

# ANNE HIRST

Your Family Counselor

## STUPID PARENT FORBIDS GIRL'S ROMANCE

"Dear Anne Hirst: My husband is my problem. Our daughter, 19, is in love with a grand young man, and her father has forbidden her to see him! She has known the boy two years. He is 23, intelligent and ambitious, and helps support his widowed mother; but in another year he could marry. I know he loves our girl dearly.

"Could he be, as you once said, that he would be jealous of any boy she dates? (She has never cared for anyone else.) He has always opposed her seeing him, but would give no reason. Recently he insulted the lad in our home, and he has not come back. I cannot blame him. My husband cannot think her too young, for we were married at 18 and 20.

**GIRL RESISTS**  
"My daughter has never openly defied her father, but now she says if she cannot see the boy here, she will see him elsewhere. She is a fine girl, mature and responsible. If they elope, I feel it will be my husband's fault."

**GRIVING MOTHER**  
"Sometimes a stupid father is

## Maternity Special



4844  
5225  
12-20

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5225  
12-20  
Mom-to-be! Spend a cool summer in these smart maternity separates you can switch about for wardrobe variety! There are two tops—a shirt-jacket you can make with or without sleeves, and a tie-shoulder blouse for sun or dress-up! You'll love the slim skirt—it's cut out in front for comfort, a smooth line, and an even hem.

Pattern 4844: Misses' Maternity Sizes 12, 14, 16, 18, 20. Size 16 tailored top takes 2 1/2 yards. 35-inch fabric; skirt, 2 1/2 yards. Send THIRTY-FIVE CENTS (35c) in coins (stamps cannot be accepted) for this pattern. Print plainly: SIZE, NAME, ADDRESS, STYLE NUMBER.  
Send order to Box 1, 125 High Street, New Toronto, Ont.

**SANTA CLAUS BY DEED POLL**  
Robert Chester lives in North Pole, Alaska, and for business reasons has asked the Court if he can change his legal name to Santa Claus. No answer has, as yet, been forthcoming.

Rockaby Mamas—On their mark in what they laughingly call the "maternity stakes," these expectant mothers practice cord-tying exercise designed to prepare their muscles for childbirth. The prenatal training is given at Duke University's hospital. There future fathers are also physically and mentally prepared for parenthood.

\*secretly so jealous of his daughter that he cannot bear the thought of any other man loving her. Wiser parents expect a girl will marry some day; they only hope she will make a wise choice. Your husband should begin to think of her happiness; to deny her the right of living and loving can only antagonize her so bitterly that she can never love him wholeheartedly.

\*Try to cheer the girl with hope for the future. The young man cannot marry for another year. Surely, with the assurance of his love and loyalty, she can make up her mind to wait patiently? Knowing how you admire the boy will draw you two close, and make her waiting easier to bear.

\*If her father can be convinced to date with me. That she does, too, he will behave rationally. He married the girl he loved, why should he deny his own daughter her natural heritage?

**LOST BOY FRIEND**  
"Dear Anne Hirst: A boy went to a date with me. That she did. We had frequent dates, and I fell in love. A few days before he left for the service, that same girl made a play for him, and got him.

"She is noted for breaking up couples; I was too blind to see it, and had to find out for myself the hard way. She can get any boy she wants, anytime. (And I know why.) She snuggles them, but they're always dumb enough to fall for her again. Now she feels so guilty she won't write me. I know the boy really liked me until she double-crossed me. I surely would write her. She came back, though he is now serving. He promised he would write me, but so far I haven't heard, and probably now I never will.

"How can I get him back? I've tried going out with other boys, but they always fall short. I'll do anything you say."

**Brown Eyes**  
"There is no way you can get this soldier back. And don't deceive yourself that any girl takes a boy away from another; he goes because he wants to. If this one had thought as much of you as you hoped, nobody else would stand a chance with him. It is your misfortune that you fell in love; that does not mean, of course, that he did.

\*Keep on dating other boys—you would think he is away anyhow. They may not prove as exciting at first, but it pays to keep your eyes open, especially when you are so depressed; you'll be going places and doing things, and that itself will cheer you. You cannot be sure this boy will look you up when he comes home—though, of course, he may.

\*You will do well to drop this girl immediately. She is the worst sort of Other. Can you be sure you are, too?"

A father may realize how he will miss his daughter when she marries, but a good parent sees only the girl's happiness. Write your problem to Anne Hirst, addressing her at Box 1, 125 High Street, New Toronto, Ont.

**BEANO FOR BABIES**  
Parents in parts of South Africa were puzzled by the sudden appearance, inside their babies' rattles, of growing beans. Later it was discovered that the manufacturers had enclosed ordinary beans inside the plastic shells of the rattles. When babies sucked and wetted the rattles, the moisture caused the beans to germinate!

