French Designer Prefers Two-Piece Costume Look

Coco Chanel, the irrepressible French designer who enjoyed a lusty fashion heyday in the 1920's has revived her signature thirty years later in the relaxed styles of 1957. Famous in her youth for unstarching the stiff costumes of the Victorian era, Chanel's inspiration in the world of fashion has reached its highest peak this fall. She prefers the two-piece costume look, with overblouse and pleated skirt, and the open cardigan jacket with its companion slim skirt. Her coats emphasize the oval shape, with blobs of fur trimming the neckline.

Chanel's one-color look is important. The woman of fashion must select her hat, preferably draped, her shoes, preferably pointed, and her other accessories to match her costume. She wears one colour from her turbaned headpiece to her pointed toes. Her choice of color is an indication of her personality, with royal blues and bright reds sharing the color spotlight. Bib necklaces and ropes of pearls complete her fashionable picture.

Fabrics share the spotlight with the Chanel Look this Fall. The French designer has always se ted supple fabrics which drape the figure in soft lines and mold without clinging. She believes that her relaxed lines can be expressed best in crepe, chiffon and soft wools.

Canadian designers, following Chanel's influence, have chosen a lovely crepe of Chemcell Acetate and viscose to express the new fluid line. This crepe has superb draping qualities which soften the silhouette into willowy lines, resist wrinkles, and is pliable to touch.

This crepe is available in glowing shades. They include brown and beige tones, Oriental hues, sapphire and cranberry reds.

LET'S EAT

Plumped Dried Fruits Are Very Good Reserve

"A food tip that can be of considerable help, is to prepare and keep in the refrigerator an assortment of 'plumped' dried fruits such as prunes, apricots, or mix dried fruits," I said to the Chef. "If stored in tall quart canning jars, they occupy little shelf space and are always on hand for many uses.

"'As is,' they are good luncheon desserts, with or without cream or custard sauce. They are ready to add to fruited gelatins or fruit cups."

ACCOMPANYING SAUCE

"And perfect, Madame," volunteered the Chef, "to serve as an accompanying sauce with smoked meats or pork.

"Here in the test-kitchen we do not 'stew' dried apricots, prunes and mixed fruits. Instead, we 'plump' them by adding boiling water, cover and keep in the refrigerator overnight."

Plumped Spiced Prunes: Rinse and drain 1 lb. prunes and put in a 1-qt. jar. Pour 2 c. boiling water over prunes. Add 1 (2") stick cinnamon, 1 slice lemon and 1 tsp. whole cloves. Cover; refrigerate overnight.

Plumped Apricots or Mixed Dried Fruits: Rinse and drain 2 c. apricots or mixed dried fruits, and arrange in a qt. jar. Add 2 c. boiling water and (optional) 1/8 tsp. salt. Cover and refrigerate overnight.

Stewed Dried Apples with Raisins: Clip any remnants of core from 1/2 lb. dried apples, using kitchen scissors. Rinse and drain apples. Add 3 c. water and simmer until tender, about 30 min. Add 1/2 c. light or dark raisins and (optional) 1/8 tsp. salt.

Cover and store in a qt. jar in the refrigerator.

Tomorrow's Dinner — Tomato soup, broiled liver soubise with bacon, creamed noodles, green beans, apple raisin cup.

Easy-dos with dried fruits

1. Spiced Prune Sundae: Measure 1-3 c. spiced plumped prunes. Drain and pit. Combine the juice with an equal quantity of corn syrup.

Serve prunes and sauce over vanilla or butter pecon ice-cream.

2. Apricot Shortcake: Sweeten 1/2 c. plumped apricots (including some juice) with 4 tbsp. powdered sugar.

Spoon over warm individual shortcakes with topping of whipped cream and chopped walnuts.

3. Jiffy Salad: Arrange pitted, chilled, plumped, spiced prunes and plumped apricots on lettuce around a mound of cottage cheese whipped until fluffy with a little cream.

Dust cheese with nutmeg, or pass lemon-honey dressing.

4. Fruit Compote: Spoon plump mixed fruit from the jar, adding 1 tbsp. sugar to 1/2 c. fruit and juice. Garnish of lemon slices. Chill.

5. Apple-Rain Cup: Spoon cook dried apples and raisins into a parfait glass in alternate layers with slices of peeled fresh orange. Pour over 2 tbsp. orange juice mixed with 1 tbsp. honey.

Chill.

Trick of the Chef—add a dash of vinegar and a little honey to "plumped" dried fruits and serve as a sweet - sour relish with poultry or fish.

