

# Women

Leona Caroline McLure, Women's Editor, Phone 8308

The Guardian, Charlottetown, Thurs., Mar. 5, 1959.

## HAPPENINGS

Cat. William W. Reid of the Royal Canadian Mounted Police, stationed at Saint John, N.B., is spending a short leave in Charlottetown with his parents, Brigadier W.W. Reid, and Mrs. Reid, 100 Prince Street.

One of the favorite Sunday afternoon programs seen on CFCY-TV is "Over the Top Rail". Last Sunday, viewers of this program were thrilled with the fine musical contributions of the South Milton 4-H Club. The excellent performances of this group, year after year, reflects great credit upon their capable instructors, Mr. and Mrs. Raoul Raymond of Charlottetown. For many years now these two fine musicians have been directing school choirs in this province with such success that they invariably receive the highest commendation from the adjudicators at the Annual Music Festival.

Miss Dot Michael, Mrs. Stan Lefty, and Mr. and Mrs. Edward Michael of Charlottetown, returned recently from a month's holiday in Miami, Florida. En route they visited Washington, and New York City.

## ELLEN'S DIARY

### The Early Morning Sunlight Makes Magic O'er Hill, Dale

The mornings of these sunny, pictured, days break with much charm. They appeal even to those of us, who in the haste of first duties may entertain no other thought than that of their accomplishment. We have, we think, no time to waste, not even a long minute "to stand a d stare." Yet what an inspiration it is to pause in the midst of our busy-day, to witness once more that creation which gives us to see the birth of a world, fresh and new before our eyes.

We watch the bright rift of dawn spread magically above the wooded slopes eastward. And presently the sun smiles, pointing long fingers of shadow across the near fields. Beyond, the sunlight glimmers, catching the woodlands in its brightness, gliding the windows down the valley, pointing out, in a pretty morning-scene, the farm-homes on far summits northward, reaching up to distant horizons there.

How solemn the time. Quite as expectant and hushed as that which precedes some ceremony in Church. . . part Heavenly, part of earth. No wind of day stirs the branches about, and they are feathered with the hoar-frost of night — every twig, and the empty nests in the branches, the goldfinches' and the robins' so dear. And Peace spreads white wings over all.

We move to brush quickly, for surer reading the rime of frost from the thermometer at the house-corner. Can it be so frosty — this loveliness? But there it is, proof shown in a slim silver thread! The sun flows in gentle golden billows now, spreading farther over the white morning fields. How touchingly beautiful it is, enchanting beyond description or remembering.

## POWNAL W.I.

Mrs. Wilbur Jones invited the members of Pownal W.I. to meet at her home for their regular February meeting. Mrs. Everett Weatherbie, president opened the meeting by leading the group in repeating the Mary Stewart collect.

The usual business was taken care of and committees heard from. Members voted to send their annual membership dues to the Drama and Musical Festival Association. Mrs. Charles Jones reported replying to the Red Cross in the affirmative regarding the coming Red Cross campaign and Mrs. George Lawton and Mrs. Fred Horne were appointed to attend the annual meeting on February 23rd.

The Red Cross films on "Home and Farm Safety" shown at the hall in January were well received and the W.I. hopes to sponsor a similar showing in March with surrounding school districts invited to attend at that time. A very favorable report was given on the new heater recently installed in the hall, and an encouraging report was also given on the Saturday night card parties, being held to finance this new improvement. All W.I. members expressed willingness to continue working along with the hall committee and a sum of money was voted for same. Arrangements were made for a pre-entertainment to be held at the hall on February 10th.

The program theme for February-Institute Work was prepared by Mrs. Charles Jones. The life of the W.I. was traced from its early beginning in Ontario to the present world wide Association. The review began with a news article on the founder Mrs. Adelaide Hoodless, followed by an article and an oral report of work by Miss Mary MacIsaac, a native Islander, in bringing about the Federation of

Mrs. J. Donald MacKay conducted the devotional period of the March meeting of the evening Circle of the Summerside Presbyterian Church in the church parlour on Monday evening. The theme was "The Fruit of the Spirit is Gentleness." Mrs. Emmett Ranahan was pianist. The business session was in charge of the president, Mrs. Clarence Marchbanks, who reported that the used Christmas cards had been packed for Formosa.

