

# WOMEN

Page 8, The Guardian Thurs., March 15, 1956

## French-Speaking Actors To Perform At Stratford

MONTREAL (CP)—Well-known members of the French-speaking theatre have been chosen to take part in this year's main production at the Stratford Festival—a play which naturally combines French and English—Shakespeare's "Henry V."

Ten of Montreal's French-speaking performers will be members of the festival company which has been invited to represent Canadian theatre at the Edinburgh Festival next fall, following the summer season at Stratford, Ont.

Montreal's Christopher Plummer, a young Canadian actor who is making a name for himself in New York at the moment, will play Henry V.

londal, thinks that being chosen to play in the festival may be the turning point in her career. Twenty-five-year-old Ginette has played in French-Canadian theatre and in radio and TV, mainly in her home town.

As the French princess she will have a chance to prove herself in English theatre, in which up to now she has appeared infrequently. Wife of a Montreal newspaper editor, Ginette will take her three-month-old son with her.

As she leaves for Stratford, where rehearsals begin in May, her 29-year-old sister, Lucienne, returns to Montreal for the city drama festival from Paris, where she has been appearing in radio and TV.

In addition to "Henry V" this year's program will include "The Merry Wives of Windsor" and three farces by Moliere.

Biggest name in French-Canadian theatre, Gratien Gelinas, is joined by compatriots Jean Gascon, Jean Louis Roux, Aime Major, Roger Garceau, Gabriel Gascon, Guy Hoffman, Guy Belanger, Ginette Leondal and Germaine Giroux who together make up 25 per cent of the festival company.

**SEES NATIONAL THEATRE**

The experienced Shakespearean actress, Eleanor Stuart, who with fellow Montrealese Robert Goodier has been with the festival since it opened in 1953, believes that Stratford has the chance of establishing theatre in Canada on a national basis.

"The Stratford Festival is really the most exciting thing that ever happened in Canadian theatre," she said. "It has set a standard for our young actors and actresses to aim at."

Miss Stuart, who has acted both in French and English theatre, in Britain as well as North America, will take the part of the Queen of France in "Henry V."

Another Montrealese, Ginette Le-

### HOUSEHOLD HINT

When arranging utensils in kitchen cabinets, try to place things nearest their point of use.

### MORNING SMILE

She—Now let's talk about you. He (gallantly)—But I'm not very interesting. She—Oh, yes you are. I'm just dying to know what a young man like you sees in a girl like me.

### Light, fine-textured BUNS

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### FEATHER BUNS

Combine 3/4 c. water, 5 lbs. granulated sugar, 1 tsp. salt and 1/4 c. shortening; heat, stirring constantly, until sugar and salt are dissolved and shortening melted; cool to lukewarm. Meanwhile, measure into a large bowl 1/2 c. lukewarm water, 1 tsp. granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Active Dry Yeast. Let stand 10 minutes, THEN stir well.

Add cooled sugar-shortening mixture and stir in 1 well-beaten egg and 1 tsp. lemon juice. Sift together

twice 2 c. once-sifted bread flour and 1/4 tsp. ground mace. Stir into yeast mixture; beat until smooth. Work in 1 c. once-sifted bread flour to make a very soft dough. Grease top of dough. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and cut out rounded spoonfuls of dough with a tablespoon and drop into greased muffin pans, filling each pan about half-full. Grease tops. Cover and let rise until doubled in bulk. Bake in a hot oven, 425°, about 20 minutes. Yield—20 medium-sized buns.



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The frail feminine era of the blown straw hat which is swathed in smoky folds of frothy black or-ganza. Small rosebuds carry out for spring. This striking design is by Nadelle of Montreal.

### Happenings

Mrs. H. J. Kennedy's many friends are pleased to hear that she is returning within a few days to her home, Kent Street. Mrs. Kennedy has been a patient in the Prince Edward Island Hospital.

Dr. Tordor Gencheff and Mrs. Gencheff entertained Saturday and Sunday evenings at their residence, Fitzroy Street.

Mr. and Mrs. Orin Carver of Moncton, New Brunswick, have taken up residence in Charlottetown.

Mrs. Alex Coughlan, Toronto, Mrs. A. E. Peterson and daughter Miss Hope Peterson, Boston, and Mrs. Cecil Holmes, Lethbridge, arrived in Charlottetown with the remains of their mother, the late Mrs. G. H. Harper, formerly of East Royalty. Mrs. Harper for the past few months had been visiting her daughter Mrs. N. G. Sims in Winnipeg. Mrs. Harper's funeral was held Wednesday at the MacLean Funeral Home.

