

# Women

Lena Caroline McLure, Women's Editor, Phone 5506

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## Leader In Fashion World Speaks Several Languages

Miss Virginia Pope, a well-known and beloved figure in New York's fashion world, doesn't claim to be a relative of the Pope family of Canada, but she is apparently as brilliant in her own field of fashion as the Canadian Pops were in the realm of diplomacy.

Through the years Miss Pope has built up a career which has culminated in being named the Edwin Goodwin lecturer in the chair endowed by Bergdorf Goodwin at the Fashion Institute of Technology. Recently the Fashion Institute dedicated its new twelve million dollar building.

Miss Pope is petite, chic and low-voiced. She is never caustic although she may say frankly to her students: "This is not my idea of good fashion."

A short autobiography of this amazing person can be enjoyed in the form of a letter written to Lena McLure at the Guardian. To quote Miss Pope: "In your request for information about my career, you mention the illustrious Pope family of Canada. I would have enjoyed writing you that in some way our U. S. Pops were connected with them."

It so happens that one of my cousins on my father's side has had the family background traced, and I hope she might have some information for me to send you. She, Mrs. Bernard Day, was out of town and has just returned. I would feel happier if I could give you some interesting data. Also, her research stopped this side of the Canadian border. Our family came to New England some three hundred years ago. That is about all I can tell you without going into quite a bit of detail.

Now, about myself. I was born in Chicago, Ill. My father died when I was five years old and my mother, whose ambition it had always been to make a linguist of me immediately took me and my brother to Germany. We lived there off and on for about eight years. I went to school in Berlin, and later studied art in Munich. When I returned to the

U. S. I spoke English with a German accent.

It was during the years spent in Berlin that my Mother was presented at the court of Emperor William II. Her gowns were made by the royal court dressmaker. The fitters and seamstresses were attracted by the little girl whose curls fell to her shoulders, who watched the trying-on ceremony with round-eyed wonder. I always brought my small dolls so that they too could take part in the fun. They were dressed by the nimble fingers that ran up the seams of the court dresses in the scraps of silk and satin that fell from them.

After a few years in Chicago, we went to Rome to spend one winter, and were so enchanted with the Eternal City that we remained five years. My Mother accomplished her ambition—I spoke French, German and Italian.

I came to New York to study for the stage with the great French actress Yvette Guilbert. Appeared with her several times, but found the life of the theatre was going to be too exacting, or I guess I did not have the genius that sticks in the face of difficulties. So it happened that I got into the newspaper field.

I aimed for the best and found myself on the staff of the New York Times inside of a few weeks. There I remained for twenty-five years. I began as a special feature writer for the Sunday Magazine Section, and then took up my position as Fashion Editor. It was an exciting assignment which led me into many interesting ventures. For nine consecutive years I put on "Fashions of the Times," productions featuring American designers. The first one was given at the time of the war when Paris could no longer export couture models. They were said to rival the Broadway shows.

Of course my position took me to Paris, London and Italy. One of my most exciting assignments was the coverage of Queen Elizabeth's coronation.

I have been President of the New York Fashion Group and of the New York Newspaper Women's Club.

Three years ago I left the New York Times. I was immediately invited to become the Fashion Editor of Parade, a Sunday supplement that goes to 63 papers throughout the U.S. and has a circulation of 9,000,000. At the same time I joined the faculty of the Fashion Institute of Technology, which is part of the New York State University system. There I teach in the Merchandising School.

That is the end of the letter in regard to Miss Pope's career. One of the most endearing qualifications of this woman who has held peak assignments in the capitals of the world is that she expressed her appreciation of another article being written about her. Truly there must be a "drop of the blood there" between the U.S. Pops and the Canadian Pops because they seem to have in common the marked characteristic of international diplomacy.

## LITTLE SANDS

Messrs. John L. Compton, Belle River, and George Young, Wood Island, were business visitors to Alex Blue on Thursday.

Miss Ann Hume, Halifax, N.S., spent a few days in Little Sands visiting her brother, Mr. Carleton Hume. She planned to leave on Sunday for her duties in Halifax.

Mr. and Mrs. Reginald MacLeod and family, Halifax, called at the home of Mr. and Mrs. George H. Blue, Little Sands on Saturday. They had visited Nestor Blue, a patient in the Victoria General Hospital in Halifax the previous evening and report gradual improvement in his condition. Mr. and Mrs. MacLeod were on their way to visit his mother, Mrs. R.C. MacLeod, Kinross, over the Victoria Day weekend.

