



PUBLISHER MARRIES

Mr. and Mrs. Kenneth R. Thomson after their wedding June 13th. The bride was Marilyn Nora Lavis, daughter of Mr. and Mrs. A.V. Lavis of Islington, Ontario. The groom is the son of Mr. Roy H. Thomson and the late Mrs. Thomson, Port Credit, Ontario. Kenneth Thomson is Executive Vice-President of Thomson Newspapers. Ashley and Crippen Photo.

WOMEN

Page 8, The Guardian Tuesday, June 19, 1956

HAPPENINGS

Prince Edward Island's first and very lovely debutantes were guests of Prince Edward Island's governor the Honorable T.W.L. Prowse at the ball Friday evening at Government House, Victoria Park, Charlottetown.

The vice-regal party consisting of the Hon. J.J. Bowen, Lieutenant Governor of Alberta and Mrs. Bowen, Hon. Col. Eric L. Harvie, Q.C., Mrs. Mark Tennant, Major General Christopher Vokes, C.B., C.B.E., D.S.O., Mrs. Vokes, Mrs. Harvie and Lt. Col. Mark Tennant attended the recent Highlanders' Ball in Calgary, Mrs. Bowen looked charming in a Paris imported model gown of black chintilly lace over taffeta accented with jet trim. Her long sleeved bodice featured a portrait neckline and the fitted skirt flared into graceful fullness at the knees. To compliment her gown she wore a corsage of pink Aristocrat roses.

There were twelve radiant debutantes who supplied the frills and youthful beauty at the ball. These debuts made their sweeping curtsy to the beloved Prince Edward Island born Governor of Alberta and Mrs. Bowen.

Col. Mary Jover, O.B.E., introduced the debutantes to the Lieutenant Governor and Mrs. Bowen. For the occasion she was gowned in a Norm-Hartnell original of ice blue peau 'e soie, styled with a strapless bodice. Fashioned on princess lines, the bodice had self-binding at the edge and the lavishing skirt was bell-shaped. The O.B.E. decoration and Coronation medal were pinned at the top and she carried a bouquet of Talisman roses. Diamonds and sapphires were the jewels worn by Col. Jover.

Among the debutantes were: Miss Judith Cairns, daughter of the Honorable Mr. Justice Cairns and Mrs. Cairns, Miss Margaret Anne Crump, daughter of Canon and Mrs. W.H.H. Crump and Miss Anne Maureen Kelly, daughter of Mr. J. Howard Kelly, Q.C. and Mrs. Kelly.

As we sang to our Queen "Will ye no come back again" so we say the same to this Miss Doris Saunders, President of the Canadian Federation of University women and Associate Professor in English of the University of Manitoba.

What a firm foundation she gives us! The University Women's Club of Canada.

Miss Saunders is of another generation but there is that quality in Doris Saunders that reminds one of the late beloved Dean Mary Boelert of the University of British Columbia fame and who was also a president of the University Women's Club.

The academic and diplomatic qualities of Miss Saunders are now well known even on this first visit to Prince Edward Island.

In an interview with Miss Saunders the highlight we wanted was a message for the young people of this little province is trying to decide what course to choose. So we asked Miss Saunders advice (her subjects are Philosophy and English) how to choose and what are the determining factors in a career.

Her reply was immediate: "We are particularly blessed in this country in having the opportunity of a choice." Miss Saunders went on to say in most large schools there is a new kind of help in Guidance Counsellors. They are especially trained to discover talents which a child is not aware of. These ability tests plus interest tests are the best signs of a child's inclination. They will likely lead into a career which is most satisfactory and help the child to realize as the psychologists say the "Maximum potential."

Asked what should be done in the absence of guidance counsellors, Miss Saunders said then, a good teacher from a good training school makes the tests or helps in the decision of a career, and thus talents are not buried.

Miss Margaret Hyndman, Q.C. is a Canadian slated for high honor. It is likely Miss Hyndman will be the next president of the International Federation of Business and Professional Women.

