# Happenings of The Week

The Lieutenant Governor and Mrs. Prowse held a delightful reception at Government House Wednesday afternoon. The weather was ideal, and hundreds of guests enjoyed their visit to this charming and historic Georgian type house, which has been used by the Governors of Prince Edward Island since 1834.

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Premier and Mrs. A. W. Matheson and Mr. and Mrs. J. H. Cerry are on a motor trip to New York city.

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Mrs. L. M. Outerbridge of Lennoxville, Quebec, is the guest at Government House of her sister Mrs. T. W. L. Prowse and the Lieutenant Governor.

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Mr. and Mrs. Raoul Reymond entertained Tuesday evening in honour of their daughter, Michell whose marriage to Mr. Fernando Vidal took place in July at Palmo de Mallorca. Mrs. Vidal was a graduate in Nursing of the Massachusetts General Hospital. Mr. Vidal was educated in Belgium. It was during Mrs. Vidal's European trip that they met in Spain. Madame Nicolle, the bride's grandmother, assisted Mr. and Mrs. Reymond in receiving the guests. The beautifully appointed supper table was covered with an Egyptian embroidery and cut work linen table cloth. This had been a trousseau gift to the bride's mother from an Aunt in Switzerland. Autumn colors of yellow and bronze 'mums and red candles were used for the table decorations. Mrs. A. W. Hyndman and Mrs. K. M. Martin poured tea. The assistants were: Miss Nora Longworth, Mrs. Rachmel, Mrs. Ralph Dumont and Miss Lena McLure. Among the many friends present extending congratulations and best wishes to the happy young couple were the Lieutenant Governor and Mrs. Prowse.

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Dr. and Mrs. I. Rachmel entertained at a supper party Friday evening at their beautiful home, North River Road, in honour of Mr. and Mrs. Fernando Vidal who are leaving this week-end for Montreal.

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Mr. C. W. MacArthur, Chief of Police, and Mrs. MacArthur have returned from attending the Police Constables 49th annual convention at the Royal York Hotel, Toronto. While the Constables were in Conference at daily meetings the wives were entertained at luncheon by the T. Eaton Co. in the Georgian Room, and by the Simpsons-Sears Co., at the Arcadian Court. A tour of the City of Toronto, was given by Civic officials. The Hydro Electric entertained at luncheon and there was a dinner at the Brant Inn, Burlington, Ontario. Dances and banquets were held in honor of the Constables and their wives. The farewell luncheon was held on the Roof Garden of the Royal York Hotel. During their trip Mr. and Mrs. MacArthur visited White Plains, N. Y., where they used to live and renewed many old friendships. They returned home via New York, Niagara Falls, Stoneham, Mass. and Boston.

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Mrs. B. Earle Macdonald, Mrs. Wendall Macdonald, Mrs. Clifford Macdonald, Mrs. George Mason, and Mrs. Gordon Storey have returned by car after a week's holiday in the New England States.

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Mrs. G. D. Barrett with her children Brian and Pamela are the guests of Mrs. Barrett's parents, Mr. and Mrs. B. Earle Macdonald, North River Road. Dr. Barrett will arrive for the Thanksgiving Holiday.

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Miss Anne Stewart, daughter of the Honorable W. F. A. and Mrs. Stewart, Strathgartney, left last week for Montreal where she will resume her course in Occupational and Physio Therapy at McGill University.

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Mrs. H. T. Lahey who has been a guest of Dr. and Mrs. W. J. P. MacMillan leaves this morning for her home in Boston, Mass. While in the Province Mrs. Lahey attended her mother's, (Mrs. H. S. MacDonald's,) 95th birthday party and the MacMillan-Martin wedding.

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Mrs. G. E. Bohan who has been visiting her parents, Dr. and Mrs. W. J. P. MacMillan is accompanying her Aunt, Mrs. Lahey to Boston. Mrs. Bohan will visit for several days in Boston before proceeding to New York City, where she will be joined by her husband. After a holiday in N. Y. they will leave for their home in Atlanta, Georgia.

