

ANNE HIRST Your Family Counselor

"Dear Anne Hirst: The married man I've been dating for three years means everything to me. He has an invalid wife. I am beginning to question whether he loves me as he claims; if he does, why doesn't he get a divorce so we can marry?"

"I am from a good family, and he has made a tramp out of me. I could go home, I guess, but that town would be so dull!"

"So far, the man's wife does not know about it. He lies to her, and she believes him. I can't stand this suspense much longer. Shall I go to see her and ask her to divorce him?"

"DOUBTING"
INCREDIBLE CRUELTY!
Are you really serious? If

is difficult to believe that any woman can be lying about her husband's health, she is. Stricken beyond cure, she lies helpless, bereft of active living. Her one happiness lies in the belief that her husband still loves her. Would you destroy that faith? If you try, I believe the man, in spite of his deceits, would never look you in the face again.

Perhaps he is not divorcing her because he has no grounds, or beneath his sense of guilt, he has not the heart to deal with such a blow. Why should he? He has been a willing partner in his duplicity. For him, the situation is very much the same.

Many a reader charges me with blaming the other woman in an affair, and excusing the man; but after all, when a man suggests an illicit alliance, the decision is the woman's. You went into this with your eyes wide open. Why should you be blamed for what you choose to do?

Tell him that you know it now, and you are through waiting.

You may find life back home as dull as you expect. But at least you will not know the shame of destroying another woman's faith.

Magic Collar!



ADD TWO dresses to her wardrobe! Sew only ONE! This princely dress for your hard-earned little pet in a jiffy. But button on that frilly collar. Pattern for bonnet too! They're sew-easy.

4762 SIZES 2-16

Ann Adams

Dear Anne Hirst: I will soon be 15. The school term is coming up, and my mother promises me a new dress for Sunday night, but my folks won't let me keep it.

"Don't you think it would be okay if I had a couple of double dials before the prom?"

"A.L."

Your chances of being asked to the prom will be greater, of course, if you are seen on a few double dials beforehand with boys your parents approve. Otherwise, the boys know you'll be available.

Put it to your parents this way, and I expect they will consent. In the circumstances, a few weeks' difference in making your "debut" seems unimportant.

If they refuse, though, ask the girls to spread the word for you.

There is no substitute for goodness; it brings an inner peace that the wicked cannot know. If you have the chance to turn back to the good life, take it. Let your mother and Hirst will help you find the courage. Write her at Box 1, Eighteenth St., New Toronto, Ont.

He is a fool who cannot be angry; but he is a wise man who will not.

—Old Proverb.

Every Sweet Tooth will love

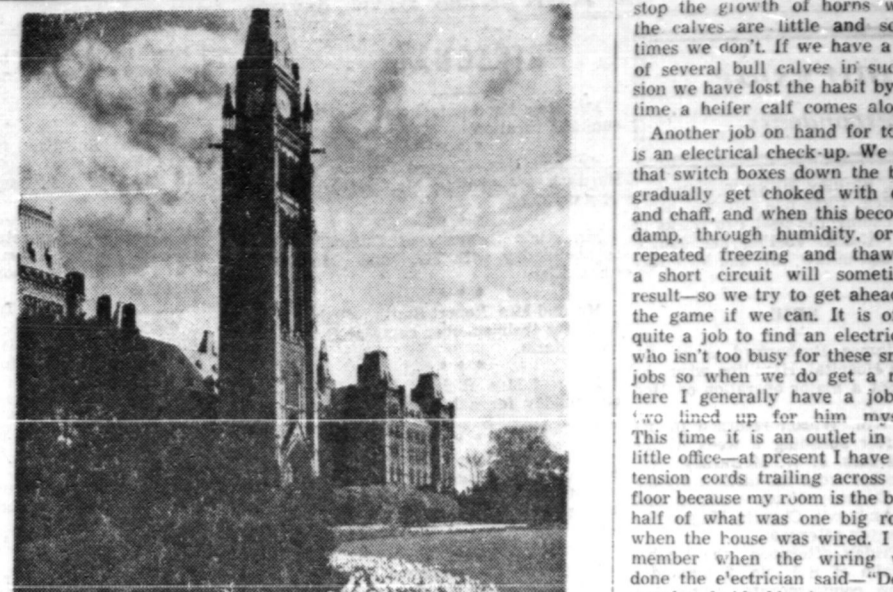
SOUR CREAM BUNS

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When it's Tulip Time in . . . Ottawa—Some of the 750,000 tulip visitors are being invited to enjoy at Ottawa's Canadian Tulip Festival from May 16 to 24 this year.

Tulip Festival Magnificent Sight

The first annual Canadian Tulip Festival is to be held at Ottawa this year May 16 to 24. With 750,000 tulips to provide a magnificent display—unparalleled on the North American continent—the citizens of the capital city want Canadians from far and near to share in the enjoyment of this unique floral spectacle.

It is not only the number of tulips on display that make Ottawa's showing unique, but also the setting. In the heart of the capital city and the method by which they are displayed. This method, developed by the Ontario Agricultural Experiment Station, is called a "showing mass display."

The fundamental principles of design—harmony, contrast, repetition, sequence and balance are brought into play to achieve eye-catching designs. Instead of dispersing the effect through many small beds, the tulips are planted in a few strong colors with other lesser colors to provide accents. The effect achieved is so striking that it has caught the eye of everyone who has visited the capital city during tulip time.