A Montreal paper states: "Nominated (and the only nomination to date) is one of our country's distinguished women lawyers, Margaret P. Hyndman, Q.C., of Toronto. The election will be held when the congress of International Federation is held in Montreal early in July."

"Miss Hyndman is a partner in Wegens and Hyndman, barristers and solicitors, Toronto. She is regional director of Canada Trust Company and Huron and Erie Mortgage Corporation. She is a director of Joseph and Milton Limited, Palmer Thermometer Company, Griffin Theatres. She received her law training at Osgoode Hall and was called to the Bar in Ontario. She was made a King's Counsel in 1938.

Miss Hyndman has been active in community and national activities. She is a past president of the Canadian Federation of Business and Professional Women's Clubs. She organized the voluntary registration of Canadian Women in 1939. She is one of the founders of the Canadian Women's Voluntary Services (Ontario) division and is organized and was chairman of the Wartime Legal Services Committee (Ontario) of the Canadian Bar Association.

"She has specialized in corporate law, has done legislative work in most of Canada's provinces. She still finds time for hobbies—fishing and cooking."

Miss Hyndman has reached the summit, but much as she is revered in her present position, the memories of her on the way up are good too. There are those of this province who remember her during her student days, when she kept an apartment in Toronto for her brother and herself. As well as a brilliant student Margaret Hyndman was at this time an industrious homemaker. Then came the rapid success in her legal career. But Margaret Hyndman driving by in her limousine replete with liveried chauffeur could stop to pick up those "waiting for the bus."

At St. Andrew's Presbyterian Church, Toronto, friends would be driven home Sunday in person by Miss Margaret Hyndman. To receive an invitation to her palatial residence "One Whitney Place," Toronto, was apart from formality, first and foremost, real hospitality.

At the first reception held in her new home the many spacious rooms all opening into each other were 'vers of flowers. The interior decorating and floral arrangements were individual to each room. But one room which has held the memento, real hospitality. The flowers on the mantle over the fireplace were arranged as a large fan, with flowers shading in color from pale pink at the edge to brilliant scarlet in the centre.

However, the best remembrance of all in regard to Margaret Hyndman was her infectious humor as she spoke of her god-child's baby. With all her activities her idea of fun was to "baby sit for the young people and play with the baby." Miss Hyndman visited this province in connection with the registration of the Canadian Women's Voluntary Services.

We shall hope she visits us when she is International President of the Business and Professional Women's Club.

Mrs. J.W. Hamilton was re-elected honorary secretary and Mrs. David Ouchterlony, assistant honorary secretary, at the Canadian council, Girl Guides Association provincial commissioner's conference. Mrs. W. Rankine Nesbitt has another year as Canada's chief commissioner. Mrs. Ouchterlony is the wife of the well known musician Mr. David Ouchterlony who has adjudicated in this province.

Mrs. William W. MacInnis has returned recently by plane from attending the graduation exercises of the Ottawa Civic Hospital, the largest Municipal Hospital in the Dominion of Canada. Her daughter Miss Sheila Marie MacInnis was one of the ninety-nine who graduated in the largest class the Civic has known. Miss Marie Graham, Mermaid, also attended her niece's graduation.

Miss Margaret Irving is spending a week visiting in Hamilton and Toronto.

Miss Joan McGarry, Hillsborough Street, has left for an extended visit to her brother-in-law and sister, Mr. and Mrs. Preston Kelly, Toronto.

The wedding of L. A. W. Peggy Maria Hjelm, daughter of Mr. and Mrs. Ejner Hjelm of Edmonton, Alta., and L.A.C. Walter Ledwith Westaver, son of Mr. and Mrs. Frank Westaver, Borden, took place in the R.C.A.F. chapel at Beaverbank, Halifax County, on Saturday, June 2nd. Rev. Father Maybe performed the ceremony and celebrated the Nuptial Mass. Following the ceremony a reception was held in the Airman's Mess and the young couple left immediately after on a honeymoon trip to P. E. Island.