Mrs. Roland Widden presented the study book on "Our Church and the People of Other Lands". On Friday evening the 1st. Souris Brownie Pack held a "Thinking Day" program in St. Mary's hall, Souris with their mothers as guests. The brownies presented a very enjoyable program, this was followed by the Golden Bar presentation to Brownie Janet Fraser which was made by Miss Mary MacIsaac, president and district commissioner of the local association of guides and brownies, who acted for Mrs. Carrie Wright, Divisional Commissioner, who was absent due to illness. After the program a buffet lunch was served by the hospitality committee of the local association.

The Darnley-Sea View United Church W.M.S. met at the home of Mrs. James Hickey, Friday evening February 13th. The World Day of Prayer Service was observed with Mrs. Elmer Hickey as leader, assisted by the members. The following hymns were sung, "Shepherd of Eager Youth", "Faith of our Fathers", "How Sweet the Name of Jesus Sounds" and "The Day Thou Gavest, Lord is Ended." Mrs. Douglas Woodside was pianist for the evening.

Scripture passages were read in unison. Prayers were offered by Mrs. William C. Donald for the Queen, and all leaders of the Commonwealth. Mrs. Robert Cousins for victims of war and persecution, Mrs. Gordon Cousins for peace, justice and righteousness, Mrs. Fulton Simmons for family life and youth, Mrs. Arthur MacKay for the church and all its activities. Offering was taken and dedicated.

The president presided for the business period. Roll call was answered by 12 members, with a verse containing the word "prayer". Minutes of the last meeting were read and approved. The Treasurer gave the financial report.

Correspondence consisted of letters from T. Eaton Co. Ltd., Simpson-Sears Co. Ltd., re shipment of remnants. A letter from Mrs. J.S. MacLeod re-allocation. Remnants were displayed and purchased by the members. Friendship Secretary reported four sympathy cards, four get-well cards, six home calls, twelve letters, one shut-in call.

Mrs. James Hickey Sr. offered prayer for our new missionary in prayer (Mrs. Florence Ray); Mizpah Benediction closed the meeting. Lunch was served by the hostess.

REBELS HALTED ALGIERS (AP) — The French army reported Tuesday a two-day battle smashed a rebel command that tried to cross the electrified barrier from Tunisia to Algeria. The rebels were stopped at the main barrier in the Souk Arbas area after crossing an auxiliary wire belt constructed east of the main line, the French said.

was instructed to forward the necessary amount to finance a War Orphan for one year. It was decided that we should accept the kind invitation from Mary Roper to hold our March meeting at her home in Charlottetown.

Our refreshment committee will be: Verna Pickard, Marnie Trainor, Fannie Webster, and Helen Younker.

DEVELOPING Your Films for 26 Years in Today—Out Tomorrow GARNHUM PHOTO STUDIO 135 Kent St. Ch'own

WEST ROYALTY W.I. Fifteen members and two visitors met at the home of Mrs. Willard Lank for their February Women's Institute meeting. We were pleased to welcome a new Canadian, Mrs. Betziam from Holland.

The treasurer gave an encouraging report on the Community party held in the hall on January 24th. Mary Murray, Minnie Lank and Dot MacRae were appointed as a committee to arrange for a rummage sale which will be held at the YMCA on March 7th. Verna Pickard will prepare material for the questionnaire on "Conservation" to be answered at the March meeting.

A letter from Mrs. Robert Woodside, Convener of Letter Friends and Exchange Program brought the necessary information about sponsoring a War Orphan through the United Service Committee. The secretary

## IDA BAILEY ALLEN

### It's Easy To Prepare Roast Venison Dinner

By IDA BAILEY ALLEN Twenty days out of 30 guests were invited to tarry and dine at Mr. Vernon with George Washington and his family. To provision the hospitable table was a never-ending round of

## RICE POINT W.I.

Mrs. Donald MacLaine was hostess to the members of Rice Point W.I. for their February meeting. The meeting opened with O Canada, followed by the collect in unison. Eight members answered roll call with a collection of \$1.20, and dues were paid by one member. Minutes of the previous meeting were approved.

The Institute News was distributed and correspondence read. Two bills for gifts were paid. It was moved by Mrs. Chas. MacEachern and seconded by Mrs. William MacEachern that \$2.00 be sent to the March of Dimes. A new baby of the district was remembered with the usual gift. Two members were pleased to receive their Institute pins. As an intermission, Dr. Messers program was viewed, then discussion followed regarding the sending of materials for blankets. Mrs. Donald MacLaine to receive orders. The teacher, Mrs. Rankin MacLaine reported a new World Map and books were bought for the school from Christmas Concert funds.

