

## Former Islanders Have 50th Wedding Anniversary

The Golden Wedding anniversary of Mr. and Mrs. Anthony G. and Mrs. Anthony G. of 101 Belmont was observed Saturday, February 15th, with a reception at the VFW Hall, 10120 Plymouth. They were married on Prince Edward Island and came to the United States in 1922. Mr. Dorr retired from the Chevrolet

Gear and Axle Division in 1945. They have six children, seven grandchildren and two great-grandchildren. This item is from a Detroit, Michigan, paper. There are charming pictures of Mr. and Mrs. Dorr accompanying the article.

## Prominent Lady Dies in Brandon, Manitoba

Many relatives and friends in this province have heard with regret of the death of Mrs. Ewan Matthews in Brandon, Manitoba. Mrs. Matthews was the widow of the late Mr. J. E. Matthews, well-known parliamentarian who for a long number of years represented Brandon in the House of Commons. Mrs. Matthews was the former Mrs. Deborah Lowther of North West, Prince Edward Island.

She will be kindly remembered by her sterling Christian character, and as "one who went about doing good." Three children are left to mourn: Florence, Mrs. J. S. Hinch, Brandon; Ralph, an executive at the head office of the Canadian Pacific Railway in Montreal; Mammie, Mrs. Alan Dowling, Hamilton; also several grandchildren and a brother Mr. Roy Lowther in Tuxford, Saskatchewan.

## Modern Little Thumbelina Is A N. Z. Miracle Baby

The War Cry, the official organ of the Salvation Army in Canada and Bermuda, is one of the popular and admirable publications. In a recent issue on the women's page comes the following news story taken from the War Cry in New Zealand. It tells of "Little Thumbelina" the miracle baby.

was taken to hospital. About twenty minutes after her admission to "Bethesda Salvation Army Hospital, Mrs. White's baby was born. She asked to see it, and was handed the tiniest bundle any Australian mother has ever held. Without very much hope, she begged the nurse to do all that was humanly possible to keep the baby alive.

The survival in Melbourne, Australia, recently, of a baby whose weight barely exceeded a pound makes us almost prepared to believe the lore of fairyland. The hospital staff christened her "Little Thumbelina."

"We will do our very best," the nurse promised. "But you know, dear, she is very small." In fact she was too small to be weighed. She was wrapped in warmed blankets immediately and placed in a humidicrib — an enclosed, electrically-heated cot, into which oxygen is fed through a valve, so that the baby is kept in a bath of oxygen, at body temperature, conditions resembling as nearly as possible the pre-natal environment.

Her birth was kept a closely guarded secret. She stayed in a humidicrib for ten weeks, before news of her existence leaked through to the amazed outside world. The parents who had waited seven years for her coming rarely dared to believe in her existence. For months, doctors and hospital staff gave them only a faint hope for her survival.

After forty-eight hours, she was given a few drops of glucose and water, through an eye-dropper. She was then fed every hour on about six drops of very weak, tinned milk solution.

Already, the baby's history was being recorded as "miraculous". For, as the attendant child specialist points out, the conditions of her birth met with none of the criteria for survival.

These criteria are (1) That twenty-eight weeks is the normal period at which a baby is viable or capable of staying alive. (2) That a baby should be at least fourteen inches long at birth. (3) That it should weigh at least two pounds.

But this baby has been born after a term of at most twenty-five weeks. Her length was only twelve and a half inches. Her weight was only half the accepted "minimum".

Had she died during these early days the doctor would have signed her death certificate: "Premature: Pre-viable."

But survive she did, and without any crisis or setback, taking food and gaining weight slowly but certainly. The hospital record of her weights constitutes the first chapter of Raelle Ellen White's Diary. It was a fortnight before

Shorthorn cattle were first brought to Canada from the eastern counties of England about 1830.

they dared lift her from the humidicrib onto the scales for her first weighing. Apart from these brief fortnightly exposures, she slept and ate in the closed cot.

The normal weight gain of a baby is 7 oz. a week. The steady progress of this "doubly premature" baby was a source of amazement to all concerned.

She had been fed by an eye-dropper for the first eight weeks, by which time she had reached the official viable weight, 2 lb. 2 1/2 oz. Because of increased amounts of food required, the eye-dropper method of feeding now became too slow, and the Gavage method was adopted — feeding through a small catheter passed into the stomach.

By the time she was thirteen weeks old, she was being introduced, very gradually, to bottle-feeding. A week later her own mother, who had left hospital after ten days, visited the hospital and gave her her first bottle.

Little Raelle was now "growing up." The temperature of the humidicrib had been gradually reduced until it corresponded to that outside, and at the age of fourteen weeks she was removed to a covered bassinet.

Her mother was now faced with the problem of dressing a "Little Princess" who wasn't stock size. While in the humidicrib she had required only the face-washer napkins, gradually replaced by small soft gauze ones — and blankets. In preparation for her "debut" into regular nursery life for which a girl must be suitably dressed, her mother had hand-made tiny, doll-fitting nightgowns with her name embroidered across the waistband.