Mr. Don Livingstone of the Navy, visited his home in Hopefield over the holiday. His brother Raymond from Charlottetown was also a guest of his parents, Mr. and Mrs. Donald Livingstone, Hopefield, over holiday.

Mr. Murdoch MacPhee, Hopefield, was taken to the Kings County Memorial Hospital last week for treatment. His many friends are wishing Mr. MacPhee a complete recovery. Mr. MacPhee was the mail man here for many years until his son Leon took over.

News of the death of Mr. Art Ferguson of Pictou, N.S. was received with regret. He has a brother Muri Ferguson and other relatives in Murray River. Kind sympathy is extended to all the bereaved.

Mrs. Lemuel MacLean, Little Sands was taken last week to the Montague Hospital for treatment. All are wishing her a complete recovery.

Miss Marian Hume and Miss Mary MacLeod who are employed in Charlottetown, were guests at their home in Little Sands over the holiday.

Mr. Lester White, who is employed in Charlottetown was a guest of his mother, Mrs. Howard White, Wood Island East, over the weekend.

The ferry boats plying between Wood Island, P.E.I. and Carleton Place, N.S. had a busy time over the holiday weekend.

There was a bad car accident at Belle River during the holiday when several of its occupants were hospitalized. C.O.

ENDORSE ENERGY BOARD HAMILTON, (CP) — The Natural Gas and Petroleum Association of Canada Thursday night endorsed the federal government's proposal to form a national energy board. The approval was voiced in a statement issued at the association's 33rd annual convention.

MENTAL HEALTH MEET TORONTO (CP) — The annual conference of the 100,000-member Canadian Mental Health Association will be held in Ottawa June 1-5, President John S. D. Tory announced Friday.



## GRADUATE

Miss Mary Larter is a member of the graduating class of the Royal Victoria Hospital in Montreal. She is a daughter of Mr. and Mrs. E.E. Larter of Alberton.

## PISQUID EAST

Mrs. Alton Jay was a visitor in Charlottetown Tuesday.

Mr. and Mrs. Floyd Jay, sons Merlin and Irwin, and Mrs. Harold Jay motored to Lorne Valley, Tuesday, where they were the guests of Mr. and Mrs. Earle MacDonald.

Best wishes are being extended to Miss Joyce MacEachern, teacher in Pisquid East School who was married to Mr. Donald Ross on Saturday.

Mr. Robert Leard and Mr. Edgar Birt were in Charlottetown on Friday.

Mr. Phelan Hendrick and Mr. Elliot Hendrick left for Marathou, Ontario, during the week where they will be employed for the summer.

Mrs. Floyd Jay and sons Merlin and Irwin spent a couple of days during the week in Covehead Road with her parents, Mr. and Mrs. Walter MacDonald.

Miss Gladys Birt and Mr. Chester Birt were recent visitors in Montague at the home of their uncle and aunt, Mr. and Mrs. Oliver Dougherty.

Mr. and Mrs. Earle MacDonald, Lorne Valley, were Sunday guests at the home of Mrs. MacDonald's parents, Mr. and Mrs. George Jay.

Mr. and Mrs. Reg MacNevin, Charlottetown, were visitors at the home of Mrs. MacNevin's parents during the holiday weekend.

Mr. and Mrs. Johnnie MacDonal with little son Blair, Charlottetown, were visitors at the home of Mrs. MacDonald's parents, Mr. and Mrs. Edward Jay Victoria Day.

## YORK

Mr. and Mrs. Donald Dickson and two children Glen Valley, were the guests of Mr. and Mrs. Laken Lewis, York, on Sunday.

Mrs. Harold Metcalf, Halifax, was the guest of her brother, Mr. Arthur Vessey, York, recently.

Mr. and Mrs. John Caswell and son, Pleasant Grove, were the guests of Mr. and Mrs. Randolph Murray on Sunday.

Mr. and Mrs. John F. Watts, Tracadie, spent Sunday, May 17 at the home of Mr. and Mrs. Harold Watts, York.

Mr. and Mrs. Arthur Johnson and family, York, spent the week-end holiday in Nova Scotia where they visited with Mr. Johnson's parents.

Mr. and Mrs. Howard Watts, Montague, spent Sunday in York at the home of Mr. and Mrs. Frank Watts.

## MARY HAWORTH

### Girl, Lonely and Fearful Must Adjust To Changes

Dear Mary Haworth: I am a girl 24, and my parents live in Europe. I came to this country four years ago, and was very happy living with an aunt and uncle, until about a year ago, when they both passed away. (They were in their 70s).

