

WOMEN

Page 8 The Guardian, Friday, August 12, 1955

ELLEN'S DIARY

By An Island Farmer's Wife

"Yes, can you believe it? We're on into August now," a farmwife offered today with a wistful smile. "I could enjoy it," she continued on a mournful note, "but after it, comes September. And for me that means another year gone. I count mine in summers. For them I endure fall and winter. Spring is more bearable..."

And August with days drawing in, gave lovely favors today: gift of fair skies and sunny winds for farmers who still would go a-haying and also for the vacationists come now in numbers to our shores... The Trans-Canada Highway which runs darkly by the corner-store and one extremity of this road of ours, brings and takes in the cars bearing strange number plates, which pass these days in the busy traffic there. Good days we would wish them, holidays are so precious, and only night-showers to wash clean the world about, and to bring that refreshment to the growing crops we must have. "How fresh and green the leaves of the trees have kept this summer, the younger farmer commented today of those on the lawn. "I never saw them look better-so late. It's because we have had so many thunder-showers I guess. They do say they give good growing-weather. There was, at any rate," she smiled, "plenty hay."

Plenty it would now appear at these farms, but as James points out, "not likely too much by the end of the stabling season." At Rob's where the work is moving

toward its present close, buyings of it are being brought in to have in surety against any bare days to come.

And at Alderlea, the hours are quiet as we with Jeanie and Granddaughter continue to keep the place in their absence, keeping an eye to herd and flock on pasture... The swallows we still have and today humming birds visited at blown dahlias' doors. Did not the gray herons in a strange but interesting pair lift from the pond and fly riverward this evening... dark wings beating steadily to some haunt of home in the afterglow? And home to us come the helpers we had sent out to the haylands in the morning, back through purpling shadows of dusk to make again these houses complete.

What engaging happening had the hours between brought? What would it be but the birth some time today back in her far summer pasture of a little new colt to the Nell-mare? In anticipation of the coming event, she was to have been brought in to the stables this evening. But in a nice surprise there for the groom, James came to the field-come in a singular coincidence on the very day of month on which some years ago her filly and only other offspring was born.

Warm and still the night is with stars a-shine, and presently the moon to light mellowly that quiet pasture where rests now the Nell-mare and her little colt new-born. Until tomorrow... Diary... Good-night...

"Bombs" Provide Answers To Problems Arising On Vacations

TORONTO (CP)—A survey of store shelves shows all sorts of quick answers to problems that arise on vacation.

Holiday-goers can stockpile "hand bombs" for almost a year's emergency.

First nicknamed "bug bombs," these containers once were limited to insecticides. Now the field has grown to such an extent that the "bombs"—self-pressurized containers for dispensing contents as foam or spray—can be obtained for all sorts of unlikely tasks.

Motorists driving heading into a summer storm can avoid short circuits caused by dampness by hopping out and spraying the ignition system with a special plastic-sealing bomb.

Campfire addicts who believe in least sleeping can take along water-repellent bombs, handy for shoes, clothes, convertible top and canvas.

Girls don't need to linger in a hotel room over a sticky manicure if they pack a nail polish dryer bomb. Even purse-sized perfume bombs are available—just spray with measured squirts for which the right amount.

Minor summer injuries can be less annoying. There is a bomb spray which help remove adhesive tape painlessly.

Women swimmers with hair problems can take along a liquid hairnet for after-swim use. Just comb out the hair, dry slightly, and spray curls in place.

First aid can also be applied to minor burns, cuts, scratches and bites of non-poisonous insects from the pressurized can.

For gardening addicts there are bombs for eliminating weeds, and spraying flowers with insect-repellent liquids.

The dog and cat even get into the act. Pet shampoo and flea spray can be found in bomb containers. The spray is particularly

suitable to animals frightened of water.

The amateur artist hasn't been forgotten either. For those who like to record holiday scenes in pastels, paint or chalks, there is a plastic bomb fixative which secures their work from smudging and seals the surface from dirt and moisture.

Among these articles is a formula spray supposed to immunize cottages and homes from such things as starlings, pigeons and stray dogs. They are called odorless and harmless.

Only caution attached to "bombing" is to keep containers out of temperatures over 110 degrees and away from flame.

To Air Butter Disposal Issue

OTTAWA (CP)—The National Dairy Council said Monday the central Canada drought will hardly make a dent in Canada's 50,000,000-pound butter surplus.

The council, representing Canada's dairy manufacturers and distributors, said the whole question of butter disposal will be aired at the council's three-day annual meeting, to be held at Lake Louise, Alta., Sept. 5-7.