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The regular meeting of the Central Royalty Women's Institute was held in the Community Hall on February 3th. The president, Mrs. John MacAleer presided and the meeting opened with the creed repeated in unison.

The minutes of the January regular and executive meetings were read and approved. This was followed by the treasurer's report.

The president reported that eleven Institute members had canvassed the district for the March of Dimes campaign with a collection of \$69.53.

Each of the monthly committee conveners gave her report: Red Cross - Mrs. Hugh MacLeod, Hall - Mrs. Arthur MacRae, Card Parties - Mrs. Harry MacAuland, Guides - Mrs. Wm. Ward, and Advertising - Mrs. Stewart Wright.

New monthly committees are: School - Mrs. Clifton Stewart and Mrs. Hugh MacLeod, Hall - Mrs. Bill Ward and Mrs. Ray Genge Lunch - Mrs. Wm. Ward, Mrs. Henry Perry and Mrs. Louise Barrett.

Favourable reports of two banquets held during the month previous were read. Correspondence was read and discussed. Thank you cards for Get-well cards were acknowledged.

It was moved and seconded that a donation be sent to the Multiple Sclerosis Foundation. It was moved and seconded that the president try to locate someone to scrub and wax the hall floor.

There was some discussion on having a Variety Concert in the near future. The sum of \$20.36 was realized from the travelling apron.

Meeting adjourned followed by a delicious lunch served by the committee in charge.

GOOD CATTLE  
Shorthorn cattle were first brought to Canada from the eastern counties of England about 1830.

# Women

Lena Caroline McLure, Women's Editor. Phone 8508

Thur., Feb. 27, 1958 The Guardian Page 9

## LET'S EAT

### Floradora Coconut Buns Should Be In The Fashion

By IDA BAILEY ALLEN  
"Here's a treat, Madame, remarked the Chef. "Coconut buns, from the bakery around the corner, still warm from the oven. "And, Chef, I said, "they look just like the buns my mother used to make when I was a tot. Generously round, fragrant with butter, topped with thin icing and a shower of coconut."

"Mother called them Floradora buns, because they looked so beautiful."

WITH HOT COCOA  
"For desert, she served them with cups of steaming hot cocoa poured from one of the tall chocolate pots fashionable in those days."

"In my estimation, Madame, these Floradora coconut buns should always be in fashion. I shall make some, in the fashion of today, with a yeast roll mix to save time."

Floradora Coconut Buns: Make up 1 pkg. hot yeast roll mix, following pkg. directions. Mix thoroughly.

Rub the top surface of the dough lightly with shortening. Cover with waxed paper or aluminum foil.

Let rise in a warm place, about 85 degrees F., until doubled in size. Knead with a few pressures on a floured surface. Roll to 1-in. thickness.

Spread almost to the edge with 1 tsp. room-soft butter or margarine. Fold over. Press edges together. Then roll to 1/2 in. thickness.

Spread again with 1 tsp. butter or margarine, fold over and roll 1/2 in. thick.

Cut in 2 1/2 in. rounds. Cover with waxed paper or aluminum foil. Let rise until nearly doubled in size.

Bake 25-30 min. in a moderate oven, 375 degrees F.

When cold, spread with confectioners sugar-water icing. Dust with shredded coconut.

Serve "as is" or broil 1 1/2 min. when the coconut is toasted and the icing bubbles. Serve warm.

Tomorrows dinner: French onion soup; lamb steak pate platter, French fries, crumbed tomatoes; Open a (No. 2 or 2 1/2 can solid-pack tomatoes. Drain off the liquid.

Place a tomato in a 6-section compartment of a buttered deep muffin pan. Dust with salt, pepper and powdered onion. Top

with dry bread crumbs moistened with butter or margarine. Bake 15 min. in a mod. oven, 375 degrees F.

Lamb steak pate: Meantime, cut 1 1/2 lbs. lamb steak, sliced 1/2 in. thick, into 6 portions. Trim off extra fat. Brush with not-sweet French dressing. Dust with salt and pepper.

Broil 10 min. Turn once. At the same time, saute in butter or margarine 6 slices liver pate, or liverwurst, after cellulose covering has been removed.

To assemble: Arrange the lamb in the centre of a heated large platter. Top each with a slice of the liver pate or liverwurst. Top this with half a stuffed olive or strip of pimiento.

Surround with the crumbed tomatoes. Border with French fries. Garnish with parsley or cress.

RICE POINT W. I.  
The February meeting of Rice Point Women's Institute met at the home of Mrs. Wm. MacEachern, February 6th. The president, Mrs. Charles MacEachern

presided. Meeting opened with the ode and creed in unison. Roll call was answered by seven members. Collection amounted to \$1.05.

