

WOMEN

Page 8 The Guardian Saturday, July 24, 1954

Happenings of The Week

Miss Lillian Stewart of Ottawa is visiting her brother and sister-in-law, Mayor and Mrs. J. David Stewart at Cavendish.

Mr. and Mrs. Albert Lagnado of Geneva, Switzerland, with their sons are spending a fortnight at Stanhope Beach Inn. Mr. Lagnado is en route to Lima, Peru, where he will act as director of the International Organization field office for Latin America.

Lieut. Walter L. Conrad who has spent the past year with his regiment, Lord Strathcona's Horse (Royal Canadians) in Korea, has arrived home and is spending his annual leave with his parents, Lieut. Col. and Mrs. F. B. Conrad.

Miss Nora DeBlous, nurse-in-training at the Royal Victoria Hospital, Montreal, will arrive this week-end to spend a holiday with her parents, Mr. and Mrs. Noel DeBlous at Keppoch.

Captain and Mrs. Drummond Cobb arrived from Halifax last week-end to visit their parents, Mr. and Mrs. Philip Cobb and Mr. and Mrs. M. Ross Caplan Cobb is with the Canadian Dental Corps, attached to the naval branch.

Mr. and Mrs. Donald A. McLeod of Kingston, Ont., and Mr. and Mrs. Lewis McCoy of Windsor, N. S., guests of Mr. and Mrs. W. C. McLeod, Paris Terrace.

Mr. and Mrs. Alan Andrew entertained friends before the Charlottetown Golf Dance last evening, in honor of Dr. and Mrs. Alan Ernst of Montreal.

Mr. and Mrs. Roland Jewell and their family are arriving today from Halifax to spend three weeks with Mr. and Mrs. Merritt Forke.

Mr. and Mrs. Malcolm Neill and family of Sussex, N.B., have arrived to spend a two-week vacation at Keppoch Beach Hotel.

Mr. and Mrs. Frank Andrew entertained at a party prior to the Golf Dance on Friday evening.

Arriving home following a two-year stay in England, is Miss Lena MacLure, A.T.C.M. She is expected in Charlottetown the next week.

Mrs. J. D. Stewart of Ottawa, is a guest at Dalvay Hotel.

Mrs. Lloyd Cox, Jr., and Miss Helen Cox were joint hostesses at the home of former on Thursday when they entertained members of the family at a luncheon in honor of Miss Lois Cox. Miss Cox was presented with a piece of Wedgwood china.

Mrs. Charles Lorway arrived from Sydney, N.S., to spend a holiday at Surf Cabins, Stanhope. Mrs. Lorway is the former Wayne McKie of Charlottetown.

Dr. F. C. Fraser arrived from Montreal Tuesday to join his wife and family who are guests of Mr. and Mrs. Noel DeBlous at Keppoch.

Mrs. W. Bruce Muir of Paris, Ontario, arrived in Charlottetown to take up residence at Sunset Lodge. She is accompanied by her daughter Ina and son-in-law, Mr. Alexander Frew, of New York, who are visiting here for a week. Mrs. Muir is the wife of the late Reverend W. Bruce Muir, who was minister of St. James Presbyterian Church during the years 1925-1930.

Mr. and Mrs. R.E.G. Davies and son of Ottawa, are spending a vacation at Stanhope Beach Inn. Mr. Davies is Director of the Canadian Welfare Council.

Mrs. Clive Stewart was hostess Wednesday at a miscellaneous shower honoring Miss Lois Cox, August bride-elect.

Mrs. Eileen Lynch, assistant administrator at Evans Memorial Hospital, Boston, Mass., and Miss Marjorie Shea, Chief Dietitian at the same hospital, are visiting Mr. and Mrs. Byron Brown.

Mr. Robert G. MacLeod of the legal department of the Sun Life Assurance Company of Canada, Montreal, left on return yesterday afternoon after spending three weeks holidays with his parents, Mr. and Mrs. D. K. MacLeod, 308 Fitzroy St. He had a most enjoyable holiday, particularly with the Charlottetown Yacht Club members and the many other friends he made while living in this city.

Miss Katherine Gass is visiting her cousin, Miss Judy McCulloch, at her summer cottage near New Glasgow, N. S.

