GOVERNMENT HOUSE PARTY

His Honour, Lieutenant Governor T. W. L. Prowse and Mrs. Prowse are pictured with their son and daughters at a dance given last Friday evening at government House. From left to right in the photograph those pictured are His Honour, Lieutenant Governor T.W.L. Prowse, Mrs. Prowse, Dr. Lemuel Prowse Dr. Doris Denne, Mrs. F. H. MacLeod and Mrs. Alan Ernst.

Women

Lena Caroline McLure, Women's Editor. Phone 8508

HAPPENINGS

Dr. Doris Denne, Toronto, and her children are visiting Dr. Denne's parents, Lieutenant Governor T. W. L. Prowse and Mrs. Prowse.

"The True Woodrow Wilson—Crusader for Democracy" was written by Harold Garnet Black of Beverley Hills, California. The introduction to the book was written by President Roosevelt. Mr. Black is an outstanding writer in the United States. He is a brother of Mr. Charles Black, Charlottetown. All will enjoy reading his story "Her Contribution" which has a Pugwash, Nova Scotia, setting.

Miss Ethel MacNutt is a guest at Dalvay House.

Mr. and Mrs. O. H. Barrett of Montreal and their niece Mrs. Dale Farnham, Junior, also of Montreal have been staying at Dalvay House for the past three weeks. Mrs. Barrett is a daughter and Mrs. Farnham a granddaughter of the late Dr. James Handrahan of Charlottetown.

Mrs. Norman Saunders and her children Edward and Kathy are the guests of Mrs. A. E. Baker, Spring Park Road and Mrs. E. G. Saunders.

Mrs. Alfred E. Jamieson of Halifax, is visiting in the City. Mrs. Jamieson is registered at the Charlottetown Hotel.

Mr. and Mrs. John MacEwen and son John of Halifax have arrived on vacation. They were accompanied by Mrs. J. E. R. MacEwen who had been their guest.

Mrs. F. M. Nash of Berwick, Nova Scotia, is visiting his sister, Mrs. J. E.R. MacEwen, Upper Prince Street.

Mr. and Mrs. Kenneth Yeo, Charlottetown, have returned from a motor trip to Montreal and Boston.

Mrs. Pearl MacKillop of New Glasgow, N.S., is visiting in Montague and Charlottetown. She is at present the guest of her sister, Mrs. Fred Chandler, 116 Euston Street.

Mr. and Mrs. Albert MacRae of Charlottetown, returned home from a visit to Lindsay, Ontario. While there they attended the wedding of their son Dan, to Miss Marjorie Lynch. They also motored to Waterloo where they visited with their niece, Mrs. Wm. Hartman and Mr. Hartman.

They also had the pleasure of visiting with their nieces, Sister Margaret Helen and Sister John of the Assumption of the Congregation of Notre Dame, Montreal.

Mr. and Mrs. Victor MacDonald of Charlottetown and Mr. and Mrs. Mercer Mullin of Summerside left Friday on a motor trip to the United States.

Miss Dorothy Ann Green of Burlington, Ontario, is presently visiting her grandfather, Mr. A. C. Green, Alberton.

Mr. and Mrs. J. Alvah Green of Pointe-a-Pierre, Trinidad, are spending their vacation on the Island. They are the guests of Mrs. Green's cousin, Miss Lillian Duchemin, and Mr. Green's father, Mr. A. C. Green, Alberton.

Mrs. W. J. Osborne (nee Penny Denny) and daughter Jane of Montreal, are spending their holidays at Harbor View Cabins.

Miss Joyce McLellan and brother Billy, Somerville, Mass., are spending their vacation with their grandparents, Mr. and Mrs. J. A. Keoughan, Vernon River.

Mrs. Jean O. Toombs of Concord, Mass., has been visiting Miss Norva Webster, 9 King Square.

Mr. and Mrs. Leonard Toombs and three sons, of Watertown, Mass., have been visiting Mr. and Mrs. Kenneth Webster, Weymouth Street. They left Wednesday upon return and will visit enroute at Old Orchard, Maine.

Miss Winifred Kenny, R.N., New York, is spending the month of August, the guest of her brother-in-law and sister, Mr. and Mrs. J. J. Morris, 120 Prince Street.

Hitch-Hike Across World

CALGARY (CP)—Two girls arrived here recently for a short stay in a journey which has taken them thousands of miles in three years. Mary Cleeves and Flora Lumsden have hitch-hiked their way half across the world, with all their belongings carried in haversacks.

