

Women

Lena Caroline McLure, Women's Editor, Phone 5508

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HAPPENINGS

Mr. J. V. Masters, deputy mayor of Broadview, Saskatchewan, and Mrs. Masters are to be in the reception line when the Queen and Prince Philip are visitors in that town. Mr. Masters, a Rhodes scholar is married to the former Miss Hope Rodd, daughter of Mrs. J. T. Rodd, 102 Dorchester Street.

At the recent convocation exercises of Western University, London, Ontario, Joseph Revell received his Master's degree in Business Administration. He received his early education in Queen Square School. In 1934 he graduated from Prince of Wales with an honor diploma. In 1956 he received his Bachelor of Commerce degree from St. Dunstan's. He is employed with John Deere company in Hamilton, Ontario. Joseph is the son of Mrs. J. T. Revell, 91 King Street, Charlottetown, and the late Mr. Revell.

Mrs. Lloyd Moreside is a patient in the Prince Edward Island Hospital where she underwent surgery. Mrs. Moreside will be returning home within a day or two.

Mrs. J. M. Roop arrived home in Charlottetown Wednesday. Mrs. Roop has been living for the past two years in Germany with her son-in-law and daughter, Dr. and Mrs. Drummond Cobb. Upon her arrival in Canada Mrs. Roop went on to Toronto to visit her son-in-law and daughter, Mr. and Mrs. R. D. Scott.

Mr. William E. Callbeck, Graduate, is in the Prince Edward Island Hospital. Mr. Callbeck had the misfortune to fall and break his hip. He has undergone surgery and is resting comfortably.

A miscellaneous shower was held recently for Miss Joyce Macdonald at her home in Churchhill. Many lovely gifts were presented to her upon this occasion. The verses were read by Mrs. Junior Downe. Joyce charmingly thanked everyone for their kindness. Delicious refreshments were served.

TORONTO GRAD.

Miss Margie Munn graduated from the Toronto General Hospital, School of Nursing, on May 21st. Before entering Toronto General Hospital she graduated from the 1956 Class of P. W. C. Margie is the daughter of Mr. and Mrs. John Munn, Marshfield, P. E. I. — Portrait by LeRoy Toll Studio.

SPRINGFIELD W.I.

The June meeting of Springfield W.I. was held at the home of the president, Mrs. John Hickox. In the absence of the secretary, Mrs. Keith Mayne was appointed to act pro tem.

The meeting was opened with The Island Hymn and roll call answered by ten members naming an outstanding Island citizen. There were five visitors and one joined the W.I.

Minutes were read and treasurer's report adopted. Health report of school was read and other correspondence attended to. A paper by the Agriculture president, Mrs. Mutch was read by Mrs. Hickox. It was decided to send for collecting cards for Retarded Children's Campaign and four members volunteered to collect for it.

The executive reported for the district convention. The subject this year is Home Community and W.I. Dr. George Fisher will be the special speaker. On motion, Mrs. Crawford Sinclair and Mrs. Keith Mayne were appointed delegates to the annual convention, with Mrs. Hickox and Mrs. Dunning alternatives.

Mrs. Hickox convenor for the program on "Citizenship" conducted a symposium, "The Citizen as an Individual" and was assisted by four members. This was followed by "Faces in the News" an interesting contest, and Mrs. C. Sinclair received the prize.

Three visitors judged the very attractive home-made calendars. Mrs. Gerrit Loo-was the most original, for which she was awarded a prize.

The meeting closed with a solo by Mrs. George Dunning, "There are Many Flags in Many Lands". Lunch was served by the hostess and committee. A social half hour was spent by all present.

IDA BAILEY ALLEN

Hot Or Cold Charlottes Make Piquant Desserts

"The name 'charlotte' when employed in dessert preparation is popularly associated with the use of whipped cream, for example, Charlotte Russe," said the Chef. "But the name originally meant the use of a deep charlotte mold, often with fluted sides."

"Sometimes the dessert was hot, such as Charlotte of Apples, or Banana Charlotte. Sometimes it was cold, made with and topped with Cream Chantilly, which is the French term for sweetened whipped cream flavored with vanilla."

"In either case, hot or cold, Chef, a 'charlotte' is a delectable dessert, well worth featuring today," I suggested.

"So from one of my mother's old cookbooks, let's present revised versions of two of these excellent desserts."

