

WOMEN

Page 8 The Guardian Saturday, Nov. 13, 1954

Happenings of The Week

The Queen Mother, this great lady of rare charm, is now on Canadian soil. Throughout our vast country we unite to welcome Her Most Gracious Majesty.

Mrs. Harry Ritchie of Ottawa, who has been visiting her brother, the Lieutenant Governor T. W. Prowse and Mrs. Prowse has returned home after a most enjoyable visit. Mrs. Ritchie was widely entertained during her visit. On Monday evening Mrs. Prowse held a small party at Government House for Mrs. Ritchie's friends and in honour of Mrs. Ritchie prior to the latter's departure.

Mrs. Mark McGowan entertained on two occasions at bridge this week at her residence, Greenfield Avenue.

Miss Isabel Jamieson, who has been visiting in Halifax for a month returned to Charlottetown Friday evening.

Senator and Mrs. McIntyre and Senator and Mrs. Barbour are among the official people leaving this week to attend the reception in honour of the Queen Mother in Ottawa on Saturday.

Mrs. W. E. Cotton and Mrs. H. L. Palmer entertained at a shower and tea at Mrs. Cotton's residence in honour of Miss Helen Holman, daughter of Mrs. Emma Holman, Miss Holman's approaching marriage is an event of interest to a large circle of Prince Edward Island friends, as well as in Ontario, where she has been an outstanding pupil at the Royal Conservatory of Music. At the attractive tea table decorated with yellow and white mums, Mrs. Emma Holman poured tea and Mrs. J. D. Stewart cut the pies.

The Executive of the Community Concert Association held a small informal party last Saturday evening at the residence of Mrs. Keith Rogers in honour of Mr. Ernest and Mrs. Miles Mauney, Twin Duo-Pianists, whose concert was so greatly enjoyed. Interesting biographical notes in regard to the Mounty career were given on the programme. To this can be added that both artists are married and live on Long Island. Ernest has two children, Jean and Glen, and Miles has one little baby daughter named Phyllis. At the reception and supper for the artists, Mrs. Raoul Raymond poured tea.

Miss Helen Jones, Ottawa, will be in Toronto this week-end to attend the Royal Winter Fair.

Mrs. W. M. Manning, Amherst, Nova Scotia, is having a very pleasant visit with her son and daughter-in-law, Mr. and Mrs. Ralph Manning.

Among Canada's prominent young composers is that of our own Prince Edward Islander, Mr. William Keith Rogers better known as "Bill Rogers", who is at present studying in Paris. Mr. Rogers draws from remarkable sources, in that he has a fine musical gift combined with formal training. He has his Master's Degree from the Juilliard School of Music, New York City. He has been given a year's scholarship to study composition at the Paris Conservatoire with Mademoiselle Nadia Boulanger, who is acknowledged to be one of the world's authorities in composition. Stravinsky was a pupil of this great teacher. Mr. Rogers is living in a most interesting environment in Paris. Among his associates are Madame Harter of the Faculty of the Conservatoire, who is the wife of a Japanese diplomat, also a young English girl who is a cousin of Sir Lawrence Olivier the noted Shakespearean actor.

The marriage took place recently in England of Ann Mary Blake to Patrick Alwyn Wootton. Miss Blake is the only child of Goup Captain E. A. Blake, O.B.E., M.M., R.A.F. Ret. and Mrs. Blake. Miss Blake, who was educated in Canada and Malta, is chairman and Founder Member of the Lower and Cowfold Branch of the Conservative Party. Mr. Wootton is Prospective Conservative Parliamentary Candidate for the Stoke Newington and Hackney North Division.

Mr. and Mrs. Benjamin E. Rogers have returned from a month's holiday trip.

Miss Elizabeth Martin, Halifax, spent the week-end in Charlottetown with her parents, Mr. and Mrs. K. M. Martin.

Mr. and Mrs. Robert A. Borden have returned to their home at North River having spent the past few weeks touring through the New England States and Quebec.

The beautiful large gabled old Laird-Andrew residence at New Glasgow has through the generations been the scene of many happy events. On November, the second, it added another chapter to its annals in giving a complete surprise party to its Chateaufort. Mrs. Blair Andrew on her birthday. This party was arranged by the young daughter-in-law, Mrs. Billie Andrew. Numerous friends and relatives participated in the pleasant evening. Wood fires were burning in the several living-rooms. No less than two large beautifully decorated birthday cakes were on the table and many lovely gifts were given to mark this "Happy Birthday to You".

