MARY HAWORTH

Second Wife Resents Grown Step-Daughters

DEAR MARY HAWORTH: I am 49. My wife is 35. This is my second marriage. I have three kids: a son, 29, and two daughters, ages 20 and 21. Their mother died of cancer after a lingering illness and I remarried for the girls' sake mostly.

They were 14 and 15 at the time and I felt they needed a mother's guidance in matters a man wouldn't understand, such as clothes, personal hygiene, etc.

During the final months of my first wife's illness, when she was hospitalized, I was holding my job, visiting her and cooking and keeping house for the girls.

Perhaps I should have placed more responsibility on them, but anyway I did. I couldn't raise them lone-handed. So I arranged for Myra to meet them before she became my second wife and I told them I might marry her if they approved. They said they liked her and would call her mother.

Things went along fine for about five years. But the girls were growing and resented the nagging "pick on this . . . why don't haven't you sweep the porch? . . . " etc.

There came a day when my wife said "Either the girls get out or I am going." Wheeupon I said "If you want to go, go." That was last July. She left, taking everything she wanted. She says if we are ever to live together again I'll have to get another place first, a place that will be hers.

I have a six-room house here and I had to replace the things she took, and I have no intention of moving. I talked to her last night and suggested that we consult the pastor but she wasn't too sure that she would. So that is why I am writing. you. What do you think I should do? C.B.

DEAR C.B.: It is axiomatic that no house is big enough for two (or more) women. And as your daughters are reaching adulthood, which is presumed anticipation from parent-hosting, I can appreciate that they and Myra might be locking horns over the way things are managed (or neglected) depending on the viewpoint) under your roof.

Moreover, Myra's age, 35, probably also is a factor contributing to her blastoff last July and subsequent emotionally supercharged unweaning stand.

She probably is undergoing the stress of the menopause and giving a poor account of herself, taking out her discomforts, ill humors, unconscious envious resentment of her stepdaughters' youth, etc., on them and you.

Your attitude with respect to the troubles you've known, in relation to squabbling wife and daughters, seems commendably stalwart, stable and long-suffering.

It is much to your credit that you are open-minded to the idea of reconciling with Myra and taking her back, and would meet her halfway in discussing the ways-and-werefores with a clergyman mediator. But it is to her discredit that she is trying to blackjack you into providing her a place of her own (which would be off limits to your daughters, I gather) as the price of her making peace.

Probably there is a lot of grudge-feeling fermenting at the core of her hard bargaining aloofness today. Likely she felt from the first that she was brought into the family as a housekeeper primarily. And while she was willing to settle for that with her eyes open, still she found it a bitter dose at times. I imagine, to feel used by the group without being loved for herself.

As to what do do, my advice is, stay put. You don't owe Myra a place of her own at expense A man's place of residence is wife's abode, and if she shuns it only because it despleases her, that's her problem. She is making herself liable to divorce on grounds of desertion.

Get legal counsel and representation (from the local Legal Aid Bureau, for example) in establishing the fact, for the record, that you are ready and willing to mend the quarrel and resume the marriage, under your roof. Then Myra will have to fish or cut bait.

Meanwhile your daughters are of an age to be contributing something to their upkeep. If they are wage earning, they should pay for room-and-board, thus financing some maid-help for Myra. Or they might move out on their own, to share an apartment or housekeeping rooms with other wage-earning girls, as the majority of salari ed girls are doing today.

Or if they aren't wage earning yet, if they are still students dependent on family support, they should share the housework as a matter of course—systematically, responsibly, without pushing or prodding.

MH.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of (the Guardian).

HAPPENINGS

Audrey Jenkins, Women's Editor; Phone 4-8506

Thane Douglas accompanied by his mother, Mrs. Arnold Douglas, Norobro, spent the Easter holidays in St. John, N.B. the guest of Mr. and Mrs. Albany Palmer and family.

