

MARY HAWORTH

Tale Of Philandering Arouses Jealous Wife

Dear Mary Haworth: Two weeks ago a close friend of mine helped me with a problem and now his wife is making life miserable for him and my family. Officer X, I'll call him, is a member of the local police force and has been a good friend of my husband's and mine for several years, but we didn't get to know his wife until six months ago.

Recently Mrs. X was away for a week. In her absence our daughter Kay, 15, was one of a group of teenagers picked up for spending. Kay was soared stiff when taken with the group to the police station. Officer X happened to be there, and after talking with the arresting officer, was allowed to bring Kay home. (She was a passenger, not a driver of the speeding car.)

We appreciated this very much. Officer X left his car parked at our door and went with my husband to attend to some business. They were gone six hours. In that time, a friend of Mrs. X's saw the car and jumped to the conclusion that Officer X was visiting me—and promptly wrote Mrs. X to come home, and see what was going on.

ROUGH TIME FOR ALL

Mrs. X rushed home, and since then has been giving her husband and us a rough time. She has been rude not only to my husband and me, but to our children. She telephones my house at all hours, to accuse me of trying to steal her husband. I value his friendship very much but never have been more than a friend.

Both my husband and I would like to remain his friend, and help her overcome this jealousy. But Officer X says don't tell her about Kay's incident, as she (his wife) is very untruthful and would spread gossip all over town. I am willing to tell her the facts, to heal the misunderstanding if possible, but he feels it would be the wrong thing to do. What is your advice? P.R.

Dear P.R.: There is more to the story than appears in this recital. I think it strikes me that your own feelings of friendship for Officer X are just a mite too personal, and that they don't really include Mrs. X and never did—even before the recent outbreak of hostility on her part.

Obviously Mrs. X is a bit off the beam of rational behavior, in

making so much display of her jealousy; and in browbeating you with the suspicions that she entertains. However, in her distorted way, she is wrestling with some real cause for uneasiness, I gather.

The fact that a neighbor sprang into action to call Mrs. X home to investigate, when the officer's car was seen parked at your door for most of a day, suggests that you and he probably were targets of gossip—said to be "interested" in each other—prior to the time of Kay's arrest.

GUILTY CAUTIOUS

Further, Officer X's refusal to tell his wife the truth of what he was doing on the day in dispute—for fear she might broadcast falsehoods about it, he says—indicates a man unhappily on the defensive, because frightened by his own guilt feelings.

What is he on the defensive against? Well, possibly against her "I-told-you-so." For example, if he were to say that he'd been for your house, to deliver Kay from a police arrest, and that he'd spent some hours thereafter in your husband's company, for this or that reason, she might screech (in effect): "But of course! Where else would you be?—with your whitewash excuses when my back is turned!"

Possibly also he feels it might handicap him, as an arm of the law, if word got around that he shielded your daughter—got her off the hook in a recent mix-up with police. That kind of rumor might get him in dutch with his superiors; or cost him his job, if "politicking" in the ranks is frowned upon.

Finally, his taciturnity with Mrs. X amounts to turning his back on her jealous sickness. It is a refusal to cooperate in trying to heal her. It amounts to clammed-up disloyalty. It leaves her outside his confidence, outside his concern—while giving you the inside track.

If you wish to tell Mrs. X your version of the case, to clear your skirts, okay. But if you'd be trying to put things right between her and her husband, my advice is, keep quiet. Don't be a busybody in their private life. —M.H.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of this newspaper.

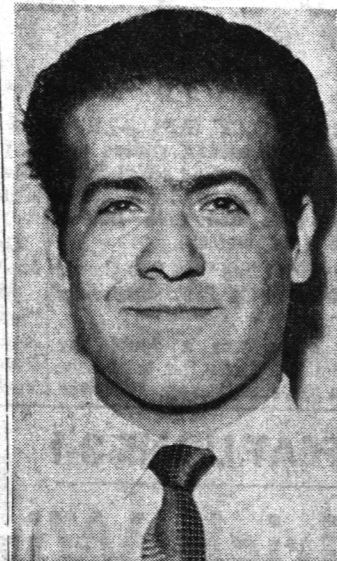
GET AQUAINTED WITH THESE PROGRESSIVE BUSINESS MEN



Byron Spence

Born in Saskatchewan and moved to Prince Edward Island in 1929 where he completed his education. Byron has been connected with the automotive business for the past 12 years of which 10 years have been with Horne Motors and Dowd Motors. Two years ago Byron started in business with his partner Gordon McLeod. Byron has had courses with General Motors Tech. School in Moncton and also in Michigan on wheel alignment and balancing and received certificates from Ferris Institute and John Bean, regarding Bean Machine Visualizer and frame straightening.