By VERA WINSTON

A COMBINATION of two fabrics and two silhouettes adds distinction to this de-

DELIGHTFUL

A combination of two fabrics and two silhouettes adds distinction to this delightful evening dress of black lace and satin. The body of the dress is a sheath of black Venice lace with very narrow shoulder straps. From the criss-cross molded midriff of satin comes the gathered overskirt. It is a delightful dress for dancing evenings. The two - fabric frock is around quite a bit this

WESTMORELAND W.I.

The members of Westmoreland WI. held their twentieth annual meeting on Tuesday, November 5th, at the home of Mrs. Eddie Trowsdale.

The president, Mrs. Roy Crossman presided and meeting opened by repeating Ode and Collect in unison. Roll call was answered by seven members paying their dues for following year.

Minutes of previous meeting and past annual meeting were read and approved and signed. The various committees gave their reports and new ones appointed.

Sick, Mrs. Eldon Leard, Mrs. Eddie Trowsdale, school, Mrs. Wrixon Moore, educational, Mrs. Heber Canfield, Mrs. Robert Mayhew, social, Mrs. Verner Moore, Mrs. Bert Trowsdale, lunch, Mrs. Roy Gallant, Mrs. Wrixon Moore, Mrs. Eddie Trowsdale.

Mrs. Roy Gallant invited the members for December meeting. Roll call to be answered by an exchange of Christmas gifts. Election of officers for the following year then took place. president, Mrs. Roy Gallant, vice president, Mrs. Wrixon Moore, Secretary - treasurer, Mrs. Eddie Trowsdale (re-appointed) auditors, Mrs James Moore, Mrs. Roy Crossman, directors, Mrs. Bert Trowsdale, Mrs. Arthur Sherren, Mrs. Eldon Leard.

The secretary then gave a report on how the money had been spent during the year and the amount of our expenses. Correspondence was then read and discussed. It was decided to canvas district for cancer campaign, also to canvas for Blood Donors to attend the blood donors clinic to be held in Crapaud in December.

Meeting adjourned and a social hour followed. Lunch was served by committee.

RIVERDALE—CHURCHILL W.I.

The annual meeting of Riverdale—Churchill W.I. was held at the home of Mrs. John A. and Waldron MacKinnon on November 6th, 1957. The meeting opened with the Institute Ode and repeating creed in unison. Roll call was answered by paying membership fees and also an article for fish pond.

Minutes of last annual and monthly meetings were read, approved and signed. It was moved and seconded that all bills be paid. Some discussion took place about seeing P.L Morris about having Shur-Gain.

The following are the officers for the ensuing yar. President, Mrs. Oliver MacLeod, Vice president, Mrs. Waldron MacKinnon Secretary, Mrs. Garfield MacFadyen (re-elected), auditor, Mrs Kelsie Buchanan, sick committee Mrs. John A MacKinnon and Mrs John McQuaid, school committee Mrs. Oliver MacLeod, press committee, Mrs. Waldron MacKinnon, Program Committee: Mrs. Orvin Corney and Shirley MacDonald.

Next meeting to be held at the home of Mrs. Oliver MacLeod. Roll call to be answered a Christmas gift for your secert pal. The meeting closed with the Queen.

MRS. W. R. NESBITT

Canadian Guide Leader Given The Silver Fish

At the executive meeting of the Canadian Girl Guides Association Mrs. W. Rankine Nesbitt, Chief Commissioner, was presented with the Silver Fish, the highest award for good service to the Girl Guide Movement as a whole.

The Silver Fish is awarded by the Commonwealth Girl Guide Association on the recommendation of the Canadian Council. With the award came this message, "We are delighted to award the Silver Fish to Mrs. Nesbitt in recognition of the splendid leadership she has given to Guiding in Canada."

The presentation was made by Mrs. William J. Hyde, Deputy Chief Commissioner, on Nov. 21. She said in part, "Mrs. Nesbitt has been serving Canadian Guiding in a great many capacities for many years. In the past four years as Chief Commissioner she has visited many parts of Canada and become loved and well-known in all ten Provinces. Under her guidance this past summer, the Canadian Centenary camp was held and her popularity spread from Canadian Guides to Guides of forty-seven countries.

In addition to Canadian Guiding, Mrs. Nesbitt has represented Canada in world circles, and, as chairman of the 16th World Conference, earned the admiration of the adult members of the World Association."

Present at the ceremony were Dame Leslie Whateley, Director of the World Bureau of Girl Guides and Girl Scouts, the Provincial Commissioners of eight Provinces, and all the members of the executive committee.

