lemon juice, then balance of oil.

Colman's MUSTARD

Easier for summer baking



... keeps without refrigeration!



No more dashing down to the store at the last minute! Now—with Fleischmann's Fast Rising Dry Yeast you can bake any time—in quick time. This new granule form needs no refrigeration—keeps fresh in the cupboard for weeks, always right there when you need it. You can depend on it for quick baking—delicious baking results. IF YOU BAKE AT HOME—order a supply of Fleischmann's Fast Rising Dry Yeast today.

dessert with Sparkle!

SHIRRIFF'S LUSHUS JELLY GRAPE GARLAND LUSHUS. Simplicity itself in this shimmering mould of tangy orange Lushus, topped with a crown of purple grapes. The flavour? Well, if you've tasted Lushus, you know you can expect the freshest, juiciest tang ever. Only in Lushus is the flavour sealed up tight in a flavour Bud. Not one drop of liquid orange goodness can escape until you're ready to make up the jelly.