It had been understood that when they passed away, I would arrange to live elsewhere—and not stay alone. Therefore, when my brother arrived in this country, about the time they died, another aunt furnished an apartment for us—with the idea that she would move in with us, when she leaves her job.

She too "is in her 70s, and "lives in" with the family for whom she works. The lady of the house is quite elderly and bedridden.

**BROTHER'S ANGER**  
After my brother and I moved into the apartment I was very unhappy, as he works nights and I am alone. I can't fall asleep in these circumstances; and feel increasingly anxious and nervous. I kept comparing my situation with that of many girls who share an apartment—two or three girls—and have fun and companionship together.

Finally, I asked my brother to live elsewhere and took in an older girl. He was very angry with me and so was my aunt, which made me more nervous than before. Now the girl has left and my brother is back; and I am going through the same old fears. If my aunt were moved in I would feel secure; but meantime, what can be done? I need advice. F. Y.

**WISE TO ADJUST**  
Dear F. Y.: It appears that you are an overly dependent person for your age, in the sense that you require, or demand, a type of protective care more suited to a child than to a grown woman.

However, scolding and head-shaking won't change that. You have to live with yourself as you are; which means that systems must be tried, for putting you more at ease with your circumstances.

If you live in a risky neighborhood, where you have some cause to fear night prowlers, or possible house-breakers, it might be a real help to your nerves, to invest in a smart watch dog, to your companion and sentry at night.

As you know, a well-chosen watch dog affords instant warning and protective ferocity in driving off unwanted callers; and the average prowler, with nothing much in mind, isn't going to tangle with that kind of uproar. So, that's one brand of reassurance you can buy, that should enable you to sleep soundly—with the dog on a rug of his own, at the foot of your bed, or in an adjoining room.

**BASIC PROBLEM**  
Another tonic to the nerves is bountiful friendship. And probably this is a tonic you lack, since coming to this country and first taking shelter with your aunt and uncle, and neglecting, under their protective wing, to scratch out a social place for yourself, in the young life of the community.

Perhaps you feel inadequate and unprepared for the untrammeled, unchaperoned, adventurously self-reliant pace supposedly preferred by the majority of American youth. Maybe, also, your European parents and your elderly kin in this country disapprove such "freedom" and have cautioned you against it.

In any case, I gather that you are lonely and out of things with an acute sense of isolation since your aunt and uncle died. And

that loneliness is at the root of your chronic nervous anxiety and discontent in the latterday housing arrangement; and explains your quarrel with your brother's night-working routine. And also explain why the older girl quickly moved on, after finding your situation handicapping and forlorn.

**GETTING PITCH**  
Thus to treat your problem at the source, you really must have psychiatric help. In confidential consultation with a specialist in this field, you can get the pitch of communicating your hopes and hungers and needs to a sympathetic party of the second part, and thereby make two gains: 1. You learn the language of friendship, 2. You become emotionally outgoing, and establish a work-a-fellow being, that carries over into all your contacts.

Try the Family Service Society's neighborhood counselling service nearest you. Or the Salvation Army's counselling service—always warmly hospitable to persons in any sort of need. M.H.

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

## TIGNISH

Tignish students home from St. Dunstan's for the summer, are Miss Ernestine Macdonald, Gerald McCarthy, Charles Brodick, Tignish Village, Jerome Martin, St. Roche, Melvin Doucette, Palmer Road and Roy Gallant, Pictouville, and from Prince of Wales commercial school, Messrs. Doreen Harper, and Freda Bernard, Tignish Village and Miss Freda-Martin, St. Roche.

After the completion of his sophomore at the D. U. Charles Brodick, spent four days with his parents, Mr. and Mrs. Everett Brodick, Tignish, before leaving for Central Canada where he attends Officers Training Camp each summer.

Mrs. Fretter Burke, has taken up residence at her home on Main Street, Tignish after spending the past six months visiting her daughters in Newark, N. J., and Summerside.

Mrs. John M. A. Hearn who spent the past six months with relatives in Summerside, is now occupying her home on Church Street, Tignish.

Friends of Mr. John P. Doucette, Nail Pond are happy to

## WE RENT

TV all sizes, Radios, Floor Polishers, Baby Carriages, Cribs, Play Pens, Floor Sanders, Power Drills, Power Saws, Refrigerators, Washers, Lawn Mowers, Lawn Mowers, Hedge Clippers, Electric Paint Scrapers, Record Players.

## FIRESTONE

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see him home from City Hospital, Charlottetown, much improved in health.

Mrs. Henry Doyle, Tignish, is a patient in Western Hospital, Alberton, and her many friends hope for her speedy return to health.

