Women

Lena Caroline McLure, Women's Editor. Phone 8500

MARY HAWORTH

Girl Is Mixed-up

Dear Mary Haworth: I am a Canadian, 18, single, a working girl. People tell me that I am rather mature for my 18 years; but when I think about and try to solve this special problem, I feel that I am just a child.

The problem with which I would like help is just this: I am dating or going out with (whichever you like) four boys. Brian and Philip are in their late twenties. Edward and Cyril are in the early twenties.

The two older men have proposed marriage; and Philip has hinted that he would like us to be married in about six months. My problem is that I would like to marry anyone of these four nice men—but which one?

WANTS RIGHT MATE

I don't know if I have the right definition of love or not, but I feel that if I were to marry any one of these men, I could be happy with him—for they are all very good to me, very kind and considerate.

I don't want to hurt any one of them; but it seems that some day I will have to do just that. Can you tell me just how I could go about deciding which man to marry? Do you think I should wait a year or so, as I am quite young? But if I were to lose the right one by waiting, what then? I will appreciate your advice. W.S.

UNREADY TO MARRY

Dear W.S.: If you can't decide for yourself, after consultation with heart and head, which of the four suitors to marry, it is probably good judgment not to marry any of them—now. Because as long as none of them mean more to you than the others, we must believe that you haven't a worthwhile return to give any one of them, for his presumably wholesouled devotion to you.

Oracles have said that when a man wonders if he is in love, he is. And when a woman wonders, she isn't. In short, if and when you love a man, sufficiently to want to share his life for better or worse, until death intervenes, you won't have any doubts about it. Other candidates, no matter how charming and attractive, will seem unimporta as compared to your heart's desire.

Men by nature are more cautious, skittish and nresolved in regard to the choice of mate—up to the zero hour of commitment—than women are. And I guess that's why it usually takes lively competition for a certain woman's time and attention, to carry the man across the goal line, into marriage. If he had supposed the decision rested with him, to see her or not; or to marry her if and when in the mood, he might have let things slide indefinitely—while scanning the horizon for pluperfect enchantment.

DON'T RUSH CHOICE

Posing your definition of love, you equate it with being kindly, considerately treated. Which suggests that you visalize love as steadfast devotion bestowed upon you—not as a reciprocity experience, with you contributing at least as much as you are given. This mental imagery indicates that you are in love with being loved, at present; and four nice men are figuring in the drama of which you are the self-centered princess. That's why you don't feel significantly drawn to one, more than another.

At age 18, you can afford to wait at least five years, before pushing yourself to a decision about marriage. I certainly don't think you should try to settle your fate by guesswork, while still adolescent.

Five years hence, some or maybe all of your present suitors may have chosen elsewhere, thus relieving you of the necessity of hurting thm. This is a chance you'll just have to take, if you wish to be fair to all concerned, self included, in the current stalemate. M.H.

Dykeman-Staverr Wedding Solemnized In Hamilton

The Central Presbyterian Church, Hamilton, Ont., was the scene of a pretty wedding at 7.30 p.m. on August 30, 1957, when Leota Eleanor, daughter of Mr. and Mrs. Edmund Stavert, Kensington, P.E.I. was united in marriage with Keith Hare, son of Mr. and Mrs. Frank Dykeman, Chipman, N.B. The double ring-ceremony was performed by Rev. A. Lorne MacKay.

The bride looked charming in her waltz-length gown of nylon chiffon over brocaded taffeta. A tiara trimmed with seed pearls and sequins held in place her shoulder length veil of nylon chiffon. She chose for her corsage a mauve orchid, and her only jewellery was a single strand of pearls and matching ear-rings, a gift of the groom.

Miss Emily Moore, friend of the bride was maid of honor and wore a waltz length gown in pale yellow nylon net over taffeta, with matching accessories. A corsage of bronze carnations completed her ensemble.

Mr. Harry Bushey, friend of the groom was best man.

A small reception was held at the Wentworth Arm Hotel, after which the happy young couple left by car on a short trip, taking in many points of interest in the United States and including Niagara Falls. For travelling the bride donned a dress of pale blue satin with basket effect overlay in matching satin-ribbon. A matching duster with pink accessories and a corsage of pink carnations completed her costume.

Prior to her marriage Mrs. Fred Thompson and Mrs. Edith Stewart entertained for her at a miscellaneous showjr when she received many beautiful and useful gifts. She was also the recipient of a lovely gift from the staff of the Province of Ontario Savings Office where she is a popular employee.

Mr. and Mrs. Dykeman will reside in Hamilton, Ont.; where the former is a valued employee of the Stelco Steel Company.

ST. PIUS X. C.W.L.

The regular monthly meeting of the St. Pius X Sub-division of the Catholic Womens' League was held in the parish hall on Sunday evening Nov. 3rd. The minutes of the October meeting were read and adopted as was the Treasurer's report.

Among the correspondence received was a letter of appreciation from Sister Mary Henry for the work which is being done by the ladies on behalf of the Catholic Family Center. A letter of thanks was received from Mrs. Wendelin Morrissey for a Mass card contributed on the occasion of the death of Mr. Morrissey.