The next meeting will be held at the home of Mrs. Rankin MacLaine. Roll call to be answered with a 25 cent donation to a grab bag. On the Lunch Committee are Mrs. Raymond Taylor, Mrs. Donald MacEachern and Mrs. William MacEachern. A contest of Flowers by Bertha MacDonald was enjoyed, followed by a delicious lunch and social hour. Meeting closed with the Lord's Prayer.

## DARNLEY - SEA VIEW

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work: milk, butter, cream and cheese from the dairy house; bacon and hams curing in the smoke house; meats hanging to help tenderize. Many fruits and nuts were grown.

## WONDER OF VIRGINIA

The vegetable and herb gardens were the wonder of Virginia. Grain for flour and cereals was home-raised and ground. Meat came from a herd of beef cattle, a flock of sheep, the hen house, and a game preserve, including a deer paddock, which was the General's pride.

Washington's birthday dinner for Sunday—Oyster bisque, hot biscuits, roast haunch of venison or fresh ham pan-roasted potatoes, wilted greens, "spread eagle" pudding or cherry pie, roast walnuts, apple quarters, coffee. Measurements are level.

Roast haunch of venison: For basting sauce combine 1/2 c. melted butter, 1 c. grape juice. (Washington's cook would have used Madeira or port wine), 1/4 c. melted currant-jelly and the juice of 1 orange.

The venison: Thaw in refrigerator (about 48 hrs.). Then tenderize as follows: Sprinkle evenly on all surfaces

brushed with oil; pierce deeply every 3 inches with long pronged fork; cover loosely; refrigerate overnight.

To roast: Place meat on rack in roasting pan; roast at 325 degrees F. Allow 18 to 20 min. per lb. for rare, 22 min. for medium rare; baste every 30 min.

Roast fresh ham: If frozen, thaw and tenderize as described above, then let stand 2 hrs. at room temperature. Roast 30 min. to the pound (see above). A meat thermometer inserted in the thickest part will register 185 degrees F.

"Spread eagle" pudding: Put 3 sliced crusty rolls in a saucepan. Add 1 qt. milk, 1/4 c. dried cur-

ried an element that could make venison and other meats tender, he would have been quick to experiment. Today, science has experimented and released the result: a meat tenderizer available everywhere.

Many food freezers throughout the country today contain a haunch of venison. You'll like this new mode of preparation which makes it tender and accentuates the gourmet taste.

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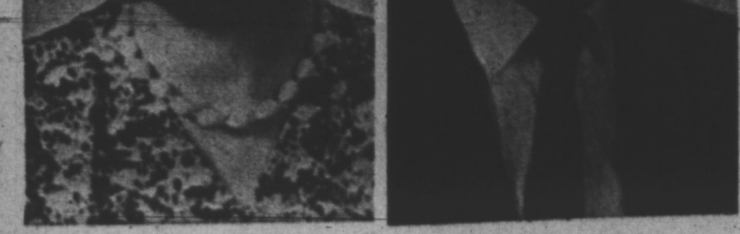
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## ENGAGEMENT ANNOUNCED

Mr. and Mrs. Lucien Brunel of Montreal, wishes to announce the engagement of their daughter Yolande, to Mr. Rodney B. McInnis, son of Mr. and Mrs. Max-

## Alberton Stewardess Dons Red Leotards For Arctic

By Sandy Campbell Canadian Press Staff Writer GOOSE BAY, Labrador—The Maritime Central A.I.R. was a 7 1/2 DC-4 was an hour out of Goose Bay, heading north at 10,000 feet, when the startled passenger rubbed his eyes and took another look.

Was the stewardess wearing red stockings? Allowing for male ignorance of female fashion, the passenger was right. Pretty Joan Currie's legs were scarlet clad. With M.C.A.'s blessings, she had donned a pair of ballerina's waist-to-ankle tights to ward off the chill of Canada's Eastern Arctic.

They aren't general issue for M.C.A. stewardesses, but on northern flights the line gives the girls a free choice of what to wear to keep warm.