There have been reports here that the lack of rain has reduced the Ontario-Quebec hay and corn crop and that some farmers may be forced to dispose of dairy cattle because of a possible feed shortage.

A council spokesman said he doubted there will be much disposal of dairy cattle because of the feed situation. There was a big surplus of feed in the prairie which could be brought east. He estimated that on Aug. 1 Canada had the biggest stockpile of butter in history, more than 100,000,000 pounds.

Islanders, Wed in Alberta



Mr. & Mrs. Wendell Silliphant Honeymoon in Saskatchewan

A quiet wedding was solemnized in the Ponoka United Church on July 28, 1955 at 4:30 p.m., when Georgina Anna, daughter of Mr. and Mrs. S. Reagh Morside, North Milton, P. E. I., and Wendell Robert Silliphant, son of Mr. and Mrs. Robert L. Silliphant, Ponoka, Alberta, were united in the holy bonds of matrimony.

The double ring ceremony was performed by Rev. Dr. Gerald Rodgers, formerly of Nova Scotia.

The bride, being unattended, was charming in a floor-length gown of nylon lace over satin, with a white tulle yoke and sleeves. Her chapel veil was caught by a heart-shaped tiara outlined with pearls and rhinestones. Her only ornament was a matching rhinestone set, given by the groom. She carried a bouquet of Better-Time roses with Baby Mums and fern.

New Nursing Research Professor At U.N.B.

FREDERICTON—One of Canada's outstanding nursing leaders has been appointed research professor in the University of New Brunswick's department of biology. E. Kathleen Russell, who retired as director of the University of Toronto's school of nursing in 1952, will conduct a survey of nursing practice in New Brunswick for the next year.

In announcing the appointment, Dr. Colin B. Mackay, UNB president, said that Miss Russell will hold the position for a one-year term under an \$11,000 grant-in-aid of research given to the provincial university by the federal government to study nursing education in the province. Dr. C. W. Argue, head of UNB's biology department, will direct the project.

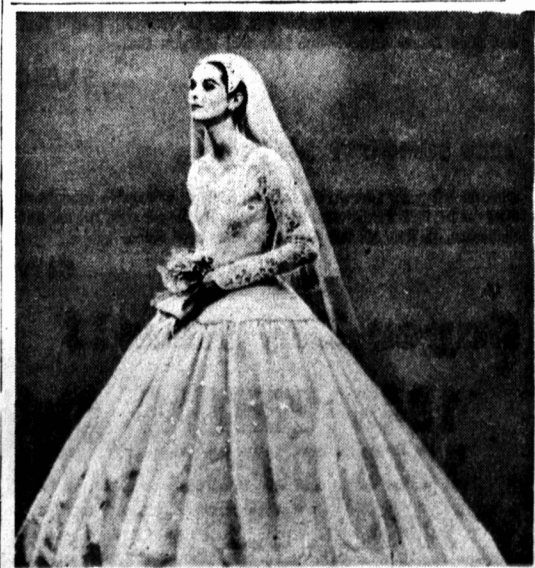
Miss Russell, who has recently completed an interim evaluation of the Saskatchewan centralized nursing program at the University of Saskatchewan, will take up her post here in September. She will survey present nursing practice in New Brunswick, and will submit a report containing suggestions

and recommendations for the future.

Miss Russell was a leading figure in the committee whose recommendations resulted in the establishment of the famed Metropolitan Demonstration Training School for Nurses in Windsor, Ont., which operated from 1948-52 under the auspices of the Canadian Nurses' Association and the Canadian Red Cross.

A native of Windsor, N. S., Miss Russell has had a distinguished career as a nurse educator. She received her B. A. from the University of King's College, N. S., before she entered the school for nurses at the Toronto General Hospital in 1915. On graduation, she received a scholarship to study in the department of social service at the University of Toronto, where she also received her B. Paed. degree.

After one year of supervisory experience with the department of public health in Toronto, Miss Russell was appointed in 1920 as director of the newly established department of public health nurs-



For A Fall Wedding

Here is a beautiful gown for an early autumn wedding and it is perfect for the bride who wants a traditional dress cut along prescribed lines but with obvious signs of modern styling.

The low torso bodice of the gown is in a reembodyed Alencon lace with a portrait neckline and long pointed sleeves. However, the look of a lower-than-ever waistline and the way the piping at the neckline is worked to give an off-shoulder effect are very much the look of the coming season. The shirred skirt which has a cotton sweep in back is of silk and acetate, a fabric carefully blended to give a wonderful feeling of crispness and elegance. The cap is of matching Alencon lace with a double fullness silk illusion fingertip veil.