FOR WHEEL ALIGNMENT WHEEL BALANCE COMPLETE COLLISION SERVICE DIAL 9628 SPENCE and McLEOD Limited AUTO BODY SHOP 39 Eden Street Charlottetown



VIC McKARRIS

Born in Lebanon, Vic came to Charlottetown on November 30, 1953. He operated grocery business with his brother Norman for 2½ years. In 1956 Vic went into business for himself. He now operates the well known Groceria located at the corner of Cumberland and Grafton Street. In appreciation of his two years of successful business in Charlottetown, Vic wishes to extend sincere thanks for the friendship and patronage of the people of Charlottetown and district.

VICTOR McKARRIS GROCERY STORE "Where Your Dollar Buys More" SPECIALS EVERY WEEK WEDNESDAY To SATURDAY PHONE 9310 VICTOR McKARRIS Corner Cumberland and Grafton Streets



FRED F. KITSON

Born in Hampshire, married, and has 4 daughters. He has taken great interest in local and Church affairs and is a member of Hampshire United Church where he serves as Church Secretary and is an active member of the Hampshire Young People. He is a Director of the Dairymen's Association of P.E.I. and Secretary-Treasurer of Cornwall A. 1 Breeding Club. He is also a member of the Junior Farmers of New Glasgow.

Mr. Kitson came to North River in 1957 where he has built up a fine business in Agricultural Machinery, handling the famous Oliver Products and is a dealer for Moulton and Goodwin, New Hampshire.

Complete Line of OLIVER MACHINERY OLIVER and POLLARD RAKES CUNNINGHAM HAY CONDITIONERS POSTHOLE DIGGERS LANTZ POTATO DIGGERS GEHL HAMMER MILLS FIRESTONE TIRES and ACCESSORIES FRIDGES and WASHING MACHINES SNAP-TRACK TRACTOR CHAINS FRED F. KITSON North River



ARTHUR WRIGHT

Born in Peterboro and came to Charlottetown in 1931 where his father, Mr. A. L. Wright, founded the business of the Wright Shoe Company. Mr. Arthur Wright is a B.Sc. of Dalhousie University, and also studied at Mount Allison and the University of Toronto, in Meteorology; during the war he served with the R.C.A.F. as a meteorologist. He is a member of the Charlottetown School Board and a member of the Charlottetown Yacht Club, also is a former Kinsman. He is married and has two daughters. Mr. Arthur Wright became a partner in the business in 1945 and took over as sole owner in 1957.

SHOES FOR THE FAMILY For All Occasions MEDIUM PRICES TO SUIT EVERY POCKET WRIGHT SHOE CO. 164 Queen St. Phone 9521



Barry Moore

Barry Moore is a local boy, born in Parkdale and educated at Prince St. & Parkdale schools. He was attracted to sports and is well known in Island softball and hockey circles, and was on the winning teams when they won the Island Championships for 57-58 Softball & Intermediate Hockey also the 55-56 Maritime Intermediate "B" Hockey Championship. He worked as a machinist during the war with Bruce Stewart & Co. He started in business in 1948 when he developed the popular Barry's Snack Bar on St. Peter's Road.

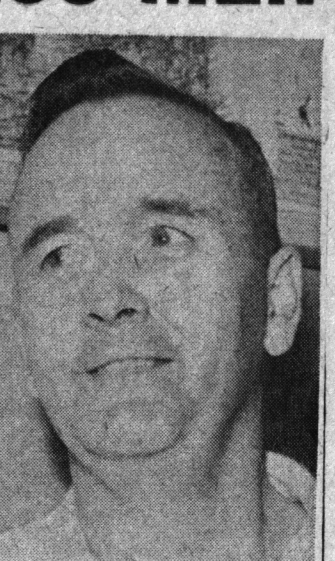
Wide Selection of General Goods ALL MEALS AND LUNCHES REFRESHMENTS OF EVERY KIND New Special SOFT SERVE ICE CREAM BARRY'S SNACK BAR OPEN 10 A.M.—3 A.M.



Vince Callaghan

Born and educated in Charlottetown, Vince has been associated with the Bowlan Radio & TV firm as senior technician in charge of maintenance for the past 3½ years. He is a graduate of N. R. I., Washington, D. C., U. S. A. Vince is a veteran of World War II having served with the Royal Canadian Service Corp for six years.

RADIO And TELEVISION SPECIALISTS IN Car Radio Installation Dealers In Hi-Fidelity Sound Equipment BOWLAN'S 114 Pownall St. Dial 9624



Joe Hughes

Joe has been a resident of Charlottetown for the past thirteen years. He became associated with the firm of H. M. Simpson Ltd. in 1946 after special training on the job with Soulis Typewriter Co. of Halifax, Nova Scotia. Joe served with the Royal Canadian Navy for 5 years during World War II. His wide experience in this line qualifies him to handle all types of business machines. He will be pleased at any time to assist the business firms on the Island in the care and maintenance of their office machines.

