

# HAPPENINGS

Audrey Jenkins, Women's Editor, Phone 4-8506

Mr. and Mrs. Dan MacGinn of Beach, Alberta, are at present visiting relatives on P.E.I. It is Mrs. MacGinn's first visit since childhood. Her parents, Esther Abbott Pound and Dwight Moody Pound were both former P.E. Islanders. While here Mr. and Mrs. MacGinn are guests of their cousin, Mrs. Reta MacPhail, York Point.

Mr. and Mrs. Darroll Dickson and daughters, Wendy and Dawn, have returned to Toronto after spending their vacation in Stanhope with Mrs. Dickson's parents, Mr. and Mrs. George MacMillan.

A farewell party honoring Sister St. George, music teacher for the Tignish schools for a number of years, was held by the Ladies' Choir of St. Simon and St. Jude Church at the Tignish convent. Kay Brennan was hostess for the gathering.

Mrs. Fred Fitzgerald on behalf of the choir members presented Sister St. George with a spiritual bouquet and a gift. Refreshments were served by Mrs. Alfred Handrahan and Mrs. Fred Fitzgerald assisted by the sisters of the convent.

Mr. and Mrs. Edward Derby and children, Cindy and Michael, of Halifax, are spending three weeks holidays with Mr. Derby's parents, Mr. and Mrs. James Derby, White Sands. They will then take up residence in Fredericton, N.B., where Mr. Derby has been appointed assistant manager of the main branch of the Canadian Imperial Bank of Commerce.

Mr. and Mrs. Frederick Shackleton, Halifax, N.S., have returned home after spending their annual vacation at the home of Mr. and Mrs. Randolph Stevenson, Carleton Siding.

Mrs. Alfred Gendrew has returned to her home in Springfield, Mass., after spending her annual vacation at the homes of her sisters, Mrs. Henry Bernard, Hunter River, and Mrs. Irving Parsons, Winslow.

Mr. and Mrs. Joseph Carton and son Stephen and Mrs. Louise MacDowell all of Ayer, Mass., and Mrs. Alfred Gendrew, Springfield, Mass., were recent visitors at the home of Mr. and Mrs. Randolph Stevenson, Carleton Siding.

Visitors at the home of Mr. and Mrs. Robert Wall, Malpeque are Waldon Morrell and daughter Pamela; Mrs. Hazel Morrell and Paul Muir, Niagara Falls, Ont.

Vacationing with Mr. and Mrs. Bruce Stewart, Malpeque, are Mrs. Robert Stewart and two children, Krista and Waldron, from Niagara Falls, Ont.

Mr. and Mrs. W. Darrach, Kensington, have as guests Philip Cautress and Mrs. Cautress and two children from New Orleans.

Mr. and Mrs. Gordon Campbell of Barrie, Ont., who are on their first trip to this province since their marriage, were tendered a miscellaneous shower at the home of Mr. and Mrs. Roy Haywood, Mill River.

Pink and white decorations were featured and the gifts were presented by Mrs. Steve Zarve and Margaret Horne. As the bride's presentation gifts, wishes were read by Mrs. Ralph Haywood. Gifts were arranged by Mrs. Harold Gard.

Games were enjoyed and refreshments served. Elayne McPhee and Donald MacLean, DeGros Marsh, left recently for Ottawa where they will spend some time visiting friends and relatives before leaving for Hamilton.

Mr. and Mrs. J.D. FitzPatrick and family, Toronto, are vacationing on P.E.I. with relatives and friends.

Mr. and Mrs. Allan Morrison and family of Hamilton, arrived recently to spend their vacation with Mr. Morrison's parents, Mr. and Mrs. Peter Morrison, St. Georges.

Meredith Murphy and Mary Curley were recent co-hostesses at a shower for Lorraine Croken at the home of her parents, Mr. and Mrs. St. Clair Croken. Norma Croken escorted the bride-elect to a chair, beautifully decorated for the occasion. Gifts were carried in by Cathy Jean Lambé and David Sinclair. Mary Curley and Meredith Murphy opened the gifts and Sharon Mulligan read the accompanying good wishes. These were arranged on the table by Margaret Howatt and Mr. Garth McCaville. Refreshments were served by the hostess, assisted by some of the guests.

Mrs. Hazel Warren, Sea Side Inn, Mrs. Lilla MacMillan, Marshfield; Mr. and Mrs. George MacMillan, Stanhope, motored to Amherst, N.S., last week.