**ACWV**  
Some of the rugs were made for the floor—only you would hate to put your feet on them—border of flowers, maple leaves or fruit, or else a central motif against a neutral background. Others, obviously meant as wall decorations, had designs of great variety. One in particular, from Lakeview W.L. Elgin County, was very original, featuring a tea-party. (That, surely, would please the sponsor!) There were also designs featuring birds, animals, houses, gardens, Fort William's "Sleeping Giant" and even a freight boat going through each Sydneyham River lift-locks, each central rug standing out in relief against a background of artistically blended colours.

Which rug did I think the best? I picked out several which I would dare to say—I might show up my own ignorance! However, in looking them over I kicked out several which I would love to see on our own living-room floor. One was from Winona W.L. Elgin County, with a border of grapes—(grapes from Winona, how appropriate!) The grapes and leaves were so beautifully shaded as to almost give a three-dimensional effect. There are others, too, with floral motifs, these especially pleasing, as was the entry from Dublin W.L. in Halton County. The colouring in this rug was very del-



Shady Strayers—One mother has found a unique way of guarding her offspring from ruthless Sol. Zobra Moore, 2, and her brother, Robert, 10 months, look cool and comfortable in their umbrella-eiffel stroller.

## CHRONICLES OF GINGER FARM

Quadrangle's Old Classics

We have survived our first week with Partner on the casualty list—but I will spare you the details. Suffice to say there was very little work done around here other than the ordinary everyday chores—under the circumstances it was quite enough. However, I did manage to get in a few hours in Toronto last Friday—actually more than I had hoped for. Not to have gone would have been a great disappointment as I had been invited to attend an exhibit of Hooked Rugs, which had come from almost every W.L. district in Ontario in response to a competition sponsored by the Salada Tea Company.

The rules of the competition were simple: The rugs had to be original in design, hooked with rags and made by a W.L. group. Entries were limited to one rug from each district, previously judged by the ACWV. The winners of the various branches in each district.

I wish you could have seen these rugs—they were marvellous in design and of beautiful workmanship. Sixty-four in all, from points as far distant as Hudson Bay, Timiskaming, Perth and Port Arthur. However, the winning entries were not announced that day, nor will they be until the public view the exhibit at the Ontario Agricultural College. There were also some very fine rugs, some of which were the prizes of the various districts.

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**Moderation is but another name for wisdom**  
SOCRATES  
**THE HOUSE OF SEAGRAM**  
MEN WHO THINK OF TOMORROW PRACTISE MODERATION TODAY

## News From Paris About Coming Styles....

All important Paris fashion openings have now been held, and we know what women are expected to wear for the coming autumn and winter. Once again Christian Dior has proved to be the most daring of them all, and worldwide controversy has been aroused by his skirts, all of 16 inches from the ground, or just long enough to cover the knees.

So much interest has centered upon this matter of hemlines that a false impression has been created, the impression that hemlines are the only aspect of the fashion picture that matters. This confuses many women who see the new line and think of it as a revival of 1923 styles. Actually, the whole new Dior silhouette, "the cupola or dome line," is of primary importance, and it signifies the possible revival of full, as well as short skirts in the future.

**Considerable Controversy**  
For the moment many buyers, fashion reporters, and above all, the general Paris public, are critical of this new line and the ultra-short skirts. Most other houses have shown distinctly longer hemlines and have been phoned, almost without exception, in the evening of hooking; some in dyeing or in blending colors.

**ARMY WOULD PAY DOUBLE**  
Pte. Wm. Rodriguez was all pleased with the way the Army was caring for him. He was in the hospital for a long time, but he was able to register his complaint with his wives!

**Curiosity Appeal**  
Hubert de Givenchy describes his line as the "Mysterious Line," wherein tubular skirts often give a false impression of width with folded panels; dramatically colored dresses are concealed beneath simple and elegant lines. Some are inspired by marbles, by "rock formations" and such stones as malachite. Amber gives the motifs for a golden-yellow clouded design.

**Beauty Spots—Spots before my eyes are a welcome sight when they're sat in orange with a background of black.**

**Some sure-sugar facts in pickering:** Sugar is used in nearly all pickles. One of the main causes of shriveled or tough pickles, you may cover them with heavy brown paper and tie securely with wet string. They will keep.

**Vegetable Quiz:** Which variety is the choice for pickling? Your selection of cider vinegar (made from apple juice) or white vinegar, is a matter of your family's good taste. Either are ideal for pickling. Cider vinegar has a mellon flavor; white vinegar may be preferred when making light colored pickles such as onions or cauliflower.

**To Jar Your Memory:** You won't be a perfect pickler until you know when to jar. The technique is perfect in the jar department.

**Kinds of Jars:** vacuum sealed metal covers for most pickles (be sure each season, please), old-fashioned jars with glass covers, jars with metal covers.

**Preparing Jars:** inspect carefully, discard those with the slightest nick, run finger around central groove to detect crack. Test rubber ring by folding the ring, press firmly. Good rubber does not crack.

**Washing Jars:** do this thoroughly. Wash jars with 1 lb. coarse salt for 4 lbs. beans. Wash jars with 1 lb. coarse salt for 4 lbs. corn.