Mr. and Mrs. Junior Hickey, Darnley, entertained the members of the Princetown United Church Choir at their home on Wednesday evening when the Easter music, was enjoyed by all — Mrs. Clarence Carr was pianist. Lunch was served by the hostess assisted by Mrs. Wyman Clark.

Bruce MacNutt, Malpeque, left by train to spend the Easter holidays with his daughter, Miss Mary MacNutt of Chalk River, Ontario.

Dr. and Mrs. Lawrence Ramsay returned to Saint John, N.B., after spending the Easter holiday with Dr. Ramsay's mother, Mrs. G. W. Ramsay and his brother Mr. and Mrs. Wilton Ramsay of Malpeque.

The third annual Festival of Easter Music by the Charlottetown branch of the Royal Canadian College of Organists will be heard at 3:00 o'clock Sunday afternoon at Trinity Church. Youth choirs from various churches will participate for the first time.

Choirs taking part include Zion Presbyterian, First Baptist, Trinity United, Central Christian, Kirk of St. James, St. Paul's Anglican and Park Royal United.

Mr. and Mrs. Howard Waite of Summerside East have arrived home from Fort Lauderdale, Florida, where they have spent the past five months. They stopped off at Portland, Maine and were accompanied by their son, Everett Phillip as far as Saint John, N.B.

Olga Hennigar, Montague, left Thursday by plane for a holiday with her sister Lydia, Mrs. Ron Elliot and Mr. Elliot of Annapolis Royal, Nova Scotia.

Birdena Henderson, N.Y., was an Easter holiday guest of her parents, Mr. and Mrs. Fred Henderson, Fitzroy Street, Charlottetown.

Mrs. G.R. Fleming and Mrs. D'Arcy Fleming have returned home after spending Easter with Mr. and Mrs. Cornelius Fleming and family in Halifax, N.S.

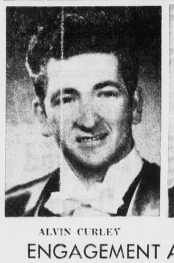
Mr. and Mrs. Emmett Bernard and daughter, Delight, of Hunter's River, left Wednesday for Hamilton, Ont., to attend the Stevenson-Bernard wedding. They were accompanied by James Craig of Breadalbane and Kenny Woolridge of Charlottetown who will remain in Ontario.

Katherine Myers of Crapaud is attending a course at the Atlantic Christian Training centre in Tatamagouche, N.S.

Mrs. Mildred Morrow has returned to her home in Rollo Bay after a pleasant holiday in Belmont, Mass.

Mrs. Alex MacDonald, Bayfield and Mrs. Neil MacIsaac, Rock Barra, are spending the Easter holidays with friends in Hamilton, Ont.

Dr. Arnold MacLean spent Easter Sunday with his parents, Mr. and Mrs. Hampton MacLean, Borden.



ALVIN CURLEY

MARION BRYANTON

ENGAGEMENT ANNOUNCED

Mr. and Mrs. Willard Bryanton, Spring Valley, announce the engagement of their daughter, Marion Roberta to Alvin Rezin Curley, youngest son of Mr. and Mrs. Wilfred Curley, Clermont. The marriage will take place May 16 at 10 a.m. at the Church of The Holy Family, Kensington, P.E.I.

Plentiful Egg Supply At Reasonable Prices

This month eggs are in plentiful supply due to the peak level of springtime production. This is good news for the consumer who can use them to advantage in main dish meals and The reasonable prices also mean that she can use more of them for light, fluffy cakes and delicious desserts.

Because eggs are an important source of protein they can be served as the main part of the meal. Many tasty luncheon dishes combining eggs with other protein foods such as milk and cheese can be quickly and easily prepared. Nutritionists recommend that we eat an egg for breakfast to start us off with a satisfied feeling that stays with us until lunch.

