

# Women

Anne Bond, Women's Editor, Phone 4-5506

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## HAPPENINGS

The Junior League of the Charlottetown Hospital held their "Spring Bonnet Tea" at the Community Center on Saturday afternoon. The tea, which is an annual event held by the Junior League, was very well-attended.

Mr. and Mrs. Lea Roberts and family have returned to their home in Dresden, Ont. after spending a very pleasant vacation with relatives and friends in P.E.I.

Mr. and Mrs. Addison L. MacCabe, Naughton, Ont. arrived on the Island Tuesday to spend a two week holiday with their parents, Mr. and Mrs. R. H. Wood, Hazelbrook and Mr. and Mrs. Ernest MacCabe and family, Alexandria.

On the trip they were accompanied by Mr. MacCabe's brother, Maurice from Alberta Bible College in Calgary.

Mr. and Mrs. Lester Diamond have returned to Natik, Mass., after visiting Mr. Diamond's brother-in-law and sister, Mr. and Mrs. Ernest Coles and family, Suffolk, P.E.I. They also visited their nephew, Mr. Gordon Coles, Mrs. Coles and small daughter Deborah, Charlottetown.

Mrs. Ella Mulally has returned to her home in Kensington after spending the past two months visiting friends in Charlottetown.

Mrs. Lydia McDonald, Kensington, was a recent visitor at the home of friends in Charlottetown.

Miss Heather Rose Campbell, Broadbaine, spent the Easter holiday with her friend, Sandra Skinner in Moncton, N.B.

Mr. and Mrs. Walter E. Bealisto, Charlottetown, spent Sunday in Sea View, guests of Mr. and Mrs. Earl MacKay.

Donna and Betty MacLeod returned on Sunday to their home at Charlottetown after spending the past week visiting at Long River where they were guests of their grandparents, Mr. and Mrs. James B. MacLeod at Clinton, guests of their uncle and aunt, Mr. and Mrs. Eric Heaney, and at Kensington, guests of their grandparents, Mr. and Mrs. Elmer Paynter.

Wendell MacLeod has returned to Long River after spending the past week with his brother, Maurice and Mrs. George T. MacLeod, Charlottetown.

Billie MacLean, Charlottetown, student at the Vocational School, and now employed with G. K. Pickard, architect, spent the past weekend with his parents, Mr. and Mrs. Judson MacLean, Kensington.

The Ladies Auxiliary to the Royal Canadian Legion, held a well attended pot luck supper and card party at the Legion Home, Kensington, on Tuesday evening. Lady's high prizes were won by Mrs. J. A. Douglas and Mrs. Thomas Murphy, and Men's high by Keith Douglas and Earl Carr. Consolation prizes went to Mrs. Hiram Ellis for ladies, and George Douglas and Freddie Thibeau for men.



COUPLE CELEBRATE 50th ANNIVERSARY

Mr. and Mrs. Allyn Boswall, Dunstaffnage celebrated their 50th anniversary at a dinner party held at the Queen Hotel on Saturday evening. About 45 members of the Boswall's family and a number of

close friends attended the affair. Mrs. Boswall was the former Pearl Weatherbie of Mt. Mellick, Neil A. Matheson acted as master of ceremonies for the dinner and also proposed the toast to Mr. and

Mrs. Boswall. Gifts were presented by their son Borden Boswall and their granddaughter, Linda Boswall. Mr. and Mrs. Boswall are shown cutting their anniversary cake.

## ELLEN'S DIARY

### Sea Gulls Fly Inland, And Old Tale Warns Of Storm

This was the afternoon the tractor drew some of the lengths of spruce recently harvested for the work of repair there, to the vicinity of the lane-bridge... Alex was with the farmers, winning for himself spring-freckles from the sun, and words of commendation from his grandfather for keeping so well out of harm's way at that work.

light on a field, particularly one that is plowed. They must be picking up food there. In any event, they have always been a sight common to our spring. "A beautiful morning!" Papa Starling smiled in greeting when we came to spread our pieces of wash. "Oh dear, how thoughtless of me!" he said lowering his voice. "You see, mine wife" he twinkled "hasn't risen yet. This moving and getting re-settled takes a lot out of one."

val this morning, while the silent fields were still touched here and there by the rime of the night's frost. "The sun will warm the day" she offered to us come with James to the door to see her go. "After this white frost" James nodded... "Hope you have a good day!" he smiled.