Mrs. C. W. Dompierre who has been in Charlottetown to attend the funeral of her aunt, the late Mrs. E. E. Mutch is returning Friday to Moncton. Mrs. Dompierre has been staying with her mother, Mrs. A. R. Wise, Euston Street.

**LAURA BAIN M. S.**

The regular monthly meeting of the Laura Bain Missionary Society of the Summerside Baptist Church met at the home of Mrs. W. M. Ellis on Monday evening. The devotional period opened by singing a hymn. The scripture from the tenth chapter of John was read by Mrs. Bruce Johnston. A poem entitled, "Who prayed?" was read by Mrs. Roy Lidstone. The president, Mrs. William Meggs, read a story entitled, "the doors of service." It was followed by the Lord's Prayer. The singing of a hymn brought the devotional period to a close.

The business session opened with minutes from the last meeting being read and approved. Mrs. Frank Jenkins gave a report on the food box sent to India. It was decided to meet at the home of Mrs. C. B. Jelly to do White Cross work. The roll call for next meeting is to be answered by naming a Maritime missionary. Mrs. Charles Ballem conducted a tidings quiz with the assistance of Mrs. Clarence Mercer. Mrs. Frank Jenkins and Mrs. Bruce Johnston. Sixteen members answered roll call. Collection amounted to \$8.18—Acadia fund—\$13.00. Lunch was served by the hostess, assisted by Mrs. Ernest Morrison and Mrs. Bruce Johnston.

**HAMPTON W. A.**

Hampton Women's Auxiliary held their March meeting at the home of Mrs. Clayton Morrison on Friday, Mar. 3. Mrs. R. H. Baxter led the devotional period, after which the regular business was conducted by president.

Different articles of work were passed out to be made up. Plans were made for a Variety Concert to be held next month in Hampton Hall. The April meeting will be held at the home of Mrs. F. A. Merrill. The Mizpah benediction closed the meeting after which lunch was served by Mrs. Bud Morrison.

**STANHOPE W. M. S.**

The February meeting of the Stanhope W. M. S. was held at the home of Mrs. Harry MacLauchlan. Mrs. Lloyd Shaw opened the meeting with the theme and call to worship followed by singing "O For A Thousand Tongues To Sing," and repeating the Lord's Prayer in unison.

Four members read the scripture followed by a hymn. Mrs. Bruce Ellis read a chapter of Bible stories and a reading on the "Government of the church" was prepared by Mrs. Lloyd Bell from the Study Book.

the members to meet at her home in March. Roll call to be answered with a verse containing the word "Evangelism." Mrs. Lewis Kielly and Mrs. Rhodes Warren will read the stories. Mrs. George MacMillan will lead the worship service. The lunch committee will be Miss Laura Misener Mrs. Hubert Roberts and Mrs. Harry Lawson.

A hymn and the Apostles' Creed closed the meeting after which Mrs. MacLauchlan and committee served lunch.

**HAMPTON W. I.**

Mrs. Charles Dunsford was hostess to the Hampton Women's Institute for the March meeting. The vice-president, Mrs. Gordon Villett, presided, and opened the meeting

with the regular collect. Minutes were read by Mrs. Geo. Dunsford and signed by vice-president and roll call answered by ten members. The sick and school committee gave reports and new committees were appointed.

Correspondence was read and acted upon. An interesting contest was put on by Mrs. Geo. Dunsford and won by Mrs. J. V. Campbell. Mrs. John Myers invited the members to her home for April meeting, with lunch committee to be Mrs. Gordon Villett, Mrs. Clayton Morrison and Mrs. F. A. Merrill. Refreshments were served by hostess and committee in charge and a social hour enjoyed.

**BORDEN LEGION LADIES**

The regular monthly meeting of the Ladies Auxiliary of the Borden Legion was held in the Legion Home on March 9th. The president called the meeting to order and a one minute silence was observed for departed comrades. Roll call was answered by 11 members. One new member was admitted. Minutes of the last meeting were read and approved. It was decided to advertise our play to be held in the Legion Hall on April 5th. Committees were formed to make arrangements for specialties between acts. Programs are to be made, also tickets. A letter was received from the president of the Men's Branch of the Borden Legion in appreciation of the work the ladies are doing, making drapes for windows and stage curtains etc. The treasurer reported all bills paid and a balance on hand. A committee was formed to provide entertainment after the next meeting, when we will join the men for a social evening. It was decided to make inquiries about dishes. Silver and card tables to be purchased for new home. Meeting adjourned and lunch was served.