Mr. and Mrs. J. O. MacLean are returning this week-end from a motor trip to Lansing, Mich., where Mr. MacLean attended an international conference of Y's Men.

Miss Rosemary McClan, R. N., Regional Director for VON in south western Ontario, arrived this week from London, Ont., to spend a vacation with Miss Dorothy Cox.

Tea hostesses at the Charlottetown Golf Club are Mrs. I. A. Horne, Mrs. W. D. Gillis, Mrs. William Connolly, Mrs. W. H. Beaton, Miss Bertha Martin and Miss Blanche Conway.

Dr. and Mrs. Fred Taylor of Keene, N. H., have returned following a pleasant visit with Dr.

Nova Scotia Salmon Aspic

(Serves 8 to 10)

1½ lbs. fresh salmon
4 cups water
1 tsp. salt
1 unpeeled lemon, thinly sliced
1 tsp. dry mustard
4 lbs. melted butter
Juice of 1 lemon
2 envelopes of unflavored gelatin
Green coloring.

Bring to a boil water, salt, unpeeled lemon and dry mustard; add the salmon and cover. Lower heat and simmer 20 minutes. Let salmon cool in its water.

REMOVE skin and bones from cooled salmon; shred in a bowl. Heat together butter and lemon juice and add to the shredded salmon. Beat hard until smooth and creamy.

SOAK the unflavored gelatin 5 minutes in ¼ cup of cold water. Bring the cooled fish bouillon to a boil, add the gelatin and stir until melted. Strain the fish bouillon through a fine sieve and add coloring to taste.

OIL 2 quart jelly mold or 10 individual molds. Pour 1 inch of gelatin mixture in the bottom of the molds. Place in the refrigerator until set.

ADD 1 cup of gelatin mixture to the creamed salmon. Mix well and pour over the set gelatin and place again in the refrigerator until the salmon is partly set.

COVER each mold with a layer of gelatin mixture and place again in the refrigerator from 2 to 4 hours or until completely set.

ing Mr. Bell's parents, Mr. and Mrs. E. V. Bell, Euston street.

Mr. and Mrs. B. C. Webster celebrated their 50th wedding anniversary at Hobbs' cottage, Cavendish, where they have been vacationing the past week.

Mrs. N. Freeland (nee Natalie Cook of Charlottetown) and her two children, have arrived from Quebec City to spend a holiday at Keppoch Beach Hotel.

Miss Mary Matheson of Summerside, has been visiting Miss Judith VanAlstine, York Lane.

Mrs. R. W. Gottwald with her three children have arrived by plane from Minneapolis, Minn., for a visit with Mrs. Gottwald's parents, Mr. and Mrs. H. L. Pickard, at their summer residence, Inkerman Shore.

Mrs. J. A. Bradley and daughter, Pamela Jane, will arrive today to spend two weeks with Mr. and Mrs. J. R. Praught, F.O. Bradley will join them in early August.

Mrs. Walter Auld and family, have returned from a week-end visit to Dartmouth, N. S., where they visited relatives.

On Thursday evening Miss Mary Carroll, R.N., entertained at a dinner party and cup-and-saucer shower in honor of her classmate, Miss Mary Rossiter.

Mr. and Mrs. Ernest A. Clawson arrived from Toronto this week to spend a two-week vacation with their parents, Mr. and Mrs. E. Clawson, Charlottetown, and Mr. and Mrs. E. D. MacPhail, Southport.

Mr. and Mrs. George Ketter of Montreal, are guests at Keppoch Beach Hotel.

Miss Mary Cheverie who has been spending a vacation at her home in Charlottetown, left Tuesday for Saint John, N. B., where she will visit Miss Lois Johnson, before returning to Halifax.

Mr. and Mrs. G. Bruce of Saint John, N. B., are guests at Keppoch Beach Hotel.

Mrs. George Geldert and Mrs. J. B. Gallant were joint hostesses at a trossau shower Monday evening, honoring Miss Bertha Morrison, Mt. Edward road, August bride-elect.

The tea hostesses at the Summerside Golf and Country Club on Wednesday were Mrs. Bernice Perry, Mrs. Robert Haggerty, Mrs. E. M. Smith, Mrs. James Harris and Mrs. David Larkin.