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Mr. and Mrs. Dewar McNeill, their four children, and their friend Miss Susanne Foster, of Halifax, are spending the Thanksgiving holiday with Mrs. McNeill's parents, Mr. and Mrs. H. L. Smith.

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Mrs. Stanley Leslie who has been visiting her father, Mr. Thomas Michael has returned to Toronto.

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Mr. and Mrs. G. G. Wood and Mrs. P. W. MacNevin leave this morning on a trip through the New England states. They will be away for ten days.

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Mr. and Mrs. A. M. Warn who have been visiting on Prince Edward Island for twelve days left Tuesday morning to return to their home in Seattle, Washington. While in the Province they were the guests of Mrs. Warn's brother, Lieutenant Colonel D. N. and Mrs. Bell, and Mrs. Warn's sister, Mrs. George Dockendorf and Mr. Dockendorf at York Point.

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Miss Wilma Wood, daughter of Mr. and Mrs. Wendall Wood, Brackley Point Road, has left for Halifax, N. S., where she will enroll as a student at Dalhousie University.

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Corporal J. S. Edwards arrived last Saturday by T. C. A. from Ottawa. Corporal Edwards who has been with the R. C. M. P. Ottawa retired this year. He and Mrs. Edwards will be taking up permanent residence at MacEdward Manor, New Glasgow.

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Mrs. Hurst, Mrs. J. A. Macmillan, Mrs. H. J. Gordon, and Mrs. W. A. Stewart of St. James Church, and Mrs. Annie Darrach of Zion Church were amongst those in attendance at the annual meetings of the Eastern Division of the Missionary Society of the Presbyterian Church in Moncton. Mrs. R. R. Hurst was elected to the Presidency of the Prince Edward Island Presbyterial and Mrs. Louis Sadler was elected to the Corresponding Secretaryship.

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Mr. and Mrs. Fred Norton whose marriage took place at the New Dominion United Church on September 15th have returned from their honeymoon trip. They visited Boston, the White Mountains, and the Green Mountains in Vermont. Mr. and Mrs. Norton are taking up Residence at 97 North River Road.

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Mrs. M. J. Doyle, North Rustico, President of the Prince Edward Island Women's Inssitutes and Miss Isobella MacDonald, Charlottetown representing the Catholic Women's League, have returned from Arnprior, Ontario, where they took a General Welfare Course in Civil Defence.

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Mrs. Manning Bagnall, St. John, N. B., was among those taking the Civil Defence Course at Arnprior, Ontario.

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Miss Gertrude Love and Mrs. Mary Fullerton have returned via the States from a trip to Ottawa. Mrs. Fullerton was a delegate to the Canadian Association of Consumer's Conference.

• • •

Mrs. P. W. Turner has been visiting her sister Miss Laura Smith in Moncton, New Brunswick. Mrs. Turner and Miss Smith spent a few days in Halifax.

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Mrs. J. A. Webster has been visiting her sister Mrs. Harry A. MacNaughton in Grand Rapids, Michigan.

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Miss Muriel Archibald and Miss Kay Sutherland left Friday afternoon to spend the week-end in Halifax.

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Mrs. George Tweedy, Miss Helen Crosby, Miss Verna Darrach, and Miss Hattie MacLaine returned Monday night from a trip to Portland, Maine.

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Miss Irma Marten, Mrs. Milton Bell and Mrs. F. R. Newsome have returned from a most enjoyable trip to Boston.

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Miss Margaret Irving is holidaying for two weeks in Toronto and Hamilton.

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Miss Jean Le Blanc will arrive today from Saint John, N. B., to spend the week-end with her cousin Miss Shirley Wigmore.

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Mrs. Clarence E. Keene, London, Ontario, is the guest this week of Dr. and Mrs. J. K. L. Irvin.

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Mr. and Mrs. R. R. Bell and Mr. and Mrs. G. F. Moore have returned from a motor trip through the White Mountains.