The minutes of the last meeting in December, were read, approved and signed. The treasury report, included proceeds of \$47 realized from a successful Shur-Gain program.

Correspondence was read and discussed. Letters of thanks for treats were read from Mrs. D. N. Taylor and Mrs. Neil MacEachern, also thank you messages from Mrs. Louis Burdette, and Mrs. Dingwell MacFadyen. Donations were voted for the T. B. League, and the March of Dimes.

Six members subscribed to the Institute News and four handbooks were ordered. Another member is to receive her institute pin at the next meeting to be held at the home of Mrs. Archie MacEachern, assisted by the lunch committee, Mrs. R. Taylor, Mrs. Wm. MacEachern and Mrs. John MacDonald.

Meeting adjourned after singing the Queen and a delicious lunch was enjoyed by all.

## BYRD TO RUN AGAIN

RICHMOND, Va. (AP) — Senator Harry Flood Byrd (Dem. Va.) reversed Tuesday his announced decision to retire and said he will seek a fifth term.

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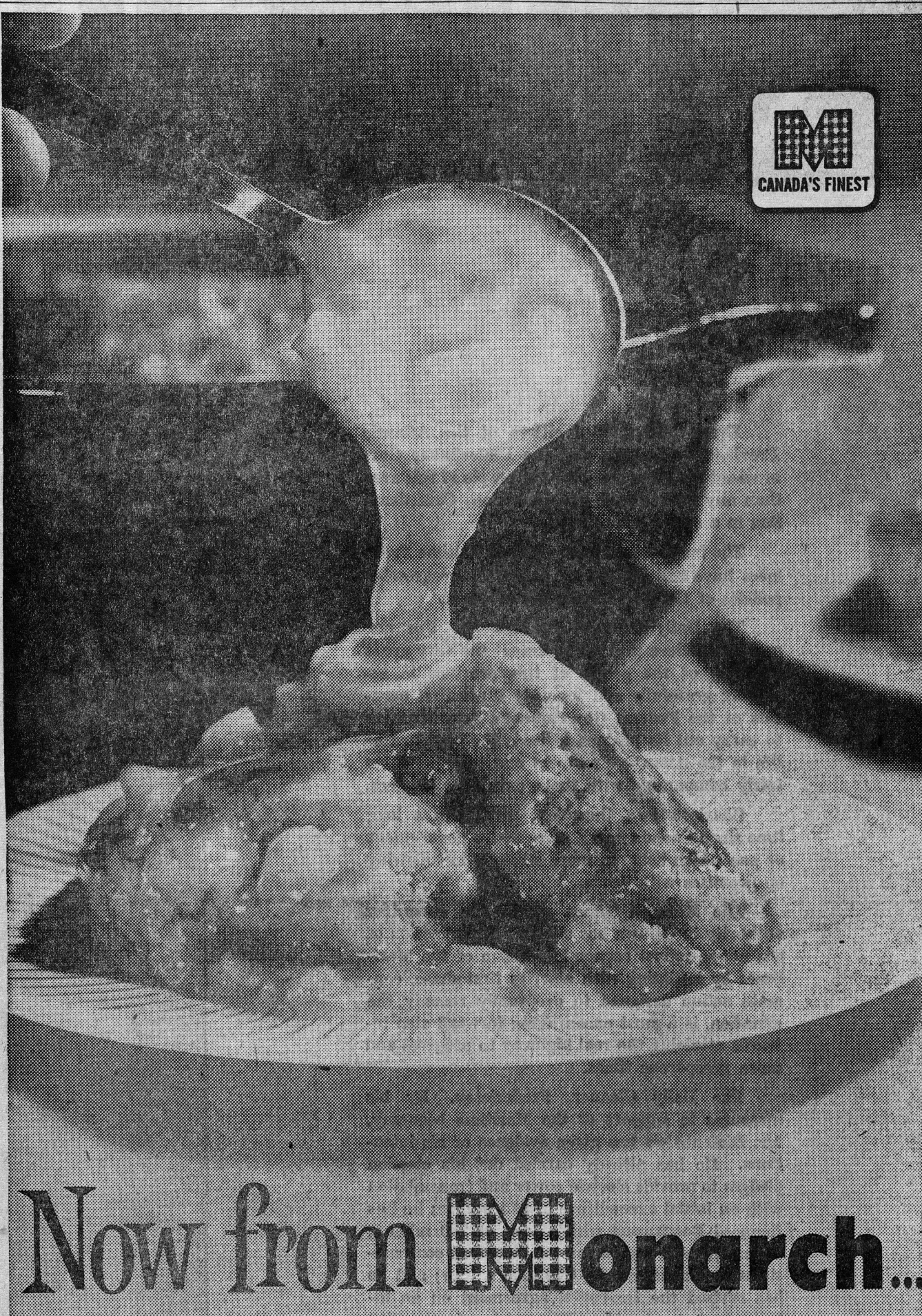
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