A Provincial Conference of the

Business and Professional Women's Club was held Monday night at the Charlottetown Hotel. Although a great deal of business was accomplished, there was sufficient time after dinner, reports, and talk for an evening of delightful sociability.

Dr. and Mrs. J. A. MacMillan have returned from a three-week holiday trip.

Mrs. W. H. Poole entertained Thursday at Luncheon Bridge for Mrs. Newman MacLellan.

The members of the Executive of the Prince Edward Island Women's Institutes were entertained at Luncheon on Tuesday, the ninth, at Bonmahinley by Mrs. W. Chester S. McLure and Miss Lena McLure. The luncheon table was centered with red and white chrysanthemums. Tea was poured by the President, Mrs. Michael Doyle, of North Rustico.

Mrs. Allan M. Johnson entertained recently at a most delightful tea in honour of Mrs. William Bigelow, nee Miss Joan Szazelle.

Mrs. and Mrs. G. H. Milligan who have been on a trip to Western Canada for a month have returned. They travelled by plane and visited Calgary, Edmonton and Vancouver.

McGill University is sending out an impressive souvenir programme to commemorate the Festival of the Conservatory of Music, McGill University, the Festival, which is to be held for approximately four weeks begins November 15th. It will celebrate the occasion of the Fiftieth Anniversary of the founding of the Conservatory of Music. There is an inspiring message from the Principals of the University, Dr. F. Cyril James. In a foreward Dean Douglas Clarke gives thanks for support (financial and spiritual), loyalty of staff, progress and success and influence of students, and development of the work. R. de H. Tupper, former secretary and Vice-Director of the Conservatory gives a resume from 1904-54. There will be various concerts and the Beggar's Opera will be performed. On Monday evening, November 22nd at 8:30 p.m. a recital of music by Johann Sebastian Bach at the Church of St. Andrew and St. Paul will be given by Mr. Kenneth Meek, one of Canada's most eminent organists. Mr. Meek has adjudicated and given organ recitals in Charlottetown. The Festival concludes with a full Orchestral Concert on December 8th, at which Mrs. Ellen Baalon will be the Soloist. Of special interest to people in this Province will be the full page photographs of the late Madame Albani, visiting McGill Conservatory. It was about this time that Madame Albani sang in Charlottetown and the late Mr. Frank Watkins was her accompanist on that occasion. The McGill Conservatory representative in this Province is Miss E. Lillian McKenzie Mus. Bac. (McGill).

Mrs. Walter LePage entertained at bridge on Friday evening.

Major and Mrs. Arthur Peake entertained Wednesday night prior to the dance at the United Service Officers' Club.

Mr. and Mrs. Stirling Inman and son, Paul, left early this week on a motor holiday to Florida. While in Daytona Beach, they will visit Mrs. Inman's grandmother, Mrs. Annie L. Magee.

Engagement Announced



Mrs. Emma Bradshaw Holman, Summerside, Prince Edward Island, wishes to announce the engagement of her daughter, Helen Bradshaw, to Lieutenant Allan Francis Morris, R. C. N., son of Mrs. Morris and the late James Ramsey Morris, Q. C., of Leamington, Ontario. The marriage will take place early in December. (Photo by D. W. Sears).

HERMAN N. BUNDEN, M. D. Your System Can't Take Much Alcohol

That occasional highball probably won't do you any harm. Nature has given us a wonderful body that will give us good service for years if you just remember to use it, not abuse it.

Although I seldom drink liquor, I don't think a highball once in a while will hurt you, providing, of course, your doctor hasn't forbidden it and you are in general good health.

Unpleasant Results

Steady or repeated drinking, however, might have rather unpleasant results.

The stomach, liver and kidneys are normally trained to take care of alcohol just about like any other liquid. About 45 minutes or so after that single highball, the liquid is pretty well cleared of the kidneys and liver.

Too Many Drinks

If, however, you follow that first drink with another and then another, you don't give the liquor a chance to clear these vital organs and that causes irritation.

Then, my friend, you're liable to have trouble.

QUESTION AND ANSWER

Mrs. T. V.: Is a quart of skimmed milk as good as whole milk in furnishing vitamins?

Answer: Unless fortified with vitamins, skimmed milk will not supply the fat-soluble vitamins A and D. Skimmed milk fortified with vitamins is readily available in most areas.

