Women

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NEWLYWEDS

The eyes of quint Cecile Dionne are only for her bridegroom, Philippe Langlois, as he eats spaghetti last night at a midtown restaurant. The couple was married Saturday. They checked out of a midtown hotel after being confronted by reporters and photographers. (AP Wirephoto)

HAPPENINGS

Mr. and Mrs. R. C. Parent, Ravenwood, returned Friday evening from Ottawa. They were registered at the Lord Elgin Hotel. Mr. Parent was invested at Government House with the Silver Wolf which is worn as an order.

After the Investiture the Governor-General entertained at a coffee party. Mrs. Lionel Massey was the hostess for her father-in-law. Mr. Jackson Dodds entertained at a formal luncheon for the guests at the Country Club.

During the recent high gales the flagpole at the Experimental Farm blew down Sunday morning. Visitors driving around the Farm saw it lying in four pieces. The flagpole was placed about ten years ago. It is the same one the Queen's standard hung on when she was here in 1951.

Mr. and Mrs. Wallace MacKay, Stanley Bridge, leave Thursday morning for the United States. They will visit their daughters, Mrs. Florence Nicholson, Boston, and Mrs. E. S. Ebers, Connecticut.

Miss Iphegenie Arsenault leaves for Toronto Friday to attend a Red Cross meeting.

Mr. and Mrs. Edwin Bagnall and their four children Andy, Janet, Jimmie and Ronnie, arrived Saturday "safe and well" in Santiago, Chile. They made the trip in twenty-two hours, non-stop from New York. They expect to be in Chile for two years.

Miss Lillian Duchemin has returned form a holiday trip to Providence, Rhode Island and New York City.

Mr. and Mrs. S. G. Peppin left Charlottetown, Monday morning to spend the winter in Florida. En route they will spend two weeks in Montreal visiting their daughter, Mrs. Dicaire and her husband, and will then proceed to Toronto where they will spend the Christmas season with their other daughter and her husband Mrs. Thos. Keefe

Before flying to Florida they will also visit their son Arthur and his family in Guelph. Mr. and Mrs. Peppin plan to stay in Florida until the 1st of May.

Cecile Dionne has been married in the little Catholic parish church, Sacred Heart of Jesus, in Corbeil, to Phillipe Langlois.

The ceremony was a simple quiet affair but it is reported Cecile spent $10,000 on her trousseau and another $1000 on the reception.

The bride, given in marriage by her gray-haired 55-year-old father Oliva Dionne, wore floor-length French peau de soie with a satin finish — a soft, beautiful white silk.

Swiss lace, re-embroidered and pearled, covered the yoke and formed panels front and back.

The lace continued on the sleeves, finishing in a diamond point.

The gown took 12 yards of silk and 10 yards of lace, and 40 hours were required for the hand-sewing of the pearls and sequins by a talented Serbian girl after 15 days of cutting and making.

Cecile's black hair was topped by a little circlet of pearls interspersed with gold sequins from which an elbow-length veil fell.

The bridegroom was formal in dark short coat and striped trousers.

Leaving the church the bride wore a double-collared mink stole to ward off the nippy air.

Afterwards the bride and groom left for a reception which featured a huge, three tiered wedding cake decorated with bells and doves with rings in their mouths.

A buffet style reception was held at the Golden Dragon restaurant.

The menu included sliced turkey, barbecued spare ribs, deep friend shrimp, egg roll, stuffed egg, stuffed tomatoes, potato salad, cole slaw, sliced prime ribs of beef, fruit cup with whipped cream, tea and coffee.

For the wedding trip, Cecile wore a three-piece ensemble of fine French broadcloth in a soft Dior blue — a delphinium shade. The skirt was straight, the jacket fitted with delicate appliques, and over it was a short boxy coat with wide sleeves and a tuxedo front of grey persian lamb.

Mr. and Mrs. Langlois plan a three week honeymoon trip going as far as California.

The Xi chapter of Beta Sigma Phi met at the home of Mrs. Ralph Jenkins, Wednesday, November 27th. After the regular business meeting was completed the members worked on their gifts which were to be sold at the Christmas gift auction sale which was held at the Kirkwood Motel on Friday, November 29th. Refreshments were served by the hostess, assisted by Mrs. George Rogers and Mrs. Carl Burke.

