

WOMEN

Page 8 The Guardian Saturday, October 2, 1954

Happenings of The Week

His Honour, the Lieutenant Governor and Mrs. T. W. L. Province have sent out invitations for a Reception at Government House Wednesday, October 6th, from 3.30 to 5.30 o'clock. This opening social event of the season is being looked forward to with great pleasure.

Lieutenant-Commander A. B. Cosh, who has been in Charlottetown for the funeral of his father, the late Mr. A. B. Cosh, left Friday by plane for Virginia Beach.

Mrs. W. J. P. Macmillan entertained at her home on Monday 27th, Sept. in honor of her mother, Mrs. H. S. MacDonald, who celebrated her 95th birthday on that day.

Dr. and Mrs. W. J. P. Macmillan have as their house guests their daughter Mrs. G. E. Bohan, Atlanta, Ga., and Miss Macmillan's sister Mrs. H. T. Lahey, Dorchester, Mass. They arrived here for Mrs. MacDonald's birthday and the Macmillan-Martin wedding.

Mrs. J. Sutherland Bonnell of New York City, accompanied by Mrs. Keith Rogers, left Monday by car en route to Toronto. Mrs. Bonnell will be returning to her home in New York following her visit in Toronto, and Mrs. Rogers will visit in Ottawa during her return trip.

Mr. and Mrs. Myron Bell will be in New York City for two weeks on their vacation.

Mrs. Hazel Court entertained at the tea hour on Tuesday for her daughter-in-law, Lois, whose marriage to Mr. Fred N. Norton was solemnized on September 15th, at New Dominion United Church. Receiving with Mrs. Court and the bride was the latter's mother, Mrs. Bruce McLean. The table decorations were pink and white petunias, and tall white tapers. Gladioli and snapdragons were used in the living room. The ladies' pouring tea were Mrs. J. J. Davies and Mrs. E. S. Coffin assisted by Miss Florence McLean, Miss Muriel McLean, Mrs. Norman Lowther, Mrs. Hibbert Howatt, Mrs. Philip Cobb, Mrs. Malcolm McKenzie, Mrs. Neil McLellan, Mrs. Joe Trowsdale, Mrs. Wilmot McDonald, Mrs. Max Burgess.

Mrs. Gerald Lidstone and young son David of Amherst, Nova Scotia, are spending a month with Mrs. Lidstone's parents, Mr. and Mrs. Alex Agnew of Central Royalty.

Mrs. Milton Bell and Mrs. Amy Newsome are visiting in Boston.

Mr. and Mrs. Charles Praught of Malpeque Road have returned from a pleasant three weeks motor trip through the New England states. They also visited the cities of Boston and New York.

Mr. and Mrs. Tom Agnew have left on return to Sudbury, Ontario, after spending their honeymoon with the guests of the former's parents, Mr. and Mrs. Alex Agnew. Mrs. Agnew was the former Iris Cuthbert of Chalk River, Ontario.

Mr. and Mrs. Wilbur Starratt will be the guests of their uncle and aunt, Mr. and Mrs. James Stevenson, for the Grand Wedding Anniversary. Mrs. Starratt is the daughter of the late Rev. R. W. Stevenson, who was Pastor of Central Christian Church, Charlottetown, and who later accepted a call to Toronto.

Mrs. James P. McIntyre is in Moncton for a few days visiting her daughter, Mrs. C. E. Blair and Mr. Blair.

Mrs. H. V. Haslam leaves Saturday morning for Boston, having spent the summer with her family at Keppoch and Charlottetown.

Miss Diane Lancaster, daughter of Mr. and Mrs. Stanley Lancaster, entertained her young friends recently on her tenth birthday at a Fancy Dress Party. Prizes were won by Pamela Aitken and Patay McPhail, the latter in a Pirate Costume, designed and made by Mrs. McPhail.

Mrs. J. A. Lawson left last Saturday for Ottawa. She is a delegate to Canadian Consumer's Association representing Prince Edward Island. On Thursday Mrs. Lawson, who for Toronto where she will visit Mr. and Mrs. J. H. Honsberger and Mr. and Mrs. H. M. Steckley.

Sgt. Irwin Andrew and Mrs. Andrew with their two children Brian and Bill, who have been visiting the former's parents, Mr. and Mrs. Blair Andrew, Shining Waters, and the latter's mother, Mrs. George Hooper, Milton, have returned to Clinton, Ontario.

Mrs. Mildred Royce Crowell a former member of the Provincial Board of the Nova Scotia Federation of the Business and Professional Women's Club is a guest of Mrs. W. H. V. Dunbar.