BUSINESS MACHINES SALES AND SERVICE Commercial Stationery Filing Cabinets And Supplies Typewriter Rentals a Specialty H. M. SIMPSON Limited 138 Gt. George St. Charlottetown

High Protein Low-Cost Main Dish For Dinner

By IDA BAILEY ALLEN

"For more than half a century," I was saying, "a specialty of Keen's Chop House in New York City has been kidney mutton chops cut so thick they require half an hour to cook. Why will gourmets make a special effort to go to this restaurant, and then wait thirty minutes for their chops?"

"The answer is obvious, Madam," returned the Chef. "They like lamb or mutton when it is properly cooked."

"And this means, first of all, that it is a 'mutton' to remove, before cooking, as much fat as possible from all lamb beyond the 'baby lamb' stage—that is, over three to four months old. This is because any pronounced lamb flavor is concentrated in the fat. Remove the fat and you remove any excess high flavor. Also, you have tender meat with that good gourmet taste."

TASTIEST BUY

"One of the tastiest meat buys today," he continued, "is lamb neck slices, Madam—one to a service—a really inexpensive form of high quality protein. I bought some today for 33 cents a pound. Shall I test-cook them?"

"Fine, Chef," I replied. "Let's try a pan-braise. I'll cut some fresh mint from the garden to cook with it, then use a pan-mint sauce."

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

Pan-Braised Lamb Neck Slices with Pan-Mint Sauce (only 30 minutes to cook): Cut all possible fat from 6 lamb neck slices about ¾ in. thick.

Melt 2 tbsp. butter or margarine. Add lamb and ½ c. chopped celery. Cook until lamb browns on both sides.

Dust with 2 tbsp. flour, 1 tsp. rosemary 1 tsp. salt and ¼ tsp. pepper.

Add bouillon of any kind and ½ c. chopped fresh mint, or 2 tbsp. mint flakes.

Cover; cook over low heat for 30 min.

Serve with pan sauce.

Tomorrow's Dinner: Tomato cress platter, pan-braised lamb neck slices, mint sauce, curried rice, corn on cob deep rhubarb-pine apple pie, hot or iced coffee or tea, milk.

Deep Rhubarb-Pineapple Pie. Nutmeg Pastry: Make up 1 recipe American pie pastry or use a mix. Add ¼ tsp. ground nutmeg with the flour.

To make the filling: Combine 1 pt. sweetened stewed rhubarb, ½ c. raising, 2½ tsp. quick-cooking tapioca, ¼ tsp. salt and 1½ c. drained canned pineapple nuggets. Mix and sweeten to taste. Transfer to a buttered 7 by 11-in. oblong baking dish.

Cover loosely with the pastry rolled a scant ¼ in. thick; bring edges down closely over top and press on with tines of a fork. Slash pastry in center. Brush with milk; dust with ½ tsp. granulated sugar.

To complete: Bake 5 min. in moderate oven, 375 degrees F. Serve warm.

Trick of the Chef—Sweeten all stewed fruits first before removing from the heat. Go easy! One-fourth less sugar is needed than generally used.

NEW GLASGOW W.M.S.

The August meeting of the New Glasgow W.M.S. was held at the home of Mrs. George Brown. The meeting opened by singing hymn "Rescue The Perishing." The leader Miss Elsie Laird read a poem and scripture reading from Luke 10, 25-42, this scripture was read by Miss Rhoda Brown.

Miss Lynetta Brown led in prayer and the devotional period closed by singing, "Breathe on me Breath of God."

Minutes of last meeting were read and signed. Roll call was answered by nine members and eight visitors. Treasurer reported that \$39.48 was sent in this year. It was moved and seconded that a special free will offering be taken at next meeting.

A special feature of the meeting was the reading of a poem "The guiding hand of God," written by Mrs. Colin McClure who is over eighty years of age, which was much enjoyed by all.

The September meeting will be held at the home of Mrs. Warfield, and Elbert Orr, when committee will be, leader Mrs. Davis Moffatt; lunch, Miss Elsie Laird, Mrs. Gordon Laird; Herald, Mrs. Chalmers Laird and Miss Elsie Laird; Missionary prayer, Mrs. Davis Moffatt. Collection amounted to \$4.95.