Mr. and Mrs. Alex McLeure of Victoria, B. C., are holidaying in their native province. While in Summerside they are guests of the latter's brother and sister-in-law, Mr. and Mrs. E. C. Caseley.

Mrs. McLeure was guest of honor at the tea hour at the home of her niece, Mrs. Stanley Thompson, Charlottetown, on Monday. The same evening, Mr. and Mrs. McLeure were entertained at the home of Mr. and Mrs. Thompson at a mixed party when they met many former friends.

Mr. and Mrs. Clarence Genasci (the former Ruth Matheson of Traversers Rest) spent several days with friends in Chester, N. S. They will return to their home in Palo Alto, California the latter part of next week.

Mr. and Mrs. John Smallman of Halifax, N. S. are spending their holidays with the former's parents, Mr. and Mrs. William Smallman, at their summer home at Stanley Bridge.

Dr. and Mrs. Ben Tanton with their children, Leah, John, Ronald and Susan, of Vancouver, B. C., are visiting relatives in Summerside.

Dr. and Mrs. Tanton were entertained at the summer home Stanley Bridge, of the latter's brother-in-law and sister, Mr. and Mrs. Richard Hinton, one afternoon this week.

Mr. and Mrs. R. M. Crockett of Windsor, N. S., are being welcomed in Summerside, where they have taken up residence.

Mr. and Mrs. Leslie Gaudet of Montreal, are visiting in Summerside, guests of the latter's parents, Mr. and Mrs. J. E. Dalton.

(Continued on page 9)

Fall Ensemble Preview



This is an attractive fall and winter three-piece ensemble in maroon and grey previewed in Toronto. The jacket-coat of hip length is warmly interlined with full-length sleeves and notched sailor collar. When the jacket is removed a slim two-piece suit remains in matching worsted flannel. The skirt has a box pleat in back for walking comfort.—(CP Photo)



COOK'S CORNER

SUPPER DISH
Salmon Casserole

1 lb. can salmon
2 tbs. lemon juice (optional)
4 hard-cooked eggs, sliced
1 cup peas
4 tbs. butter
5 tbs. flour
¼ cup milk
½ tsp. salt
¼ tsp. pepper
1 cup soft-bread crumbs
Drain salmon, flake, add lemon juice. Arrange salmon, eggs and peas in alternate layers in greased casserole.

Melt 3 tbs. butter in double-boiler. Add flour, blend, add milk and seasoning and cook over hot water stirring constantly until thick.

Pour over casserole mixture and top with bread crumbs to which remaining butter has been added. Bake in moderate oven about 30 minutes, or until brown.

—Mrs. H. Schurman
Central Bedouque W. I.

ELLEN'S DIARY

by an Island Farmer's Wife

Now our days on these Island farms are taken up with the affairs of the hay. On fine mornings, the sound of the mowing comes to us over the summer fields. And sometimes as at this moment, with the day turning gently to dusk, we are aware that James is still at that work.

Or is it work to him, to whom it is as familiar, we suspect as rising in the fresh of the morning or coming to his rest when all the world is hushed and still? For never since his farming began has James missed a season at the mowing. Not that all of it has or does fall to him, nevertheless it has been his in goodly measure. . . . Pleased when a clean wind sets satiny ripples in the sea of it and the crop is as he terms it, "Fair-good." Reminding us as always before setting out on a new day, "You'd better have the dinner ready by the time I've finished the piece, Ellen so that we'll have no delay in getting away to the saving of that other field. If we make an effort we should get that cleared by evening—all but the raking. Let's try, at any rate."

How many dinner-fires we have hurried in the interests of the hay! Each one coaxed to a glow, now flickered away into the limbo of the past, only so much ashes. Or maybe a beseeching thought—somewhere, some how "counted into" our credit?

How lovely they are—these days now given to us in sunshine and breeze! Dawns so refreshingly cool, we pity but cannot wholly sympathize because we have never suffered the like, the continuing heat-

waves of other lands. Our noons so far have been only pleasantly warm, setting a quiet haze on the hills. And this fades by sunset and dew-fall. And again a coolness blesses the farmlands.