James Burnett, Assisting with the refreshments were Miss Sally Hyde and Mrs. George Burnett.

Mrs. Alfred MacNeill, Mrs. Horrie Brown, and Mrs. Wendell Barbour held a luncheon party at "Highfield Court" on Tuesday. Covers were laid for forty-eight guests, and later bridge was in play at twelve tables. On the Liverpool mantle was a large bowl of bronze, white and yellow chrysanthemums with yellow tapers.

Major and Mrs. W. H. Poole entertained at an eight-thirty dinner at the Poole residence in honour of Mr. and Mrs. John MacRae whose marriage took place recently. Red carnations and white tapers decorated the festive table. Covers were laid for eight. Many beautiful gifts were received by Mr. and Mrs. MacRae.

Mrs. R. D. MacNeill, Spring Park Road, entertained at three tables of bridge on Monday evening.

Dr. A. B. MacKenzie, of Saskatoon, has been a guest of his sister, Mrs. Lockhart and his brother, Mr. MacKenzie, and his sister-in-law, Mrs. Austin Judson and Dr. and Mrs. H. H. Pierce during his recent visit to the Province.

Miss Mary Robin, Supervisor of the Women's Institutes of Prince Edward Island, is accompanying the Sewing Team of the 4-H Club to the Royal Winter Fair. They will be away a week.

Mrs. C. J. Fear is being welcomed back to Charlottetown's Musical activities. Mrs. Fear, with her two children Lisbeth and Robbie will be in Charlottetown until March, while Captain Fear is in Korea and Japan.

Mr. H. L. Morgan, Manager of the Charlottetown Hotel, and Mrs. Morgan have returned from a three week's holiday to Western Canada. Their trip took them as far as Brandon, and they visited many principal Canadian Cities en route.

The annual meeting and dinner of the Overseas Nursing Sisters' Association of Prince Edward Island, held a dinner at the Charlottetown Hotel, Armistice night. Many pleasant friendships from all parts of the Province are renewed at this yearly event.

Mr. and Mrs. E. W. Simmonds is in Montreal visiting her daughter, Mrs. J. W. Godin and Mr. Godin.

Mr. and Mrs. P. M. Simmonds and Mr. and Mrs. Gordon Stewart are returning this week-end from a vacation in Atlantic City, New Jersey, and Daytona Beach, Florida.

Miss Elizabeth Wright had an enjoyable trip to the Amherst Fair.

A shower, in honour of Miss Helen Hyde whose marriage took place Armistice Day, was held at the home of Mrs. Ian Burnett. The table was decorated with Christmas-red chrysanthemums and white tapers as a background for the bride's cake. Mrs. Stanley Lancaster poured tea. Guests were welcomed by Master Jamie Burnett, the bouquet presented to the lovely bride by Jeannie Burnett and gifts were wheeled in by Carol Lynn. Verses were read by Mrs.

Mrs. Darrell Carmody and son Wayne returned this week from Saint John, where they were guests of Mr. and Mrs. E. W. Carmody.

Miss Helen Shama entertained at a dinner party at the Loanda for the Shama-Reid bridal party and their friends before the wedding. Continued on page 9

LET'S EAT Try Barbecued Beef On Buns For Dinner

By IDA BAILEY ALLEN

While in the Midwest recently, the Chef and I visited a large food manufacturing plant, and dropped in at the industrial cafeteria for luncheon.

"We're open 24 hours a day, during which we serve 2,000 meals," explained the manager.

Favorite Foods

"What are the favorite foods of our customers? Spaghetti and meat balls; beef barbecue on bun; green beans; baked macaroni with cheese; chow mein, and roast beef."

"How about pies?" we inquired.

"Every pie is a favorite," she laughed. "We serve 100 pies a day, from good old-fashioned apple to the newest variety of chiffon. At all meals we serve 15 varieties of salads."

"For desserts today, we're featuring frozen strawberry pie and tapioca pudding."

"Very different from the old days, when workers carried lunch boxes and a bottle of cold coffee," observed the Chef.

