

WOMEN

Page 8 The Guardian Monday, August 30, 1954

To Reside in Winnipeg



Mr. and Mrs. Donald B. Brown

A pretty wedding was solemnized at Immaculate Conception Church, Wellington, on August 24, at 9 a. m., when Anne Marie, daughter of Mr. and Mrs. Ambrose McNeill became the bride of Donald Bernard, son of Mr. and Mrs. Harold Brown of Grand River.

The marriage was performed by Rev. Leonard MacDonald, assisted by Pius Cameron and Merrill Cameron, cousin of the bride. Present in the Sanctuary was Rev. Pius Murnaghan.

The bride given in marriage by her father chose a strapless ballerina length gown of nylon net over white satin topped by a bolero of matching net over satin with a pelerin collar of chantilly lace and the long sleeves coming to a point at the wrist. Her fingertip veil was held in place by a pearl tiara and she carried an arm bouquet of red sweetheart roses.

Margaret McNeill was her sister's bridesmaid and wore a ballerina length gown of mauve nylon net over taffeta with matching bolero. Her headdress was a halo

of violets and she carried a bouquet of yellow roses.

Mr. Gerald Kilbride cousin of the groom was best man.

The bride's mother chose for her daughter's wedding a navy suit with white accessories and a corsage of pink carnations. The groom's mother wore a navy nylon dress over pink taffeta with navy accessories and a corsage of pink carnations.

A reception was held at Mulberry Lodge where breakfast was served to 40 guests. The bride's table was decorated with flowers and lighted candles centered with a three-tier wedding cake topped with a miniature bride and groom.

Rev. Leonard MacDonald offered grace and the toast to the bride was proposed by Rev. Pius Murnaghan and responded to by the groom. In the evening a reception was held at the home of the groom's parents where they received many gifts.

The couple plan to reside in Winnipeg where they have been living the last few years.

DOROTHY DIX

Music Her Master

DEAR MISS DIX: My wife, Rosalie, left me two months ago after four years of marriage. She is 22, I am 28. We have no children and never had a home of our own. We lived with her people who have been trying right along to separate us; they did not like me. After Rosalie left, I, of course returned to my own family. Our chief difficulty has been that she wanted a career while I wanted a family. She is a talented musician and wanted to continue studying, but I insisted she give it up because I thought she'd soon tire of lessons anyway. Now the only condition on which she'll come back to me is that I let her continue music lessons. Although I love her dearly, I can't consent to this arrangement as I think she should be devoting her time to a family.

Monty.

COMPROMISE DEMANDED

ANSWER: when stubborn pride meets implacable resistance, the results are apt to be irreconcilable differences. Neither you nor your wife is prepared to give an inch to resolve your problem, yet it appears that you love each other and both would welcome a reconciliation. Primarily, your need is for a third party to help you reach a compromise. Consult a marriage counselor who will set you on the right path.

You neglected to give a reason for not setting up your own home. Was it because your wife wished to live with her people, because you couldn't afford a home for her, or because you welcomed the lack of responsibility provided by living in someone else's house? If you were at fault in not setting a domicile for Rosalie, you can't blame her for not wanting to begin her family. There are many, many objections to the young folks setting up housekeeping under parental roofs and one of the major ones is the continuing dependence that soon becomes chronic. You would probably overcome most of Rosalie's opposition if you'd promise her a home of her own. One responsibility will soon make her willing to assume others, such as the care of children.

You must also bear in mind, Monty, that when a girl has a definite gift, as Rosalie has, it has been given to her by God to use. There's no reason why your wife should give up her music completely. There are church choirs, civic groups, community choral or dramatic groups, that would welcome her talent. Using it in the right way will make her a better wife and mother. Don't be jealous of her gift, help her put it to good use.

DEAR MISS DIX: Two years ago I broke off with a girl I had dated for several months. I was just too young to realize what a fine person she was. Now that I know what I gave up, I am very sorry, and though I have tried to date her several times she seems completely uninterested in me. I'm sure she's afraid of a recurrence of the early affair. I'm 20 years old and she's 18.

M. S.

ANSWER: You are still very young and it won't hurt bit if your wooing is prolonged. If you like the girl so much, be as friendly and pleasant as she'll permit and I'm sure your persistence will win out eventually.

Household Hint

Synthetic fabrics have little give, so it's best not to use them for making dresses with set-in sleeves or very full skirts. It is difficult to shrink in the ease of set-in sleeves and also to finish off the fullness of a circular hem. It is difficult to pin many of the 100 percent synthetic fabrics, but slender needles are a good substitute for pins. A machine stitch longer than normal is advised for sewing these fabrics.