Mrs. Fred Driscoll presented a very informative report of a meeting of the Catholic Charities Committee which she and Mrs Parker Whitlock had attended as representatives from this sub-division. She stressed the many and various needs confronting those in charge of this christian project. In this connection it was decided that the ladies of the parish be requested to contribute old woolen articles to be used toward the purchase of a blanket which would be donated to the Catholic Family Center.

In connection with the weekly card parties it was decided to offer a set of dishes a grand prize for the November tournament along with $5.00 each for both ladies and gentlemen's high score. Their would also be suitable prizes for second highest scores.

Following the business meeting the members were delightfully entertained by Miss Madelyn Clarkin, a teacher at Queen Square School, who has returned to Charlottetown after teaching for the past three years at Canadian bases in France and Germany. Miss Clarkin showed colored slides of places she had visited and her commentary was so enthusiastic and realistic that everyone was immensely impressed by the scenic beauties of such countries as Ireland, Scotland, England, Holland, Spain, Germany, Switzerland, France and Austria, etc. Miss Clarkin made the showing doubly interesting by relating some of her personal experiences connected with the pictures.

Mrs. (Dr.) Leo MacIsaac extended a unanimous vote of thanks to Miss Clarkin in which Monseigneur MacKenzie joined and the wish was expressed that Miss Clarkin would soon return with more of her equisitely beautiful pictures.

At the conclusion of the showing a dainty lunch was served.

CHINESE SPECIALTY

The Chinese have raised and sold the tasty lichi nut, with its aromatic fruit, for thousands of years.

HAPPENINGS

Continued from page 8

law, Mr. William MacQuarrie, Scarboro, Ontario, and spent a short time in Montreal.

Mrs. Celia Rogerson of Victoria has returned home after spending the past two months visiting her daughters, Mrs. James Lockwood of North Adams, and Mrs Elizabeth M. MacNeil of Dorchester, Mass. Mrs. Rogerson flew to Charlottetown from Boston accompanied by her daughter, Mrs. E. MacNeil, who left the following morning, Nov. 6th for her home in Dorchester, Mass.

Mr. and Mrs. Wilbur Cameron and Mr. John MacDonald of Toronto, Ontario, who for the past month have been visiting friends and relatives on Prince Edward Island left on return trip Wednesday morning.

The hostesses of the Charlottetown Curling Club on Saturday evening are the following: Mrs. John Whitlock, Mrs. D. A. MacDonald, Mrs. Randolph Carruthers, and Mrs. Donald Smith.

Mr. and Mrs. H. B. Chaplain of Windsor, N.S. are weekend guests of Mr. and Mrs. Dave Miller, Central St, Summerside.

Mrs. Kay MacIntosh entertained friends at bridge on Saturday evening.

Mrs. L.M. Callbeck and Mrs. Shirley Simpson entertained at a miscellaneous shower at the former's home on November 6, in honor of Miss Betty Macurdo. Mrs. James Oakley opened the gifts and expressions of good wishes were read by Miss Mary Silliphant. Mrs. Lloyd Inman poured. Mrs. Walter Simmons and Mrs. Earl Smith assisted the hostess in serving.

Mrs. Arthur Allen, Eustane Street, was hostess to the East End Bridge Club on Monday evening.

Miss Mary Palmer has arrived home from Montreal to attend the wedding of her brother Mr. Robert Palmer, and Miss Betty MacMurdo on November11.

Mrs. Robert H. Rankin, Summerside East, entertained at her home on Tuesday evening in honor of Miss Beatrice Rankin, R.N. Miss Rankin left today for Halifax where she has accepted a position at Camp Hill Hospital.

Mr. and Mrs. James Oakley and daughter, Dartmouth, N.S., are holiday guests of Mrs. Oakley's parents, Dr. Harry Allen and Mrs. Allen.

Mrs. Ernest Walker, Victoria Road, was hostess to her bridge club on Wednesday evening.

Mrs. Shirley Simpson, Miss Mary Silliphant, Mrs. Hal Spears, and Mrs. Alan Wedlock left Friday for Amherst, N.S., where they will model furs for the Canadian National Silver Fox Breeders Association, and Scotian Furriers, and gowns from MacKenzie's House of Fashion, Summerside.

Misses Helen and Dorothy Clark entertained recently at a miscellaneous shower, hoonring Miss Alberta MacAusland. Lunch was served by the hostesses who were assisted in serving by Miss Jane Morrion and Miss Mary Shaw.

Mrs. Wilfred Lecky, Granville Street, entertained the members of the I.O.D.E. on Thursday evening.

Mr. and Mrs. W. R. Jenkins, West Street, arrived home Monday evening. They had an enjoyable seven weeks holiday in Great Britain and on the continent.

Mrs. Ferno Rogers entertained the members of Beta Chapter of the Sigma Phi on Wednesday evening. The new president, Mrs. Clarence Mercer, was in the chair. Plans were made to make more slippers for the children's ward at the Prince County Hospital. Mrs. Gabriel Chaisson and Mrs. Gilbert Gallant presented a very interesting program on "The Attainment of Happiness", which was followed by a discussion by the members. Lunch was served by the hostess. Meeting closed with the usual ritual.