Here is the menu we enjoyed:

- MONDAY DINNER A LA CAFETERIA**
- Split Pea Soup in Bowls
 - Barbecued Beef on Buns
 - Buttered Carrots
 - Cole Slaw
 - Date Tapioca
 - Tea
 - Milk
- Barbecued Beef on Buns:** This may be made with fresh ground beef or with canned "roast beef," served with bottled barbecue sauce or home-made barbecue sauce. Spread on toasted split buns. Arrange on a large platter. Garnish with tomato wedges, raw onion rings, pickles and parsley.
- With Chopped Beef:** Slow-brown 1 lb. chopped beef in 1 1/2 lbs. fat. Stir often with a fork. Add 1 recipe home-made barbecue sauce. Cover and simmer 1 hr. Season to taste. Serve as directed.
- With Canned Roast Beef:** Use 1 (12-oz.) can "roast beef," chopped fine. Add 1 c. home-made barbecue sauce and simmer 20 min. Serve as directed.
- Home-Made Barbecue Sauce:** Melt 1/2 c. butter or margarine. Add 2 lbs. minced onion and 1/2 crushed peeled section garlic. Simmer 3 min. Stir in 1 tsp. table mustard, 1 tsp. cornstarch, 3/4 tsp. salt, 1 asp. chili powder, 3/4 c. tomato juice, 1/4 tsp. sugar, 2 lbs. lemon juice and 1/4 c. water. Slow-boil 10 min.
- Tapioca Cream:** Make up package tapioca cream according to directions on the box. Chill and serve with chocolate mocha sauce, caramel sauce, or a garnish of grape preserves.
- Date or Raisin Tapioca:** Stir 1/2 c. moist raisins or 1/2 c. quartered dates into tapioca cream.
- Black and White Tapioca:** Make tapioca cream as directed on the box. While hot, add 1/4 c. chocolate morsels to the mixture; cool until melted, then stir.
- Spoon into sherbet glasses alternately with the remaining plain tapioca cream. Chill; garnish with swirls of whipped topping.

TRICK OF THE CHEF

Garnish split pea soup with well-drained buttered fried onions.

A Continental Flavor In Modern Furnishings

By ELEANOR ROSS

The continental flavor that is so much a part of fashion this season finds its way into the furniture field, too. That is, if one can judge by model room displays, some of which go all out to achieve an Italian or French accent.

The furniture, of course, is usually smartly adapted to our tastes, without losing too much of its original design. In most cases, fabrics and settings are strictly modern.

Some Italian Pieces

In one group, in a recent show, Italian painted pieces offered much color, charm and novelty.

The Italians used to paint their furniture, not because they loved the painted finish, but because it concealed imperfections in the wood. But in these new and beautiful pieces, the paint is used to create beautiful colors with a big decorative value.

As for line, the Italians made much use of their own variations of French Directoire, light, airy and delicate.

Living-Dining Room

In one setting, a living room with a dining area, the walls are white — the proper background for plenty of color. The carpet is in a brilliant electric blue. The rug used also for the backs of the shelves of an enormous, open-topped hutch cabinet in white.

Cottage Cheese Cake

2 lbs. cottage cheese.
6 eggs (beaten).
1 cup sugar.
1 1/2 lbs. lemon juice.
1/2 cup cream or milk.
1 cup crushed pineapple.
Graham crackers.

Method: Cream the cheese, mix in eggs, sugar, rind juice and cream or milk. Line cake pan with Graham crackers which have been crushed. Put in pineapple and pour batter on top. Spread crushed crackers on top of batter. Bake one hour at 325 degrees.

Daffodil Cake

Combine yolks of 6 eggs with —
1/2 cup sugar
1/4 tsp. salt
2 tbs. cold water
Beat 5 minutes. Beat whites stiff and fold in lightly —
1/2 cup sugar
1/4 tsp. salt
1/2 lemon or almond flavoring
1/2 cup cake flour
1 tsp. cream of tartar
Take yellow mixture and fold in 1/2 cup cake flour.
1 tsp. baking powder

Put white mixture in pan and spread yellow on top. Bake in 325 degree oven.

Spicy Raisin Cookies

1-3 cup shortening.
3/4 cup sugar (white).
1/4 tsp. salt.
1/4 tsp. cinnamon.
2 eggs.
3/4 cup sifted pastry flour.
1 tsp. baking powder.
3/4 tsp. salt
3/4 cup seedless raisins.
4 cups cornflakes.

Pre-heat oven to 375. Do not grease baking sheet. Sift dry ingredients onto wax paper (plump raisins in hot water for few minutes). Blend softened shortening, sugar and spices thoroughly. Add eggs beating well. Stir in dry ingredients, raisins and cornflakes. Drop from tablespoon onto cookie sheet. Bake for 10 to 15 minutes.