Miss Cleeves, of Chester, England, first decided to set sail for Australia after completing a teaching course in economics. In Melbourne she met Flora, a lass from Aberdeen, Scotland.

Their journeying took them through Australian cities, cattle stations and back-country areas. From Australia they found their way to New Zealand, where they again covered long distances by hitch-hiking.

From New Zealand they sailed for North America, reaching the United States after hitch-hiking their way around in the Fiji Islands and Hawaii. On this side, they thumbed their way from San Francisco to Los Angeles, Las Vegas, Yellowstone Park and up to Calgary.

From here they hope to hitch-hike their way to Alaska, but in any event their hearts are set on boarding a ship that will get them to England for Christmas.

But if they get home for Christmas, that doesn't mean their travels are over. They are talking about a venture to the Orient next year.

ELEANOR ROSS

Plastic Clothesline Decorative Object

Most of us would not have thought of a clothesline as a decorative object, but that was before the advent of the new jewel tone plastic lines that combine strength, flexibility and washability with aesthetic appeal.

BRIGHT CORDING

If you're a do-it-yourself decorator, you can have a wonderful time with this bright vinyl cording both indoors and out.

Weave it into interesting patterns for a gay room divider using eyelets set in a wooden framework. Lace it along your basement stairs for spaces between handrail and steps. It will enclose that dangerous space to provide protection for the kiddies.

You can weave it into chair seats, wind it around picture frames or use it to accent burlap panels for your rumpus room.

Outside, gay trellises bordering your patio can be made by lacing the cord into a diamond pattern. You might try a "spider-web" fence encircling your playground or swimming pool by knotting the cord in a circular design.

No matter how much it is used the colors will stay bright and shining with but a minimum of care. Just wash the plastic cording with a sponge dipped into thick suds, rinse and wipe dry.

NEW SWEAT SHIRT

The youngsters have taken a leaf from the do-it-yourself fans and as a result the swea shirt has undergone a change.

A plain sweat shirt is slit down the front, a zipper is sewn in and then decorator touches are added. Bright briads and all sorts of appliques are used and it becomes a sort of sweater-jacket that's worn with slacks, shorts, dresses—even over bating suits. Many of them are very attractive.

We especially like those that are trimmed with black rick-rack and vari-colored Tyrolean braid.

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ELLEN'S DIARY

Mack Eats First Berry And Some More—For Luck!

Now is the haying — a busy lovely time of year with us on these farms Many intriguing patterns are interwoven with it against the green-gold back-ground of the season. The winds heady with the scents of the farmlands come by to remind us of summers long gone — merry winds mostly, full of youthful laughter but sometimes a little forlorn, mourning we know for those young faces lost along the way . . . those who grew not up but remain in memory, young forever.

And over the fields ripples break in the sunny grainlands and in the meadows still unshorn; the thrushes hail us from the woodlands. The heron flies in on gray wings from the river below to settle motionless to his angling in the stream; the blackbirds fuss with their house-keeping . . . and the Monday wash suns and dries beautifully in the genial warmth of the fragrant haying-breeze.

Now too "news" of the garden come in to lend more variety to the meals spread for the hungry workers — the crisp of the head lettuce, the green of spinach and chard, younglings of onions and beets, gleaned in the thinning, and the garnet of the vegetable as well.

"I think these are my favorite vegetables — the first beets" one of the family commented sampling them with obvious relish. But how can one be certain with such a nice selection from the garden now from which she may choose!

Mack home to us from a pleasant holiday which included among other remembered outings, a first train-ride, brought in babes of potatoes of his own farming to be cooked for his dinner. To be shared, of course, with Gage, who this week finds himself our guest. Now Granddaughter is the one missing from the fold, she having gone at weekend to visit with her mother's people. And we miss the child even from days that are full. Granddaughter is "easy" company, able always to entertain herself in the event that her hostess is busy, and never-happier than when tucked away in some quiet comfortable corner, she is lost in a magazine or book.

It was to a pleasant retreat we came with Mack this afternoon in search of first raspberries.

"You're supposed to eat the first one 'for luck' " he smiled giving action to his words. "And he nodded "if you can't quite get the taste of them, you're allowed another."

Bees hummed a drowsy afternoon tune as they sampled the sweets of the stumpland about. A squirrel left a mossy log tree in a flash, more gold than brown where the sun caught his coat. Over the fields a pheasant crowed. Nearer screened by greenery a thrush gave voice to his notes .

"It's nice here". Mack said dropping his cupped handful of berries into the pint jug we carried. "Let's not hurry ourselves. "It was nice. Along checkered woodsy spots we can forget too easily that somewhere duty calls.