Containers of eggs sold in stores must be marked with the grade name, Canada Grade A eggs are the most frequently offered in most stores. Grade A eggs come in several sizes — Extra Large, Large, Medium, Small and Peewee. At this time of year large, medium and small are all good buys. In deciding the size to buy one must consider the intended use and the price. Most recipes for baked goods have been developed for large eggs but for many cooking purposes the medium or small size may be used.

Occasionally Grade B eggs may be offered for sale in some areas although both Grade B and C eggs are usually sold for frozen or dried egg products. The main difference between Grade A and B eggs is that the Grade B eggs may be a little soiled and the shells may have rough areas or ridges. The white in Grade B eggs is not as firm as that in Grade A and the yolk may be larger. They are not uniformly sized but must be at least of medium size. They are of medium size. They are of suitable quality for most cooking purposes.

This month the Consumer Section, Canada Department of Agriculture provides tested recipes for eggs in main course dishes and a very special dessert.

BAKED EGGS IN CHEESE NESTS

"A tasty protein-rich supper or luncheon dish"

4 ounces (1 cup) elbow macaroni
1 cup shredded medium Cheddar cheese
¾ cup evaporated milk
¼ teaspoon dry mustard
½ teaspoon salt
¼ teaspoon Worcestershire sauce
6 eggs
½ cup evaporated milk
¼ cup buttered breadcrumbs
¼ cup shredded medium Cheddar cheese

Cook macaroni according to and mix with the 1 cup of cheese. Combine the ¾ cup milk with the seasonings. Pour over macaroni - cheese mixture and turn into a greased shallow 6 - cup baking dish. Press 6 hollows in the macaroni and break an egg into each. Pour the ½ cup milk over eggs, and sprinkle with buttered breadcrumbs and remaining cheese. Bake in a moderately slow oven (325 degrees F.) until eggs are set, 25 to 30 minutes. 6 servings.

"A delicately flavored, creamy - rich dessert for a special occasion"

1 tablespoon gelatin
¼ cup cold water
3 egg yolks
¾ cup sugar
1 tablespoon grated lemon rind
¼ to 1-3 cup lemon juice
3 egg whites
¼ teaspoon salt
¼ cup sugar
½ pint whipping cream

Soak gelatin in cold water, 5 minutes, then dissolve over hot water. Combine egg yolks the ¾ cup sugar, lemon rind and juice in a large bowl. Place over simmering water and heat with a rotary beater until mixture is thick and creamy, about 10 minutes. Remove from heat and beat in melted gelatin. Cool until mixture is just beginning to thicken and become creamy.

Make a meringue of the egg whites, salt and remaining ¼ cup sugar. Fold into the gelatin mixture, then fold in the stiffly beaten cream. Pour mixture into a 5 to 6 cup serving dish and chill until set. Just before serving decorate with chopped toasted almonds, pieces of maraschino cherry and whipped cream. 6 to 8 servings.

CARDIGAN

Miss Georgie MacIntyre of Charlottetown visited her parents, Mr. and Mrs. George MacIntyre, Cardigan for the Easter holidays.

Urban Sullivan of Cardigan, accompanied by his neice, Anne Fitzpatrick of Montague, arrived home by air, having spent the weekend visiting relatives at Halifax and Eastern Passaze, N. S.

Miss Gaylene Matheson of Charlottetown is spending a few days visiting friends in Cardigan

Pat Lundrigan of the Royal Canadian Navy is visiting his family at Seven Mile Road.

Mrs. Margaret Macdonald of Charlottetown and her son Jock were weekend visitors at Cardigan.

The Cardigan Catholic Youth Club repeated their three act play "Have A Heart" at a matinee performance on Easter Monday in the Cardigan Legion Hall with a capacity audience. Specialties between the acts included songs by Gladys Roche and Louise Shephard; also several songs by a group of young singers who resembled "The Beatles."

SUMMER FURS

High fashion detail characterizes this year's spring and summer fur collection shown at the Salon Raoul-Jean Foure. Pictured above is a Canadian majestic pearl mink shell cape.