Mr. and Mrs. John Connors and children John, Mary and Patrick, Chedoke, N.S. are spending several weeks in Tignish, staying at the home of Mrs. Connors's mother, Mrs. Henry Doyle, while Mrs. Doyle is ill and in hospital.

A forty-five card tournament, which ran for four weeks, and played in the Tignish Library, was concluded on Tuesday last, and Mrs. Gerard P. Gaudet was the highest scorer and the prize winner. Proceeds were towards the Library Maintenance Fund.

On Thursday evening a bridge tournament of four weeks duration, which was played in the Tignish Library came to the end and Mrs. W. J. Shea won the prize for the holder of the highest score: Miss Stella Morrissey received a consolation prize.

Mrs. Gilbert Judge of New York, is visiting with her parents, Mr. and Mrs. C. F. Morrissey, Tignish.

Mr. James Doyle, has returned to his home in Skinnners' Pond, after a four weeks visit with relatives in Medford, Mass.

Mr. and Mrs. John A. Arsenault, Palmer Road are visiting their son and his wife, Mr. and Mrs. Nelson Arsenault, Tignish.

Mr. Stanfield Dawson, Boston, Mass., has come to Tignish to spend the summer with his sister, Mrs. W. D. MacLeod, Tignish and also with his brother Mr. Fred Dawson, Christopher Cross.

Mrs. Aldre Doucette and daughter Ann Marie, spent Friday in Charlottetown, where they visited Mrs. Doucette's daughter, Miss Gloria.

Mr. and Mrs. Elmer Arsenault and daughter Colleen, Summerside, spent Sunday with Mrs. Arsenault's father, Mr. E. P. Doucette, Tignish.

Mr. Harry Dawson, is much improved in health and his friends hope he will soon return home to Sea Cow Pond. Mr. Dawson who recently came from Boston, to spend the summer in Sea Cow Pond is a patient in Prince County Hospital, Summerside.

Mr. W. D. Sumner of San Antonio Texas, has come to spend the summer months with his nephew and wife, Mr. and Mrs. Bennie Martin, St. Roche.

On Thursday May 14th, a meeting was held in the Tignish Legion Hall, for the purpose of discussing plans to have a branch of some Bank establish in Tignish. This meeting, which was chaired by Mr. E. C. Gaudette, was attended by the business men of Tignish and other interested citizens. After considerable discussion the meeting decided that the Tignish area should have a bank established. At present and for quite a few years past Tignish has had to go to Alberton to do all bank business. D.K.

## FIND WRECKAGE

LLANDUDNO, Wales (Reuters) An RAF twin-engine transport plane missing nearly 24 hours with three persons aboard was found Thursday wrecked on top of a 2,000-foot mountain in north Wales. A search helicopter reported its two crew and one passenger had been killed.



## ENGAGEMENT ANNOUNCED

Mr. and Mrs. George W. Johnson, Charlottetown, P.E.I., announce the engagement of their only daughter, Barbara Ann, to Mr. Richard Earle Morse, son of

Mr. and Mrs. Earle H. Morse, Nictaux, N.S. The wedding will take place on June 13th, at 4 o'clock in Trinity United Church, Charlottetown.

## IDA BAILEY ALLEN

What is a pie-cake? It's a one-layer sponge cake topped with a colorful fruit filling. It's edged with No-Cook Fluffy Frosting and cut in wedges like a pie. Easy to prepare, it's luscious and a grand finale for a smoked meat, chicken or fish dinner.

**TOMORROW'S FISH DINNER**  
Tomato Cream Soup with Chives  
Fish Steak Meuniere  
French Fries  
Asparagus Cooked with Celery  
Cherry Pie-Cake  
Coffee, Tea, Milk  
Measurements are level; recipe serves 6.

**Cherry Pie-Cake:** Sift together 1/2 c. pre-sifted cake flour and 1/4 tsp. baking powder.  
Break 2 eggs into bowl. Add 1/4 tsp. salt. Beat with rotary beater, gradually adding 1-3 c. sugar. Slowly add 1-3 c. light corn syrup, beating until mixture becomes thick and light in color.

Fold in sifted dry ingredients and 1/4 tsp. vanilla.  
Pour batter into lightly oiled 8 1/2 in. round cake pan lined with oiled waxed paper. Bake 20 min. in mod. oven, 375 degrees F., or until a wooden pick, inserted in center, comes out clean.  
Cool 3 min. Remove from pan; pull off waxed paper and continue cooling.