And today a delightful haying-day, the farmers claimed more than one ton of it from the fields "for their hire." "

Until tomorrow — — — Diary —goodnight. . . . .

ENGAGEMENT ANNOUNCED

MARY PATRICIA McGINN

RUSSEL J. MacINNIS

Mr. and Mrs. Daniel McGinn, Emyvale, P.E.I., wish to announce the engagement of their daughter Mary Patricia to Russel Julian, son of Mr. and Mrs. John J. MacInnis, Earnscliffe, P.E.I. Marriage to take place on August 31st in Saint Anne's Church, Lot 65, at nine o'clock. Photo by Craswell.

Mr. and Mrs. David Ramsay Celebrate 50th Wedding

On Wednesday, July 17th, the home of Mr. and Mrs. David Ramsay, Northam, was the scene of a happy occasion as they celebrated their fiftieth wedding anniversary.

A delicious supper was served to the family and relatives in the afternoon, the hostesses being their daughters Harriet, (Mrs. Carl Sargent) and Sadie (Mrs. G. Jones), and daughters-in-law, Mrs. Leigh Ramsay and Mrs. Allison Ramsay, assisted by Miss Millicent Stewart.

The tables were attractive in cut flowers and brass candle sticks, and centred with a beautifully decorated cake, made by Mrs. Herman MacFarlane, Fernwood, sister of Mrs. Ramsay. Mrs. (Dr.) Stewart of Tyne Valley presided over the tea cups.

Rev. Mr. MacNaughton spoke briefly to the couple and proposed a toast. The couple sat on decorated chairs with their attendants of fifty years ago, Mr. and Mrs. Wesley Milligan of Tyne Valley.

The gifts were opened and cards and telegrams read by their grand-daughter, Elizabeth Ramsay, of Moncton, and grandniece, Carole Gorrill, of Hanover, Mass. Mr. Ramsay expressed his thanks in a few well chosen remarks.

In the evening the couple held "open house" to their many friends. Solos were rendered by Mr. Roy Phillips of Tyne Valley., and Mrs. Crooks of Hyde Park, Mass., accompanied on the piano by Mrs. Robert Millar, who was the pianist for both the afternoon and evening.

Piano selections were also rendered by Mrs. Daniel MacAusland, of Fredericton, N.B., who was organist at their wedding. An address was read by Mrs. Charles MacKay and a beautiful gift presented by the Northam Women's Institute.

Refreshments were served again in the evening. Mrs. Alex MacFarlane, sister of Mrs. Ramsay poured and lunch was served by Mrs. Charles MacFarlane and Mrs. Billie MacFarlane.

Gests were resent from To-Toronto, Montreal, New Brunswick, and several points in U.S. A., to extend their congratulations to Mr. and Mrs. Ramsay, and to wish them many more years of wedded life. A lighting system was set up on the lawns by Mr. Edison Williams.

Mr. Ramsay, a life long resident of Northam, and Mrs. Ramsay (Florence Williams) of Tyne Valley, have resided on the homestead since their marriage.

LET'S EAT

New Fruit Combinations In "Bluebarb" Desserts

The Chef lined up two seasonable foods in the test-kitchen.

"Look, Madame," he said. "Here is garden fresh rhubarb, still in season and so cheap it is ridiculous. And here are fine cultivated blueberries, which cost several times as much as rhubarb. The rhubarb is too tart for some people, the cultivated blueberries are quite bland in taste and not as pleantiful.

TWO SUMMER FOODS

"How can we combine these two summer foods, retain that good blueberry flavor and reduce the cost so cooked blueberry desserts can be served more often?"

"Chef," I replied, "I believe this can be done by combining blueberries with rhubarb in about the same proportions my grandmother used strawberries and rhubarb in making pies.

"Let's try a pie first."

Deftly the Chef put the pie together and baked it.

We taste - tested it for dinner. Delicious! Tart, but with real blueberry flavor at 1-3 the cost of a regulation blueberry pie. Its name is "Bluebarb."

All measurements are level.

Criss-Cross Bluebarb Pie: Line a 9-in. pie plate with American pie pastry rolled a scant ¼ in. thick. Pat 2½ tsp. dry bread crumbs into the pastry.

Mix together 1½ c. cultivated blueberries, 2½ tbsp. flour, 1-16 tsp. salt, 1 tbsp. melted bulter, 1 1-3 c. sugar, ¼ tsp. cinnamon and 2 c. small-diced washed not-peeled tender rhubarb.