Banana Charlotte: Cut crusts from six slices enriched bread; cut in 3 strips each. Moisten with 1-3 c. melted butter and use to line 2 1/2 c. charlotte mold or 8 (4 1/2 oz.) custard cups or molds. Slice six almost ripe bananas; add 3 tsp. sugar. Slow-fry in 2 tsp. butter until slightly cooked, then add 3 tsp. raisins and 2 tsp. lemon juice. Spoon into mold.

Bake 25-30 min. in mod. oven, 375 degrees F., or until bread browns and crisps. Unmold. Serve with sauce made by heating 1 (6 oz.) jar junior pureed apricots and apples with 2 tsp. sugar.

Coffee Charlotte Russe: Separate 2 eggs; beat yolks with 2 tsp. sugar.

Add 1/4 tsp. salt, 1 c. strong

cold coffee and 1/4 c. milk. Stir-cook over hot water until mixture coats spoon.

Sprinkle one envelope unflavored gelatin on 1/4 c. cold water. Stir into hot mixture. Cool.

Beat egg whites with 3/4 tsp. sugar until they form soft peaks. While continuing to beat, fold in coffee mixture.

Refrigerate until beginning to thicken.

Whip 1 c. heavy cream. Add 1/4 tsp. pure vanilla extract, and fold into gelatin.

Line dessert dishes with split lady fingers. Spoon in gelatin mixture.

Refrigerate 4 hrs., or until firm. Garnish with additional whipped cream, maraschino cherries or fresh strawberries.

MONDAY DINNER
Consomme Jardiniere
Asparagus
Grilled Kidney Lamb Chops
Potatoes Rissole
Grilled Tomato Halves
Coffee Charlotte Russe
Coffee or Tea

TRICK OF THE CHEF
"Jardiniere" means a garden style or with cooked vegetable garnish.

Use 2 (10 1/2 oz.) cans condensed consomme and 1 1/2 c. measures water. Simmer 10 min.

Pour boiling bouillon into cups or small bowls containing 1 tsp. each cooked peas and carrots and celery cut in "julienne" or match-like strips.

ST. TERESA'S C.W.I.

The annual meeting of the St. Teresa's Sub-division was held on May 10th, at the home of Mrs. Joseph Trainor with an attendance of 23 members.

The secretary read the minutes of the last annual meeting; also the minutes of the previous monthly meeting.

The president and secretary both gave their reports. The secretary's report showed a cash balance of \$66.10 and it was decided to deposit same in the bank.

The president then read the correspondence and election of officers followed. They are: President, Mrs. Emmet Bradley; 1st. vice-president, Mrs. George Smith; 2nd. vice-president, Mrs. Urban Bradley; 3rd. vice-president, Mrs. Raymond Gill; secretary, Mrs. Walter Rogers; councilors Baldwin Road, Mrs. Terence McKenna; Elliotvale, Mrs. William Gill; Peakes, Mrs. Earle MacDonald; St. Teresa's, Mrs. Chester Bradley; Stanhope, R. o. d., Mrs. Gerald Curran; Peakes Road, Mrs. James Gillan; Riverton, Mrs. Fred Duffy; St. Patrick's Road, Mrs. John Trainor.

Social Welfare Convener, Mrs. Peter McKenna; press convener Miss Helen Hughes; sick committee, Mrs. Sextus Curran, Lotie Kelley, Mrs. Gerald Curran, Mrs. M.J. Kelley, Mrs. Alex Grant.

The following districts were appointed to take care of the sanctuary for each month of the year: June, St. Patrick's Road; July, Peakes; August, St. Teresa's; September, Baldwin Road and 48; October, Stanhope and Elliotvale; November, St. Teresa's; Peakes Road; December, St. Patrick's Road.

Father Croken moved a vote of thanks to the retiring officers. The business of the meeting was completed. The meeting was adjourned.

PARKDALE W.I.

Seventeen members assembled in the hall on June 3rd, for the monthly meeting of Parkdale W.I. Meeting opened by singing the Island Hymn, followed by the creed. Roll call was answered by an Improvement I would like

to see in my community.

The convener of the hall or mittee reported some minor pairs made, and several functions held during the month. Money was voted to buy graduation gifts for two nurses at St. Erasmie Hospital. As many members as possible were urged to attend the exercises on June 10th.

The Youth Club banquet table place in the near future. Numerous requests were received for catering in July. A report was given of the meeting at Red Cross House re the district convener of women's institutes for the Central Royalty Hall.