A family get-together was held recently at the home of Mr. and Mrs. Randolph Stevenson, Carleton Siding. Among those present were: Mrs. Alfred Gendrew, Springfield, Mass.; Mr. and Mrs. Milton; Russell Bernard and son Kent of Hunter River; Stewart Bernard, Charlottetown and Mr. and Mrs. Frederick Shackleton, Halifax.

Mr. Shackleton provided instrumental music during the evening and a jolly sing-song was the feature before the serving of refreshments by Mrs. Stevenson and Mrs. Shackleton.



ATHOL WORTH CAROLE LEIGHTIZER  
AUGUST WEDDING

Mr. and Mrs. James J. Leightizer are pleased to announce the engagement of their daughter, Carole Diana (Sally) to Athol W. Worth, son of Mrs. Charles F. Worth and

the late Mr. Worth, Westmouth St., Charlottetown. The marriage will take place at St. Dunstan's Basilica, Charlottetown, on Saturday, August 20th, at 9 a.m.

(Photos by George Walton)

# Women

The Guardian, Charlottetown, Mon., July 25, 1966. 7



LYNN MACISAAC WINSTON SMITH  
ENGAGEMENT ANNOUNCED

Mr. and Mrs. Alex A. MacisAAC of Hopewell Cape, N.B., and formerly of Charlottetown, announce the engagement of their daughter Lynn Ann to Winston Sterling Smith of Summerside. The wedding will take place on Saturday, August 20th, at 12:15 in St. Dunstan's Basilica

Charlottetown. The bride-to-be is a graduate of the University of New Brunswick with a Bachelor of Arts degree. Mr. Smith is a graduate of Sir George Williams University, Montreal, in Arts, and this year received his Bachelor of Education degree from the University of New Brunswick.



MR. AND MRS. EUGENE POIRER  
DOUBLE-RING CEREMONY

The marriage of Eileen Renadette, daughter of Mr. and Mrs. Edward McQuaid, Charlottetown, and Joseph Eugene Poirer, son of Mrs. Joseph Poirer and the late Mrs. Poirer of Cape Breton, N.S., was solemnized at Plus N. Church, Parkdale, on July 24.

## MARY HAWORTH

### Jealousy Causes Husband To Resent Wife's Friends

DEAR MARY HAWORTH: My husband and I are in our forties. This is his second marriage, my first.

When we married three years ago I settled in this town where he had been living and working for several years.

He is somewhat reserved, or at any rate less outgoing than I. He is kind and generous in most ways, and is respected and liked by his business associates, fellow church workers, neighbors and friends.

However, I have noted one negative trait. He seems to be jealous of certain men in our town who have achieved more prosperity than we.

I bring more outgoing more noticeable than my husband (so it appears), have made some very likeable friends here. Consequently we receive invitations from some few couples whose homes are more impressive than ours.

This doesn't bother me, as I prefer a certain simplicity of living, not desiring too much "cumber," as John Woolman calls it, even though I can also enjoy the beautiful possessions of our more affluent friends.

However, after we've been entertained in one of these finer homes, my husband makes remarks which, while not really uncharitable, have an envious sound. I've never called his attention to this.

But I am wondering if I ought to decline invitations from these more prosperous couples and restrict myself to daytime activities with the wives? Can I help my husband outgrow this negative attitude? I would appreciate your comment. B. C.

DEAR B. C.: As I get the pleasure, your husband's capacity for friendship is crippled by his unconsciously angry sense of his own limitations, real or fancied, in comparison to men whose achievements he would like to have equalled, or surpassed.

Thus your question, concerning the wisdom of bowing out of a full-scale social exchange with certain friendly couples whose greater affluence and costlier mode of living causes your husband to grovel in "sour grapes" spirit, really amounts to asking, "Since my husband limps through life due to hunger sickness of sorts, that he won't admit exists, much less try to heal, should I adopt a sickly pace too? Should I retire with him into a semi-invalid type of marriage, socially speaking, designed to shield him from realistic evidence that he isn't the greatest achiever that God ever made?"

My view of the matter is, you don't owe him or the marriage that wasteful sacrifice of your psychological health and social competence. It won't improve his health to have you take on his symptoms. And there is a chance, however remote, that if he were exposed routinely to a "normalcy" social program as negotiated and paced by you, he just might begin to straighten up and fly right, eventually.

As for what else you might do to help him get over his negative attitudes, I suppose you could constitute yourself a committee of one to keep his self-esteem worshipfully attended, whenever he is anxiously and consciously comparing himself to men whose situation he envies. You might take care to try to present him in a good light, in his own eyes, when he's in the company of these "envious" people. Try unobtrusively to help him have a good time with them, and to increase their liking for him.