"You've no idea, how hot it is here—the heat and humidity are at times almost over-powering," more southern dweller wrote recently. No we have no idea—the day are so pleasant here.

We remember of this week, the sun and laughing winds; the showers and the damp of the dew-fall; exquisite dawns and glorious sunsets. After which the purpling shades of the twilight, and at length the moonlit reaches of the night—So lovely . . . and free for the taking.

"The finest things of earth are free. If only we had eyes to see. . . . The blush of dawn at break of day, The sun to shine upon our way, The fragrant flowers in bright array, And blossoms sweet on leafy spray, The kindly souls who round us throng, The loving word, the voice of song, Which help to make and keep us strong, All these, and more, to us belong. These finer things beyond compare, To us may be both rich and rare, If only we would take our share Of blessings scattered everywhere." Until Monday — — — — — Diary — — — — — Good-night

"Wasp" Waists Featured in Italy

ROME (Reuters)—Tight-fitting "wasp" and "whirlwind" creations were the style-setters as two of Italy's leading fashion houses displayed their fall and winter collections here Tuesday.

Waists were tight, the long slim look being achieved by high-moulded bust lines, while skirts were worn low on the hip. The result was to accentuate a "wasp" or hour-glass curve from bust to hip.

Both Giovannelli-Sciara and Mingolli - Guggenheim, the fashion houses, concentrated on sombre blacks and greys, wool and silk mixtures appearing from a distance like brocade.

Highlights of the Mingolli collection were his enormous velvet evening coats over sheath-like embroidered evening dresses. The rest of his collection consisted of black sleeveless cocktail dresses, skin-fitting, covered by long-sleeved jackets.

His "whirlwind" line was seen in cocktail dresses, tight at the calf often with scalloped hemlines, rising to slightly padded shoulders.

Giovannelli-Sciara's "wasp line" was most noticeable in the town suits, which had narrow skirts, nipped-in waists and accentuated hips and shoulders. Jackets were of medium length. Necklines were either high and round with no collars, or low, horseshoe-shaped, edged with square reverses. The suits were predominantly grey or soft grey-brown.

Kidney Stew

(Serves 6)

6 lambs or 4 veal kidneys
Salt and pepper
4 tbs. butter
½ tbs. onion, chopped
3 tbs. flour
1½ c. hot water or brown stock (oxo cube or equivalent)

Scald, skin and soak kidneys 30 minutes in cold water. Slice and season and saute in 2 tbs. butter. Remove and saute onion in remaining butter. Add flour and stock slowly. Bring to boil, add kidneys and simmer until tender. Vegetables, such as finely cut carrots and celery or sauteed mushrooms, may be added.

Morning Smile

Irate employer — I wish you would whistle at your work. Office boy — It's all right, sir I'm not working.

Better English

By D. C. Williams

1. What is wrong with this sentence? "A young lady wishes to talk to you."
2. What is the correct pronunciation of "vitriol"?
3. Which one of these words is misspelled? Necessarily, eventually, cruelly, solely.
4. What does the word "coerce" mean?
5. What is a word beginning with em that means "high ranking"?

ANSWERS

1. Say, "A young woman wishes to talk with you".
2. Pronounce vitriol, both i's as in it, u as in dull accent first syllable. 3. Necessarily. 4. To compel to any action; to enforce. (Pronounce ko-ur-s, o as in obey, u as in fur, accent second syllable). "Members of the assembly were coerced into voting against the bill." 5. Eminence.

How Can I?

By Anne Ashley

Q. How can I avoid an unpleasant onion breath?
A. Pour boiling water over the peeled and sliced onions and allow to stand for about twenty seconds, then drain and repeat the process once more.

Q. How can I whiten potatoes?
A. Place the potatoes in cold water as soon as each one is pared, before boiling, and it will have a tendency to whiten them.

Q. How can I remove odors from the refrigerator, pantry or cupboard?
A. By filling a dish with boiling water and dropping a piece of charcoal into it.

Modern Etiquette

By Roberta Lee

Q. Is it all right for the "dummy" at bridge to leave the table?
A. If really necessary, it is all right. This does not mean the dummy should wander aimlessly about the room, for that indicates a lack of interest in the game—which means a lack of golf.