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Mrs. H. R. Carruthers and Miss Margaret MacMillan entertained at a Dinner Bridge this week at Villa Waters. Covers were laid for twenty-eight.

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Mr. and Mrs. A. H. McKinnon, Westmount, Montreal are registered at the Charlottetown Hotel.

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Mr. and Mrs. Fred C. Younker and little daughter Sandra Helen have returned from a pleasant holiday visiting relatives in Edmonton, Medicine Hat, Regina and Winnipeg. En route they also stopped off at Red Deer, Alberta, and Abernethy, Saskatchewan. In Winnipeg Mrs. (Dr.) Broadfoot entertained at dinner in honour of Mr. and Mrs. Younker.

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Miss Ethel Stewart accompanied by her niece Miss Dorothea Stewart has returned from a short visit to Montreal.

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Mrs. John Carron, Mt. Royal, Montreal who has been visiting Mr. and Mrs. Gordon Hughes leaves Friday for her home. While in Charlottetown Mrs. Carron attended the reception Wednesday at Government House.

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Miss Marjorie MacLeod and Miss Elizabeth Martin are motoring from Halifax to spend the Thanksgiving holidays with their parents.

Continued on page 9

## Mr. and Mrs. Archibald Campbell Clark

Above are the principals in the wedding at Bloomfield United Church recently of Adele MacAusland, R.N., daughter of Mr. and Mrs. R. L. MacAusland of Bloomfield, to Archibald Campbell Clark, son of Mr. and Mrs. A. C. Clark of Hazel Hill, N.S.

From left to right are: Reginald MacAusland, junior usher; Ivan Clark, brother of the groom, usher; Harry MacAusland, brother of the bride, usher; John Sutherland, groomsman; Mr. and Mrs. Clark, the groom and bride; Miss Louise Craig, R.N., maid of honor; Miss Joan Scales, R.N., bridesmaid; Miss Barbara Forbes, R.N., bridesmaid; Master Alan MacAusland, junior usher.—**(Photo by D. W. Sears).**

Herman N. Bundesen, M. D.

## Snake Bites

STRONG and weak alike seem to fear snakes; their bite is no respecter of size or occupation. Fishing is particularly hazardous, for snakes have the habit of prowling around water. Perhaps this is why men are bitten more often than women.

Copperheads, moccasins, and rattlesnakes are the most common offenders.

**Symptoms Vary**

The symptoms of snake bites are greatly varied. Pain and swelling are present in all cases of poisonous snake bites. There may be high fever. Many people experience nausea and vomiting. There may be an area of skin discoloration around the site of the bite.

Prostration is always a dangerous sign and shows that the person is near death. Snake bites are poorly tolerated by the aged but much milder in their effect on children.

**Usual Treatment**

The traditional treatment for snake bites consists of cutting over each fang mark in the skin and removing the venom or poison by suction A considerable amount of venom can be removed in this way.

Immediate application of a tourniquet for the purpose of delaying the spread of the venom into the system is advisable. If the tourniquet is too tight, however, there may be tissue damage because circulation is cut off. Local refrigeration with ice packs around the part that has been bitten may limit the spread of venom.

**A New Substance**

A new substance known as antivenom, or a substance which acts against the venom may be life saving.

Recently a group of snake bite patients were treated with the drug cortisone. It was given alone without using antivenom, suction or a tourniquet and all of the patients did very well.

**QUESTION AND ANSWER**

J. S.: Can deafness be cured by doing a nose dive in an airplane?

Answer: This belief is entirely false.

## ELLEN'S DIARY

**by an Island Farmer's Wife**

Seedtime . . . harvest-home . . . Thanksgiving. Over the months now very much we on Island farms have had for which to give thanks at this season which returns to remind us especially of our indebtedness.

"Thanksgiving is a state of mind —rather than a season someone says" and we can train ourselves to see, each day, blessings for which we can hold abundant gratitude."