Mr. and Mrs. P. A. Whipple, Canton, Mass., have been visiting Mrs. Whipple's brother, Mr. W. Rix and Mrs. Rix. They were also the guests of Mr. and Mrs. Norman MacPherson, Mr. and Mrs. Whipple and Mr. and Mrs. Rix had an enjoyable motor trip to Nova Scotia.

Mr. and Mrs. Ross Down, Mr. and Mrs. John Clark, with the

latter's parents, Mr. and Mrs. Monley of Summerside, motored to Halifax for the week-end.

Among those having a most enjoyable trip to Toronto recently were Mr. and Mrs. Bill Henry, Miss Isabel Cook, Miss Marian McLeod, and Mr. Louis Doyle.

Miss Marjorie Hurst has left for Sackville, N. B., where she will enroll as a Household Economics Student at Mt. Allison University. She was accompanied by her mother, Mrs. R. R. Hurst.

Mrs. Marian Reedy entertained at the opening meeting of her Bridge Club on Wednesday evening.

Mrs. E. M. Malone, Mrs. Leith McLeod and Mrs. Walter Hyndman spent last week-end in Halifax. Mrs. Hyndman was accompanied by her daughter, Miss Nancy Hyndman, a student at King's College.

Miss Ann Horne left Saturday morning for Montreal.

Miss Nancy McNevin and Miss Joanne Tanton left last week for Toronto.

Mr. and Mrs. Fulton Pierce are leaving on a motor trip to Montreal. They will be travelling en route through Vermont and New Hampshire.

The Marine Branch of the Department of Transport held a dinner for Miss Alice Crockett at the Village Rendezvous in honor of her approaching marriage. She was given a coffee table and blanket. Major Frank Tierney read the address and made the presentation.

Mrs. Ralph Crockett and Miss Muriel Warren entertained at a miscellaneous shower at the residence of Mrs. Neil McInnis in honor of Mrs. McInnis's sister, Miss Alice Crockett, whose marriage takes place October 20th. Twenty-five guests were present and Miss Crockett received many lovely gifts. Another party for the bride-to-be was given by Miss Elsie Gostford who entertained at her home with a miscellaneous shower.

The hostesses at the final tea at the Golf Club today are: Miss Ruth Ross, Miss Mildred Harrington, Miss Jill MacKay, Miss Irene MacInnis, Miss Wilma MacKenzie, Mrs. Donald Sedgwick, Mrs. Wm. Beer, Mrs. H. W. Cadmore, Mrs. C. Dowling, Miss Eileen Wilson, Miss Helen McDonald.

Dr. and Mrs. Moreside have taken up residence in their new home at York Lane.

Mr. and Mrs. Raoul Raymond have moved in from Stanhope to their Charlottetown residence. Their son-in-law and daughter, Mr. and Mrs. Fernando Vidal will be their guests for another ten days.

Miss Catherine Bethune entertained Thursday evening at bridge for Miss Lois Miller who is returning to Montreal after vacationing in Charlottetown.

The gift show was held recently in Toronto at the Colliseum Building, Exhibition Grounds. There were approximately 300 manufacturers represented. Among those attending from Prince Edward Island were Mr. and Mrs. Fred Moore, Mr. and Mrs. Lloyd Wellner, and Miss Dorothy McAleer.

The Lions Club held their Anniversary Charter night dinner and dance at the Clover Club. Mr. Jack Stevenson is the Charlottetown President. Visitors from out of town included the Dominion President, Mr. Ben Cohen, and Mrs. Cohen; the District Governor, Mr. and Mrs. Andy Gunter, St. John, N. B. and the Lions International Representative Mr. Colin Wilch.

Dr. and Mrs. James Carroll of Antigonish are registered at the Charlottetown Hotel. They were guests at the Macmillan-Martin wedding.

Miss Bethany MacDonald, B.A., A.R.C.T., has returned to Toronto to continue her musical studies. She has been awarded a scholarship to study with Mr. Pierre Souvraire of the Senior School, Royal Conservatory of Music, Toronto. Miss MacDonald was formerly a pupil of Sister Adolphe Marie of the Notre Dame Convent, Charlottetown.

Mrs. Harry Hyndman is entertaining this Saturday at a children's birthday party for her daughter Mary, who will be seven years old.

Mrs. Ruth Miller, Warden of the Rebekah Assembly of the Maritime Provinces, held recent meetings in Charlottetown. Alberton and Montague. Upon her return from Alberton on Thursday, she was met by Mrs. Ruby Houle, Miss Ethel Sutherland gave a supper party in honour of Mrs. Miller Thursday evening, prior to members motoring to Montague for the evening meeting.

