WOMEN

Happenings Of The Week

Her Majesty Queen Elizabeth II was received by the Lord Mayor Mayor of London at Goldsmith's Hall on March fifteenth at the Dominion Fellowship Trust Reception. Five hundred students from various parts of the Commonwealth and the United States were among the guests. The High Commissioners, Secretary of State of the Colonies, the American Ambassador and the Secretary of State of Commonwealth Relations were present at this formal occasion. The High Commissioner for Canada, the Honourable Norman Robertson is a son of Professor and Mrs. Lemuel Robertson formerly of Marshfield, P .E. I., who resides in Vancouver. Mr. Norman Robertson with his charming wife are most esteemed and popular members of the Diplomatic Corps in London. The Dominions Fellowship Trust which has given hospitality to many Canadians, including young people from this province, was founded in April 1948. At this time Lady Frances Ryder handed her work over to Miss MacDonald of Sleat who had been associated with her many years before that. The Countess of Harrowby and Lady Frances Ryder began the work in March 1916. Miss MacDonald's first association was in the Autumn of 1917. The Trust aims to give a really homey kind of wecome to young people who are in Great Britain, for away from their own families. It enables them to stay with hostesses in the country and provides many pleasant entertainments in London. The tea-parties, dances, and concerts at the internationally known address "Number 23 Cadogan Gardens" are especially enjoyable. The great thing that is stressed at the Dominions Fellowship Trust is that everyone must be personally introduced; both hostesses and guests. During the war period the Trust was in touch with 107,000 people. The approximate number of callers a year is about 6,152 at the Dominion Fellowship Trust.

* * *

The Goldsmiths' Hall, London, is in the Renaissance style, and in order of senority and dignity the Goldsmiths form one of the "great companies" of the Guilds. The company was first mentioned as a Guild in 1180 and incorporated in 1327. It has the privilege of assaying and stamping gold and silver plate. The "Hallmark" of the company is the leopard's head. On the grand stair-case and in the great hall are notable pictures of Sovereigns. In the committee room on the first floor are the remains of a Roman altar found in digging the foundations of the present hall built in 1829-35. Also in this room is a portrait of the Lord Mayor Sir Martin Bowes (1545). It was he who bequeathed to the Goldsmiths' Company the goblet out of which Queen Elizabeth I is said to have drunk at her Coronation and which is still preserved. So after 400 years history repeats itself and Elizabeth II leaves her imprint by paying a Royal Young Elizabeth visit to the Dominions Fellowship Trust at Goldsmiths' Hall.

* * *

The Lieutenant Governor T. W. L. Prowse and Mrs. Prowse entertained at a delightful reception in honour of the Centennial Bonspiel group on Wednesday afternoon at Government House.

The Right Rev. Bishop R. H. Waterman was the guest this week of Canon and Mrs. J. T. Ibbott.

* * *

The Rev. John Sutherland Bonnell is referred to in the March eighteenth issue of the Dalhousie Gazette as having led the University Christian Mission. The same issue contains a very fine photograph of Dr. Bonnell.

* * *

Dr. and Mrs. Frank MacKinnon entertained Tuesday evening at their residence Cumberland Street at a supper bridge. Wednesday evening Mrs. MacKinnon entertained at a supper bridge.

* * *

Mrs. Benjamin Rogers, Junior, and Mrs. J. David Stewart entertained at a luncheon bridge Thursday at the Charlottetown Hotel.

* * *

Miss Catherine Greene, Youth Worker for the Diocese of Nova Scotia and Prince Edward Island has been a guest of Miss MacCallum and Mrs. W. E. Champion. Miss Greene is a daughter of Canon Greene of the Columbia Coast Mission.

* * *

Mrs. W. E. Champion left this morning for Montreal to attend the Diocesan Executive meetings.

* * *

Mrs. W. R. Aitken left this morning on a short visit to Montreal and Toronto.

* * *

Mr. and Mrs. Roy Cudmore returned a week ago from a most enjoyable holiday in St. Petersburg, Florida.