Women

6 The Guardian, Charlottetown, (Sat. April 4, 1964.

UC Women Organize At Cape Traverse

The newly organized evening unit of the Cape Traverse United Church Women met at Tryon manse in March, beginning with a worship service led by Alice Mutart. Bertha Dawson assisted with scripture reading.

Rev. Allison O'Brien, who took charge of the study book, agreed to continue with this portion of the devotions for several meetings. Fourteen copies of the guide and the study book, "The Word and The Way" are to be obtained before the next session.

Recording books for both the secretary and treasurer were supplied by Alice Muttart.

Plans were laid for a pantry sale at Raymond Harvey's store.

Recreation was led by Florence Hill and lunch served. Meeting ended with prayer.

Bonshaw UCW Entertained

Corinthions II was the Bible study theme at the regular session of Bonshaw United Women held at the home of Mrs. Dulvay Pollard.

Eleven members were present and two visitors welcomed. Mrs. Lyle MacNevin was in charge.

Easter thankoffering envelopes were distributed and the 1964 allocation discussed. A selection of used clothing is to be sent to the local welfare office.

The purchase of programmes for future meetings was arranged.

by Alice Brooks

BEAUTIFUL BIRD

Add a brilliant touch to a bedroom with this peacock spread — lovely embroidery.

Peacock, a beauty — a joy to embroider in natural colors, simple stitches. Pattern 7430, transfer 15¼ x 20¾; two and two reverse motifs 3¼ x 6¾ inches.

Thirty - five cents (coins) for this pattern (no stamps, please) to Alice Brooks, care of Guardian - Patriot Needlecraft Dept 60 Front St. W. Toronto 1, Ont. Ontario residents add 1 cent sales tax. Print plainly PATTERN NUMBER, NAME, AD DRESS.

IDA BAILEY ALLEN

Roast Lamb In Season Stars On Dinner Menu

ORANGE trees, lemon and lime trees, glistening avocado trees and a small redwood from the great forest were rushed into the huge lounge of N.Y.'s Waldorf-Astoria after their Astrojet flight from California. Lanterns and strings of lights were hung; vines festooned the walls. Huge bouquets of paradise lilies were in place; tables set up with snowy linen and shining glasses for a tasting of fine California wines; hundreds of people were milling about the great lounge, the Peacock Alley and the Palm Garden, scene of the festival.

RED REPLICA

Last to be set in place was a red replica of the famous Golden Gate Bridge.

Hundreds of guests streamed over the bridge, tasted the fine California wines, stopped to examine priceless exhibits of old wine glasses and ancient bottle openers, then went on to the Palm Garden where an exhibit of beautiful paintings by California artists was hung.

Other guests stopped to enjoy the state' papaya juice or a glass of champagne, then went on to taste goodies from the Chuck Wagon, which the Chef describes today.

TOMORROW'S DINNER

Shrimp or Crab Saladettes
Roast Leg or Rolled Shoulder of Lamb Golden Gate
Franconia Potatoes
Fresh Green Beans Vinaigrette
Date-Custard Fresno
Coffee Tea Milk

Measurements level; recipes for 6

ROAST LAMB CALIFORNIA

5 to 6 lb. leg of lamb
1 tsp. powdered rosemary
1½ tsp. salt
¼ tsp. pepper
6 peeled sections garlic, slivered
2 tbsp. currant jelly
1½ tbsp. brown sugar
1½ tbsp. lemon juice

Rub meat all over with seasonings. Make 20 incisions with sharp pointed knife and press into each a sliver of garlic. Place meat fat - side up on rack in roasting pan; roast steadily at 350 degrees F. until meat thermometer registers 180 degrees F.

Mix jelly, sugar and lemon juice. Spread over meat; roast 5 min. more.