LET'S EAT

A Platter Of Cold Cuts

By Ida Bailey Allen

"Regardez, this is table-ready meat mosaic platter. Madame," said the Chef.

"It is a most eye-appealing design, Chef," I told him. You evidently selected and arranged these meats for color, flavor and texture contrast."

"Oui, Madame," he replied. "I bordered the outside edge of this white round platter with half circles of bologna and dark red salami. I first removed the casing, of course."

SQUARE-SHAPED SLICES

"Then, I cut square-shaped slices of pickle and pimiento loaf and cooked ham into triangles, to arrange down each side. In the center I overlapped full-sized slices of liverwurst and bologna, with the casing removed."

"Any lady with an eye for beauty will enjoy arranging such a mosaic of table-ready meats. It is always rewarding to make even everyday foods look glamorous and important."

TOMORROW'S DINNER

Corn-and-Green-Lima Chowder
French Salami Omelette
Molded Spinach Salad
Mayonnaise
Peach Loaf Slices
Hot or Iced Coffee or Tea
French Salami Omelette: In

Says N.S. Needs 1,000 Teachers Immediately

HALIFAX (CP)—The man who probably knows most about the woes of Nova Scotia education finance said Tuesday the province has immediate need of 1,000 teachers if her school systems are to remain even adequate.

Judge Vincent J. Potter of the Halifax county court told a teachers' summer school banquet it was the first time he had hazarded a guess as to the number of new personnel required to meet the needs of the moment.

The judge wrote singlehanded the complex report of the Potter royal commission on education finance which he submitted to the Nova Scotia government last fall. It called for a wholesale housecleaning of the system whereby the province pays for education on the grounds that present methods are far outdated.

"I did all I could and went as far as I dared to bring about the material improvement of teachers generally," the judge told the 350 teachers in an apparent reference to his report.

PAY BOOSTS

It recommended boosts of between 20 and 25 per cent to \$1,500 for inexperienced teachers, to \$4,560 for top-flight ones. The actual increases ran from \$300 to as much as \$1,000 a year.

The judge said he felt the teaching profession was on the threshold of a new era and he urged that pupils be encouraged to tackle it.

But he still felt the present picture was critical and, moreover, showed no signs of improvement.

"It is not only impossible to find qualified teachers but in some cases it is impossible to find teachers with any qualifications whatsoever," Judge Potter said.

He regarded as "evidence of decreasing teaching qualifications" the refusal of some teachers to take on certain subjects or grades.

He said Nova Scotia currently had 100 schools with no teachers at all.

ing at the University of Toronto and continued as director when it became the school of nursing in 1933.

Miss Russell's interest in nursing education has not been confined to one school. She was one of the first to advocate a survey of nursing education in Canada and served as a member of the Joint Committee which guided the project some 25 years ago. Special recognition of her many contributions to nursing education in Canada was made in 1940 when she was awarded the Mary Agnes Sively Medal by the Canadian Nurses' Association.

In 1942, the Canadian Red Cross Society appointed Miss Russell as its nursing consultant and in 1950, she was awarded the coveted Florence Nightingale Medal by the International Committee of the Red Cross Society. This medal is conferred biennially upon nurses who have rendered conspicuous service in war or disaster, or who have made other notable contributions to the public good. She was the sixth Canadian nurse to receive this decoration.

Miss Russell received the honorary degree of D.C.L. at the sesquicentennial celebration of her alma mater, King's College, in 1939.

your handsomest go-to-table 9 in. to 10 in. frying pan melt 2 lbs. butter. Add 6 slices salami (skin removed) and barely heat through. Arrange at equal intervals an inch from the edge.

Meantime, beat 6 eggs until frothy with 1 tsp. salt and 1/4 tsp. pepper. Pour the omelette mixture over the salami; it should be about 1/4 in. deep. Adjust the heat to medium.

Tip the pan back and forth so all the liquid will come in contact with the hot pan and cook. If necessary lift the egg a little at the edges with a Spatula. Cook only until the omelette is barely golden brown on the bottom. Then cut in pie-shape pieces, a slice of salami in each, and serve right from the pan.

Peach Loaf Slices: Melt 1/2 c. butter. Add 1/2 c. granulated sugar and 3 tbs. milk. Separate 4 eggs. Beat and add the yolks.

Next, sift together 2 c. already-sifted enriched flour, 1 tsp. double-acting baking powder and 1/2 tsp. salt. Beat into the first mixture.