Now, then, in our more and less busy rounds we pause to take inventory of all blessings received through the year. For this is an annual observance this Day of Thanksgiving, instituted by pioneer farm-folks who having gathered with much joy and gratitude a first harvest said: "It is God, Who has blessed our labors. It is He, Who has caused the rains to flow and the sun to shine. Let us set aside a Day to thank Him."

Now taking inventory, where shall we begin? With what item shall we top our list, we surfeited with so much that is good, we have lost some sense of appreciation and have come to regard many a gift of Providence as our due.

Should we, as was intended write first: "The Harvest" returning grateful thanks for the largess of fields, which has filled and is filling, mow and granary and cellarbin? Or even before that, taking precedence over all, should it not be our treasured freedoms we first note? Those which let us live and work and worship as we like best, free and unafraid. How good this is! And to know that our homes, humble or imposing as they may be, are in truth our castles. In, and from these, extend the paths of our days and here comes exquisite peace and rest to us when Night and the dark enfolds the farmlands.

For our homes—for these we are grateful. Aye, and for the loved ones who make of these dwellings for us the best place on earth; these who over-looking with loving eyes our faults and foibles, know and respect us for our virtues alone. Friends too and the ties of kinship these we would write into our list.

The little duties of our day too —the chores that are ours—the bread to make, the tables to spread. Nor would we forget the crackle and glow and fragrance of woodfire . . . and the concerns and sorrows which serve only to temper the strange metal of which our spirits are made.

For all these—and more, we would humbly give thanks as another Thanksgiving Day and Season now dawns.

"But most of all we thank Thee, Lord, for dreams,
The noble visionings of high enterprise;
The glory of the Grail that brightly gleams
Across the starry reaches of the skies,
And leads us upward from the crumbling clod
Into communion, Lord, with Thee and God."

Until Tuesday — — — — Diary — — — — Good-night . . . . .

## Prayer Of Thanksgiving

We thank Thee God, for the warm sweet air,
For gentle winds and skies of blue
For silver stars, and the night that comes

When the long long day is through.

We thank Thee God, for this land we love,
For the Peace that is ours each day,
For fun and laughter and happiness,
And the freedom to speak and to pray.

We thank Thee God, for the harvest yield.
For fields and brooks, and country lanes,
For the crimson glory of Autumn hills,
And the plaintive music of Autumn rains.

We thank Thee God, for the golden sun,
For the beautiful restless sea;
For these, and for all Thy blessings God,
We kneel and give thanks to Thee

—Constance I Heckbert

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EGG CREME SHAMPOO
...for truly beautiful hair

Richard Hudnut Egg Creme Shampoo is made with real egg formula to make your hair shining clean, shining bright, shining beautiful. This rich golden lotion creme sudses quickly—even in hardest water. Completely rids hair of loose dandruff, scales and dust, leaving your hair truly beautiful. Richard Hudnut Egg Creme Shampoo is concentrated—a little goes a long way. Then, after your Richard Hudnut Shampoo take one minute more and give your hair a fragrant beauty finish with Richard Hudnut Creme Rinse.

RICHARD HUDNUT
EGG CREME SHAMPOO

The Original Egg Creme Shampoo—75¢, $1.25, $2.00

**DILL PICKLES**

1 qt. vinegar
2 qts. water
1 cup salt

Heat vinegar, water and salt. Wash cucumbers and pack in jars, fill jar with vinegar mixture and put in a few sprigs of dill and seal jars.

—Mrs. John Morrison,
Ellerslie W. I.

## Cranberry Relish

**(Jellied)**

One package lemon - flavored jelly powder, 1-3 cup sugar, 1 cup hot water, 1 cup cold water, 2 cups raw cranberries, 2 to 3 tsp horseradish.

Dissolve jelly powder and sugar in hot water Add cold water. Chill. Put cranberries through food chopper. When gelatin is slightly thickened, fold in cranberries and horseradish. Turn into individual molds. Chill until firm. Makes 12 relish molds.