DATE-CUSTARD FRESNO

one-third c. chopped seeded pasteurized dates
6 thin-slices de-crushed French bread buttered
6 whole dates, quartered
6 blanched whole almond meats
½ c. whipped cream
Custard mixture . . .
(follows)

Butter 6 low individual casseroles. Spread chopped dates on French bread; fit one slice into each casserole. Make plain custard mixture (follows). Add to casseroles; set in low pan.

Add boiling water ½" deep. Bake 30 min. in mod. oven, 350 degrees F., or until firm when tested with a pick. Cool.

Edge with whole dates and almond meats; center with whipped cream.

PLAIN CUSTARD MIXTURE:

Beat 1 egg and 5 egg yolks until frothy with ¼ c. sugar, 1- 16 tsp. salt and ½ tsp. vanilla. Stir in 1½ c. each milk and half n half.

Our Chef Describes Chuck Wagon Goodies

Mesdames: For a hit at your next party, transform your wheel tray into a "chuck wagon," with a selection of goodies such as cracked lobster tails in the shells, served with mustard-mayonnaise.

Provide ripe and stuffed olives, a salad of bite-sized pieces of roast beef and green peppers with Russian dressing, clams or oysters with crumb stuffing and bacon topping baked in the shell, julienses of ham and sharp French dressing, canned smoke turkey, plenty of fresh raw vegetables and greens for garnishes.

KENSINGTON

P.W.C. students who spent the Easter weekend at their homes at Kensington were Judith Waite, Valerie Bowness, Leo Brander, Winston Cousins, Joyce Sunsbury and Myrna Harrington.

Karlene, Byron and Darla guests during the Easter holidays of their grandparents, Mr. and Mrs. Stanley Sharpe, Margate.

Mrs Elton Sharpe and little daughter, Melanie, Summerside, left on Monday to visit her sister, Mrs Charles Adams and Mr. Adams, Moncton.

Mrs Preston Woodside, Margate, left on Friday to visit members of her family at Toronto.

Mr. and Mrs. E T. Glydon have returned to their home at Margate after visiting their son-in - law and daughter, Mr. and Mrs. Donald Bowness at River John, N.S.

Dylan, Kevin, Susan and Dwain MacKenzie of Lewes, are spending the Easter holidays at Margate, guests of their grandparents, Mr. and Mrs. Hean Mayhew.

Mr. and Mrs. T. C. MacKenzie, Lewes, were recent visitors to Tignish where they were the guests of friends.

Jean Murray, Oxford, N.S. and Margaret Murray, Bedford, N.S. are spending the Easter holidays at their home at Kensington.

Garth Caseley, student at Pine Hill University, and Lucille Smith, student at Mt. Allison University, visited the home of the former at Kelvin during the Easter weekend.

Linda Sharpe, Norboro, spent the Easter weekend at Kensington, guest of Mr. and Mrs. Elmer Burt and family.

Mrs. Perry Cunn, Kensington, is a patient in the Prince County Hospital, Summerside.

BUYS RIGHTS

Columbia Pictures has acquired the screen rights to the Broadway hit Dylan, which stars Alec Guiness and Canadian Kate Reid.

ELLEN'S DIARY

Flight Of Wild Geese Heralds Spring-Time

A pleasant week, this was. One of Spring's own. Days lengthening, sun strengthening, winds warming and happy.

"Though there's snow in plenty around, still there is a new look on the face of things" a caller of today offered. "It's the spring - look" he said.

"And do you know what, Ellen?" he smiled remembering the sheer charm of it, "last night, shortly after we went to bed, though" he recalled "she much have fallen asleep because she never heard them, a flock of wild geese went by!"

"Yes!" we said... After the long white of the winter, how exciting to hear this promise of summery days!

"There seemed to be a number of them and they flew low for I could hear the rush of the flight — you know the sound? — and the calls seemed close by.'

"I might have, if I hadn't been so lazy" he smiled, "for last night the moonlight made everything as bright as by day."