Cows in the front meadow were quietly folded in rest, chewing contented cud. Not a breath of wind stirred—no little breeze came in from the hills. All about, lay that lazy stillness, associated in mind with late summer days.

"Listen!" Mack said lifting a broad hand. "What do I hear?" We listened—one somewhat saddened by the sound of what we heard.

"That," Gage chuckled, "is only a few old crickets fiddling away the summer!" Mack nodded. "I always like to hear them play" he offered with a smile that was wistful.

"We'll soon have her conquered now," James said at supper. "It was certainly a long-drawn-out affair this year but . . . a load or two more and we'll have it all rounded up. I wouldn't mind," he said, "if we had enough of it to keep us busy for another day or two; it's mighty nice stuff to have around in the spring! Then," he smiled, "you're not afraid to hear cattle bawl and horses nicker . . . you know there's plenty about to fill them!"

Very sweet is this night of the day which brought us, this strange season of it, to the last of our haying.

Until tomorrow Diary
Good-night

toasted almonds, or fried onion rings.

THE CHEF'S HAM-TOMATO ASPIC

To 1 recipe for tomato aspic, stir in 1/4 tsp. table-mustard. Chill until beginning to thicken. Then stir in 1 1/2 c. minced cooked ham. Rinse an 8-in. square pan with cold water; spoon in the aspic. Refrigerate 2 to 4 hr., or until firm. Cut in squares; serve on lettuce.

Designed For Winter Wear



Norman Hartnell takes a plain deep-lilac tweed—a 14 oz. British fabric by Galloway Reels—and uses it for a luxurious 3/4 boxy topcoat lined with soft grey muskrat. The mitted detail on the big pockets is picked up on the coat-sleeves and on the front of the slender tweed skirt. A delicate lavender cashmere sweater and small lavender hat are in ravishing contrast to the deep-luscious tone of the tweed.

CHILD TRAINING

(This article is another in a series on child training designed to offer guidance to parents. All publications are prepared by the Department of National Health and Welfare.)

Dating the Dentist

PART II

WHAT JUNIOR CAN DO

Of course you have been telling your child to brush his teeth or rinse his mouth after every meal ever since he first had teeth. But now the dentist will tell him, too, and Junior will begin to think that maybe there's something to it. It

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Care of Burns

PROPER early care can often prevent the almost nightmare complications of severe burns, such as infection and excessive scarring. All burns require a lot of individual attention with no shortcuts. A physician should be in attendance as soon as possible with any severe and extensive burn. He will be able to treat whatever shock is present and relieve severe pain and suffering. If the burn occurs around the joints of certain parts of the arms, legs or neck, it may heal with a large amount of scar tissue formation. This scar tissue is not only disfiguring, but can also



Chicken and vegetables put together make a real salad treat. Burton Women's Institute have a recipe for this combination which we think you'll enjoy:

Chicken and Vegetable Salad

(From your own garden.)

- 1/2 c. minced onions.
- 4 c. diced potatoes.
- 1 c. diced carrots.
- 1 c. diced beets.
- 1 c. peas.
- Sliced cucumbers.

Arrange crisp lettuce leaves on salad plates. Mix onions and potatoes together with salad dressing. Put 1/2 cup of potatoes on each plate. Arrange, carrots, peas and half slices of cucumber around potatoes, then diced cold chicken, and last, diced beets. Add extra salad dressing to lettuce leaves, a dash of salt and pepper and you have a main supper dish!

Mrs. Peter Dalton, Burton W. I.

The Stars Say

By Estrellita

For Tomorrow

DOMESTIC affairs and all matters connected with the household should prosper now. It is a fine period for replacing worn-out appliances, putting equipment in order, disposing of accumulated trivia and making

Myers-MacPhee Nuptials



Pictured above are Tpr. and Mrs. Paul Manning Myers (left) whose wedding took place recently in Summerside, and their attendants, Mrs. Kenneth Pierce and Lieut. Cody Myers. Mrs. Myers is the youngest daughter of Mr. and Mrs. Victor MacPhee, Emerald, and the groom is the son of Mr. and Mrs. George Cody Myers, Hope River.

plans for renovation and interior decoration.

During the afternoon and evening hours, take time out to work at a hobby or any other recreational activity that will keep both mind and hands active.