* * *

Mrs. T. F. Fullerton's family and numerous friends were extending heartiest congratulations to her on Thursday, March twenty-fourth, when she had the distinction of celebrating her ninety-fourth birthday.

* * *

Mrs. Allison Croken has returned from Kingston, Ont., where she visited her husband who is employed with the Whig-Standard Publishing Co. of that City.

* * *

Mrs. Colin C. McLure, Brackley Point, on Friday, March twenty-fifth was eighty-five years young. Mrs. McLure, who is in excellent health and full of the joy of living, spent the day at "McLureholme" where many friends and relatives called to extend congratulations to this most estimable lady.

* * *

Miss Doris Anderson is receiving congratulations on being the first President of the newly organized branch in Charlottetown of the Canadian Federation of University Women.

* * *

Mrs. Keith S. Rogers left Sunday for Quebec and returned Thursday making the trip each way by plane. While in Quebec Mrs. Rogers attended the convention of the Canadian Association of Broadcasters held at the Chateau Frontenac Hotel.

* * *

Mr. and Mrs. Wallace Scantlebury have been in Halifax attending the Ice Follies. During their visit to Halifax they were the guests of Mrs. Scantlebury's brother, Dr. T. W. and Mrs. Cook.

* * *

Mrs. H. K. S. Hemming is visiting her sister Mrs. J. Y. Reay and her niece Mrs. Paul Stevens in Roslindale, Mass.

* * *

Mrs. William Thompson entertained the Alpha Chapter of Beta Sigma Phi at her residence on Wednesday evening. Following the business programme Mrs. J. C. Gallant and Mrs. William Thompson conducted a programme on Pantomine. Refreshments were served by Mrs. J. O. Hornby and Mrs. Larry Slaught.

* * *

Mrs. Keith Boswell of Victoria who has been spending the winter with her daughter Miss Jean Boswell of the MacDonald College Teaching staff, has been entertained prior to her return to Prince Edward Island. Among those entertaining in St. Anne's were: Mrs. Angus Bonting, wife of Professor Angus Bonting of the College staff. Mrs. Bonting who left this week for Florida gave a tea party with Mrs. Boswell as guest of honour. Mrs. F. A. Healy and daughter Valerie, Grand Boulevard, Montreal entertained at a dinner and Theatre party on Friday. Mrs. Healy and daughter are both graduates of the McGill Conservatory of Music. Mrs. Gladys Myles and her daughter Mary of Fredericton, N. B., who are also spending the winter in St. Anne's entertained Mrs. Boswell and Jean Wednesday evening at a barbecued chicken dinner.

* * *

Mrs. Earle Baker is entertaining this Saturday at a luncheon bridge at her residence, Spring Park Road.

* * *

Mr. R. Neil Sinclair, Vancouver, Miss Elizabeth Sinclair, Montreal, and Mr. and Mrs. Duncan K. MacDonald, Cape Breton, have been visiting their mother, Mrs. Sinclair, and staying with Dr. and Mrs. Donald Campbell, Brighton Road.

* * *

"To The Honourable Sir Donald A. Smith, K.C.M.G., LL.D., these carols of Canada, etc., etc., are most gratefully inscribed." This is the inscription contained in the volume of poems, Carols of Canada by Mrs. E. S. MacLeod, an Island poetess of the Victorian era. For some time past there has been a rivival of interest in this era in Great Britain. With history being reviewed for Charlottetown's Centennial the same is true in this city. One Centennial feature that will combine the old and the new is the Victorian, Edwardian, Georgian, New Elizabethan "Annual Parade of Spring Fashions" presented by the Junior Ladies Aid of the Prince Edward Island Hospital. The convener of this group is Mrs. Alan G. MacMillan and it is of interest at this time to read about a relative of hers, referred to in "Carols of Canada." In quaint Victorian phraseology there is a very lovely In Memoriam poem introduced in this way. "This is in memory of the pious and charitable Mrs. M. M. T. Hodgson, daughter of the late Hon. J. Brecken, and wife of the Hon. Edward J. Hodgson, Master of the Rolls of P. E. I., Canada; who died on the 19th of October, 1889." So as Mrs. Hodgson served in her time, her descendant serves in this Charlottetown Centennial era.