## Green Bean Salad

One 20-ounce can green beans, 1 sweet onion, thinly sliced, 2 tbs. French dressing.

Drain beans. Mix bean and onion slices with French dressing, chill thoroughly. Arrange on lettuce leaves and garnish with parsley.

## Indian Pudding

One quart scalded milk, 5 tbs. corn meal, 2 tbs. butter, 1 cup molasses, 1 tsp. salt, ¾ tsp. cinnamon, ½ tsp. ginger, 2 eggs, well beaten, 1 cup cold milk.

Add meal gradually, while stirring constantly, to scalded milk and cook in double boiler 20 minutes, then add butter, Molasses, seasonings and eggs. Turn into buttered baking dish and pour on cold milk. Bake 1 hour in moderate oven, 350 degrees F. Delicious served with whipped cream or vanilla ice cream for special occasions. Serves 6 to 8.

## Morning Smile

Teacher: "Why don't you answer the question, John?"

John: "I did. I shook my head."

Teacher: "Well, you didn't expect me to hear it rattle from here, did you?"

**HISTORIC POINT**

Deering point on the Saskatchewan river near The Pas, Man., was named by Henry Kelsey in 1691.

**Wife Preservers**

When you purchase a nylon dress, be sure to turn it inside out to see if enough width has been allowed on the seams. Nylon rips easily and the seam allowance should be wide for safety, overcast or French seamed.

**LET'S EAT**

## French Frying's Fine For Fresh Vegetables

By IDA BAILEY ALLEN

"AT this season of the year, many fresh vegetables are available that are suitable for French or deep fat frying. This is a very appetizing method. But do many American homemakers use it?" asked the Chef.

"No, except for French-frying potatoes," I answered. "Yet cauliflower, mushrooms, squash, onion rings, sliced firm tomatoes, oyster plant, and eggplant are all delicious when French-fried. They also are tasty.

"If properly fried, they do not absorb nearly as much fat as when sauteed in a frying pan, and contain no more calories than when plain cooked and lavishly seasoned with either butter or margarine.

**Frying in Deep Fat**

"In my opinion shortening or vegetable oil is best for French-frying vegetables. They must be sliced not more than a half-inch thick, or cut into small sections such as flowerets of cauliflower. Drain thoroughly from any water on paper towels; roll in flour seasoned with salt, pepper and a little monosodium glutamate.

"Then dip in an egg slightly beaten with ¼ c. milk or water. Cover with fine dry bread or cracker crumbs, or a mixture of equal parts fine-ground nutmeats and dry bread crumbs for especially interesting flavor. Heat deep fat so that it will brown a small cube of bread in 1 minute, 350 degrees Fahrenheit. Dip a frying basket in the hot fat. Then lift out and arrange a layer of vegetables in it, the pieces not touching. Lower into the fat and fry until golden brown. Drain on crumpled paper towels.

**MONDAY'S DINNER**

Onion Soup
Beef (Leftover) and Tomato Escallop
Mashed Potato
French-Fried Eggplant
Bowl of Grapes
Coffee Tea or Milk

Along with the beverage and gingersnaps pass a bowl of grapes, ice cold Concords or Niagaras, or flaming tokays from California. Relax and enjoy them. Chat pleasantly in good old-fashioned family fashion. Stop rushing. The dishes will wait.

**Beef and Tomato Escallop:** Put enough oddments of cooked beef through the chcopper to make 3 c. Add 3 tbsp. enriched flour, ½ tsp. sugar, 1 tsp. salt and ⅛ tsp. pepper. Stir in 2 c. stewed or canned tomatoes, and let come to a boil.

Transfer to a 3-qt. low casserole. Cover with ¾ c. dry bread crumbs mixed wit 3 tbsp. melted butter or margarine. Bake 30 min. in a moderate oven, 375 degrees F.