"I hope so too!" she chuckled, facing off to lane's end. "Ah me, you poor little lad. So it's off to school again for you!" he remarked with a sigh to Mack, when later he set out happily to his school. "And I was thinking, forgetting this was a Monday, that you and I might..."

"Don't say it!" Mack chuckled. "But there's this to it: I'll be home a whole hour earlier to help you, if you need me, and all goes well with my day." A nice day, it has been. If en-

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## MARY HAWORTH

### "If You Can't Lick 'Em Join Them" Columnist Advises

Dear Mary Haworth: We have been married 15 years and I have tried to convince my husband that his shoes should be kept in the bedroom. He insists they stay in the living room.

Also I have tried to get him to hang up his clothes. He drapes his suit, shirt or other apparel on a rack. I have been expecting it to collapse under the load. I am at rope's end.

I have three children and certainly don't want them to take after his example, thinking it right. I just wonder if you have any advice? I have to keep a peaceful home, too.

Dear F. B.: Your husband's willful untidiness is unfortunate and regrettable. It is unloving and non-cooperative. It is a contradiction of heaven's first law. As mankind has always known, by instinct, from time immemorial, "Order is heaven's first law."

The foundation of peace in any household is order—maintained by having a suitable place for things, and keeping things in their proper place.

As for what to do about his disobligingness, you might take a tip from the political maxim: "If you can't lick 'em, join 'em." In short, beginning now, you might just fall in with your husband's slovenly habit of shoes in the parlor and clothing draped in layers on the tie rack—as if it no longer challenges you.

Later, when, as and if the children are parking their shoes in the living room, too, and pegging their garments on door knobs or chairbacks, he (your husband) may decide, all by himself, that his example has been wrong. And he may correct his mistake.

"What can't be cured must be endured," an adage tells us. And, in self-defense, this should be your philosophy, for so long as your husband continues figuratively to foul his own nest in the manner described. Don't burn yourself out fighting a condition that you are powerless to change. Accept the cross, if you must, in an open-hearted way, as the saints accommodated themselves to sim-

ilar trials, when their spiritual character was being seasoned, tested and brought to full stature.

As you progress in this attitude, and your husband senses that his rudeness is meeting no resistance, he may take himself in hand and turn over a new leaf.

Dear Mary Haworth: I am a teen-age girl, crazy about two boys; but I am not really sure that I love either one. If I had to choose between them, I don't think I could.

Bill's family doesn't know we are dating, as they want him to marry a girl of their choice whom he doesn't like. He is past 20, through school and has a good job.

Tom is 19 and my mother likes him better. He is out of school and in the service. Our families hope that we will marry some day. When I date one boy, the other gets mad.

Should I please my family and date only Tom? Or date Bill too, no matter what his family and mine say? I want to do the right thing.

Dear C.P.: This isn't love; it is simply the excitement of the chase that keeps you and the two boys going in circles. In sneak-dating Bill, to conceal the association from his parents, you tarnish yourself, I think. He is a second-rate fellow, dragging you down to his level, one must assume, which explains why your parents don't favor him. If you want to do right, don't intrigue with a man who lacks the good faith to court you openly.

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

to Mom on her Day



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HOW WOULD PLANNING BE DONE?

A Country's economic system must aim at general welfare, individual welfare, and care of groups. The general interest is served by industrialization, capital investment, fiscal policy—but this must not be to the detriment of the smaller groups in our society.

The New Democratic Program calls for a Canadian Development Fund which would channel investment into uses which today are neglected by the private market, yet are very necessary to achieve a higher standard of living for many Canadians. Already schools, hospitals, urban-renewal projects, etc., are clearly recognized as the responsibility of the federal, provincial, and municipal governments. A New Democratic government would launch a massive push in public enterprises such as those.

In addition to this, some industries by their very nature must be owned and operated publicly if the maximum economic welfare of the whole country is to be served. We acknowledge this principle already in the field of utilities, transportation, communications, and in the development of natural resources.

There are several agencies already that are present in the Canadian economy which could be used in the over-all planning process, such as the Central Mortgage and Housing Corporation, the Board of Transport Commissioners, the Wheat Board, the Restrictive Trade Practices Commission, the Tariff Board, the Agricultural Stabilization Board, the National Energy Board, plus a large number of provincial agencies.

However, today there is no attempt to coordinate the work of each of these agencies with a national economic plan. A New Democratic government would co-ordinate these activities, just as it would co-ordinate the activities of private industry to ensure that the overall interests of all Canadians are served.