Plans were made for the school closing. The usual treat and prizes are to be given to the pupils.

An article from the W.I. is to be sent to the secretary of District Convention, to be at the handicraft booth Old Hill West. Tentative plans were made for the Second Annual Rose Show to be held in the hall in July.

Mrs. Douglas and Mrs. Cook were appointed delegates to the annual convention at Prince of Wales College.

The highlight of the evening business was a motion to make the last payment on the mortgage of the W.I. Hall, carried unanimously.

The program convened by Mrs. Seaman was a study of village government. Members took part in a panel discussion, for entertainment there was a showing of rhubarb leaf hats. Mrs. Seaman winning the prize.

FLAVOUR WITH ZEST

HP SAUCE IS BEST



MR. AND MRS. J.M. MURPHY

Island Girl Is Wed In City Of Vancouver, B.C.

The Holy Rosary Cathedral, Vancouver, was the setting for the marriage of Sally Anne (Sadie) McKarris and Joseph Maurice Murphy on Saturday 16 May, 1959. The church was decorated with white and mauve lilacs and mixed flowers.

The ceremony was performed by Father Foran.

The bride is the daughter of Mr. and Mrs. Charles McKarris, Charlottetown, P.E.I. The groom is the son of Mrs. Joseph E. Murphy and the late Mr. Joseph E. Murphy, Vancouver, B.C.

The bride wore a gown of imported Chantilly lace, nylon tulle over slipper satin in ballerina

mode, featuring fitted dropped waistline, bateau neckline edged with iridescent sequins. The sleeves came to lily points over the hands. There were floating panels from neck to hemline in the back.

A bridal coronet of sequins and seed pearls held the bride's chapel length French illusion veil and she carried a bouquet of red roses and white lily of the valley.

Mrs. June Dremmin was matron of honor and Mr. Harold Dremmin was the best man.

The reception was held at the Delmar from which the happy couple left for a honeymoon trip to Vancouver Island.

Wilhelmina Murray Moore Weds George Elmer Conway

A very pretty wedding took place at the Most Holy Redeemer Church, Charlottetown, when Wilhelmina Murray, daughter of Mr. and Mrs. Humphrey Moore of Abney, Lot 64, P.E.I. and George Elmer, son of Mr. and Mrs. Michael Conway, Kinkora, P.E.I. were united in marriage. The Rev. Father Marlan officiated at the ceremony.

The bride was charming as she entered the church on the arm of her father with her street length dress of blue brocade bengaline, with white stole and matching accessories. Her bouquet was of pink and white roses, with white streamers.

The bridesmaid was Patricia Conway, sister of the groom. She wore a stilet dress of turquoise bengaline with white stole and matching accessories. Her bouquet was pink and white roses.

Prior to her marriage Mina was given a bridal shower at the home of her sister, Mrs. Gabriel Kays where she received many lovely and useful gifts.

Mr. and Mrs. Conway left amid showers of best wishes for their home in Alberta where the groom is employed.

Her corsage was of white carnations. The groom's mother wore a dress of navy silk with white and navy accessories. Her corsage was white carnations.

Following the ceremony a delicious breakfast was held at the Queen Hotel for about 30 guests. The bride's table was adorned with bouquets of mixed yellow and white carnations and centred with a three tier wedding cake.

The toast to the bride was proposed by Rev. Father Marlan and was responded to by the groom. The bride and groom were given a community shower at Abney at the home of Mr. and Mrs. Lester Richards, also in Bonshaw Hall where they received many beautiful gifts.

"The babes will soon be here?" "Oh yes, one of these days. Meanwhile she takes an odd tranquilizer."

"It rests her," we said. "He nodded, brightened. 'For a while. And then' he chuckled 'I sometimes think it wouldn't be a bad plan if I'd take one myself!'"

With James we came to a rite of the sowing season at Alderlea. Just after dinner it was when the sun again wove its bright magic in the old kitchen. It is there we must mix the grass seeds — have always in an unbroken continuity all down the years.

We once spread a white sheet over the hooked rugs there. But later the smooth surface of more modern floor-covering lent itself ideally to the ceremony. James emptied first the timothy seed, spreading it evenly over the selected space. Next the green of

ELLEN'S DIARY

We Mix The Grass-Seeds This Rite We Truly Love

Continuing cool and overcast our morning was to make us appreciate how good was the afternoon with the delight of broken clouds, the miracle of sunlight again over all. The grass clean — washed by night-showers shone, the dandelions once more brought out their gold. . . .