FORMER CLERK Twenty-two-year-old Joan is a native of Alberton, P.E.I. where

## ST. ANNE'S CLUB

Mrs. Albin D. Arsenault was hostess to the ladies of St. Anne's Club on Wednesday night February 18th, with 15 members answering roll call. The minutes of the last meeting were read and adopted. There was no report from the sick committee. Mrs. F.C. Gallant and Mrs. Pius Dolron visited the school rooms and found that paper towels were needed and ordered some. It was decided to give \$5.00 each to Jona Church Fund and the Arsenault girl from Egmont Bay fund. It was also discussed regarding holding of an auction sale in the near future for the Alberton Hospital, this was left for more discussion at the next meeting. The next meeting will be held at the home of Mrs. A.T. Arsenault on the regular Tuesday. Correspondence from Miss Jean Arsenault and sister Norma Gallant were read. A few rounds of bingo were played.

## NORTH GRANVILLE W.I.

The regular meeting of the North Granville W.I. met at the home of Mrs. Tupper Taylor on February 11th. The president presided. Meeting opened by singing ode, followed by collect in unison. Roll call was responded to by six members. Two visitors were present.

Minutes of the previous meeting were read and approved. Correspondence was read and discussed. Mrs. Walter Parsons was asked to complete Questionaire and forward same. Mrs. Emerson Matheson invited members for the next meeting. Hostess to prepare lunch. Mrs. Walter Parsons to have charge of the program for the March meeting.

National anthem brought the meeting to a close after which a delicious lunch was served by hostess assisted by the committee.



## FRESHMEN FURS

BY ALICE ALDEN WE commend the suggestion by the Fur Information and Fashion Council that for the youthful wearer, furs should be young in mode and realistically priced. Several designers who create clothes for young girls, but who are now to fur designing tried

their hand at the game. Eloise Curtis, for instance, came through with a blithe, beguiling jacket in black American broadtail. A tricky affair, the double duty cape collar is detachable, leaving a trim, double-breasted jacket. The cape, on its own, lends enchantment when worn over coats, suits and dresses.



## Different!

Add sparkle to any meal or snack with delicious Bran Gems, generously spread with fresh butter! Easy to make! Always... when you use dependable Fleischmann's Active Dry Yeast for your home baking!

### Bran Gems

Work in an additional 1 1/2 cups (about) once-sifted all-purpose flour

1. Sift 1/2 cup milk into 1/2 cup shortening 1/2 cup granulated sugar 1 1/2 teaspoons salt 1 1/2 cups bran flakes Cool to lukewarm.
2. Meantime, measure into bowl 1/2 cup lukewarm water
3. Turn out on lightly-floured board and knead until smooth and elastic. Place in greased bowl. Brush top with melted butter or margarine. Cover. Let rise in a warm place, free from draft, until doubled in bulk, about 1 1/2 hours.
4. Punch down dough. Halve the dough; form each half into an 8-inch roll. Cut each roll into 8 equal pieces. Cut each piece into 3 and form into small, smooth balls. Place 3 balls in each section of greased muffin pans. Brush balls with melted butter or margarine. Cover. Let rise until doubled in bulk, about 1 hour. Bake in a hot oven, 400°, about 15 minutes. Yield—16 gems.

Needs no refrigeration

## SPECIAL-THURSDAY, FRIDAY, SATURDAY AT EATON'S

### 2 PIECE DAVENPORT SUITE

2 piece davenport suite—convertible davenport with matching chair... hardwood frames, double spring construction, thick white cotton felt padding... DuPont nylon covers in brown and green effect.

SPECIAL 2 PIECES 119.95

Budget Plan Terms Available if Desired.

T. EATON CO. CHARLOTTETOWN BRANCH

## Baby's Constipation

When baby's bowels are overloaded with waste, the entire digestive process may be affected. Little tummy often becomes sour and upset, baby suffers gas pains, gets feverish, fussy and restless. To quickly and gently clear out the bowels, sweeten upset stomach, give Baby's Own Tablets and see if you don't soon notice a happy change in the way baby feels. Clinically and time-tested, Baby's Own Tablets are thoroughly dependable. You'll find them especially helpful, too, at teething time for their prompt relief from digestive upsets, restlessness, nervousness, colic pains, and other minor ailments due to need of a corrective. Ask your doctor about Baby's Own Tablets. Get a package at your drugstore.

A NEW! BABY'S OWN COUGH SYRUP made especially for babies. Soothing, quick-ly relieving... pleasant... won't upset digestion