* * *

Mr. and Mrs. S. T. Green have left on a trip to Toronto.

* * *

Mr. and Mrs. James I. MacKay and Mr. and Mrs. Gerald R. Bowness spent last week-end in Amherst.

* * *

Mr. and Mrs. Robert Nicholson returned last week from a four months visit to Canadian and American cities.

* * *

Miss Mildred Thompson, R. N., left Wednesday to visit Mr. and Mrs. Leonard Vatcher, Dartmouth, N. S.

* * *

Another Centennial presentation that has been a highlight in entertainment was the Kinsmen Variety Show this week at the Prince of Wales College Auditorium.

* * *

Mr. and Mrs. Blair MacDonald were receiving congratulations Thursday March twenty-fourth on their tenth wedding anniversary. To the accompaniment of the bagpipes friends gathered at the MacDonald residence to give the MacDonald's a very happy surprise party on their anniversary.

* * *

Dr. John MacLean, of Collingwood, Ontario and his young son arrived by plane Thursday to visit Dr. MacLean's mother, Mrs. William MacLean, Montague.

* * *

Mr. and Mrs. George Stunden left on Thursday on return to their home in Dorval, P. Q., after spending a very pleasant holiday with their son and daughter-in-law, Cpl. and Mrs. Ray Stunden, of Palmers' Lane.

* * *

Dr. and Mrs. R. Gordon Lea entertained at bridge Saturday evening.

* * *

Lieut. Joseph Mahar, R. C. N., Gunnery Officer in H. M. C. S. Huran, was home for a short time last week-end and expects to be in Charlottetown for a longer stay at Easter.

* * *

Mrs. Mary Mahar has returned to Charlottetown after spending the winter in Boston.

* * *

Mrs. Julia MacInnis, School Street, has returned from visiting her brother and sister, Mr. Angus Graham and Mrs. James Todd of Winnipeg.

* * *

The hostesses at the Summerside Curling Club tonight will be Mrs. G. Franklin Cameron, Mrs. Fred Folland, Mrs. Bruce Roberts, Mrs. J. A. Gallant, Mrs. David Morrison, Mrs. Allie MacNeill and Miss Lillian Cudmore.

* * *

Flt./Sgt. and Mrs. Donald Bradshaw and baby daughter, Helen, arrived in Summerside from England on S. S. Empress of France last week en route to Hamilton, Ontario and are the guests of the former's brother and sister-in-law, Mr. and Mrs. Wallace Bradshaw.

* * *

The Misses Dorothy and Wanda Wyatt were hostesses at bridge on Monday evening at their home in Summerside.

* * *

Mrs. Earle Kennedy left Kensington Monday to visit with relatives in Ottawa and Toronto.

* * *

Mrs. William Lawson entertained the "Jolly Eight" on Monday evening at her home in Summerside.

* * *

Mrs. D. R. Morrison of Summerside spent the week-end with her sister, Mrs. A. M. Salter, in Halifax, N. S.

* * *

Mrs. Clarence Mercer entertained the members of the Beta Sigma Phi Sorority at her home on Wednesday evening. Several invited guests were also present.

* * *

Mr. and Mrs. Harry Dickie of Summerside spent a few days in Charlottetown this week.

* * *

Mrs. W. E. Smallman left Summerside yesterday for Moncton, N. B. to see her son, George, who is a patient in the hospital there.

* * *

Mrs. Charles Lockhart of Malpeque spent this week in Summerside, guest of her cousin, Mrs. Hubert Agnew.

* * *

Mrs. Roland MacArthur was hostess at her home in Summerside last evening when three tables of bridge were in play.