Mr. Alan Lecky of the staff of the Royal Bank of Canada in Sydney, N.S., spent the past weeken wdith his parents, Mr. and Mrs. Lecky, Granville St. Mr. Lecky has been transferred to the Royal Bank in Montreal.

Six Hostesses Will Get Together For A Dinner

By IDA BAILEY ALLEN

"How can a group of six couples with young children meet once a month for dinner in rotation at one of their homes without tiring the hostess?"

This question came up recently at one of my personal appearances before an assembly of young homemakers.

PROGRESSIVE DINNER

One solution is a progressive dinner when the work is shared.

The six hostesses, living in the same locality, plan the dinner menu and the games or other amusements. Each hostess agrees to prepare and serve in her home one course of a six-course dinner for the others—a dozen guests all told.

Each hostess is responsible for the decorations of her own dining room or dining spot.

ELABORATE COURSES

The hostesses who have the most room should be responsible for the elaborate courses. Those with small kitchens or one-room apartments look after the hors d'oeuvres, the salad or dessert course.

The guests start the first course at, let us say, seven o'clock at a designated home and leisurely progress from house to house until the last course is served.

PROGRESSIVE DINNER MENU

First house: Assorted canapes, assorted dips, cheese and celery seed crackers.

Second house: Mushroom almond soup, raw vegetable relishes, hot rolls.

Third house: Crab meat Italian, dilled sliced tomatoes and cucumbers.

Fourth house: Roast duck, brown sauce, sweet potato nut puffs, baked stuffed oranges.

Fifth house: Tossed green salad toasted cheese fingers.

Last house: Maple pardalt, black coffee.

Sunday dinner can be based on a choice of foods from the preceding menu.

Sunday dinner: Deviled tomato juice, crisp crackers, roast duck with brown sauce, sweet potato nut puffs, brussels sprouts, maple parfait or lemon sherbet, coffee, tea, milk.

All measurements are level, recipes proportioned to serve 4 to 6 Double ingredients to serve twelve.

Mushroom almond soup: Make cream of mushroom soup according to your favorite recipe. Add a dash of sherry flavoring and serve garnished with chopped toasted almonds.

Crab meat Italian: To 2 c. thick creamed homemade or canned macaroni and cheese, add 1½ c. flaked fresh, canned or thawed frozen crab meat, ½ tsp. Worcestershire, 3 dashes Tabasco and 1 tbsp. fresh or frozen lemon juice.

Transfer to oiled scallop shells or individual small casseroles. Cover with ½ c. fine soft enriched bread crumbs mixed with ¼ c. grated Parmesan or American cheese and 2 tbsp. melted butter or margarine. Brown in a hot oven, 400 degrees F.

Rock lobster jardiniere: Today we proudly present the Chefs latest creation—South African Rock Lobster Tails Jardiniere.

To prepare: boil 4 to 6 (6 to 8 oz.) South African rock lobster tails according to directions on the pkg. Remove the meat from the shell in one piece.

Metl 4 tbsp. butter or margarine.

Stir in 4 tsp. enriched flour, ½ tsp. salt, ½ tsp. paprika and ⅛ tsp. monosodium glutamate.

Gradually stir in 2 c. whole milk and the liquid drained from 1 (3 oz.) can sliced broiled mushrooms. Stir-cook over a low heat until the sauce thickens.

Next, beat 1 egg yolk with 1 tbsp. lemon juice and ½ tbsp. sherry flavoring if desired. Quick-stir into the sauce.

Add the canned mushrooms and 1 pkg. thawed-frozen peas.

Arrange the lobster meat in a shallow casserole. Pour sauce around. Cover the casserole with a lid or aluminum foil.

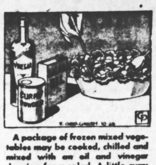
Heat 15 min. in a hot oven, 400 degrees F.

Note: If frozen rock lobster tails are not available use 3 (7 oz.) cans lobster meat flaked course.

Tomorrow's dinner: Tossed salad of lettuce-carrot-and-cress, rock lobster jardiniere, heated potato chips, baked crumbled sliced eggplant, frozen strawberry short cake, coffee, tea or milk.

Trick of the chef: Add ¾ c. chopped anion, sauteed in butter, to whipped potato and use to border rock lobster jardiniere.

WIFE PRESERVERS



A package of frozen mixed vegetables may be cooked, chilled and mixed with an oil and vinegar dressing for a salad. A little curry powder in the dressing may be added if desired.

DON'T PANIC

Baking soda is a good blaze dampener if the frying pan should suddenly flare up.

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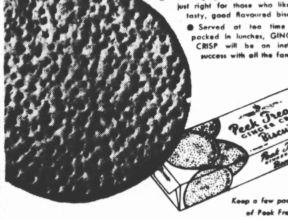

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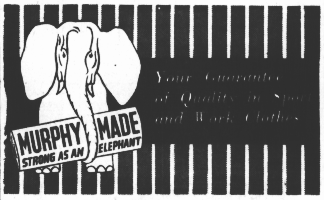

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