A delightfully arranged shower and buffet supper was held by Mrs. Arthur McGuigan at her home in honor of Miss Bertha Martin whose marriage took place September 29th.

Mrs. Maurice Martin entertained.

Wed at Trinity Church



Mr. and Mrs. Jack William Johnston (Crawwell Photo)

A pretty autumn wedding was solemnized Saturday afternoon, September 18, at two o'clock at Zion Presbyterian Church, when Barbara Annabelle, R. N., daughter of Mr. and Mrs. J. Harold Partridge, Charlottetown, became the bride of Jack William, son of Mrs. Arthur Johnston, and the late Mr. Johnston, Charlottetown, formerly of Crapaud, in a double-ring ceremony performed by the Rev. W. H. Brown. Mr. Roy Mugford was organist for the occasion. Mr. Jack Haystead, soloist, rendered "The Lord's Prayer" before the bridal party entered the church and "Because" during the signing of the register.

The young bride was charming as she entered the church on the arm of her father, who gave her in marriage. She chose for her wedding a gown of nylon net and lace over satin fashioned with a fitted bodice of Chantilly lace trimmed with aquamarine and small covered buttons, the long sleeves tapering to points at the wrist. The full skirt was accentuated by a front panel of Chantilly lace from which three petunias of net and lace flowed. Her chapel-length veil of French illusion was fashioned in a Juliet Cap and she carried a cascade of pink Delight roses.

Miss Joyce Partridge of Halifax, Nova Scotia, was her sister's maid of honour. She wore a gown of shrimp nylon tulle over taffeta with matching short stole and carried a nosegay of yellow roses.

Miss Esther Johnston, sister of the groom, and Miss Laura Higginbotham, R. N., of Halifax, Nova Scotia, were bridesmaids and wore gowns and headresses similar to the maid of honour. Miss Johnston, in yellow, carried a nosegay of mauve mums while Miss Higginbotham, in ice blue, carried a nosegay of pink carnations. Mr. Lloyd

MacLeod was best man, while Mr. Brenton Partridge, brother of the bride, and Mr. Douglas Cameron were ushers.

The church was beautifully decorated with baskets of gladioli in mixed colours, while the guest pews were marked with bows of white nylon netting. Little girls' curls and snappagons.

Mrs. Partridge chose for her daughter's wedding a dress of autumn brown taffeta with dark brown accessories and wore a corsage of yellow roses. Mrs. Johnston, mother of the groom, wore a dress of navy blue crepe with matching accessories and a corsage of pink carnations.

The groom, best man and ushers wore blue blazers and grey slacks. A reception was held at the Charlottetown Hotel following the ceremony for approximately 100 guests. The bride's table was adorned with bouquets of snapdragons, ivory tapers in silver candelabra and centered with a three-tier wedding cake which was cut by the bride and groom. The toast to the bride was proposed by the Rev. Mr. Brown and responded to by the groom. Presiding at the table were Mrs. Harry Leard, Mrs. Stanley Matheson and Mrs. Jack Ready. Assisting in serving were friends of the bride — Mrs. Joan MacPadden, R. N., Miss Eileen Jay, R. N., Barbara Herring, Barbara Rupert, and Jeanine Whitehead, while Miss Edith MacLeod was in charge of the guest book.

For travelling the bride wore a suit of navy wool with tangerine and navy accessories and wore a corsage of white carnations.

The young couple left amid a shower of confetti and good wishes for a honeymoon in New Brunswick and Nova Scotia. On their return they will reside at the Warwick Apartments, Fitzroy Street.

KEEP IN TRIM

Throatline Beauty Routine

By Ida Jean Kain

"No chin strap has yet been devised that will lift sagging contours as effectively as a smile," a beauty magazine affirmed. Right. A relaxing smile gives the whole face a lift. If the truth be known, there is only one chin strap that is worth a hoot. It was designed by nature — you were born with it.

To keep that fragile line firm, hold your head up and maintain bracing tone in the muscles that support the chin.