Place sponge layer on serving plate. Border with No-Cook Fluffy Frosting, using pastry tube or heaping up by teaspoons to make border 1/2-in. wide. Spread Cherry Topping in center. Chill before cutting into wedges.

**Cherry Topping:** Drain and measure juice from 1 (No. 2) can stoned red cherries. Add apple juice or water to make 1 c.  
In saucepan, stir together 3 tsp. cornstarch, 1/2 c. sugar, 1/4 tsp. salt, then add cherry juice and 3 drops red food coloring (optional).

Stir-cook over med. heat until boiling. Stir-cook 3 min. more, then stir in 1 tsp. lemon juice. Cool slightly while making frosting.

**No-Cook Fluffy Frosting:** Add 1/4 tsp. salt to 1 egg white. Beat until soft peaks form.  
Gradually add 2 tsp. sugar,

beating until smooth and glossy. Continue to beat, adding 1/4 c. light corn syrup, a little at a time, beating after each addition until frosting peaks. Fold in 1/2 tsp. vanilla.

**SUNDAY DINNER**  
Tossed Avocado-Lettuce Salad  
Beef a la Mode  
Whipped Potato  
Boiled Small Onions  
Rhubarb Tapioca  
Whipped Topping  
Coffee, Tea, Milk

**TRICK OF THE CHEF**  
This popular entree is traditionally served in France with small boiled onions and croquettes of rice or potato.

**Beef a la Mode:** In Dutch oven, or heavy large kettle, make marinade of 1 c. water, 2-3 c. cider vinegar, 1/2 tsp. salt, 1 tsp. peppercorns, 1/2 tsp. poultry seasoning, 1/4 tsp. nutmeg, 2 slices each onion, carrot, and lemon, 6 cloves and 2 sprigs parsley. Simmer-broil 20 min.

Strain over 5 lbs. round or boned chuck beef. Cover. Refrigerate 24 hrs. Turn occasionally to season.  
When ready to cook, remove meat. Drain, reserving marinade. Brown all over in fat, together with 3 additional slices lemon.

**Half-cover with boiling water and strained marinade.** Cover. Simmer 4 hrs., or until fork-tender.  
Serve sliced on platter with sauce made of the liquid. Garnish with thin slices of lemon.

**HOUSEHOLD HINT**  
Use an egg beater instead of a spoon to beat fudge. It makes beating quicker and fudge creamier.

Fold napkins, towels and table linens in half lengthwise instead of in quarters when ironing them and they'll have a better finish.

Soak clothes spotted with chocolate or cocoa stains in cold borax water before washing in tepid suds. Dry in the sun.

**SCOTTISH COURT**  
The court of session, Scotland's highest civil tribunal, was established in its present form in 1532.

**BUDGET BEAUTY**  
MINK is marvelous, we admit. But squirrel, when beautifully handled, is chic, much lighter on the budget and most suitable for the young woman—be she college girl, career girl or young newlywed. Eloise Curtis designed this

lovely squirrel stole for a special inexpensive price. The beige dyed fur has been intricately worked into a long, wide stole that drapes perfectly. And all this beauty isn't much over \$200.

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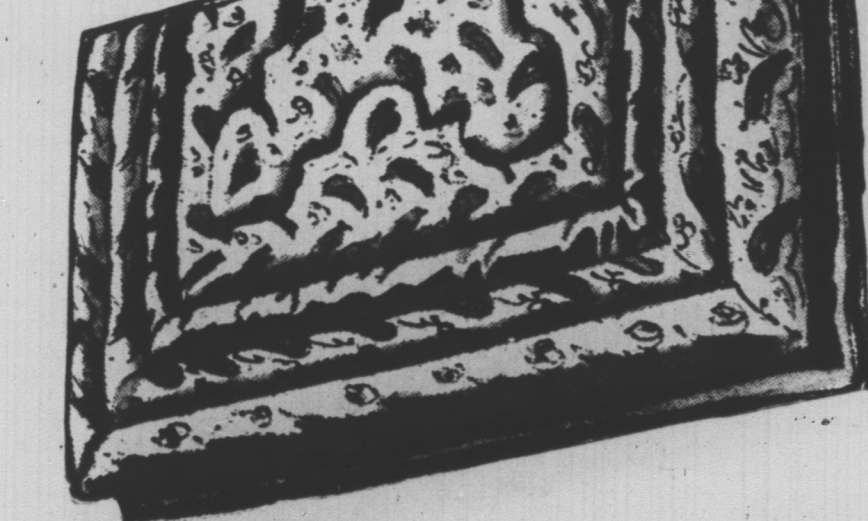
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