Wild geese...Spring indeed. The cropping ahead. What busy lovely time on farms that is! What fine hopes are planted with seed and set! Hopes for young and older of furthering their visions and dreams. How well our sowings and plantings will be blest this time, we think, caressed by the sun, nurtured by the earth, refreshed by showers.

"Here's your white hat, Winter. Hurry off!" we say when he returns to visit us, in a snowflurry or a wind of the north. "Let Spring now have her way."

And then, we are more or less ashamed of our attitude, when we stop to recall the delights of the season past, the one-mess of the family through the stormy spells, the coziness of the hearthfire when snow drifts mounted along the yards, the rare beauty of the frosty mornings, and the sparkling sunny days, the clean loveliness of the snow - spread fields.

And now at week's end, how, we question, have we fulfilled the duties the obligations required of us? And how shall we know whether or not it is only "Fools Gold" we have gathered and not fine nuggets along the days? In effect:

"Is anybody happier because you passed this way?
Does anyone remember that you spoke to him today?
This day is almost over, and its toiling time is through.
Is there anyone to utter a kindly word of you?
Did you give a friendly greeting to the friend who came along?
Or a churlish sort of "Howdy" and then vanish with the throng?
Were you selfish, pure and simple, as you rushed along your way.
Or is somone mighty grateful for the deed you did today?
Can you say tonight, in parting with the day that's slipping fast,
That you helped a single brother of the many that you passed?
Is a single heart rejoicing over what you did or said?
Does a man whose hopes are fading, now with courage look ahead?
Did you waste the day or lose was it well or poorly spent?
Did you leave a trail of kindness, or a scar of discontent?
As you close your eyes in slumber, do you think that God would say,
You have earned one more tomorrow, by the work you did today?"

Until Monday — Diary — Good - night....

O'Leary Hospital Ladies Aid Votes Student Bursary

A bursary for a student nurse for the sum of $200.00 was voted by members of the O'Leary Community Hospital Ladies' Aid in March. New curtains for the children's ward was another project agreed upon.

With Mrs. Ralph Bishop presiding, the May 4th Fashion Show in the high school auditorium was thoroughly discussed and various conveners appointed.

Lunches for O'Leary Centennial Day, July 11 are to be supplied by the Aid.

The treasurer reported that $140.00 had been raised at the recent Variety Concert.

Donations were acknowledged from Brae, Derby, O-Leary, Cascumpec, Fortune Cove, West Point, Roseville, Haliburton, Cape Wolfe, Alaska, Coleman and Green Hill.

Roll call response at the April 15 meeting will be donations for the Fall Fair.

Crapaud Couple Observe Anniv.

Bouquets of roses, an anniversary cake and a host of good wishes from their many friends were the fare of the 25th wedding anniversary of Mr. and Mrs. Robert Dawson of Crapaud.

The roses, a gift from their son, Ronnie and his family from Port Credit, Ont., and were presented to Mrs. Dawson, along with a corsage, by a grand - daughter, Kim Dawson.

Melville Bell spoke on behalf of friends and relatives, and pesentations were made by Mrs. Ralph Myers and Barry Dawson.

The roses which completed the dining table arrangements were sent to the Dawsons by his sister, Mrs. George Henderson (nee Helen Cameron of Hampton, P.E.I.) and Mr. Henderson, Bridgewater, N.S.

Argyle Shore WI Supports Orphan Project

Ways of making regular meetings more useful and interesting were discussed by members of Argyle Shore Women's Institute in March.

With Mrs. Fred MacPhail as acting president, correspondence was dealt with and a sum of money voted to the Institute adopted Korean orphan.

Catering committee selected for April included Mrs. Joan MacPhial and Mrs. June MacDougall.

Refreshments were served by the hostess, Mrs. John D. MacPhail.

by Anne Adams

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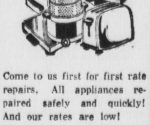

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