The Canadian who visits Ottawa during tulip time can see approximately 700 varieties of tulips in beds of 30,000, 200,000, and 500,000 tulips. The Canadian who visits Ottawa during tulip time can see approximately 700 varieties of tulips in beds of 30,000, 200,000, and 500,000 tulips.

CHRONICLES OF GINGER FARM

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JAM UPSIDE-DOWN SHORTCAKES

Combine 1 lb. soft butter, 1/2 c. thick jam, 1 lb. lemon juice and, if desired, 1/2 c. broken nuts, mix and divide between 6 greased individual baking dishes. Mix and sift twice, then sift into a bowl, 1 1/2 c. once-sifted pastry flour for 1 1/2 c. once-sifted hard-wheat flour, 2 1/2 tsp. Magic Baking Powder, 1/2 c. granulated sugar. Cut in finely-chopped butter. Bake in 1 1/2 c. granulated sugar. Cut in finely-chopped butter. Bake in 1 1/2 c. granulated sugar. Cut in finely-chopped butter. Bake in 1 1/2 c. granulated sugar.

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Calvert SPORTS COLUMN

by Elmer Ferguson

OFF IN THE STRIP

At the University of Toronto three scientists, including one who was quiet night in August, were in the middle of a 100-acre strip of land owned by the university. They were set up equipment to measure wind and temperature and started recording all the time.

The record book, which is being kept by the professor, is showing that the wind is blowing from the southwest at a speed of 10 to 12 miles an hour. The temperature is 65 to 70 degrees Fahrenheit. The humidity is 75 to 80 per cent.

SPITTING HEADACHE

And the RELIEF IS LASTING

For fast relief from headache, Instantine. For prolonged relief, for Instantine. For prolonged relief, for Instantine.

Yes, more people every day are finding that Instantine is now the sure way to get rid of their headache, rheumatic pain, aches and pains. For Instantine is made in a way that it can be taken in any form.

Calvert DISTILLERS LIMITED

AMSTERDAM, ONTARIO

Plain Horse Sense

by BOB ELLIS

In an editorial chastising the tomato growers of Ontario for "pricing themselves out of the market," some agricultural expert belatedly the existing surplus of canned tomatoes on an increase of the producer price of \$1.50 per ton.

We have never been very interested in the price of tomatoes, but when we saw that the price was to be raised from \$1.50 to \$3.00 a ton, we were interested.

Another "MAGIC" Success

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SPORTS & A SPORTS COLUMN

TO MILLIONS OF TREAD-HEADED

TV-peckers who watched him by a character named Collins like a carpet in a Boston room and recently, lightweight champion Jimmy Carter appeared to be a really rough and tough fighter.

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BOXERS AS A RULE ARE SNAPPY

dressers—in fact you might almost say that "snappy" into "loud." But when a Hollywood agent furnishes decently presented Carter with a rather striking sport shirt, the champion set it back.

"I don't like it," he said, "but I'll wear it." Jimmy couldn't wear that kind of shirt, his manager thought. "He thinks it would attract too much attention to him on the street," said Shades of Jack Johnson.

During 1952, Jimmy went

to the ring nine times, three times for the crown, all with Salas. He won the first so handily, he couldn't work up respect for the Mexican in the second, according to Ketchum.

Carter's boiling point was reached finally when he fought again, in Chicago, in the fall of last year. He won that round by a round on many score-cards until the eleventh, and then he took only three punches from Lopez.

Public Relations

Farmers know that the price spread between producer and consumer is far too great. They know that too many middlemen take too much out of the consumer's food dollar.

The people do not know that if the good folks in the cities and towns of Ontario. Misled and misinformed by tomato-brained journalists, they are inclined to blame the farmer, if they think that they are paying too much for their milk and bread. Let us take too much out of the consumer's food dollar.

THE HOUSE OF COMMONS

The House of Commons has just passed a bill to give the government the power to issue a "national" lightweight except when he goes on an eating spree and blows himself up to 145 pounds.

Family man Carter is conservative in dress, he has no more than a dozen quiet suits, and if he has been in a night club half a dozen times, it is a lot. In his tenure as champion he has saved a little money and, prepared to campaign actively, he expects to save a lot more.

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CLASSIFIED ADVERTISING

AGENTS WANTED

OILS, GREASES, TIRES

REPRESENTATIVE WANTED

BARB CHICKS

REPRODUCERS

BOOKS

DYING AND CLEANING

FOUR SALE

CRESS CALLED SALVE

TOURIST BUSINESS

REGINA CASH REGISTER

THE KING OF STRAWBERRIES

ASTHMA
Now Asthma Relief in Asthma in your own home.

POSTS ECZEMA SALVE
BARNES has the most reliable medicine for eczema.

POSTS REMEDIES
Barnes' Remedy is a powerful medicine for all kinds of ailments.

NURSERY STOCK
AMAZING! Grow delicious tomatoes by sowing in one box.

OPPORTUNITIES FOR MEN AND WOMEN

BE A HAIRDRESSER
Join Canada's leading school for hairdressing.

WANTED: WITNESSES
For the trial of a case involving the estate of a wealthy man.

REPAIRING
Expert repairs on all household appliances.

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EXPORT

CANADA'S FINEST CIGARETTE

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