## AND AWAY WE GO to SHAMA'S THURSDAY, FRIDAY AND ALL DAY SATURDAY

GROCERIES		SWEET PICKLED	
Broken Pekoe		<b>PORK HOCKS, lb.</b>	15c
<b>TEA, lb. . . .</b>	79c	<b>CORNED — SWEET PICKLED</b>	
<b>PERFECTION</b>		<b>SPARE RIBS, 4 lb.</b>	59c
<b>MILK, 6 tins</b>	79c	<b>UNSLICED — CANADA PACKERS</b>	
<b>DEVON PEAS</b>		<b>SLAB BACON, lb.</b>	41c
20 OZ.		<b>GRADE "A"</b>	
<b>2 Tins . . . .</b>	35c	<b>CHICKENS, lb. . . . .</b>	49c
<b>STRAWBERRY JAM</b>		<b>ROAST PORK, lb. . . .</b>	39c
24 OZ.		<b>BACON, sliced, lb.</b>	45c
<b>Any Brand . . . .</b>	49c	<b>ROAST BEEF, lb. . . .</b>	45c
<b>BABY FOOD</b>		<b>FISH</b>	
ANY BRAND		<b>COD FILLETS, lb. . . .</b>	29c
<b>3 Tins . . . .</b>	29c	Island	
<b>PREM, tin . . . .</b>	39c	<b>CHEESE</b>	
Colgate's		49c Lb.	
<b>SOAP, 4 for</b>	29c	Nescafe	
<b>FAB, 2 pkgs.</b>	69c	<b>COFFEE</b>	
<b>VEL, 2 pkgs.</b>	69c	6 oz.	
Colgate's		\$1.98	
<b>TOOTH PASTE</b>		Frozen Haddock	
<b>2 for . . . .</b>	49c	<b>FILLETS, lb. . . . .</b>	35c
		Smoked	
		<b>FILLETS, lb. . . . .</b>	39c
		Corned	
		<b>MACKEREL . . . . .</b>	29c
		<b>FISH STICKS, pkg.</b>	39c
		<b>SCALLOPS, lb. . . .</b>	79c

FRUIT & VEGETABLE DEPT.	
McIntosh	
<b>APPLES, 5 lb. bag . . . . .</b>	35c
Large	
<b>GRAPEFRUIT, 6 for . . . . .</b>	49c
<b>NEW CARROTS, 2 lbs. . . . .</b>	23c
Sunkist	
<b>ORANGES, 2 dozen . . . . .</b>	75c
<b>LARGE ONIONS, 3 lbs. . . . .</b>	25c
<b>NEW CABBAGE, lb. . . . .</b>	8c

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### CARNATION 3-MINUTE CHEESE SAUCE

(Makes about 2 1/2 cups sauce)

- 1 large can undiluted CARNATION EVAPORATED MILK
- 1/2 teaspoon salt
- 1 teaspoon dry mustard
- 1 tablespoon steak sauce
- 2 cups (about 8-oz.) grated process-type Canadian cheese

Simmer Carnation, salt, mustard and steak sauce in saucepan over low heat to just below boiling (about 2 minutes). Add cheese; stir over low heat until cheese melts (1 minute longer).



### MACARONI AND CHEESE CASSEROLE

Four Carnation 3-Minute Cheese Sauce over a mixture of 4 cups of well-drained cooked macaroni, 1/4 cup finely chopped green pepper, 1/4 cup diced pimiento. Mix thoroughly. Four macaroni into well-buttered 1 1/2 quart casserole. Bake casserole in a moderate oven (350° F.) 25-30 minutes. You'll love the golden-brown surface.



### SALMON-MACARONI-CHEESE RING

Four Cheese Sauce over mixture of 4 cups cooked macaroni, 1 cup soft bread crumbs, 1 cup salmon, 1/4 cup diced green pepper, 1/4 cup diced pimiento, 2 beaten eggs, 2 tablespoons grated onion. Place in buttered 9" ring mold. Bake in moderate oven (350° F.) 30 minutes; let mold stand 5 minutes; turn out on warm platter.