HISTORIC SYMBOL

A glove nailed to the front door in the glove-making centres of southern France means the birth of a child.

Jarvis-Murphy Wedding Solemnized At Montague

A quiet wedding was solemnized at St. Mary's Roman Catholic Church, Montague, Thursday morning, November 7th, 1957, at nine o'clock, when Florence Frances daughter of Mr. and Mrs. Francis Murphy, Montague, and John Gordon Kimball, son of Mr. and Mrs. Lawrence Jarvis, Souris, were united in marriage. Rev. J. W. McCardle officiated at the ceremony and celebrated the nuptial mass.

The wedding music was played by Mr. Francis Vuozzo, Halifax, N.S., and appropriate hymns were sung by Mr. George Boudreault, Mr. Bennie Koke and Mr. John Hughes.

The bride, given in marriage by her uncle, looked charming in a ballerina length gown of sky blue lace and nylon net over satin, fashioned with a full bouffant skirt, fitted bodice and short bolero jacket featuring long slender sleeves coming to points over the hands. Her headdress was a tiny feather hat and she carried a white pearl prayer book from which fell white satin streamers.

Miss Mildred Murphy was her sister's bridesmaid. She wore a cocktail dress of pink nylon net over satin, a tiny pink feather hat and carried a white prayer book with white satin streamers.

Mr. Andy Jarvis, brother of the groom, was best man, and Mr. Benny Balderston, cousin of the bride, ushered the guests.

A wedding breakfast for the immediate families and close friends was held in the Rainbow Room of the Bison Restaurant. The bride's table was centered with a three-tiered wedding cake, topped with a miniature bride and groom. The beautifully decorated cake was made by Mrs. Albert Fraser, aunt of the bride. A toast to the bride was proposed by Rev. J. W. McCardle and was responded to by the groom. For her daughter's wedding, Mrs. Murphy chose a navy blue dress with pink accessories and a corsage of pink carnations. The groom's mother wore a grey suit with navy accessories and a corsage of red carnations.

Immediately following the reception, the young couple left on a honeymoo trip through the Maritimes. For travelling, the bride wore a honey colored wool suit with blue hat and matching accessories. Mr. and Mrs. Jarvis will reside at Camp Borden, Ontario, where the groom is stationed with the Royal Canadian Army.

Prior to her marriage, the bride was the guest of her friends at a miscellaneous shower at the Bison Restaurant, Montague, where she was the recipient of many lovely gifts and the good wishes of a host of friends.

Here Are Random Notes From M. Anderson Book

A Mr. Young (of the Philadelphia Choral Society) called on my family one day, and during the conversation he turned to Mother and told her with the air of a prophet, "Mrs. Anderson, I am going to tell you something. You mark my words, one of these days this child is going to earn fifty dollars a night."

I was still quite young, but I was beginning to earn some money. My first job was scrubbing the steps of our neighbors' houses. . . I began to save. Then, for the first time, I went to a store and bought a dress. It cost forty-nine cents, and when a dress like it was advertised at much more money, I felt like a shrewd shopper.

If it had not been singing, it might have been medicine. At least that's what I dreamed about when I was a youngster and what I came back to whenever there were difficult and disappointing moments in connection with singing.

(Of her Town Hall debut). . . the newspaper comments were not complimentary. .. I was embarrrassed that I had tried to sing in one of New York's concert halls without being fully ready, and I went back to Philadelphia deeply disturbed. I did not want to see any music; I did not want to hear any; I did not want to make a career of it.

Some people have wondered why I did not decide to make my permanent home in Europe, which had accepted me, as others of my group had done on occasion. No such thought ever entered my mind. . I had gone to Europe . . . to reach for a place as a serious artist, but I never doubted that I must return. I was — and am — an American.

I have been fortunate in many, many ways. Best of all, I have lived in a time of change, and the end is not yet. It has been good to see these changes taking place in our American, good for all of us. . . . I have a great belief in the future of my people and my country.

COLORFUL BIRD

The Baltimore oriole is an orange and black species which inhabits the southern portions of Canada.

CORNWALL W.I.

The annual meeting of Cornwall W.I. was held at the home of Mrs. Jack MacMillan on November 4th with fifteen members answering roll call by giving the name of a famous Canadian, living or dead.

The regular routine opening was followed by the retiring president's (Mrs. Herbert Scott's) report, in which she outlined the various activities and projects of the group during the past year.