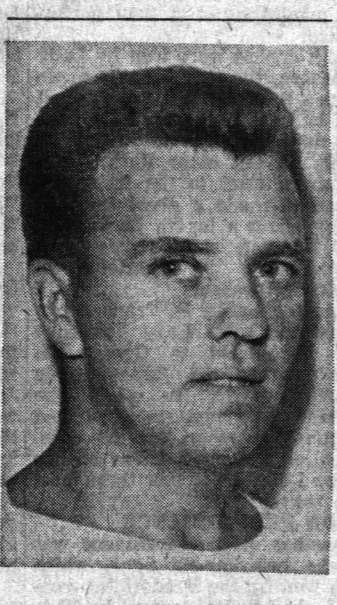
The meeting closed with a prayer by Mrs. Gordon Laird.



Tieleman Erkelens

Dutchy came to Canada from Holland in May 1956 after working in different parts of the world as an apprentice cook and chef. After two years in Prince Edward Island he has started out in Dutchy's Restaurant where his aim is to give the public the best in food and service possible.

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Gordon Carmody

Born and educated in Charlottetown. Gordon served with the Royal Canadian Navy for six years during World War II. Resided in Toronto, Ontario, for six years. In 1953 Gord returned to the Island where he and his brother George opened the Weymouth Street Shoe Hospital. Three months ago Gordon went into business for himself opening up the "U-N-I" dance hall, which is well known by the teen-agers and elders as well. Gordon invites everyone to drop around every Monday Night for a night of dancing and top notch meals.

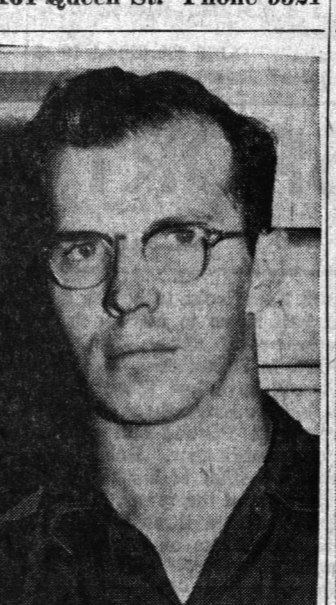
U. N. I. Regular Dances Every MONDAY NIGHT Hot Dogs, Hamburgers, Tea, Coffee, Pop All types Light Lunches Hall Available for Any Night Except MONDAY Situated at the Corner of Beach Grove and North River Road GORDON CARMODY Proprietor



CONNIE LeCLAIR

Of Hope River, educated at Toronto Rd. School, has had over 30 years experience in carpentry, building erections and all that goes with these. Starting in business 1940 he has developed a fine business and has proved himself exceedingly popular in both private and business circles, and his technical work is of a high standard.

Connie LeClair BUILDING CONTRACTOR FOR NEW HOMES TILE & CEMENT WORK CABINET WORK CARPENTRY 64 ORLEBAR STREET PHONE 9141



Bud Constable

Born and educated in Charlottetown, Bud has been associated with the F. W. Woolworth Co. Ltd. for a period of nine years, and with Kenny's Bakery for two years.

Bud opened his own service station three years ago, dealing in Irving Oil products, which is conveniently located directly across from the Federal Building on Richmond Street.

(Free parking in rear of the station).

LUBRICATION WASHING GREASING "Special Services" Wheel Balancing Motor Washing WILFRED "BUD" CONSTABLE'S IRVING STATION Richmond Street Phone 9116



Maurice "Red" Dart

A native of Charlottetown, educated at Queen Square School and Prince of Wales College. Red is a veteran of Second World War and has been associated with automobile business since 1936 mostly General Motors, stock room and mechanics and is now in the new and used car, and mechanic business.

DEALER IN NEW AND USED CARS. GENERAL REPAIRS and MOTOR TUNE UPS. FOR PROMPT EFFICIENT SERVICE DIAL 5458 MAURICE "RED" DARTE 27 DesBrisay Crescent



Keith Carmichael

Born and educated in Charlottetown, Keith is a veteran of the Second World War in the Engineers in which he was still occupied at his trade in which he has had 16 years experience. Keith started his own business approximately 3 years ago.

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Percy G. Gay

Percy was born and educated in O'Leary. He has been in the dairy business for thirty six years, starting his own dairy business twenty one years ago known as the Sunshine Island Dairy. Percy also has his son Jack working with him since he has completed his education, and Jack has been his plant manager for some time. Both Percy and Jack wish to thank their customers at this time for their patronage and assure you that they will endeavour to serve you as well in the future, and will supply you with the best possible Sunshine Products at the lowest possible prices.

"SUNSHINE" PRODUCTS ARE ● Pasteurized Milk ● Homogenized Milk ● Whipping Cream ● Coffee Cream ● Chocolate Milk FOUR TRUCKS TO SERVE YOU SUNSHINE ISLAND DAIRY Longworth Avenue



NIGHTGOWN

SOFT silk chiffon in two tones of blue and green plaid is the choice for this shift nightdress. Cut on trapeze lines, it is gathered to fall in a very full flare of folds from the self-piped and bowed neckline. It is the same at front and back.