So many of eye's dieting daughters fear that a loss of weight will cause the throatline to become flabby. It isn't fat padding that firms the throat contour, but bracing tone in the muscles which support the skin. Too fast reducing, or losing on a diet lacking in essential tissue building nutrients will affect all the tissues, including the chinline. Do your reducing on a diet that furnishes the protective nutrients in optimum amounts. Restore tone to the throat muscles and you can look years younger for having slimmed down. Look at the throats of the stream-

Make Your Meals Look Good Enough To Eat

By IDA BAILEY ALLEN

"This employees' cafeteria has 400 seats. We serve up to 2,000 lunches a day," explained young Home Economics student, Winifred Waterhouse, from the College of St. Elizabeth, who is apprenticing at the United Nations cafeteria. "I'm so thrilled with the beautiful-looking food. No matter how simple it is, the chefs manage to make it look and taste glamorous."

Attractive Salad Plates
"Here are the salad plates. Made up in advance and see? They're protected from dust by this clear wrapping. Isn't this salmon filet nice — topped with a green pepper ring, centered mayonnaise, celery and carrot sticks opposite?" "This rice pudding with the rosy red Mocha sauce looks enticing." I remarked "So does that yellow cup custard with the nutbrown caramel sauce. Now let's look at the entrees. What's most popular today?"

Two Popular Dishes
"Ever so many ordered tripe Creole. And these little casserole lamb ribs with the fluted Duchesse potato border have been a knock-out! It's true, people certainly do eat with their eyes!" In both the delegates' restaurant and the cafeteria of the United Nations, egg dishes are popular, especially omelets. And they are just as appropriate for a home dinner.

MONDAY'S DINNER
Leek and Potato Soup
Omelette Hunter Style
Canadian Bacon
White Beans Bretonne

Carrot Rings
Apple Turnovers
Coffee
Tea
Milk

Omelette Hunter Style: First make the sauce, then a French omelette using 6 eggs. Use half the sauce in the fold of the omelette, the balance as a garnish.
Hunter Sauce: Melt 2 tbsp. butter or margarine. Stir in 1/4 lb. diced fresh mushrooms, or use 1 (4 oz) can mushrooms; add 1/2 tsp. chopped onion; slow-saute until both are pale golden brown. Add 1/2 tsp. salt, 1/4 tsp. pepper and 2 tsp. flour. Cook and stir 2 minutes.
Gradually pour in 1 c. water. Add 1 beef bouillon cube, 2 tsp. tomato sauce, 1/2 tsp. minced parsley and 1/2 tsp. powdered tarragon. Bring to a rapid boil. Then add 1 small-diced peeled tomato and continue to cook 2 min.

Apple Turnovers: Make American pie pastry. Roll to a scant 1/4-inch thickness; cut into 4-inch rounds. In the center of each, put 2 tsp. Apple Turnover Filling. Moisten the edges of the pastry with cold water. Fold over and press edges together with a fork. Brush with milk; bake 25 min. in a moderately hot oven, 375-400 degrees F., or fry in deep fat at 350 degrees F., hot enough to brown a bit of bread in 1 min. Drain on crumpled paper towels. Dust with powdered sugar before serving.

Apple Turnover Filling: Finely chop enough peeled tart apples to make 2 1/2 c. Add 1 tsp. flour, 1/4 c. sugar and 1/4 tsp. cinnamon. Use as directed.

TRICK OF THE CHEF
Add 1/4 c. grated sharp American cheese when making the pie pastry for apple turnovers.

Upkeep Of Pearls

By ELEANOR ROSS

The cultured pearl, with its translucent glow and rich sheen, is one of the most beautiful dress accessories. A cultured pearl necklace makes a plain outfit distinguished and even the most elaborate costume, never obscuring an ensemble but always enhancing it.

Of course, the cultured pearl necklace must be kept in perfect condition, and treated like the precious thing it is. The pearls must always be immaculate.

Cleaning Pearls
Give the pearls an occasional cleaning, but never wash them, because a string that's wet may rot, and eventually break. Instead, wipe the pearls ever so gently with a clean piece of chambray or a soft, slightly damp cloth. Never subject the pearls to rough handling since this may tend to dull their luster. The quality that is one of their chief charms.

House the pearls carefully: never keep them in a container with any other jewelry, even the smallest piece, such as a ring. Here again, the slightest contact may cause the delicate coating to be scratched. Keep the pearls in a separate silk or velvet-lined necktie box.

Cultured pearls have become one of the most popular and desirable gifts from the Orient. But if the pearls were purchased here, chances are that they came beautifully boxed.

Professional Aid Best
Never undertake repair work on cultured pearls, and don't attempt to do a stringing job even though you may be unusually handy. Treat the cultured pearl like the precious gem it is, and take the necktie to a reputable jeweler or to a professional pearl stringer for proper restringing.