Some of these were arranging for and financing musical instruction in school by Mr. and Mrs. Reoul Reymond; similar arrangement for sewing classes for school girls, water safety and swimming classes for the boys and girls during summer holidays, the placing of memorial wreaths on our monuments at the memorial service besides donations made to several charitable organizations and also to the school for various purposes. The treasurer, Mrs. Houston Herliky reported $85.49 on hand from $328.75 raised during the year.

The election of officers resulted in Mrs. George MacMillan being named President, with Mrs. Earl Lowther and Mrs. Houston Herlihy each benng re-elected as Secretary and Treasurer.

Mrs. Earl Carrier has invited the W.I. to meet with her at their home in Parkdale for the next meeting on December 2nd. The roll call is to be answered by payment of fees and Christmas gift suitable for passing in to the Free Dispensary. Mrs. Gordon MacMillan will read a Christmas story and the lunch committee is Mrs. Harold Donahue, Mrs. George Hyde, Mrs. Gordon MacMillan and Mrs. Norman Hyde.

A very interesting talk on Patriotism by Ruth Herlihy and a touching poem entitled "Armistice Day" written and read by Ethel Scott brought the meeting to a close. Lunch was served by the hostess and committee in charge.

AVONLEA W.I.

The annual meeting of Avonlea W.I. met at the home of Mrs W.J. Doyle North Rustico. T president presided. Meeting ened with Mary Stewart Collec Roll call answered by twenty tw members. One visitor was also present.

Minutes of last regular and annaul meeting were read. Treasurer read monthly report. Corres pondence was read. It was moved and seconded to renew membership in the Music and drama festival.

It was decided that Mrs. A.B. LePage and Mrs. John MacNeil try and procure the service of a music teacher for both schools. It was moved and seconded that cups and paper towels be purchased for both schools. It was moved and seconded that an Atlas be bought for North Rustico School.

The election of officers for ensuing year resulted as follows: President, Mrs. N.S. MacLure, Vice-president for Cavendish, is Mrs. Chesley Clark, Vice - president for Rustico, Mrs. R. G. Fleming, Secretary Mrs. A. B. LePage.

SLIM LINE — 1958

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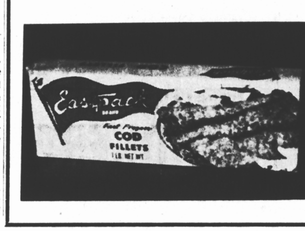

STEAK	ROAST BEEF
All Cuts	Blade, Rib or Shoulder
lb. 53c	LB. 29c

HAMBURG, fresh cut, 2 lbs.	59c
FOWL, Grade A, lb.	35c
BOLOGNA, 2 lbs.	65c
MILK, 6 tins	93c
Mex-Rio ORANGES, 2 doz.	65c
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We've discovered a hot sundae treat! Just make a Monarch Sponge Pudding . . . it makes its own luscious hot sauce while baking. Add a generous topping of whipped cream . . . lots, to please the moppets! Pile on a cherry or two and it's the most tempting, extra-special dessert you've ever set before your family! There are two kinds of Monarch self-saucing puddings—sponge and fruit, three flavours in each.

Monarch self-saucing puddings

Bake a batch of crusty

Dinner Rolls

• If you bake at home, you'll want to try a batch of crunchy Dinner Rolls. They're so easy to make when you use fast rising dry Best Yeast!

CRUSTY DINNER ROLLS

Measure into a large bowl 1/2 c. **lukewarm water**; crumble and add **1 cake Best Yeast**—or stir in **1 tsp. granulated sugar** and sprinkle with **1 envelope Best dry Yeast.** Let stand 10 minutes, THEN stir well. Add 1/4 c. **lukewarm water** and **1 tsp. salt.** Add, all at once, 3 1/2 c. **once-sifted all-purpose flour** and work in with the hands; work in **3 tbs. soft shortening.** Knead on lightly-floured board until smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over, cover and again let rise until doubled in bulk. Turn out on lightly-floured board and divide into 2 equal portions; shape each portion into a long roll about 1 1/2" in diameter. Cover with a damp cloth and let rest 15 mins. Using a floured sharp knife, cut dough into 2" lengths and place, well apart, on ungreased cookie sheets. Sprinkle rolls with cornmeal and let rise, uncovered, for 1/2 hour. Brush with cold water and let rise another 1/2 hour. Meanwhile, stand a broad shallow pan of hot water in the oven and preheat oven to hot, 425°. Remove pan of water from oven and bake the rolls in steam-filled oven for 1/2 hour, brushing them with cold water and sprinkling lightly with cornmeal after the first 15 mins., and again brushing them with cold water 2 minutes before removing baked buns from the oven. Yield—18 rolls.