Spoon into the pie plant. Top with crisscross strips of pastry. Brush them with milk and dust with granulated sugar.

Bake 10 min. in a hot oven 425 degrees F. Reduce the heat to 375 degrees F. and continue to bake 30 min.

TOMORROW'S DINNER

Tomato-Lettuce Salad
Broiled Chopped Beef
Mushroom Gravy
Potato Chips
Summer Squash
Bluebarb Pie
Hot or Iced Coffee or Tea
Milk

Bluebarb Compote: In a 3-pt. saucepan, combine 2 c. small-diced washed unpeeled tender rhubarb, 1 c. water, 1½ c. cultivated blueberies, 1½ c. sugar and grated rind ¼ lemon. Simmer about 7 min. or until the rhubarb is tender and the blueberries burst.

Then add the juice ¼ lemon. Cool and serve as you would any stewed fruit.

Bluebarb Sauce: Use compote hot or cold on cottage pudding, squares of gingerbread, rice pudding or cold over ice cream.

Bluebarb Cobbler: Pour 1 recipe bluebarb compote into a 7" by 11" buttered or margarined baking dish that can to to table. Pour over a cobbler batter. Bake in a moderate oven, 375 degree F., for 30-35 minutes.

Cobbler Batter: Blend 2 tbsp. butter or margarine, softened at room temperature, with ¼ c. sugar and 1 well-beaten egg.

Sift together 1 c. already-sifted enriched flour, 1 tsp. salt. Add to the first mixture alternately with ½ c. milk. Use as directed.

TRICK OF THE CHEF

Before broiling chopped beef patties, dust with rosemary salt.

Enjoys Pipe For 30 Years

SHERBROOKE, Que. (CP)—Mrs. Ellie Fortier recommends pipe - smoking as a morale booster. The 90-year-old woman is not concerned about the discussion of medical effects of smoking.

She says with a smile: "at my age, what has one to fear?"

Seated in a comfortable rocking chair at a home for the aged here, she confessed she has been smoking a pipe for 30 years and regards it as one of the few pleasures left in life.

KEEP IN TRIM

Teenagers—Shape Your Figure For The Fall

Teenagers, go at figure fixing with enthusiasm and, before the summer is over, you can be in beautiful shape and return to school looking and feeling like a new girl.

Instead of consoling yourself with a chocolate bar because you are not having any fun, start picturing yourself the way you want to be. Get excited about it. . . . have great expectations! It is excitement, ideas and honest effort that put life into a project.

Follow this three part program. . .eat balanced meals, curtail the between meal calories and take shaping-up exercises. Change to better nutrition and less fattening fare. At the very next meal eat the good food your mother has planned. Have one helping of everthing, but take seconds only on the vegetables. Drink skim milk. Skip the rich dessert. Have a piece of fruit.

What is your weakness in the food line? Face it and you can lick it. Is it excess bread, butter, and peanut butter, overeating generally, or stuffing between meals? Or do you slight good nutrition and eat more than your share of rich desserts? A good plan is to ask yourself, "which do I want—the fleeting pleasure of eating that chocolate cake or a clear skin and a neat figure?" Girls, the choice is yours.

To help cut appetite down to size, one teen-age girl while setting the table, on an impulse put a bread and butter size plate at her place. She reported that the plan helped her to stop overeating.

Stir yourslf to take shape-ups. Instead of sitting slumped in a lump listening to your favorite records. . .get a move on. Exercise to rock and roll. What kind of exercise? Any kind that is fun, freeing and enjoyable. Direct the line of pull through the spots that need slimming. Begin with an upstretch, centering the stretch through the middle of your figure. . .add a sidebend. Do this daily and in a few weeks' time you'll be more willowy.

Swing to slim the hips. Grab hold of a chair back and swing with the left leg.

Shape-ups can help you come alive. Picture yourself at shapely weight, then add will power to imagination and you've got an unbeatable system. Will power is nothing more nor less than willingness. This one lovely summer can change your life.

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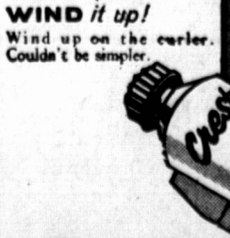
No drenching with strong-smelling waving lotion! Just squeeze a ribbon of cream onto your hair . . .

COMB it in!
Comb cream into the hair . . .



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Whatever type of hair—dry, fine, normal, or dyed—the Crest waving cream will curl it, condition it, control it!

Each strand of hair gently absorbs the cream which, as it cures, makes the hair more supple, too.

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