Even then, it came too mind, the goldfinches would be gathering from amongst them—the first of first round gray heads to reline the small nest in the rosethush and, we sighed, hasten the summer away.

We transplanted then, seedlings of snapdragon, self-seeded and survivals of a winter which tested the hardness of many a plant and seed.

"Ah me!" That was Papa Starling watching us at work-lift seedling carefully, reset at chosen spots and press down about it the loam. He is a worried creature we fancy these days, kept so by the concerns of his home.

"How are you?" we queried. "Oh so, so," he replied dejectedly.

"What's your trouble this lovely afternoon?" "Oh," he shrugged. "I guess there's no need to tell you. She hasn't the patience of once."

"Usually age mellow," we grinned. "Maybe. . . but I'm afraid. . . he shook his head.

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TO DAY'S TREAT

CABBAGE AND APPLE SALAD
2 cups finely shredded crisp cabbage
2 cups chopped, unpeeled red apples
1/2 cup seedless raisins
Salad dressing
Salt to taste
Method — Combine cabbage, apple and raisins. Add salad dressing and salt. Toss lightly together and serve immediately in lettuce cup or from salad bowl. Yield 6 servings.

ALL-IN-ONE-PUDDING
1 cup flour
1/2 cup white sugar
2 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon nutmeg
1/2 cup raisins
1/2 cup milk

Put this mixture in, greased pan then take 2 cups boiling water, 2 tablespoons butter and 1 teaspoon vanilla. Mix well and pour this hot syrup over the entire batter in the pan. Bake in moderate oven about 350 degrees F. for a half hour.

WANTED WIFE KILLED
MONTPELIER, Vt. (AP)—A 43-year-old Railway, N.J., truck driver was held Tuesday on charges of conspiring to have his wife killed so he could marry another woman. Frederick Rhein is accused of offering \$1,000 to Burt French, who lives near the Rhein summer home in nearby Middlesex, Vt., to get his wife out of the way.

CONFIDENTIALLY YOURS

—by Byrne Hope Sanders
MONTREAL, June 11th—Summertime is a time to re-e-x-x . . . old laxybones, that's me come those warm languid summer days. And nothing helps the mood of utter contentment like being free from money problems—with an assist from the BANK OF MONTREAL. You see, I've found the way to save money while spending it. Now I pay my bills with an economical B of M Personal Chequing Account—my spending account I call it. It comes the bills . . . out go the cheques . . . and in comes peace of mind. And those summer sestas are all the more enjoyable when I think of how my savings account—now kept strictly for saving—grows. Why not see your B of M manager today?

COOKING IS AN ART . . . yet easy to master, with the right recipes and ingredients. If you serve this scrumptious Deluxe Rice Pudding—made with delectable ROYAL INSTANT PUDDING—your family will salute you as a distinguished culinary artist! It's a new idea—and truly delicious. Prepare Royal Instant Vanilla, as shown on the package. Add 2 cups cooked rice with 1 teaspoon of nutmeg. Turn into dishes and decorate, perhaps with whipped cream and a cherry. You'll find all 7 creamy-smooth Royal Instant Puddings lend themselves to the creation of an endless variety of dessert delights!

WHAT'S SO RARE . . . as a day in June? Why, MIRACLE WHIP, my pretties! No one has ever yet been able to successfully copy the secret of this famed salad dressing. Miracle Whip combines a tangy, home-cooked flavor with satin-smooth texture. Use it often, these lovely June days, with fruits, with cold meats and salmon, with vegetables in day-by-day salads, and in picnic lunches. You'll find that salads made with Miracle Whip are a delight in flavor, in down-right goodness . . . extra good with sliced oranges or sliced tomatoes. You'll thrill to a new taste-appeal when you use Miracle Whip. Always buy the large 32 oz. budget-wise jar!

LOOK LADY—NO COOKING! Delightful—delectable—delicious little cakes made so easily with Borden's EAGLE BRAND Sweetened Condensed Milk. No cooking to it—and so easy to make! Do try it!