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WED AT ELMSDALE

On Friday evening, June 1, at the Nazarene parsonage in Elmsdale, Shirley Anna, daughter of Mr. and Mrs. John Oliver, Alberton, was united in marriage to Hilton Bryon, son of Mr. and Mrs. Howard Bowness, Montrose. The ceremony was performed by Rev. Robert Sampson.

The bride wore a navy suit with white accessories and corsage of red roses. The bridesmaid, Miss Vera Oliver, cousin of the bride, wore a wine suit with white accessories and corsage of yellow roses. Mr. Roscoe Barbour was groomsmen.

Following the ceremony the bride and groom left for a brief honeymoon to points on P.E.I. They will reside in Montrose.

MRS. GORDON MacMILLAN

A COUNTRY GARDEN

JUNE NIGHT

Into my room to-night came June, A band of stars caught up her hair, A woven of the mist of moon, And patterned from the leaf-laced air.

Her garments spread a soft perfume, Over the shadows of my room. If you take a June day that is sunny and warm and listen to the birds and the many strange noises that nature makes as she goes back to work after a winter's rest, and note the greenness of the grass and the freshness of the newly clothed trees, and the shrubs and perennials making their bravest show of the summer, you will agree with the poet that there is nothing so rare as a day in June and you will admit that June has something that never comes again until another year rolls around. June has youth and all the brightness and gaiety that goes with it.

So, when we have a June frost we are grieved to think it could happen in the most lovely of months, and it is difficult to accept the fact of frozen begonias, or potatoes. However, in this garden only a few plants were hurt and they will come again so we have much to be thankful about our weather. Weeds are shallow rooted and if left will overgrow the garden and choke the herbs for want of husbandry. Shakespeare writes (and in the rain there is nothing lovelier than the fragrance from the Sweet Briar rose tree).

I know a bank where the wild thyme blows, Where oxlips and the nodding violet grows, Quite over-canopied with luscious woodbine, With sweet musk roses and with eglantine, Midsummer's Night's Dream. The thyme has grown into a large mound by the steps leading down to the lower terrace and more plants were added to the garden this spring. A little garden in which to walk, and immensities in which to dream. At one's feet (Continued on Page 12)

For Scalds and Burns use SODA

For soothing first-aid, apply a thick paste of baking soda and water. Keep in place with a sterile bandage. And here's a safety tip: baking soda extinguishes small fires instantly. Pour contents of package on fire.

COW BRAND BAKING SODA PURE BICARBONATE OF SODA

KEEP IN TRIM

Stand Up To The Years - And Stay Young

By Ida Jean Kalm

Everyone wants to stay young as long as possible—and longer. According to medical studies, one of the most effective ways to stand up to age is—good posture. It's not only that you look and feel younger in good posture. The fact is, physically, you are younger.

In slumped posture the circulation of blood to the vital organs is impeded, and this not only interferes with their functioning, but actually tends to make them age prematurely.

Still, it's difficult to regard slumping as a cause of aging. Commonly used expressions such as "bent with the years" and "bowed down with age" confuse cause and effect. This is not the result of age itself but of years of bent posture. The very frame of the body can change shape.

The secret is to have a good posture through the prime of life. In straightening up, get off to the right start. Don't stiffen. Associate posture with balance, ease of motion and freedom from strain. In proper alignment, posture is self-supporting with no straining at the connections.

You may contend that it is tiring to sit and stand straight, and that it feels more comfortable to slump. Actually it is far more tiring to slump, for the wrong muscles are straining to carry on a job intended for other muscles. MUST HAVE DESIRE Here are the steps to good posture:

1. The first is honest desire; second, get the right "feet"; third, put tone in certain muscles; and last and most important, practice good posture.