Keep pearls away from excessive artificial heat, but not necessarily out of the sun. Too much artificial heat will harm them, while sunshine simply reflects their lovely glints.

And, finally, wear your cultured pearl necklace often. The natural body warmth, and the natural skin oils, serve to enhance the delicate glow and sheen of the pearls.

October now? Aye, month of opal days. And for a flower the sunny calendula or the graceful cosmos, two of close kin. . . . And it comes to mind: must we again shudder as the report of some huntsman's gun shatters the exquisite peace and quiet of our mornings? And must we once more, or many times over, be sad at heart over the thought that some shy harmless creature of "the wilds" has fallen, never to lift wing again?

Herman N. Bundesen, M. D.
About Eye Allergies
"The eye is a common site for an allergy. The lid may become affected or even the lining membrane of the eyeball itself, irritated, and when the eye is red, itchy, and swollen, it is believed that the lid has become infected. Actually, an allergy is the cause of the difficulty. The patient complains of tearing and pain in the eye, and the eyeball itself looks red and congested. Many times, professional or self treatment with the antibiotic drugs only makes the condition worse.

Double-Ring Ceremony



Mr. and Mrs. James K. Boyce

Following the ceremony a reception was held at Sandy's Restaurant. The tables were decorated with pastel shades of gladioli and chateaux tapers. The bride's table was centered with a three-tier wedding cake topped with a miniature bride and groom. During the reception Miss Kay Hornby and Mr. Albert Blanchard provided string and piano music.

The toast to the bride was proposed by Rev. A. Frank MacLean and responded to by the groom. For travelling the bride wore a two-tone grey suit with matching stole, white feather hat, black and white accessories and a corsage of sweetheart roses.

The bride and groom left amid showers of confetti on a trip to points of interest in the Eastern United States.

Upon their return the couple will reside in Charlottetown, where the groom is employed with the Imperial Oil Company.

Out-of-town guests were: Mr. and Mrs. George Milford of Liverpool, N.S., and Mr. and Mrs. Edwin Hillier of Yuba City, California.

The bride was attended by Miss Margaret Hardy, R.N., as maid of honor, who wore a floor-length gown of yellow embroidered nylon over taffeta, with matching cape, headpiece and mitts. She carried a nosegay of mauve mums.

The bridesmaids were Miss Helen Hyde and Miss Thelma Willis, cousins of the bride.

Miss Hyde wore a floor-length gown of blue embroidered nylon over taffeta with matching cape, headpiece and mitts and carried a nosegay of pink carnations.

Miss Willis wore a similar gown of pink embroidered nylon over taffeta with matching cape, headpiece and mitts, and carried a nosegay of yellow mums.

Dr. Peter MacDonald, Crapaud, cousin of the groom, was best man. Messrs. Eric J. J. James MacDonald, John Gordon, cousin of the groom and G. Stewart MacKay, cousin of the bride, ushered.

The bride's mother was gowned in a full-length dress of orchid pink iridescent silk with matching accessories and a double set of pink furs. She wore a corsage of Briarcliff roses.

The groom's mother was attired in a full-length dress of grey French crepe with navy accessories and a double set of furs. She wore a corsage of pink delight roses.

HALF-SIZE FASHION
The PLATTERY of the double diagonal does wonders to sleek and slim the short, fuller figure! Ideal for many fabrics — especially silk rayon, cotton. If you wish, add contrast accent to point up the smart details. Sew it now!

Pattern 4806: Half Size 14 1/2, 16 1/2, 18 1/2, 20 1/2, 22 1/2, 24 1/2. Size 16 1/2 takes 3 1/2 yards 34-inch fabric; 1/4 yard contrast.

This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Send Thirty-Five Cents (35c) in coins (stamps cannot be accepted) for this pattern. Print plainly Size, Name, Address, Style, Number. Send order to: ANNE ADAMS, care The Guardian, 60 Front Street, West, Toronto.

Wife Preservers
When you wash an acetate taffeta petticoat, avoid wringing and squeezing which "crases" the surface of any crease fabric. Just wash the article in soap and rinse, then hang it to drip dry. By this method there is no danger of setting in fine creases which may disfigure a well made petticoat.



DATE LOAF
1/2 cup shortening (melted)
1 cup sugar
1 egg
Mix together:
1 1/2 cups flour
3/4 tsp. cocoa
1/2 tsp. salt
Add:
1 tsp. vanilla
1 cup chopped dates
1 tsp. soda in 1 cup sour milk.
Bake in moderate oven.
Chopped walnuts or grated orange peel may be added if desired.



Anne Adams Patterns