The Xi Chapter of the Beta Sigma Phi held a very successful Christmas Gift Sale at the Kirkwood Motel on Friday evening, under the convenership of Mrs. Alfred MacNeill and Mrs. Russell Ewing. The President, Miss Marion Shaw, welcomed the guests. The main purpose of the sale was to make money to buy educational instruments and toys for retarded children. The lovely gifts were all made by members of the sorority and four auctioneers kept the sale at a brisk pace. The members of the Alpha Chapter of the Sorority were invited guests and each Xi member invited two guests. Mrs. Carl Burke kindly offered the spacious lounge of the Motel, as well as kitchen facilities to help make the sale a success.

Auctioneers for the evening were Miss Allie MacLeod, Mrs. T. D. DeBlois and Mrs. W. A. Beer. Lunch was served by the social committee, assisted by other members of the chapter.

The Prince Edward Island branch of the Associated Acadia Alumni are looking forward to their annual meeting Wednesday. The speaker will be Dr. C. B. Lumsden, secretary, board of governors at Acadia University and the meeting will be held at the Vocational School.

ELLEN'S DIARY

Sorry—The Nell-mare Is No More In The Flesh

"Did you read, Ellen that a scientist from India has proved that when plants are subjected to music they thrive better — indeed they respond well?" James asked this evening. In a brief interval of leisure before going out to the after - supper chores, he had picked up one of the several journals and paper we like to leave within easy reach, so that those of us in the family, older and younger, in odd moments and spare, may gain refreshment and added knowledge therefrom.

"Yes," we replied. "He has been experimenting along that line since 1950. He plays the violin to them a few minutes each day, using different tunes on different plants. And he has found them to be 'amazingly responsive' so he says."

"He believes, so it reads" James continued "that a musical dosing of grains and other Canadian crops at a particular pitch, frequency and volume, would be practicable under outdoor field conditions."

"And what do you think of that?" we questioned.

"Sounds pretty silly" he offered.

"It seems that it's the sound waves that help. They bombard the cell walls of the plant and so encourages, and increases its growth."

"It still sounds silly" he declared.

"Oh, we never know. We've seen many a method of farming discarded in favor of other, in our time. Perhaps we haven't seen everything yet! We may be glad to learn to coax a few notes from a violin back in the middle of a grain-field!" we chuckled.

"Or among the mangels" he grinned.

"The wole family 'd need to learn" we giggled.

"Humph!" he snorted, rising and going then out to the choring through the frosty wind-swept night.

Today occasioned the family, if not actual sadness, at least a goodly measure of regret. The Nell-mare, faithful friend of long years is now no more in the flesh. By rights — and by reason of her limited feeding in late years, she should have gone from earthly scenes long ago. It was a selfish sentiment that had spared her to stablings of more and less misery.

"She'll not see the Spring", James said more than once last Winter, seeing her summer's gain of flesh shrink sadly, despite the tidbits he carried her.

"But let her have another Summer" we said, "if she gets to the grass."

He nodded. "But no more Winters, remember!"

This then was the fatal day.

What a small and great-hearted lady she was in her heydey . . quick of turn, and handy about the place. How smartly she took Granddaughter by sleigh up the hill through the earlier winters to school. Tonight no one talks of her. None can allow him —, or herself to mention her name. It is as if an old friend, someone very dear to the family had been suddenly removed from the scene of our living nevermore to return.

But in some equine paradise, one, we fancy, velvety green grassed, and as lovely "as a watered garden," there in that golden sunshine and the cool shade of everlasting trees, a filly again, a pretty thing and knowing, she feeds and dwells now.

Until tomorrow — — — Diary — Goodnight. . . . .

MARY HAWORTH

Boy Age 12 Is Problem

Dear Mary Haworth: This is a serious problem that I don't know how to solve. I am twice married and have three boys. The eldest, age 12, by my first marriage, is always in trouble at school and at home.

We have worked with the school authorities and have tried various disciplinary methods suggested; but all to no avail. This has been going on since Tommy entered the first grade.

Last year he was suspended from school for a month. Meantime we moved and entered him in another school, after explaining he had been expelled. They agreed to give him a chance. This year it is the same old story. He is late to classes, neglects his work and constantly pesters the other children.

WAKENS TO DANGER

The immediate trouble is that he molests my younger sons, ages 3 and 4, when he can. In the past, when they have complained to me, he denied it. But tonight, when I got in from the grocery store, all the evidence was against him. Reasonably sure of my ground, I threatened to whip him, and he finally confessed. When I asked why he would do such a thing, he could only say: "I don't know."

While I can try to make sure that it doesn't happen to my boys again, what about protecting other children? When Tommy is outdoors, supposedly playing or attending school, there is nothing to prevent his violating some other child. And he constantly plays with children smaller than he. I can't have him under surveillance all the time.