* * *

Mr. and Mrs. James E. Thompson returned last week to their home in Summerside after a six weeks' visit with relatives in Massachusetts and New Hampshire.

* * *

Mrs. W. P. Newcombe of Port Hill is visiting in Summerside, guest of her son-in-law and daughter, Mr. and Mrs. Harold L. Milligan.

* * *

Mrs. William R. Morrison was hostess at bridge at her home in Summerside on Thursday evening.

* * *

Mrs. Wesley Champion has returned to her home in Summer-

(Continued on page 9)

LET'S EAT

Grapefruit's Available In A Variety Of Forms

By Ida Bailey Allen

There's plenty of grapefruit available, even though this year's crop was smaller than usual.

No matter what form you choose, fresh, canned or juice, it should occupy an important place in the springtime menu, for grapefruit is high in vitamin C and low in calories.

Ways To Use

Try a 6-ounce glass of grapefruit juice as a mid-morning or afternoon pickup. Start off dinner with halves of fresh grapefruit, or with chilled canned grapefruit sections.

For a humid, unseasonably warm spring day, you might even freeze grapefruit sections in the can overnight, then cut them in half-inch crosswise slices, place on lettuce and serve topped with plenty of fresh fruit cocktail. Nice for luncheon with cottage cheese sandwiches, for a first course at dinner or as a bedtime snack.

MONDAY DINNER

Grapefruit
Beef-Vegetable Balls with Gravy on Toast
Browned Parsnips
Escalloped Tomatoes
Orange Cake-Custard
Coffee Tea Milk

Beef-Vegetable Balls: Break 1 egg into a qt. bowl and beat slightly with a spoon.

Put ¾ lb. chopped beef, ¼ lb. cchopped fresh veal, 1 peeled small onion, 1 peeled and quartered medium-sized potato, 1 peeled carrot, and 1 small cored green pepper through the chopper twice. Add to the egg with 1½ tsp. salt, ½ tsp. monosodiumm glutamate and ¼ tsp. each pepper and allspice.

Stir in ½ c. fine enriched bread crumbs and 1/3 c. instant non-fat dry milk solids. Then mix in ¾ c. tepid water. Stir and beat until smooth, creamy and very thick.

Form into egg-size balls. Brown all over in butter or margarine; turn occasionally. Continue to slow-cook about 7 min.

Add 1c. water or broth; cover and simmer 15 min. longer.

Serve on enrichced (not sweet) bread toast, with gravy made from the residue in the pan.

Orange Cake-Custard: Half fill a qt. buttered baking dish, or 6 individual ramekins, with 1½ c. bite-sized pieces slightly dry plain or sponge cake, or any desired mixture of plain and fruit cake.

Pour over 1 recipe cooled soft custard. Cover with ½ c. bite-sized pieces of orange sections. Top with "mile-high meringue" made of the egg whites left from the custard.

Bake 15 min. in a slow oven, 325 degrees F. Serve chilled.

Soft Custard: In a double boiler, heat 2 c. milk with the peel ¼ orange.

Separate 2 eggs. Mix together yolks, 1½ tbs. cornstarch, 1/3 c. sugar and ¼ tsp. salt. Stir into scalded milk.

Return to double boiler. Cook about 3 min., or until custard coats the spoon, stirring often. Remove orange peel; use as directed.

TRICK OF THE CHEF

Add ½ tsp. crushed cumin seed to beef-vegetable balls or meat loaf.

MORNING SMILE

Two men, strangers to each other, happened to be wandering farther and farther down the corridors of an ancient picture gallery. One of them, shivery slightly, said: "Rather spooky, isn't it?"

"Do you believe in ghosts?" asked the other.

"No," said the first speaker; "do you?"

"Yes," said the other — and vanished.

MR. AND MRS. J. F. BAIRD

The wedding took place in St. Andrew's United Church, Wolfville, on Saturday, February 26, at 3:30 p. m. of Margaret Jean, daughter of Mr. and Mrs. J. Ernest Diamond, Charlottetown, to John Frederick, son of Mr. and Mrs. Frederick Baird, Sheet Harbour, N. S. Rev. J. Douglas Archibald officiated in the double-ring ceremony, assisted by Mr. Sheldon MacKenzie, President of Acadia University Students' Union.