Christmas Cake
(Light)

1 cup mixed peel, sliced
1 cup glist cherries
1 cup raisins, chopped
1 cup shortening
1 cup white sugar
1 tbs. grated orange rind
1 tsp. grated lemon rind
5 eggs, unbeaten
1 tbs. lemon juice
2 1/2 cups sifted all purpose flour
1 tsp. baking powder
1 tsp. salt

Method—Slice peel and cherries; chop raisins. Cream together shortening, sugar, orange and lemon rind. Add eggs unbeaten, one at a time; beat thoroughly, after each addition. Add lemon juice, add powder and salt, add to mixture in three additions. Line pan 9" x 5" x 3" with heavy waxed paper. Pour in batter, bake in moderate oven until done. Yield about 3 lbs.

Temperature: 325 degrees F. Time about 1 hour, 45 minutes.

COOK'S CORNER



STRAWBERRY MARMALADE

2 boxes berries
3 oranges, juice and rind
Put oranges through meat chopper. Boil till thick. Then add sugar, and boil till thick. Then add marmalade thickens.

—Mrs. T. B. Gillespie, Carleton Place, Ont.

Pineapple Rice Dessert

1 package lemon jello.
1 cup pineapple juice.
1 cup crushed pineapple.
1 cup whipped cream.
4 tbs. white sugar.
2 cups boiled rice 1/4 tsp. salt.

Method: Dissolve jello, in pineapple juice and 1 cup of boiling water. When cold whip with a beater, add whipped cream, sugar, salt, rice and pineapple.

Set in refrigerator until serving time.

Household Hint

If your white cotton or linen towels, napkins or tablecloths need bleaching, wet and rub them well with soap, then hang the pieces in bright sunlight until dry. After that, wash them as usual by machine or hand; rinse, dry again, and they should be chalky white.

Exchange Vows at Vernon R.



On Tuesday, November 9, Martha, daughter of Mr. and Mrs. Daniel MacIsaac, of Earncliffe, P. E. I., became the bride of George, son of Mr. and Mrs. Donald Joseph MacIsaac, of Rock Barra, P. E. I. The ceremony was performed at Vernon River Parish Church.—(Photo by Meyers Studios)

ELLEN'S DIARY

by an Island Farmer's Wife

name rising so often to lips of lingering we know unspoken in mind. This marks the second year of her going.

"I remember," Gage spoke into a spell of silence at breakfast this morning "the very afternoon Mommie left us to go to the hospital. It was sunny and lovely—and Jamie wasn't home very long from school. And we stayed there at the top of the lane," his voice was mournful now, "watching, don't you mind, until the car was out of sight up the road? I'll always remember that day... 'Be good boys' Mommie said." So a memory of one ever kind and loving to them a kept evergreen by these, her ladies, who will "always remember." And what of that land where she and others that beloved and "lost awhile" wait?

"When Death, the angel of our higher dreams, Shall come, far ranging from the hills of light He will not catch me unaware; For I shall make all haste to follow him Along the valley, up the misty slope Where life lets go and life at last is born. There, I shall find the dreams that on toilsome earth, and they will guide me one, Beyond the mists unto the farther height. I shall not grieve, except to pity those Who cannot hear the songs that 'I shall hear!'"

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

AIRLINE STEWARDESS WANTED

TCA invites applications for the position of Airline Stewardess. Qualifications: Age 21 to 26 years, height 60" to 67", weight in proportion to height, and in good physical condition. Successful applicants must be in possession of Registered Nurse's Certificate and will be required to pass Company medical examination. This position offers an excellent career and Company benefits, including pass privileges with attractive salary. Applications should be addressed to Mr. P. Arnsby, Steward-in-Charge, Trans-Canada Air Lines, Montreal, N. B.

Anne Adams Patterns

BACK INTEREST!

So smart! Wonderful, classic shirtwaist — with popular tabbed back-yoke! A fashion so right for you — one-the-go hours — you'll find it difficult to resist wearing it every day! Sew it in checked gingham or winter cottons in bold or pale shades.

Pattern 4610: Misses' Sizes 12, 14, 16, 18, 20, 22, 24, 26, 28, 30, 32. Size 16 takes 3 1/2 yards 45-inch.

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4610

Wife Preservers

Sponge mildow on rugs and carpets with thick suds or a rug shampoo, then remove the soap by wiping with a cloth dampened in clear water, and dry in the sun if possible.