I can't afford psychiatric help, so what is the answer? Only recently I read in your column of a similar problem child; and you seemed to think there was hope for him, if the parents took action at once. So, I don't want to postpone this any longer. A. G.

MAY HAVE ANSWER

Dear A. G.: In the telephone directory of your city, you will find a listing for Children's House. This is a non-profit treatment centre for emotionally disturbed children.

Its program, developed during the past 10 years, is designed to help parents find remedies for problems such as Tommy's. Thus my advice is to apply there—either in person, or by letter, or by telephone—and ask for emergency aid on his behalf.

It may, or may not, be possible to enroll Tommy in the so-called morning school at Children's House — a therapeutically planned school that operates four hours daily each week day, to give the children learning exercises while they are being diagnosed.

Supposing Tommy can't be acceptd at Children's House for any reason, still I am sure that your urgent need of information—on how to help him and protect other children—won't be rejected there. I am confident that any spokesman for the staff, when confronted with your questions, will dig into the problem sufficiently to tell you where to go, to get the professional co-operation that you should have.

OTHER SOURCES

However, in the unlikely event that you do get a brush-off; if you are denied a hearing at Children's House, then I suggest that you take the story to the Family Service Agency in your town, since it maintains an open door policy to all in need.

Other potential sources of reliable counsel are a good family doctor; a wise and spiritually seasoned pastor (not the narrow sort); and-or a sensible kindly teacher or school principal. These individuals may not have the specialist know-how to solve the problem; but at least they can help you get in touch with persons trained to help problem-children. M.H.

LET'S EAT

For Cooking A Charcoal Fire Is The Fastest

By IDA BAILEY ALLEN

"Whether they are of shining silver, copper, brass or wrought iron with pottery inserts, chafing dishes denote parties and glamor," I was saying.

"The metal type, you will notice, consists of a lower part for hot water, with a top that fits in like a double boiler and that can also be used for sauteeing. So for chafing dish cooking, choose foods that can be either sauteed—which means lightly fried — over direct heat or that need preparation over hot water."

WATCHING THE HOST

"You know, Madame," chuckled the Chef, "most of the fun of chafing-dish cooking is watching the host show off. However, to be effective, the show must not be too long.

"Here are some suggestions:

"If a creamed food or spaghetti is to be served, cook it in advance. Present it in the chafing dish, taste critically and then, with a great flourish, add a trick seasoning.

QUICK-COOKING FOOD

"But if a quick - cooking food such as Welsh rabbit, cheese fondue or lobster Newburgh is the dish, prepare and measure all the ingredients in advance and arrange them on a tray. With an electric chafing dish, the preparation will be fast; but alcohol fuel will take its own time."

Chafing dish supper: Finocchio, Olives, scrambled eggs Italian, sesame seed rolls, frosted brazil mocha squares, coffee.

All measurements are level; recipes proportioned to serve 4 to 6.

Scrambled Eggs Italian: Fine-chop 3 medium-sized green peppers. Peel and chop 2 medium-sized tomatoes (or use ¾ c. solid pack canned tomatoes).

Mince ½ a peeled section garlic and 1 peeled small onion.

In the chafing dish (or a frying pan), melt 2 tbsp. butter. Add ½ tbsp. olive oil. Add the vegetables. Slow-fry until tender.

Add 6 eggs beaten with ½ tsp. salt, ⅛ tsp. pepper and 2 tbsp. milk. Cook until the eggs begin to set.

Then carefully scramble or scrape up with a spoon, cooking only until creamy throughout.

Serve on toast with or without a garnish of sauteed salami.

Frosted Brazil Mocha Squares: Stir ½ c. shortening until creamy with 1 c. granulated sugar and ½ c. mollasses. Beat and add 2 eggs. Stir in 1 c. hot coffee.

Sift together 2½ c. already-sifted enriched flour, 1½ tsp. baking soda, 1 tsp. ground cinnamon, 1 tsp. ground ginger, ½ tsp. ground clove and ½ tsp. salt. Beat into the first mixture.

Transfer to a 7" x 11" pan. Bake 35 min. in a moderate oven, 350 degrees-375 degrees F., or until a toothpick inserted in the centre comes out clean.

When cold, cover with mocha icing and dust thickly with toasted Brazil nuts.

Mocha Icing: Cream 3 tbsp. butter with 4 tbsp. dry cocoa and 1 tbsp. vanilla.

Add 4 tbsp. strong coffee beverage alternating with 3 c. sifted confectioner's sugar.

Beat until smooth and creamy. Use as directed.