Miss Julia Jackson was organist and during the signing of the register Miss Ruth Ann Morse sang, "O Perfect Love," and "Because."

Miss Gwen Whidden was bridesmaid and Mr. Charles Dewey was groomsman. Ushers were Laurie Stevens and Beverly Patten, classmates of the bride and groom.

A reception was held at Evangeline Inn following the ceremony.

Out-of-town guests included:—Miss Elizabeth Baird, Sheet Harbour; Mr. Fred Baird, Mrs. J. G. Baird, Mrs. S. MacKenzie of Pictou, N. S., and Mrs. E. J. Diamond, Miss June Diamond, Mrs. Blair MacRae, Mr. Louis Watts, Mr. James MacNeill of Charlottetown, and Mr. and Mrs. John Blanchard, Kentville, N. S.

The bride and groom are students in the graduating class of Acadia University.

ELLEN'S DIARY

by an Island Farmer's Wife

Spring! It came to us at Alderlea this week, on the wings of the Canada Geese that on the northward trek skeined darkly a morning sky. Jeanie found them there, intriguing creatures of sky and marsh, of meadow and grainland . . . calling down in passing to the earth-bound mortals below, their greetings, bright and threaded goidenly with promise. Their Au Revoirs in the short moody days of fall are we fancy inlaid with sadness. There will be inexitably some bleakness and change in the wintry days ahead.

But now there is a difference. How lovely to look into the future! And what reaches of time stretch between this and their going. First a muddy spell? Yes, as the sun bares and draws the dampenss back to its own . . . and little winds help and warm showers of the south. And afterward! Every enchantment of the seasons: Spring in blossom—summer—autumn, all new in turn, fresh and beautiful along hill and dale of the countryside. And if it chance that the burden and heat of any day should grow wearisome, from the marvellous depths of mind, shall we not find refreshment for body and spirit to look on the sparkling white, the peace and serenity of those winter scenes we have stored?

What have we taken this week to add to such strange lovely film? The sight—and sound—of trickling streamlets, bearing off to the point of their return the snows from the hillsides; the precious spring-sounds from the barns: a calf's low, a hen's cackle, the bleat of a ewe. And from over the fields, the crows' calls.

* * *

To keep us safer when high winds blow a threat of fire about our eaves James took care to house-clean the stove-pipes and chimney in a noontide operation one day this week, our part mainly to gather up the fragments of soot which in many a place upstairs and down remained to mark the extremely necessary undertaking. A messy chore it is at best but good to have done, satisfying too to have removed from every place all such potential dangers of fire; provident in the event of disaster to have had some insurance at least on the buildings if not also on the stock and "chattels" of the farm.

So spring in here. "It will be nice when the fields dry and we get to the cropping" James said today eyes on the hillside. Other sowings as well are there not, which have nothing to do with the red of broken fields? Of these shall we ask:

"Father of light that cometh form the sun
And from the rain,
Giver of every perfect gift enwrought
With loss and gain,
Lord of the springtime—this we humbly ask,
Our hands be faithful to the sowing task."

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

Cook's Corner

POTATO SALMON CASSEROLE

2 c. mashed potatoes
2 c. salmon, skinned, boned and flaked
½ tsp. salt
⅛ tsp. pepper
¼ c. grated American cheese,

salt, pepper. Transfer to greased casserole, sprinkle cheese over top, bake 30 minutes in moderate oven (350 deg. F.) or until heated through and browned on top. Serves 6.

TUNA FISH CASSEROLE

1 8-ounce package macaroni shells cooked in pint salted boiling water.
½ pound tin tuna fish flaked
¼ cup milk.
1 tin cream of chicken soup.

Mix all together and place in casserole. Sprinkle ½ cup dry fine bread crumbs over top. Dot with butter and bake ½ hour in 350 degree oven.