Lemon Refrigerator Cakes:
1 1/2 cups (1 can) Borden's Eagle Brand Sweetened Condensed Milk—1/2 cup lemon juice—1 tsp. grated lemon rind—about 27 Graham wafers—butter icing, or whipped cream.
Blend Eagle Brand Sweetened Condensed Milk, lemon juice and lemon rind until mixture thickens. Line a 9-inch square pan with waxed paper, then place 9 Graham wafers on the bottom, fitting them closely together. Cover with half the lemon filling, making sure wafers remain in place. Repeat this layer of wafers and filling. Top with layer of wafers. Allow to ripen in 'frig 12 hours or more. To serve—unmold, cover with butter icing, cut in 1 1/2 inch squares. Makes 36 delicious party cakes. For glamorous dessert use whipped cream in place of butter icing and cut in larger squares.

THERE ARE TOUCHING LETTERS from hundreds of men and women who, themselves, have found splendid relief from bronchial or asthmatic attacks through RAZ-MAH Capsules, and are now eager to tell others of their recovery. I wish you could see these heart-felt tributes of gratitude for comforting relief from the agony of gasping for breath, wheezing and coughing from bronchial and asthmatic attacks. If you have friends who suffer—do tell them about RAZ-MAH Capsules. Or if you, yourself, are a victim—do get some right away and join those happy people who write, "At last, I have found the relief for which I longed with RAZ-MAH Capsules!"

ALL NINE LIVES OF YOUR PET TABBY will be happier and healthier lives if she is fed a regular diet of DR. BALLARD'S CHAMPION FISH CAT FOOD. . . . It contains not only all the high quality proteins found only in fish, but has Vitamin B1 added too! This new balanced formula will make her glossy coat even sleeker and her contented purrs will assure you of her appreciation of this best of all cat foods. Yes, I have found that the best-nourished, best-looking cats and kittens are those which are fed Dr. Ballard's Champion Whole Fish Cat Food!



SHE'LL MATCH THE QUEEN

Joy Davies, (right), operator of a Toronto charm school and a free-lance fashion commentator, has been hired by the CBC to advise its staff during the Royal Tour this year. Using Dorothy Fraser as a model, she is shown here describ-

ing a hat design to CBC announcer Byng Whiteaker. As fashion consultant for the tour, Miss Davies will concentrate on giving CBC announcers an accurate description of the Queen's dress every time she appears. (CP Photo)

SHOP IN JUNE FOR SUMMER . . . SHOP AT EATON'S FOR SATISFACTION



Fashions For Sun . . . For Fun . . . For You . . .

Novelty Design BLOUSES

Eaton's focus on the cool, the carefree in fashion. Always a cozy choice for after swim, now terry has new fashion manners. Come select your smart new looks in terry cover-ups! Sizes small, medium and large. Red and blue patterns on white.

each 2.98

Also similar styles in good quality cotton broadcloth. Figured designs on white background. Sizes small, medium and large.

each 1.98

Smartly Styled Bathing Suits

Pick up that new bathing suit for vacation swims — or the extra suit you've wanted. Choose from our collection of one and two piece styles; patterns and solids in summer's refreshing colours. Sizes 12 to 40.

each 4.98

25.00



CASUAL CO-ORDINATES IN VIBRANT WOVEN PLAIDS

● firmly woven, mercerized cotton, silicone-treated to retain crisp freshness . . . to "drip-dry".

A. SMART, TAPERED JAMAICAS
play pants that end just short of Bermuda length. Well made with adjustable-form-fitting, man-tailored waistband. Side zipper closing, single pocket at side, waistband firmly interlined.

Each 3.99

C. BLOUSE TO TOP THEM ALL
A lighter weave of the same fabric, sleeveless style to combine attractively with shorts, skirt or longs. Convertible collar, matching "pearlized" buttons. Pocket-hat detail on bodice. Well-finished tuck-in style.

Each 2.99

B. SLIM SUMMER SHEATH
Slender skirt would look equally pretty with matching plaid top or a white play-shirt. Styled with neat diagonal pocket, side zipper closing. Firmly-interlined waistband and deep back kick pleat.

Each 4.99

D. SLIM PLAID PANTS
The like longs, tailored to match are made with firmly interlined "man-tailored" waistband, easily adjustable for fitting. Side zipper closing and single side pocket.

Each 4.99

STORE HOURS
MONDAY TO THURSDAY 9 a.m. to 5:45 p.m.
FRIDAY 9 a.m. to 9 p.m.
SATURDAY 9 a.m. to 5:45 p.m.