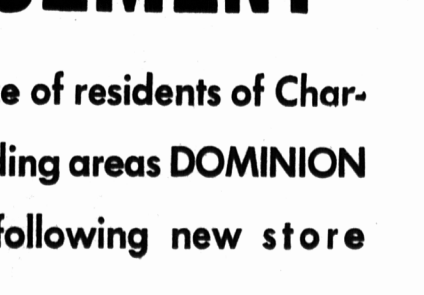
To get the feel of the right line-up, stand with your back to the wall, heels about two inches out, with head, shoulders and hips touching the wall. To center the pelvis (which is the center of gravity as far as the balanced lineup of the figure goes), pull strongly with the middle muscles and contract the hip muscles. Keep shoulders relaxed and down. Now walk away from the wall, toes pointed straight ahead. That's the right posture. . . . It gives a lift. One good thing leads to another. With the uplift through the middle, the chest is held high, the spine straight and the head up. Snug midsection control makes for buoyancy. You feel fine too. It's impossible to stand beautifully and feel "down in the dumps" . . . for long, anyway.

MORNING SMILE

"What would you do if somebody left a million dollars?" "Nothing — from then on."

Words Of The Wise

The foolish man seeks happiness at a distance; the wise grows it under his feet.



At Niagara's Sheraton-Brock they serve famous Chase & Sanborn

The vast picture windows of the Rainbow Dining Room at "the top of the Brock" provide an epic view of the sublime panorama of Niagara. Notable guests from all over the world find this an enchanting setting for the Sheraton-Brock's superb cuisine . . . served with famous Chase & Sanborn Coffee.

The choice of world-famous hotels may well be your guide in selecting coffee. Why not enjoy the exquisite flavor . . . the tantalizing aroma of Chase & Sanborn at home!

More fine hotels and restaurants throughout Canada serve Chase & Sanborn Coffees than any other brand.



LET'S EAT

Meat, Seafood Salads Good Warm Day Entrees

By Ida Bailey Allen

"In the smartest circles, chicken, meat and seafood salads have graduated from the wedding reception class, and received a Doctor's degree as suitable entrees for lunch or dinner on warm days."

"Very good, Madame," replied the Chef. "Are you practicing to give a speech?"

"No," I laughed, "just emphasizing an important point in warm weather meal planning."

AMPLE PORTIONS "Serve ample portions of a substantial entree salad, made with meat, poultry or fish, combined with a crisp vegetable and plenty of lettuce and with a generous portion of a salad-dressed cooked green vegetable on the plate, and you have an appetizing, nutritious and satisfactory main course."

"What do you mean by a 'salad-dressed' cooked vegetable, seasoned with not a sweet French dressing, then chilled?"

"One more thought, Madame," observed the Chef. "The meat, poultry or seafood should be cut in bite-sized pieces so the family can see they have something substantial to eat. It should never be chopped fine. That method is as old-fashioned as a stovepipe hat."

TOMORROW'S DINNER Chilled clam juice or hot clam chowder. Asparagus-chicken salad, Corn-on-the-cob. Hot raisin rolls. Butter, hot or iced coffee or tea or milk.

Asparagus-Chicken Salad Plates: Clean 1 lb. fresh California asparagus; cut off bottom ends. Cook, covered, in 1" boiling salted water 12 to 15 min. or until tender. Drain, chill, save the liquid.

Combine 2 c. coarse-diced cooked chicken, 1-3 c. chopped celery, 1/4 tsp. celery seed, 1/2 tsp. salt and 1/4 tsp. pepper. Asparagus, reserve the tips for a garnish. Add the asparagus to the chicken mixture.

Thoroughly blend 1-3 c. mayonnaise and 1 tsp. lemon juice. Add and toss the salad lightly. Garnish with generous servings of asparagus tips, water cress and tomato wedges.

Hot Raisin Rolls: Prepare hot roll mix according to the directions on the box. While rising, barely melt 1/4 c. butter or margarine in a 10" skillet.

Remove from the heat. Blend with 1 c. packed-down brown sugar and 1 tsp. cinnamon. Add 3/4 c. raisins.

