

WOMEN

Page 8 The Guardian Saturday, Oct. 30, 1954

Happenings of The Week

Queen Elizabeth, The Queen Mother, as apparently as radiantly attractive as ever. Since her visit in 1939, Her Majesty has been through war and adversity in her own land, and had her own great personal bereavement. However it is the lovely spirit of this beloved Queen that is so inspirational to all of us.

Since the days when the ships brought from Ceylon, India, or Java away from the tropics the fragrant product known as tea, fortunes have been founded and customs established in regard to this product. However the majority of us, when we think of tea, think of the sociability it creates. In Canada and our own province of Prince Edward Island in particular, this is the Church Tea Season. Among the Church teas being held recently was that of the St. James Church, Charlottetown. In fact the Kirk Hallows tea has become highly traditional. There was a large attendance on the crisp sunny Thursday, October 28th, afternoon who enjoyed seeing the beautifully Halloween decorated hall and the attractive stalls. A turkey salad supper was served. The ladies pouring tea were Mrs. T. H. B. Somers, Mrs. W. C. S. McEwen, Mrs. R. R. Hurst, and Mrs. L. A. MacKinnon. The convener in the Dining Room was Mrs. Olive Currie, and in charge of supplies was Mrs. Sinclair MacKay. The head convener for the whole tea was Mrs. Gordon White. The President of the St. James Auxiliary is Mrs. Donald Campbell, of Charlottetown.

Dr. and Mrs. Frank MacKinnon entertained at their residence Friday evening in honour of Mr. James Milligan whose Recital in the Prince of Wales Hall marked the opening event of the musical season in Charlottetown.

Mr. and Mrs. Ivan Horne are leaving by car Sunday afternoon on a trip to St. Petersburg, Florida.

Mr. and Mrs. Gordon Avard are on a motor trip to Boston for two weeks.

Miss Marieloth MacDonald left Thursday for Montreal. Miss MacDonald has been visiting her parents, Mr. and Mrs. Leonard MacDonald for three weeks.

"Happy Birthday to You" was being sung at the Aitkens residence, Longworth Avenue on October the 22nd. The occasion was Miss Pamela Aitkens tenth birthday party and she entertained twelve of her young friends. The colour scheme for the supper table was in pale blue, and there were charming, candy nose-gays at each little guest's place. After supper moving pictures were shown, and games played — altogether a very Happy Birthday.

Miss Mabel Gorman, Matron of Jordan Memorial Hospital, Riverdale, N. B., left Monday after visiting friends and relatives on Prince Edward Island.

Mrs. W. W. Reid entertained at her residence on Friday evening at five tables of Bridge.

Miss Heather MacLean left last Wednesday by plane for Montreal. She is attending the Convention of Canadian Association of Occupational Therapists Meetings held at the Windsor Hotel. Miss MacLean will be in Montreal a week.

Mrs. W. A. Henry, Hillsboro Street, entertained at Bridge on Monday and Tuesday evenings.

Mr. and Mrs. Frank C. Major received about one hundred friends when they were at home on Thursday the 21st, both in the afternoon and evening. The occasion marked their fortieth wedding anniversary. The attractive tea table had a centre bouquet of ruby shade gladioli, and the tapers were white in silver holders. The bride's cake and the groom's cake also decorated the table. The ladies pouring tea in the afternoon were: Mrs. C. C. Baker and Mrs. A. K. MacPhee. In the evening: Mrs. Harold Woodside and Mrs. Stanley Thompson. The tea assistants were: Mrs. George Mayhew, Mrs. Fred Henderson, Mrs. James Smith, Mrs. Russel McKay, Mrs. Morley Smith and Mrs. Earl Lavers. Miss Andrea Lavers attended the door. Miss Joan Douglas ushered the guests into the dining-room. The guest book was in charge of Miss June McAssey. Mr. and Mrs. Harry Rapson assisted Mr. and Mrs. Major in receiving the guests.

Miss Gladys Hart and Mrs. Lorne Jelley have returned from a pleasant three weeks motoring holiday to the United States.