**TRICK OF THE CHEF**

Add ¼ tsp. powdered basil, when making beef and tomato escallop

**MARY HAWORTH'S MAIL**

## Misery Seeks Company

DEAR MARY HAWORTH: My mother is a very brilliant woman who has attained great success in life—but she blames me for many things that I don't feel are my fault.

She married first at 16, and got a divorce at 20, as my father was a heavy drinker. A few years later she married an older man— I was living in a convent school at the time, and staying with my grandmother. Later she separated from my stepfather, whom I never knew, and I was back with her. I was 9 years old by then, and felt very resentful when she told me it was my fault that he had left her!

He died five years ago, and it was his money that brought me up. Mother still feels, and often says, it is my fault they weren't happy together. She claims he bought my clothes.

I have a stepsister, a very lovable person, seven years my junior. Maybe I am jealous, but it seems to me she gets what she wants so easily. Not that I begrudge her anything, for she is open-handed with me. I feel sort of left-out, though.

**IS SHE BEING PUSHED OUT**

In recent years mother was in business, and I was working for her fulltime without pay. When I said I should like to get a paying job outside, she paid me a small salary; and later, when I spoke again of wanting an outside job so as to meet people and maybe marry, she said she understood, and she got a very good job for me, with wonderful associates. Soon afterward she sold her business, and now blames me because she gave up a good income.

She also bought several big houses as investment property, and claims it is my fault she took on such a burden—as she wanted a big home for us, so we could have all the company I wished. I can't understand why she says such things. Can you? Do you think she wants me to leave home? Your insight will be greatly appreciated.

V. S.

**CASE OF MISERY WANTING COMPANY**

DEAR V. S.: When your mother makes a wrong move, or experiences grief, frustration or anxiety she immediately blames somebody—preferably somebody close to her, I suppose, who will be chagrined and vulnerable to her reproaches (she hopes). Involuntarily she is acting out the proverb "Misery loves company." When she is unhappy or disappointed, she wants a partner in suffering.

This killjoy aspect of her conduct of life probably had much to do with the failure of her two marriages. I daresay that neither of her helpmates could stand the friction indefinitely; thus each from his different angle welcomed separation as escape from her, no doubt. And she, unwilling or unprepared to study herself—as the person most likely to bring her good or bad fortune—simply turned to you next as a matter of course, to make you the scapegoat for her chronic vexation.

After age 9, you were underfoot eager to help, anxious to please hungry to win acceptance by her —an irresistible target for her characteristic griping. And that, as I see the picture, is how-come you've been used as a punching bag, to relieve her feelings when she makes a miscalculation and rues the outcome.

**SELF - RELIANCE WORTH SEEKING**

As to why your lovable young stepsister fares better in the family relationship, this may be pure luck—a congenital difference of temperament in her favor. In nearly every family, there is a son or daughter who seems to have an inborn affinity for one or the other parent. These two get along harmoniously, mutually sympathetic on all points—often in the midst of individual squabbling with other members of the group.

Unconsciously your mother may wish you'd get going in a life of your own, apart from her—but consciously, she just nags from habit, I think. However, it is likely that your life would be healthier, happier and more satisfactory in the long run, if you were to get out from under her wing, and develop self-reliant sense. M. H

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of The Guardian, Charlottetown.

## Anne Adams Patterns

**SMART SEPARATES**

Send your Junior Miss to school with a mix 'n' match wardrobe! She'll love these separates! Make the "boy"-collared blouse in cotton —the 4-button weskit, 8-gore, easy-sew skirt in a bevy of colors and fabrics! It's so thrifty!

Pattern 4814: Jr. Miss Sizes 9, 11, 13, 15, 17. Size 13 blouse, 1¾ yards 35-inch; weskit and skirt, 3⅜ yards 39-inch fabric.

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.

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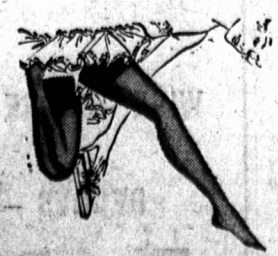

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