**Method:** blanch vegetables 3 mins.—at simmering temp. (180 degrees F.) Chill in ice cold water. Cool vegetable to approximately lukewarm (90 degrees F.). Before salting drain thoroughly. A layer of salt on bottom of jar, then layer of vegetable and so on until full, ending with layer of salt. A wooden cover then applied and weighted down with heavy object. In a few days brine will form. Make sure brine covers vegetables. They will keep in this manner indefinitely. Bring ready to use soak them overnight in fresh water. Cook in usual manner.

## TABLE TALKS

Jane Andrews

Maggy Rouff, with her delicate waist and shoulders, is introducing the new upper bodice, favors such as the belted brooch, some of the belted patterns on jewel-colored gowns to simulate brocade.

Such an elegant and haltingly used as was not strong enough, or the brine too weak. Pickles such as dills, cucumbers, and green tomatoes in a crock, add coarse pickling salt and your favorite array of spices. Place a heavy weight atop this. After several days, turn to them again and drain juice, add vinegar and sugar. What have you created? Crisp, interesting, uncooked pickles.

**Bloody Nose Was Making of Champ**

Mustard Pickle Dressing to add after the vegetables are prepared. Mix 1 cup flour, 1 tablespoon turmeric, 1 cup oil, 1/2 cup vinegar to make a smooth paste. Add 2 cups sugar and more vinegar (2 quarts in all), and boil until thick and smooth.

Do you realize that you can prepare pickled cantaloupe just as you can watermelon. Indeed you can peel cantaloupe, add sugar and stainless steel, and you can't go wrong with watermelon. You may wish to register his complaint with his wives!

**Some pickles must be sealed airtight.** For instance Tomato Pickle, Tomato Pickle, Chili Sauce, or Chili Sauce from



With deft fingers the white-coated London veterinary surgeon examined the spine of the small boy had brought to him with the statement, "I think he has a sore back, but I'm sure there's a great future ahead of you. I'll help you all I can."

**Argument:** Why should I make the choice for pickling? Your selection of cider vinegar (made from apple juice) or white vinegar, is a matter of your family's good taste. Either are ideal for pickling. Cider vinegar has a mellon flavor; white vinegar may be preferred when making light colored pickles such as onions or cauliflower.

**CAUTION:** If you are over-generous with the sugar, your pickles will be shriveled, your pickles will be shriveled, your pickles will be shriveled.

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**MERRY MENAGERIE**



Patrol Handed—A proud smile brightens the wrinkled face of Madame Aucourier as a medal is pinned to her dress by Admiral Aubreyon of Saigon. The aged patriot was honored for assistance to French and Viet Namese forces in Indo-China.

**Bloody Nose Was Making of Champ**

**Iron Curtain Tales**

**Bulldog Gets A Nervous Breakdown Because Of Mistress's Driving**

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## ..Plain Horse Sense..

by BOB ELLIS

Judging by the results of the election, Mr. Honorable James G. Gardiner, Federal Minister of Agriculture, must have been right when he said in his campaign: "The farmer never had it so good, they are making more money than ever before. There are no surpluses and the British markets are not lost."

Not only he himself re-elected, but most of his colleagues with him. Only in Saskatchewan did the farmers really think it was time for a change, although they returned Mr. Gardiner to his job in Ottawa.

Ben's Nightmare.

This means that Canada's economy will continue to be geared to that of the United States. It might be interesting therefore to look South of the 49th parallel. In New York in Saturday Night describes the "nightmare" of Mr. Benson, U.S. Secretary of Agriculture, caused by this year's bumper crops of wheat, corn and cotton.

He says that the drought in Texas and Colorado and the farm surplus are forcing Benson to "ship out more of the controls his party was calling 'creeping socialism' and fall, and pay out more federal aid."

Admittedly there is not depression yet—but it is evident "that the slightest deviation towards a free market and the relaxation of Democratic buying and support policies will produce one."

Something Dynamic

On his return to Washington from a tour through the country recently, Mr. Benson was given a lecture by a group of Republican Congressmen who thought "he wasn't doing enough to ensure their re-election in '54" and who wanted "something dynamic from him to sweeten the voting farmers."

Instead of looking up to them their refusal of Mr. Eisenhower's proposal to use the huge crop surpluses as Government stores as "propaganda giveaway material" in famine and distress areas to fight growing Communism, instead of plugging for the \$150 million appropriation for drought relief, Mr. Benson pointed to one "principal difficulty which faced him."

He wanted legislation enacted

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ing him to get rid of the 134,000 Democratic employees still in the Department of Agriculture and to replace them by Republicans. Then everything would be all right.

More than Doubt

All he actually did was tighten up the regulations against the importation of Canadian cheese.

Mr. West expresses "more than doubt" that a cabinet including men like Benson is "capable of holding off a depression."

Canadian farmers may find in the not too distant future that they have been wrong too heavily on the wrong horse.

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