MARY HAWORTH'S MAIL

Girl Goes Back To Chide Backbiters

DEAR MARY HAWORTH: I am a girl, 20, and for nearly three years I've worked for this firm, sharing an office with two old-maidish females — until recently, when I got promoted.

These ladies, I'll call them Doe and May, talk and gossip all day long. They teased me and told me of my mistakes and gave me helpful criticism — which I took gladly, though sometimes it made me feel inferior. But they weren't always friendly. In all the time we shared the office I don't think they ever said "Good Morning" to me. They never asked me to lunch with them and hardly ever conversed with me. . . .

One day I overheard them telling another girl that I was "very dumb, understood nothing, and made more mistakes than anyone." This hurt terribly, as I was very conscientious. I waited until silence fell before I entered the room. I should have cnfronted them then, but I didn't. I was doing my best, but tried still harder . . .

Anger Draws Answering Fire

I don't work in their office now, and I know I owe my promotion to them. They probably told the boss that I worked hard and would suit this job. But I can't forget their backbiting. And finally the other day I went to their office and told them off—recalling all the mean things I had overheard them say. They claimed they were just kidding, but I was very mad and I made them mad with me.

Now I don't know whether I did right or not. I have to see them occasionally on business, to get information. Should I apologize for my outburst, or act as if nothing had happened? I feel very guilty when I meet them face-to-face; yet everything I told them was true. And I could have said more. Please tell me, was I right or wrong? R. P.

Feels Close To Her Critics

DEAR R. P.: Your quarrel with Doe and May signifies that you've felt closer to them than to anyone else; but you also feel rejected by them and furious about it. I can't say it was wrong of you to air your sense of injury. The truth is, you were behaving symptomatically, disclosing urgent need of psychiatric help to prepare you for making friends and being a friend.

You are timidly unsocial, it seems, and anxiously unsure of yourself always, due to an unfavorable kind of rearing, I suppose—that deprived you of self-esteem and denied you opportunities for satisfactory experience in the field of friendships.

As a result of these fetters imposed by circumstances outside your control, you are sunk in a rut of solitary routine. And this state of affairs fosters a discouraged, self-concerned trend of thought in you, and an unconsciously hostile, defensive yet dependent attitude toward familiar figures in your invironment.

Thus your office dealings with Doe and May were peculiarly harrassing to your sensibilities. It is possible, of course, that even the hardiest new girl would find them a trial of sorts, with their gossip and supervisory criticism. But if she were armed with happy outside interests and deeply ingrained self-confidence, she would take them in stride in friendly spirit and get used to their idiosyncrasies after a while — which would spark their democratic respect for her.

Broods Due To Loneliness

Owing to a past history of inferiority feelings, you were unfortunately hypersensitive to Doe's and May's patronizing appraisal of you. And your slavish attempts to enlist their approval only caused them to be more inconsiderate. Yet, if you owe your promotion to them, I take it they never really thought ill of you, regardless of how they talked. Sharp gossip was habit with them, remember.

So, to sum up, if you were emotionally healthy, you wouldn't have been so vexed by Doe and May, and you wouldn't have blown your stack after getting away. You'd have found relief enough in working elsewhere. The fact that you did go back, weeks later, to "tell them off" for hurting your feelings shows that meantime you'd been brooding. Which points to increasing loneliness in your new position, and critical shortage of emotional contact with anyone in your private life.

For advice: Don't worry about the incident nor try to correct it just now. Get psychiatric or psychological help in your own community, through such community services as a Family Service Agency or mental hygiene clinic. M. H.

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

ALICE BROOKS DESIGNS

CARRY-ALL BAG

It's simply amazing what this bag can carry! Magazines fit neatly into a rack—personal belongings are "toted" around inside!

Pattern 7281: Easy to make a handy tote bag with magazine rack and place for folding umbrella! Pattern, instructions included.