Q. Doesn't it show ill-breeding to "eat and run" after having luncheon with a friend?
A. This would be permissible for a business man or woman. However, when luncheon is served in a home it is proper to remain for at least an hour after finishing.

Q. Is it obligatory that relatives who are invited to a wedding should give a gift?
A. This is not customary. Most people concentrate on the wedding gift.



— G. H. M. —

"IN THE GOOD OLD SUMMERTIME!" . . . You'll want to lounge in your own back yard and the most luxurious lounging arrangement that I've seen in a long, long time is the FEATHERWEIGHT ALUMINUM CHAISE LONGUES. The Furniture Department of Holman's in Charlottetown and in Summerside has beautiful Chaise Longues in three price ranges—all are the same basic construction, it's the mattresses that makes the difference; for instance—the Chaise Longue with the Felt Mattress covered with colorful Canvas is 32.95—the Chaise Longue with the Hair-Lock Mattress covered with bright Duck is 44.50 and the Chaise Longue with the Hair-Lock Mattress covered with rich, serviceable Saran is 59.50. You'll really and truly enjoy your leisure lounging on one of these rubber tired Chaise Longues of the lightest and strongest Aluminum from the Furniture Department of either Holman Store.

"IN THE GOOD OLD SUMMERTIME!" . . . Set your table with colorful simplicity, and nothing could be simpler than the smart new "GAIETY" patterned English Pottery designed especially for Summer meals at your home or your cottage. The flat type plates are a soft chartreuse shade while the bowls and cups are a highly glazed black—really startling, and a conversation piece (if I have ever seen one!) To introduce this interesting Pottery the China Departments of Holman's in Charlottetown and in Summerside have these STARTER SETS, consisting of Place Settings for Four, marked at a very reasonable 9.95. You'll love the fresh and happy shades—you'll love the deep cups and bowls—you'll love the saving price of "Gaiety" Pottery in the China Department of either Holman Store.

"IN THE GOOD OLD SUMMERTIME!" . . . And especially this "Good Old Summertime" the girls have gone in for huge sticky-out Skirts—and to give them the desired sticky-ousness they need crisp, full CRINOLINE PETTY COATS. The Ladies' Shop in Charlottetown and the Lingerie Section of Holman's in Summerside have crackling CRINOLINES of fine Paper Taffeta. They are circle width at the hemline and are in a stitched tier style. Sizes are small, medium and large and the price is just 2.98. Choose a Crinoline of fine Paper Taffeta for your Summertime underpinning, you'll find just what you want in the Ladies' Shop, Charlottetown or the Lingerie Section of Holman's in Summerside.

"IN THE GOOD OLD SUMMERTIME!" . . . Bared shoulders, toasted to a golden brown, are the height of fashion. The best and easiest way to acquire this lovely shade is to wear a SUN TOP. The Ladies' Shop in Charlottetown and the Sportswear Department of Holman's Summerside Store have SUN TOPS of fine quality Denim with a cuffed trim of crispy blister cotton. These faded blue, red or charcoal Sun Tops are lined, boned and fittingly shaped. . . . They are available in brasserie sizes and the price is a wee-small 98 cents—so you can afford several! Best shop soon for the denim Sun Tops, there is Not an Unlimited supply and you'll want that tan as soon as possible. Sun Tops are in the Ladies' Shop, Charlottetown and the Sportswear Department of Holman's in Summerside.

Escape from the heat
in COOL COTTON
Styled by Leo Danal

Our cottons are your coolest route to Summer comfort! They're light and airy they capture every breeze. The fashions are so carefree, they capture lots of compliments! Come for cottons with swirling skirts . . . sheathes slim and sleek . . . cottons in vibrant colors—and in white splashed with frosty prints! Round up a Summer's supply of these beautiful buys.



Tailored Tana-lin (Viscose and Acetate) — sleeveless with shawl collar—platter buttons on front. Crease resistant. Assorted colors. Size 12 to 18.

8.95

Full skirted cotton Eyelet, with small wing collar and short sleeves. Pastel shades. Size 11 to 17.

16.95

HOLMAN'S Ladies' Wear — S'ide
Ladies' Shop — Ch'town