Miss E. Lillian McKenzie, Mus. Bac. (McGill) has arrived home from Montreal where she has been staying for two weeks. While in Montreal, Miss McKenzie attended lectures in music at McGill, and studied piano with organ with Mr. Kenneth Meek. Many people in this province will remember Mr. Meek, who adjudicated here and gave organ recitals. Mr. Meek is now on the McGill Faculty of Music, and Organist and Choir Director of the Presbyterian Church of St. Andrew and St. Paul, Montreal.

Lieutenant Colonel C. E. Robertson who has been with the American Army in Germany for three

Engagement Announcement



Mr. and Mrs. Wilfred Craig, Middleton, P. E. I., announce the engagement of their daughter, Harriet Louise, R.N., to Gregory Adam Corbett, son of Mr. and Mrs. J. S. Corbett of Halifax. The marriage will take place at 12:00 o'clock noon on November 23 at the United Church in Bedouque, P. E. I. (Photos by D. W. Sears)

Herman N. Bundesen, M. D. Caesarean Births Effect Infants

EVEN procedures that are life-saving may have their drawbacks. I believe this fact is illustrated clearly in the operation known as Caesarean section, in which the womb is opened and the baby delivered through the wall of the abdomen.

Quick Delivery This operation becomes necessary when the baby cannot be delivered in the normal way because of some deformity of the pelvis, or where quick delivery is required because of the mother's condition.

It has been found that babies delivered in this way seem to develop respiratory complications more frequently than those delivered normally. It is believed that this happens because the baby vomits up material from the stomach and breathes it into the lungs.

In the first group of 100 babies, the stomach contents were sucked out immediately after birth and at four-hour intervals for the first eight hours of life.

In the second group of 82 babies, this was not done.

In the third group of 52 babies, who were delivered normally, the stomach contents were sucked out just as with the first group of 100 babies.

Result of Survey It was found that respiratory difficulties occurred much less often in the first group, where the stomachs were routinely emptied by suction. It was found that larger babies tended to have more material in the stomach than the smaller ones.

Of the 100 babies treated with the suction, none developed any respiratory distress within the first two days after birth, while in the 92 that did not have the gastric suction, 17 did have this type of difficulty.

QUESTION AND ANSWER

A. M.: What are multiple lipomas? Are they cancerous, and is there a cure?

Answer: This condition is not cancerous. It consists of growths of many fatty tumors. Other than surgical removal, there does not seem to be any treatment available at present.

lottesville Hotel, Wednesday night in honour of Brigadier W. W. Reid and Mrs. Reid. The Brigadier was presented with an illuminated scroll and Mrs. Reid with flowers to mark the occasion. In appreciation his retirement from the Army, and to convey all good wishes for the future.

Everyone was very happy to hear that Mr. and Mrs. Mell Davies, and their little daughter, Helen, of Weston, Ontario, are safe and their residence undamaged after the heavy storms in that area.

Miss Frances Colwell, Sherbrooke, who came first in the Public Speaking Contest in this province, and Mr. Penlon Shaw, O'Leary, who came second are leaving this week for the Maritime Fair at Amherst, where they will be contestants. All good luck is wished for these eloquent, young present and future, public speakers.

Mr. and Mrs. Stewart MacKay have as their guest, Mr. Robert Farquharson, Toronto.

Miss Frances MacMillan, R. N. and Miss Kathleen Williams, R. N. left by plane Thursday morning for Boston, New York, and Miami, Florida. They will be on the Nursing Staff of the Memorial Hospital, Hollywood, Florida, outside Miami, for the winter months.

Mrs. I. Rachmel and Mrs. Ernest Matheson were joint hostesses to their friends on Friday afternoon at the Rachmel residence, North River Road. The tea table was most inviting with white hand-crochet table cloth, red and white caprisans, and red and white tapers as decorations. The ladies pouring tea were: Mrs. H. Burt, Mrs. H. M. Stewart, and Mrs. R. Raymond. The tea assistants were: Mrs. T. S. Edgett, Mrs. Murray Ball, Mrs. W. A. Warren, and Mrs. Ste-

Let Youngsters Help With Autumn Cleaning

By ELEANOR ROSS CHILD psychologists tell us that children benefit from helping out around the house in many ways. Since the modern home contains so many washable furnishings, even a quite small child can lend a hand and thus acquire a feeling of usefulness and responsibility.

In the early history of our country, when boys and girls helped out on the farm, and in agricultural sections today where the same old practice is followed, little or nothing is heard of juvenile delinquency.