In private, at home, talk up his virtues, to give him overflowing assurance that in your eyes he's the kingly, as compared to the sidekick the other wives have.

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



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by Alice Brooks

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## IDA BAILEY ALLEN

### Good Meals On Budget Challenge We All Face

What we do, and to a large extent what we depend on our daily food.

To provide a budgetwise daily diet for human beings many factors have to be dealt with. The question of prices must be considered. Many food costs are inflated. Then, people have definite food likes and dislikes.

However, by careful shopping concentrated on the purchase of an interesting variety of lower-priced foods, money-saving as well as appetizing meals can result.

In the menu columned today, we have teamed the less expensive eggs and chicken—livers into a duplex dinner entree.

(Calls for plentiful vegetables, eggs, chicken—livers, rice and raisins.)

Baked Beans-Tomato Saladettes  
Steamed Scrambled Eggs  
Americana  
Chicken Livers en Casserole  
Home-Fried Potatoes  
Spinach or Other Greens  
Rice Raisin Pudding  
Warm or Half-Frozen Iced Hot Tea or Coffee Milk Measurements level)

RECIPES FOR 6  
BAKED BEANS-TOMATO SALADETTES  
1 c. canned drained baked beans  
New England style  
1/2 c. minced celery  
1/4 c. minced peeled onions  
1/4 tsp. powdered oregano  
1 tbsp. tart pickle relish  
1/4 c. not-sweet French dressing

1-large tomato cut in 6 slices  
Lettuce  
Combine all ingredients except tomato and lettuce. Refrigerate 30 min. or more. Arrange individually on salad plates, a slice of tomato centered on each. Spoon on the baked beans mixture. Edge with lettuce.

STEAM-SCRAMBLED EGGS AMERICANA  
2 tbsp. butter  
4 eggs  
1 c. milk  
1 tsp. salt  
1/4 tsp. pepper  
4 drops Tabasco (optional)

Measure butter into top of 1-qt. double-boiler and place over boiling water. Beat eggs until frothy with milk, salt, pepper and Tabasco. Stir into melted butter.

Cook over boiling water, stirring egg mixture gently to bring center to reach edges. Do not stir more than absolutely necessary, for egg scrambled in this manner should have the consistency similar to baked custard.

Serve "as is" or on buttered toast; or for dinner, accompany with chicken livers en casserole, as follows:

CHICKEN LIVERS EN CASSEROLE  
12 chicken livers  
1 1/2 cups flour  
2 tbsp. margarine or shortening  
1 chopped peeled small onion  
1/4 c. cranberry juice



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## ELLEN'S DIARY

### Old-Fashioned James Had A Most Delectable Aroma

Sunshine, and a hazy breeze, come down from up the creek to the west, was our favored weather this morning. But, alas and alack, a machine needed some repair before the wheels of the hayting could commence to rural time any more. James offered at breakfast, "Not like they once did—that's for sure. Think of the old-time mowers and binders!

And the seeders. Crop after crop, ours sowed."

"So there'll be no work at the hay for a while" we said.

"There's mowing. Didn't you hear it?"

"And, what is the rest of the crew?"

"One went to get a hay-knife sharpened" he replied, his expression not altogether happy.

"Oh well! we made a grandmother's allowance for our later generations," he would have little time, to do it himself."

A favorite chore with us, was to come to turn the neat grindstone in the yard for James, when he sharpened a shorter having knife in those young summers bygone. Perhaps toward the close of a busy day, when the milking and its incidentals had been done, and the evening was tucking last birds to rest, on a bough, and along rafter and eave. And maybe a lone robin had lingered after the others, to be placed in a low 1 1/2-qt. casserole; add cranberry juice cocktail, and remaining ingredients; cover. Bake 30 min. in mod. oven, 350 degrees F.

THE CHEF ANNOUNCES  
Tomorrow, we will report on an informal dinner as prepared in the White House kitchen.

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add more notes to his evening, so pleased and grateful he had been for the pleasant summer day. Or sometimes it was in the morning, not too long past the dawn and with prospects of another busy day ahead. And James would edge one side of each blade in turn, down the length of the knife, testing with a thumb for sharpness, before turning it to edge the other side. And in his concentration, and the quite obtaining, our thoughts would incline to roving off over the fields so beautiful, or to the cares, which were marking time indoors. Now this morning while the mowing was in progress, should we perhaps do the churning? But what if the cream should be over-long in breaking? Or the butter prove to be slow in gathering? No. It would be only good sense to keep mind, and, if need be, hand to the hayting.