For the Birthday

If tomorrow is your birthday, the next four months should be unusually lively and stimulating. During September, initiative and enterprise are favored, with success promised for daring financial and business moves. Take advantage of all opportunities available under these excellent aspects.

Personal initiative will be an important factor in the gains you make during the balance of the year, but you can also count on the co-operation of associates. Avoid a tendency toward extravagance during November and December, however. And watch health and indications of nervous tensions during October.

A child born on this day will be ambitious and efficient, but inclined toward timidity at times.

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ALSO IN GALLON JUGS

ELLEN'S DIARY

by an Island Farmer's Wife

The haying is done! Last loads were gathered this afternoon and tucked away in the lofts of this and that barn about . . . That barn moved on a summer-afternoon has now the frame for the extension in place, a reminder of what can be done with minutes put to good use—these gathered up in the "between-times" of some seasonal work. On haying days while awaiting the dew to lift or night-showers to be spirited away or on a damp afternoon, then interests turned to the carpentry.

After supper, we watched with the children—the younger three, for Granddaughter came by after school—the last tidy bundles lift from the wagon and rise steadily to ease in at a high door of that barn.

"It'll be easy to remember which day we finished the hay," Gage commented.

"It's the day we were X-rayed at school."

"It didn't hurt," Mack, not in the age-group to be so photographically altered, Gage laughed. "Does taking your picture hurt?" he inquired. Mack shook his head and scuffed a bare toe in the dust of the yard.

"Then, that's what it is," Gage nodded. "They take a picture of your chest. All you have to do, is put your hands behind our back like this, and take in a deep breath." His bare, tanned chest heaved with the exertion.

"Like this?" Mack, also bare except for a brief pair of shorts, asked following suit quickly.

"Like this?" Granddaughter, sun-suited, imitated with a laugh, the others.

"And that's all that's to it!" Gage exhaled with a merry laugh in which all joined.

The day was at its warmest then. In the fields where hedgerows ran, shadows were lengthening. The

LET'S EAT

Vinegar Doesn't Mask The Flavor Of Preserves

By IDA BAILEY ALLEN

THE Chef piled baskets and bags of fresh foods on the test-kitchen table.

"This produce is for making pickles and relishes, Madame. Part is from the garden and some from the supermarket, both of which are bursting with fruits and vegetables."

"It would be pleasing to our readers this week to have a pickling recipe a day, isn't it?"

"A good idea, Chef. We'll work out all the recipes with white distilled vinegar. It's sufficiently concentrated to be a good natural preservative, yet delicate enough not to hide delicate flavors."

"If our readers are careful always to fill the jars or containers so the vinegar and liquids used cover the contents, they'll be delighted with the keeping qualities of their pickles. Let's start with my favorite."

Plum Relish Sauce: Wash and pit 3 lbs. tart plums. Place in a heavy 2-qt. saucepan. Add 1/2 c. raisins, 3/4 c. distilled white vinegar, 1/4 c. water, 1 1/4 c. brown sugar, 1 tsp. salt, 1 tsp. paprika, 1/2 tsp. cayenne pepper, 1/2 tsp. each powdered ginger and allspice, and 1/4 tsp. powdered clove. Cover and simmer until the plums are very soft. Rub through a coarse sieve.

Return to a low heat and simmer uncovered, until thick like jam. Transfer to jars and seal.

Serve with smoked meats, fresh pork, fish or Chinese dishes.

TOMORROW'S DINNER

Ham-Tomato Aspic Saladettes
Vegetable Chop Suey
Rice Plum Relish Sauce
Sliced Peaches Sugar Cookies
Hot or Iced Coffee or Tea Milk

All Measurements Are Level
Recipes Serve 4 to 6

Vegetable Chop Suey: In a 2-qt. saucepan, combine 1 c. each thin-sliced peeled carrots, fresh or frozen peas, fresh or frozen corn kernels, fresh or frozen green lima, and cut green beans. Add 1 1/2 c. thin-sliced celery, 1/2 c. shredded green pepper, 1/2 tsp. salt, 1/2 tsp. monosodium glutamate, 1/4 tsp. pepper and 2 chicken bouillon cubes. Pour in water to the depth of 1 in. Cover, boil 15 to 20 min. or until the vegetables are bite-tender.

Fry 3 tsp. minced onion in 3 tsp. cooking oil. Add 1/4 c. cold water blended with 2 tsp. soy sauce and 1 1/2 tsp. cornstarch. Stir into the vegetables. Simmer, boil 3 min.

Serve on rice. Garnish of



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