So this year, delegate certain tasks in the fall clean-up campaign to the youngsters.

Of course, cleaning up their own rooms should be an established thing. But put them to work in the living room, where pride should spur them on to conscientious efforts.

Leather furniture, plastic pieces, glass or plastic table tops are but a few of the things a child can swab down in one easy lesson.

Let the children discover "dry" suds. Let daughter whip up some

soap jelly into a stiff lather with the egg beater, and show her how to dip in the sponge and scrub away at the woven plastic furniture covers, one small area at a time. She should find it fun, and won't be able to do much damage.

"Dry" suds is the right treatment for your wood furniture, too. Children love to see things "come clean," and painted chests, tables and chairs show quick results. Show them how to follow up the scrubbing with a damp rinse cloth, then a dry cloth for polishing. Assign them to scrub the clothes hamper, the plastic or metal wastebaskets and small rubber bats.

Boys Love Walls A little boy will tackle a job of wall washing any day. And since the right way to wash a wall is to start at the bottom and work up, he can just about reach his high water mark by the time you are ready to take over and finish the job.

As for floors, two mops are speedier than one on a hard surface washable floor. So let one mop wielder be your youngster. And it's a good opportunity to teach young homemakers that lots of suds and very little water is the best recipe for any tile or linoleum flooring. Too much moisture does no good to the cement that holds the tiles in place. And too much moisture tends to dry out linoleum.

Treating Rugs Maybe you plan to roll up some rugs and put them away for the winter. Give them a good cleaning first, though. The synthetic fiber rug can be easily washed with soapy sponge or soft brush, right on the floor. Washing the grass fiber rug in the children's room can be a family affair, starting at the center with brushes dipped generously in suds, and everybody scrubbing from the inside out toward opposite corners.

ELLEN'S DIARY

by an Island Farmer's Wife

"Do you believe, Ellen, that there will be any queer creatures out about this Halloween?" a lad asked when, on October was new and the night of it the most bewitching, was then in the ofing. "There was last year," he nodded eyes wide at the remembrance and mystery of it, "I'm certain of that!"

"Did you happen to see anything?" we asked. "I can't say I did," he replied, "but I can't say I didn't either. He reflected, 'I pretty nearly did.' So did we, as we are confident we shall 'pretty nearly' see the fascinating spirits that will haunt this night."

When the sun spreads his cool autumn glory in a lovely banner along the sunset-place of the hills, we know we shall pick up again that inexplicable feeling of expectancy and awe, we experienced on Halloween's of childhood and all down the years since. Different we shall find the flooding twilight. Not that we will be able actually to point out the difference only to be aware of some subtle dissimilarity to the other evenings of October, that is there. An elin quality—though to us more eerie than pookish.

Morning Smile

Sue: "I haven't seen you around with Laura since the beach party. What happened?"
Stew: "She won't date me or even talk to me."
Sue: "Why not?"
Stew: "Just because I stole a kiss."
Sue: "I never heard of anything so ridiculous. Why should a girl object to a guy she's practically engaged to stealing a kiss?"
Stew: "Er... It wasn't from her I stole it."

Household Hint

Just like an old car, an old furnace uses an excessive amount of fuel. For this reason, if your furnace is more than 12 years old, it's a good idea to have it checked, to be sure it's paying its way.

Mr. Charles Drew is visiting in St. John, the guest of her sister. Continued on page 9

Sympathy will be extended to Mr. and Mrs. J. T. Duffus, of Duffus Park, Irvington-on-the-Hudson in the bereavement they have sustained in the death of their three and a half year old grand-daughter, Jacelin, Mrs. Duffus was formerly Miss Helen Stetson of this Province.

Mrs. Sterling Inman entertained last Friday evening at her home on Hillcrest Ave. for a number of friends of Miss Edith Inman R. N., of Summerside whose marriage takes place early in November. Assisting the hostess were Mrs. Edward Sterns, R. N. Miss Laura Clapp, R. N. and Miss Janet England.

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TOMATO RAREBIT
1 cup tomatoes
2 eggs
1/2 cup grated cheese
2 onions
Salt and pepper
Boil onions separately, when cooked add to tomatoes and eggs and cheese. Boil until thick, serve on toast.