When the dough has doubled in size, turn. Knead on a lightly floured surface with 30 pressures. Roll into a rectangle 12" by 16".

Spread 1 c. of the sugar-raisin mixture over the dough, leaving a 1" border. Roll up as for jelly roll. Cut into 1" slices. This will make 18 rolls.

Place 12 of the rolls close together atop the remaining mixture in the skillet. Put the remaining 6 rolls in well-oiled 2" muffin pans. Let rise until nearly doubled in size.

Bake 25 min. in a moderate oven, 375 degrees F. or until lightly browned.

SUGGESTION OF THE CHEF With a fork, work 1/4 tsp. Tabasco into 1/4 c. butter or margarine. Form into small pats and use in "buttering" corn-on-the-cob.

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Wife Preservers

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ANNE ADAMS PATTERNS

YOUNG LOVE!

Young ladies love the longer fashion lines—just as flattering as mother wears! Combined here, with a charming "princess" silhouette in this newest summer dress. Added attraction, the button-on collar for cover come cooler weather. Both sew-easy! Pattern 4597; Girls' Sizes 6, 8, 10, 12, 14. Size 10 dress takes 3 3/4 yards 35-inch fabric.

This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send THIRTY-FIVE CENTS (35) in coins (Stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to Anne Adams, care of Guardian, Pattern Dept., 60 Front St. West, Toronto, Ont.

ALEXANDRA W.I. The June meeting of the Alexandra Women's Institute was held at the home of Mrs. Aubrey Gamble with an attendance of 14 members.

The meeting opened with staid Hymn, followed by Mary Stewart Collett. Roll call was answered by "An Item about Ceylon." Minutes of last meeting were read and approved. Reports of committees were given.

Plans were made concerning district convention. Ten dollars was given for school prizes and plans were made for school picnic.

Mrs. Vernon MacLennan invited the members to her home for next meeting, when roll call will be answered by a sympathy or get-well card. Lunch committee will be Mrs. Ernest MacCabe, Mrs. Benjamin Wood and Mrs. Milton Wood.

COOK'S CORNER



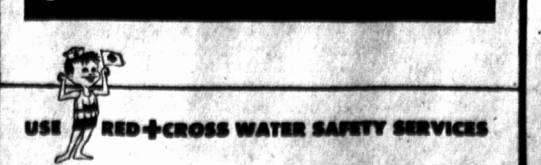
UNBAKED COOKIES 3 cups oatmeal 1/2 cup of walnuts 2 cups of granulated sugar 1/2 cup of butter 1 cup of coconut 2 tablespoons of cocoa 1/4 cup of milk Bring to boil. Melt butter, add oatmeal, coconut and nuts, drop on waxed paper while warm.

R.C.A.F. CHAPEL WEDDING

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Remember THESE WATER SAFETY RULES

- 1 SUPERVISE CHILDREN AT ALL TIMES
- 2 NON SWIMMERS MUST WEAR LIFE JACKETS
- 3 KNOW HOW TO GIVE ARTIFICIAL RESPIRATION
- 4 CHOOSE A KNOWN SAFE SWIMMING AREA
- 5 KNOW YOUR BOAT . . . AND NEVER OVERLOAD
- 6 STAY AWAY FROM EXCAVATIONS
- 7 KEEP OFF THIN ICE



USE RED-CROSS WATER SAFETY SERVICES This advertisement sponsored by MOORE & McLEOD Limited

DOMINION STORES LTD.

ANNOUNCEMENT

For the convenience of residents of Charlottetown and surrounding areas DOMINION STORES announce the following new store hours ---

- Mon. and Tuesday 8.30 a.m. to 6 p.m.
- Wednesday 8.30 a.m. to 12.30 p.m.
- Thursday 8.30 a.m. to 6 p.m.
- Friday and Sat. 8.30 a.m. to 9.30 p.m.

DOMINION STORES LTD. Queen Street Charlottetown