Economic Planning does not impose choice; it allows choice where little now exists.

Tomorrow—In lighter veils.  
This Ad. Inserted by the P. E. I. New Democratic Party.

## IDA BAILEY ALLEN

### Hot Cross Buns Can Be Baking Project For Child

A THIRD grade class in a New Jersey school recently visited a commercial bakery. The children were so thrilled with the use of yeast "to make dough grow" that the teacher scheduled a bread-making project in the classroom at school.

**KIDS DID ALL**  
Collectively, the children mixed the dough, started it rising, then kneaded and shaped a nd baked it in an oven over a two-burner plate. Then each child enjoyed a piece of "home-baked" bread with butter, and took another slice home to show Mommy.

Hot Cross Buns are in vogue again at this season. Just the goodie for a home fun baking project with the children or grandchildren.

When the buns have baked and cooled, the youngsters can fill in the "crosses" on top with frosting and a pastry tube from a cake decorating set. Measurements level; recipes for 6.

**HOT CROSS BUNS**  
2 pkgs. active dry or cake yeast

couraged tenderly the buds to unfold to the sunlight, and deepened the faint green carpet spreading now on pasture-land and meadow.

Until tomorrow — Diary — Good-night.

1 1/2 c. tepid water  
1 1/2 c. tepid milk  
1 tsp. salt  
6 1/2 c. sifted flour  
1/4 c. granulated sugar  
2 tsp. shortening, melted  
1/4 c. currants  
1 egg

Dissolve yeast in water; add to milk; beat in salt and 2 1/2 c. of the flour. Cover; set in warm place.

When light, or double in size, in about an hour, add sugar, shortening, currants, egg, well beaten, and remaining flour to knead.

Turn dough onto floured surface. Knead until it feels "elastic".

Let rise again until doubled in size. Roll out.

Cut into 2 1/2 inch rounds, using cookie cutter.

Place in oiled pans; let rise 30 min. again until doubled in size.

Bake 30 min. in mod. oven, 350 degrees to 375 degrees, F.

Just before they will be done, brush over with cornstarch glaze.

When cool, fashion a cross on each of confectioners' frosting, put on with a pastry bag and tube or a decorating set.

**Cornstarch Glaze:** Dissolve 2 tsp. cornstarch in 1-3 t. cold water. Cook-stir until boiling.

Use to brush over top of a yeast bread just before it will be done, to give a glaze.

**TOMORROW'S DINNER**  
Chilled Pineapple Juice  
Spring Lamb Stew with Carrots and Scallions  
Puffy Parsied Dumplings  
Rhubarb-Apple Sauce  
Ginger Snaps Cream Cheese Coffee Tea Milk

**SWEET CHEESE EMPANADAS**  
(Courtesy La Popa del Sol)  
1/2 c. room-soft lard or shortening  
2 1/2 c. sifted flour  
4 tsp. cooking oil  
3 eggs (1 for egg wash)  
1/2 c. water  
1-3 c. sugar

16 oz. coarse-grated Swiss-land Swiss Gouda or very mild Cheddar cheese mixed with 8 oz. aged Cheddar.

Whip lard or shortening until fluffy.

Add flour and mix. Add oil and 2 eggs; mix well. Then add water, a little at a time until dough has smooth consistency.

Mix dough until it does not stick to fingers.

Remove from mixing bowl; refrigerate 1 hr. before using.

Roll dough out on lightly-floured surface so it is "thinner than a dime".

Use an empty 1-lb. coffee can to cut out empanadas.

Whip remaining egg and brush over each circle; place

1/4 tsp. sugar in middle of each circle, then 2 tsp. cheese. If cheese seems dry, mix with 1 or 2 beaten egg yolks, additional to hold it together.)

Fold over to form half moons; twist ends close by overlapping dough as on pie shell, but keep edges down, not up.

Fry until browned in deep fat, about 375 degrees F., or hot enough to brown small cube of bread in 1 min.

Makes 24 sweet empanadas.

**TRICK OF THE CHEF**  
When making lamb stew (or heating canned lamb stew), add to each pt. 1/4 tsp. crushed cummin seed lightly fired in 1 tsp. butter or margarine.

**ATOMIC TANKER**  
MOSCOW (AP)—Pravda reported Soviet designers are working on plans for a 60,000-ton atomic-powered tanker that can cruise at 18 knots.

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