—Mrs. Allison England, Bideford W. I.



ORIENT HOSIERY
51 GAUGE 15 DENIER
NEW FALL SHADES
\$1.20 PAIR
2 PAIRS 2.25
The FASHION SHOPPE

LET'S EAT

Why Try to Sweeten The Sweet Potato?

By IDA BAILEY ALLEN

WHEN first used by early American homemakers sweet potatoes were made into desserts. Soon they were also served as a vegetable.

But in many sections of the country, sweet potatoes are suffering from a hold-over of the sweetened stage, and are still made sweet, even when prepared to serve with meat, poultry or fish.

Strange Methods For example, sweet potatoes are frequently candied with sugar or syrup and butter; sweet potato croquettes have a marshmallow in the center of each; mashed sweet potato is topped with marshmallows, then broiled.

These are all strange methods to use in these days of enlightened diet, for sweet potatoes in themselves contain more natural sugar than any other vegetable. They speedier than one on a hard surface washable floor. So let one mop wielder be your youngster.

A Valuable Food "But, Madame!" exclaimed the Chef, "should we not eat sweet potatoes?"

"We certainly should eat them, for each one, on the average, is a treasure house containing 12,500 International Units of vitamin A; and if plain-cooked, the 183 calories will fit into a well-planned menu."

"By plain-cooked, Madame, I judge you mean boiled or pressure-cooked, plain-baked or stuffed; mashed; sliced and grilled."

Luncheon Dishes "Or made into simple main luncheon dishes, Chef, such as plain-boiled sweet potatoes, topped with strips of bacon, then baked

until it crisps; or sliced cooked sweet potatoes brushed with a mixture of butter and peanut butter, sprinkled with chopped salted peanuts and lightly broiled."

MONDAY DINNER Cream of Mushroom Soup Sausage Patties Pickle Relish Stuffed Sweet Potatoes Broccoli Orange Tapioca Coffee Tea Milk

Stuffed Sweet Potatoes: Use a medium-sized potato for each person. Scrub and bake 40 min. in a hot oven, 400 degrees F. until soft when pressed. Slice off the tops lengthwise; scoop out all pulp. To 3 c. of pulp, add 1 1/2 lbs. butter or margarine, 1 1/2 tsp. salt and 1 1/2 lbs. homogenized milk or cream. Mix until smooth. Heap in the potato shells and brown in a hot oven or underneath the broiler.

Just before serving, top if desired with unsweetened whipped cream, seasoned with salt; dust with paprika.

Orange Tapioca: To 1 c. boiling water, add 1/4 tsp. salt and the grated rind 1 small orange. Stir in 1/2 c. quick-cooking tapioca. Simmer 5 min., or until it looks translucent. Add 1 c. granulated sugar, 2 lbs. lemon juice and 1 1/2 c. fresh or reconstituted frozen orange juice. Continue to simmer 3 min.

Meanwhile, beat 1 egg white stiff and fold in. Chill and serve with whipped topping, or a fruit whip of contrasting color.

TRICK OF THE CHEF Add 1/2 c. chopped salted peanuts when stuffing sweet potatoes. Excellent!

OSLO (CP) — Board of education of the north Norway town of Mefi-Rana has banned comic books, chewing gum and girls' make-up from the public school.

October
Shirriff's
White Cake Mix
so high - so light - so tender

It's a trick and a treat!

Perfect treat for the Home and School tea... with its surprising chocolate frosting, that turns out to be a new trick with whipped cream!

Perfect colour scheme for Halloween... simply by adding a little orange food colouring!

Perfect wonder of a cake all 'round—with that delightfully moist, tender texture that only fresh milk can give you in a white cake. And with the wonderful flavour of your favourite vanilla—that only Shirriff's can give you in a White Cake Mix.

October Cake of the Month Prepare 1 package Shirriff's White Cake Mix according to directions; bake in 3-7" round tin.

Chocolate Whip Frosting To 1 cup whipping cream, add 1/4 cup cocoa and 1/4 cup sugar. Chill for 1 hour. Beat stiff. Spread between layers and frost.

fresh milk makes a fresher, lighter, better-keeping cake.

Shirriff's
white cake mix
Shirriff's WHITE CAKE MIX