Add the grated rind 1/2 orange. Beat thoroughly. Whip the 4 egg whites stiffly; fold into the mixture.

Transfer half the batter to an oiled 9 in. by 5 in. loaf pan. On the batter spread 1 1/2 c. thin-sliced peaches mixed with 1/2 tsp. ground cinnamon. Spoon over the batter.

Bake 1 hr. in a moderate oven, 350 to 375 degrees F. Serve hot or cold, with a little powdered sugar sifted over.

If placed in a polythelene bag and refrigerated this cake will keep moist and fresh for a week. It is not adapted to freezing.

SUGGESTION OF THE CHEF

Add a little chopped scallion and lemon juice to taste, to cooked spinach for a molded salad.



Terrific Tweeds

THERE'S beauty, there's opulence, there's wearability in the new fashions, with wonderful values for every taste, for every type, at every price level. The new clothes are practical, too, excelling in the fussy in favor of fine cut and deft detail. Tweeds, especially, share in the sartorial excitement and are very new-making. Hannah Troy uses a soft, silky, drapable tweed in Mediterranean sand for a slimly fitted, handsome dress designed to see a woman through a busy autumn day. The white flecked, beige tweed is cut with a low hip yoke and side sash and is treated to a buttons.

PROTEST TO ARGENTINA

LONDON (Reuters)—Britain has protested to Argentina against a recent law implicitly giving the Falkland Islands and their Antarctic dependencies the status of Argentine provinces. Lord Reading, minister of state for foreign affairs, told this to the House of Lords Wednesday in reply to a question by Lord Vansittart.

ACTOR VISITS MONTREAL

MONTREAL (CP)—Richard Todd, 36-year-old British screen star, stopped here Wednesday en route to Toronto for a brief visit.

Todd's tour is in connection with the film "The Dam Busters," Second World War story in which he plays the leading role.

GOLD PRODUCTION SLIPS
OTTAWA (CP)—Gold production totalled 383,126 fine ounces in May, down slightly from the May, 1954, output of 383,630 fine ounces, the bureau of statistics reported Wednesday. During the first five months of the year, production rose to 1,841,576 fine ounces from 1,714,754 in the corresponding period last year.

Daughter Of Former Island Minister Wed In Saint John

A marriage of wide interest was solemnized in Coburg Street Christian Church on Saturday, June 25, at 3 p.m. when Opal Corinne Quigley, daughter of Rev. and Mrs. William G. Quigley of Quispamsis became the bride of Donald Otis Boyce, son of Mr. and Mrs. Otis R. Boyce of Saint John. The bride's father was assisted in officiating at the ceremony by Rev. D. S. Calkin, Waterloo Street Baptist Church. Her uncle, Frederick MacLaren, Jr., of St. Andrews gave her in marriage and her attendants were her sister, Miss Betsey Quigley, the maid of honor, Miss Ann Bustin and Miss Arlene Bovard who were bridesmaids, and Miss Ruth Carey the flower girl. The groom's best man was John Kerwin. The guests were ushered to special pews by Murray Stevens and Donald Leslie.

Baskets of cut flowers were effectively arranged for the decoration of the church and the guests were triumphantly made a place for with bunches of forget-me-nots held by white ribbon bows. Miss Jean Stanton, organist, played the wedding music and the soloist was Robert Stevenson.

The bride's gown of Chantilly lace was worn over a nylon net underskirt and satin slip supported by a hoop. The lace jacket was trimmed with multi-colored sequins and pearls. Her fingertip veil was held in place by a tiara of brilliants and pearls. She carried a cascade bouquet of red roses and stephanotis which had rose buds adorning its white satin streamers.

The maid of honor wore a dress of yellow net over taffeta with matching headress and mitts. The bridesmaids were gowned in net over taffeta and had matching headresses and mitts, all carried fans of spring flowers and Sweetheart roses. Miss Bustin's dress was blue and Miss Bovard's was pink. Carrying a basket of trailing flowers and streamers the flower girl wore a frock of lilac organza over taffeta of the same hue trimmed with yellow satin bows. Her yellow hair had a large bow of yellow satin under her chin.

The bride's mother was attired in Queen's blue lace over taffeta and wore a corsage of red Sweetheart roses. Her accessories were white. The groom's mother's gown was of Dior blue taffeta and had lace insets. Her accessories were pink and her corsage was of pink Sweetheart roses.