Preserving strawberries was among the indoor pastimes and privileges of these cooks today. Not by those methods which once left a delectable aroma in the kitchen, to be another fragrance peculiar to the haying season. Never again, the thought came, would we, on a Sunday afternoon visit near or farther, be served at tea, the thick home made wild, or cultivated strawberry jam in the little glass dishes, once a colorful and tasty full highlight of a "company" meal.

"The Starlings must be at the shore" we laughed to the children, when we spread our wash to the mowing. "Yes. Remember? we saw them yesterday. She was sunning herself on the warm sand. And he was seated on a moulded red rock close by, not too much taken up with his surroundings!"

They grinned. Peter's eyes sparkled. Alex drew a long breath. The day's heat was commencing to close in.

"Lucky Starlings!" he said.

"And ours has been a good holiday. And this is a pleasant night which now spreads soft restful wings over all.

Until tomorrow... Diary... Good-night.

HOUSEHOLD HINTS

When a special diet is necessary for a member of the family, a quantity of the specified food can be prepared in advance and frozen to be served as needed.

In figuring out how much rice you will need to accompany a curried dish or stew, count on about one-quarter cup raw rice for each person.

To remove the dark film from an aluminum pan, fill it with hot water to one inch above the ring of discoloration, add one or two tablespoons cream of tartar and boil 10 minutes.

Then scour with soap or detergent suds. Wash in clean sudsy water, rinse with hot water and wipe dry.

Fish is a source of some vital amino-acids needed to build proteins that are especially essential to growing children.



MR. AND MRS. ALONZO WEBSTER  
Anniversary At Norboro Is Celebrated With Family

Mr. and Mrs. Alonzo M. Webster of Norboro recently celebrated the 50th anniversary of their marriage with open house in the afternoon and evening and a family dinner.

Mr. and Mrs. Webster were "at home" from two to four in the afternoon when the guests were received by their daughter-in-law, Mrs. Lonnie Webster, and their daughter, Mrs. T. A. Elliott poured.

Later they were guests of honor at a family dinner at the home of Mr. and Mrs. Bruce Howard, Kensington, held in their spacious family room which was decorated in gold and white. All the members of the family were present, and all the grand children with the exception of Mrs. Alan Sinclair (Elva Kay-Small) of Toronto, and Myrna Elliott of Medfield, Mass. Both sent messages of congratulation. Thomas Elliott of Medfield, Mass. was master of ceremonies, and Lonnie Webster asked the blessing. The toastmaster was Ian Webster of Riverview, N. B. Douglas Webster and Ian Webster presented the celebrants with gifts on behalf of the family. Paul Howard read a message of congratulation on behalf of the grandchildren, and Randy Birch presented a golden anniversary vase filled with "mums and shasta daisies."

The beautifully decorated anniversary cake was made by Mrs. Ian Webster.

On their return to the old homestead at Norboro, open house was held beginning at seven. Mr. and Mrs. George Hughes sat with the bride and groom and Mrs. Thomas Elliott Birch, Belmont. (Photo by to the anniversary, Mr. and Mrs. Heckbert)

received the guests. Later in the evening when a large number of relatives, friends and neighbors had gathered, Albert Murphy acted as master of ceremonies and called on Harland Day who read an address appropriate to the occasion. Cecil Hughes made a presentation on behalf of the neighbors.

Mrs. Elmer Stewart read an address and presented Mrs. Webster with a WI Life membership pin.

Cyril MacFarlane read an address on behalf of the nieces and nephews and Mrs. Hudson, Lower made a presentation. Many other gifts were received by the highly esteemed couple including one from Summerfield U.C.W.

Refreshments were served by Mrs. Ennis Small, Mrs. Douglas Webster, Mrs. Lonnie Webster, and Mrs. Wendell Birch assisted by the near neighbors. Mr. Bruce Howard passed the wedding cake.

On Sunday morning previous to the close of the service when Rev. Gordon MacBeth and members of the session, on behalf of the congregation made a presentation to them.

Mrs. Webster is the former Ena Elmira Douglas and the couple were married on July 3, 1916 at the home of the bride's parents at Nashorn.

Their family consists of three sons and four daughters, Elva, Mrs. T. A. Elliott, Medfield, Mass., Douglas, Wilmot Valley, Mass., and Ian Webster, Riverview, N. B. Jean, homestead at Norboro, open house was held beginning at seven. Mr. and Mrs. George Hughes sat with the bride and groom and Mrs. Thomas Elliott Birch, Belmont. (Photo by to the anniversary, Mr. and Mrs. Heckbert)

THE 1966 EDITION OF

# The Island COOK BOOK

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