Send TWENTY-FIVE CENTS in coins for this pattern (stamps cannot be accepted) to Alice Brooks designs c/o The Guardian, 60 Front Street West, Toronto, Ontario. Please print plainly NAME, ADDRESS, PATTERN NUMBER.

WONDERFUL is the word — for our NEW Alice Brooks Needlecraft Catalog for 1955. Exciting, enchanting, — our new designs are all that — and even more! Send 25 cents for your copy of this terrific catalog — NOW! You'll want to order every wonderful design in it!

Patterns For Making Furniture at Home

By ELEANOR ROSS

Coming into the world of the do-it-yourself enthusiasts is build-it-yourself furniture, pieces comparatively simple to make, and described as "something the do-it-yourselfer won't be ashamed of a few years hence."

Leading Designers

Six leading designers have created plans an deasy-to-follow instructions for the home workman. Pieces include a drop-leaf coffee table, a colorful toy chest, a room driver, a screen-covered bar and a tea cart.

What Kit includes

The kit includes a colored photograph of the article, a list of materials needed, a plan showing dimensions, step-by-step instructions illustrated with photos, and a diagram to show how to cut the material from stock plywood with a minimum of waste.

Each piece is designed so that it will be easy and economical to build from materials obtainable from local lumber yards.

Finishing is an important part of any piece of furniture.

Inadequate Finishing

A vital factor in surface finishing that the weekend craftsman sometimes overlooks, due to lack of proper information, is the improper thinning of the finish he uses, or so the experts say. It is important to use less of the finish itself and properly thin it. Too many, it seems, use the finish just as it comes out of the container, while others do not use the proper thinner or in the right proportions.

Use Less Shellac

It may surprise some to learn that the use of less shellac in a single coat is advocated by those who really know all about these things. Also important to the home craftsman is the lower cost when the finish is properly thinned.

The thinner is usually less expensive than the finish. Therefore, by properly mixing the two, such as denatured alcohol and fresh shellac, you get a greater amount of working material and ideal results. The instructions should be carefully followed, and your retailer asked if you have any questions.

The Ideal Finish

Many a smart ccraftsman aiming for a wonderful finish, does testing on odd wood pieces, trying and trying again, until he has attained the ideal finish for his purpose.

Household Hint

When washing smaller window panes and glass doors in cabinets or bookcases, use your rubber plate scraper as a squeegee to remove soapsuds and rinse water. Then just catch up drips with a soft absorbent cloth or sponge.

END OF MONTH SPECIALS
SPECIALS

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1 RACK GOING AT— $2.00

SPRING COATS—
LAST SEASONS—Up to $52.95. GOING AT $15.00

SPRING SUITS—
UP TO $57.95—GOING AT $15.00

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KENNEDY'S LADIE'S WEAR

ANNE ADAMS PATTERNS

PARIS-INSPIRED !

Paris inspired the lovely lines of this ensemble — you'll look so wonderful when you wear it! Bloused jacket buckles below the waist, adding a smart new touch to the fashionable "long look." Beneath is a simple sundress — fitted and flattering.

Pattern 4811: Misses' Sizes 12, 14, 16, 18, 20. Size 16 dress, 2½ yards 45-inch; jacket, 2 yards.

This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send THIRTY-FIVE CENTS (35c) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

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45 Gauge 30 Denier	REG. $1.35	SALE PRICE	1.08
15 Denier Evening Sheer	REG. $1.25	SALE PRICE	1.00

NEW SPRING SHADES
THE FASHION SHOPPE

THE BEAUTIFUL "FAIRFLEECE" Luxury Blanket in lovely shades of blue, green, rose, mauve and gold, with wide satin binding, is just one of the many lovely woollen articles you can obtain from Fairfield's by saving your old materials.

YOUR OLD WOOLLENS AND COTTONS CAN SAVE MONEY FOR YOU

Just think! Beautiful new blankets for as little as $1.75 . . . and many other woollen articles for your family and home at similar low prices. How? Simply by using your worn-out woollens and cottons as part payment through the famous Fairfield Plan.

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