The Christian Women's Fellowship catered for the wedding reception which was held in the Church vestry. Serving at the bride's table were Miss Marie Parlee and Mrs. Harry MacNichol of St. Andrew's. At the parent's table Mrs. Lawrence Dickson was assisted by several friends of the bride.

Mr. Robert Stevenson had charge of the guest book. The toast to the bride was proposed by Dr. Harold Mellich of Petitoctiac, and the groom responded.

Following the reception the bride and groom left for a honeymoon in Cavendish, P.E.I. On their return they will reside at 27 1/2 Peters Street, Saint John. The groom is a member of the office staff of the Lawson Motors, Ltd., 160 Rothesay Avenue. The bride is secretary for the Gordon Mackay, Eastern Limited, King Street. She wore for traveling a dress of pale blue marquisette over taffeta with a corsage of Pink Delight Sweetheart roses. Her accessories were white and blue.

Out of town guests at the wedding were from St. Andrew's, Mr. and Mrs. Fred MacLaren, Sr. Mr. and Mrs. Fred MacLaren, Jr., Miss Ada MacLaren, Mr. and Mrs. Melvin Doherty and Mrs. Harry MacNichol; from Prince Edward Island, Mr. and Mrs. Samuel Silliphant, Mr. and Mrs. Alfred Carey, Mrs. Horace Ling, Mr. and Mrs. Wilbert Wright and from Moncton, Mr. and Mrs. Jack Keirwin, Dr. and Mrs. Harold L. Mellich, Petitoctiac.

Rev. Mr. Quigley, father of the bride, was pastor of the New Glasgow, P. E. I. charge for nine years and Miss Opal Quigley claims the island as her birthplace.

Happy Holidays!
IF YOU DRIVE...
Stop for TEA

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Tunic Dress

The tunic has tunneled its way into the fashion scene and has triumphantly made a place for itself in every fashion phase, from boudoir to ballroom. Branel uses the tunic, slim, full, or flared in a good line, from which we have culled this number. Sheer, smooth wool is used for the cocktail dress, the tunic top flowing in a slim, separate skirt that is built on thin China silk. Bands of matching, putty-colored crystal embroidery sparkle on the neat little collar and sleeve cuffs. Elegance in a good, understated version, very much New York, Autumn 1955.

COOK'S CORNER

SHRIMP SALAD
1 head lettuce
1 bunch leaf lettuce
2 cups cooked or canned shrimp
Mayonnaise or salad dressing
2 tomatoes, peeled, cut in wedges
For each portion place a wedge of head lettuce on leaf lettuce on a salad plate. Place several shrimp on each side of the wedge of lettuce, and a spoonful of mayonnaise or salad dressing on top of it. Garnish with tomato wedges. Makes 4 servings.

SPECIALS

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Sunter's Ladies' Wear

Golden Fish 'n' Batter

Heat shortening (it should be at least two inches deep) to 370° in a deep-frying pan. (If a fat thermometer is not available, test fat temperature with a cube of bread—the bread should brown in 60 seconds). Cut 1 pound fillets of any suitable fish into serving sized pieces and sprinkle lightly with salt. Mix and sift into a bowl 1 c. once-sifted pastry flour (or 3/4 cup once-sifted all-purpose flour), 1 1/2 tps. Magic Baking Powder and 1/4 tsp. salt; stir in 3/4 c. very cold water and beat until batter is very smooth. Dip fish pieces in batter and then fry in heated shortening, turning once, until golden. Drain thoroughly on absorbent paper, sprinkle lightly with salt and keep hot until all fish has been cooked. Yield—4 servings.



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MORNING SMILE
Wife—"Here's a scientist trying to prove that worms think."
Husband—"I think..."
Wife—"You may be an exceptional case, darling."
WELCOME RELIEF
NEWCASTLE, England (CP)—Shop assistants at a department store here got time off to bathing feet.
7265
by Alice Brooks

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Send order to ANNE ADAMS, care of Charlottetown Guardian, Pattern Dept., 60 Front St. West, Toronto, Ont.

DOUBLE HONOR
VANCOUVER (CP)—Miss Pacific National Exhibition of 1955 will also become Miss B. C. Lions and take part in the Grey Cup beauty contest when the big football game is played here Nov. 26. Girls from 23 provincial centres are expected to enter the contest.

VANDALS WRECK SHOP
VANCOUVER (CP)—Cafe-owner Mrs. Joan Wilson reported to police that thieves who broke into her east-end shop drank soda pop, ate pickles, smashed juke boxes, forced open a cigaret vending machine and stole the stock, cut counters and threw eggs.