Tomorrow's dinner: Pineapple juice, stewed dried lima beans with ham or crips bacon, sweet-sour kale, frosted Brazil mocha squares.

Trick of the chef: When stewing dried limas, add ¼ tsp. oregano.

Rev. D. R. G. Owen Is Trinity College Provost

Rev. Derwyn Randulph Grier Owen of Toronto has been elected provost of Trinity College Toronto.

Announcement of the choice of the 43-year-old clergyman to succeed the late Dr. R.S.K. Seeley as Provost was made by the Corporation of the Anglican College which is federated with the University of Toronto.

Mr. Owen son of the late Most Rev. Derwyn Trevor Owen a primate of the Anglican Church in Canada has been head of the department of religious knowledge at Trinity and also an associate professor in ethics and philosophy of religion at Wycliffe College Toronto. Archbishop Owen died in 1947.

Educated at Ridley College St. Catharines, Trinity College and Oxford University Mr. Owen was ordained a priest in 1942.

He served overseas during World War II in Italy and Holland as a chaplain with the Westminster Regiment a motorized infantry battalion in the 5th Canadian Armored Division. In September 1945 he was appointed chaplain to the Khaki University of Canada in England serving until the end of that year when he was demobilized.

In 1942 he married Anne Armour of Toronto. They have three children a daughter and two sons.

Dr. Seeley 49 was injured July 12 in an automobile collision near Brighton Ont. He died Aug. 3 of a massive pulmonary embolism.

PRE - CHRISTMAS SPECIALS

CAR COATS — HOUSECOATS

BLOUSES — GLOVES

HANDBAGS — UMBRELLAS

SUNTER'S LADIES' WEAR

WIFE PRESERVERS

Certain foods, if left too long on stainless steel tableware, may cause stains. So it is wise to whisk stainless steel pieces through hot soap or detergent suds immediately after using. Rinse and dry thoroughly to keep the pieces bright.

FOOD ENERGY

Sugar beet or sugar cane produces four times more food energy per acre than any other crop.

Ambitious Blonde Wants To Get Commercial Pilot's License

MONTREAL (CP) — Blonde Hazel Rhoades Brooks weighs 117 pounds and her touch on a one-ton plane's controls is as light and as sure as she is. She expects to become one of Canada's youngest women commercial pilots early next year.

With less than 40 hours to go on the required 150 flying hours for a commercial rating, Hazel will not be 20 until March 10.

Only once, briefly, was she afraid there was no place for her in commercial flying because she was a woman and because, at five-foot, 2½ inches, she would disappear under the instrument panel.

Piles of cushions fixed the height problem; determination the rest.

PARENTS OBJECTED

At 17, swayed by her parents' objections to flying, she took a dress-designing course and a job as a clerk in the CNR freight-accounting department.

Dress-designing enabled her to make her own clothes and save money for flying. Her orderly, filing - clerk mind established a strict schedule governing her work, social life and flying.

Model planes gave her an elementary knowledge of plane construction and control.

At 18 she joined the Montreal Flying Club, got her private pilot's rating and took her father up for a ride. There were no more parental objections.

Hazel has checked out on more types of single-engined planes and done more things with them than most of the other club members.

"She is an exceptional pilot," says Phil Rogers, the club's chief flying instructor. "I don't mean an exceptional woman pilot, just a natural, instinctively good pilot.

"I'm teaching her aerobatics and she is catching on wonderfully. No one worries about Hazel."

Least of all Hazel. She has the normal pilot's fear, but accepts the overcoming of it as one of the challenges of flying.

Hazel likes dancing, all sorts of sports—baseball, tennis, swimming, hockey (which she once played, for a girls' team)—and at one time she liked motor-cycling.

"I gave that up," she says. "The roads are too dangerous."

"I expect to get married, and have a family, and I suppose they would come first because I don't believe in leaving my children with other people. But I won't give up flying."

NOT TALL ENOUGH

She has accepted the fact that she can never ben an airline pilot, not because she is a woman but because most airlines require pilots to be at least five feet, seven inches tall.

"I was offered a job with a private line flying people up to resorts in the bush," she says, "but I didn't have my commercial rating. But there are bush lines that are broad - minded enough to take women."

If that fails she'll be an instructor, which means 100 more hours on top of her commercial licence.

"We'd gladly take her," Rogers says. "She'd be excellent."

HOUSEHOLD HINT

The handles of all saucepans and skillets should be turned away from the edge of the kitchen range. A protruding handle is too easily hit, knocking the pan over. Make this a habit especially if there are children in the house.