

WOMEN

The Guardian Page 5 Friday, December 31, 1954

Happenings of The Week

"To play fair, to speak true; to hold sacred my pledge, my friendship and my obligations; not to ask another to be sought I dare not or would not be myself—above all, ever to keep in mind that wealth is no corollary of worth, and success no evidence of character." This was the Resolution, with the wish for happiness in keeping it, that Acadian Ladies' Seminary sent out for New Year's, under the Princeship of the late Dr. Henry T. DeWolf. The sentiments expressed on that Greeting Card found in an old Sem scrapbook are equally applicable today, and the message again just as inspirational to us as we enter the New Year 1955.

New Year's Receptions are being held at Government House by His Honour, the Lieutenant Governor T. W. L. and Mrs. Frowse, Premier and Mrs. A. W. Matheson at their residence Crestwood Drive and His Worship, the Mayor and Mrs. J. D. Stewart are receiving at the City Hall. The latter reception will mark the Civic Opening of Centennial year. Among the many highlights of this occasion will be the installation for the afternoon of a magnificent electronic organ. This is being brought to the Province by Mr. and Mrs. Walter Pearson of Sussex, N. B. Mrs. Pearson, the former Miss Helen Calbeck of Charlottetown, a graduate of Mt. Allison Conservatory of Music is one of the Maritimes well-known musicians and is Organist and Choir Director at the Sussex Trinity Anglican Church. Mrs. Pearson will play during the afternoon, when the Mayor and Mrs. Stewart are receiving their New Year's and Centennial guests.

Mr. and Mrs. Walter Pearson, and their son, Master Tyrrell are guests at the Charlottetown Hotel for the New Year's week-end.

Mr. Frank MacGuigan is returning Monday to Toronto to resume his law studies at Osgoode Hall, after visiting his parents, Mr. Justice and Mrs. MacGuigan for two weeks.

Midshipman Donald Large of H. M. C. S. "Lauzon," Halifax, arrived Thursday evening in Charlottetown, where his marriage to Miss Dianne Phillips takes place Friday morning at 11 o'clock at Trinity United Church.

Miss Joan Large and Mrs. Perley Taylor entertained Monday evening at the former's home at a supper party in honour of Miss Dianne Phillips whose marriage is an approaching event of great interest. The bride to be was presented with a gift from her hostess.

"The Rehearsal for the Wedding" party of the Large-Phillips wedding was entertained Thursday evening at her residence by Mrs. Jack Large.

Dr. and Mrs. J. C. Gallant entertained at a supper party Monday evening at their Grafton Street apartment.

The Reverend and Mrs. T. H. B. Somers left yesterday for Halifax where they will spend New Year's with Mr. Somers' sister, Mrs. F. R. Ashworth and family.

Miss Edith MacRae is returning to McGill University to resume her Studies. She has been spending the Christmas holidays with her parents, Mr. and Mrs. Richard MacRae, Vernon.

Mr. and Mrs. R. R. Bell entertained Monday night at a supper party at their residence after the Army and Navy Reception.

Miss Nan Shaw of the Royal Conservatory, Toronto, has been visiting her parents, Mr. and Mrs. D. R. H. Shaw for ten days during the holiday season.

Mr. and Mrs. Robert Neff and their baby daughter, Heather have returned to Moncton after spending the Christmas holidays with Mrs. Neff's mother, Mrs. J. P. Hillon.

Mr. and Mrs. Gordon Rayner, who are taking up residence in Moncton, N. B. in the New Year, are at present visiting Mr. and Mrs. Rayner's parents, Mr. and Mrs. George Scott, Toronto.

Dr. and Mrs. Donald Campbell and Mr. and Mrs. Erskine MacNutt are entertaining at the Campbell residence, Brighton Road, before the New Year's Dance at the Charlottetown.

"Good King Wenceslas looked out On the feast of Stephen, Where the snow lay round about, Deep and crisp and even."

This very ancient English Christmas Carol was a great favorite among the carol singers who used to beg for alms many centuries ago. It is based on the legend of King Wenceslas, the Holy, who was King of Bohemia in the tenth century. On the Feast of St. Stephen (December 26th) this good king went out among the poor and gave liberally.

Mr. and Mrs. Harry Morris, North River Road, have as their guest for the Christmas holiday, Mr. Morris' sister, Miss Marian Morris, of Baltimore, Maryland.

The Ontario Agricultural College Review announces that at the 34th annual meeting of the Agricultural

Institute of Canada yet another honour was conferred on the O.A.C.'s president, Dr. J. D. MacLachlan: a Fellowship in the Agricultural Institute of Canada (F.A.I.C.) The honour is not lightly bestowed: it is awarded for "professional distinction worthy of national recognition" after such qualifications as "scientific achievement, scholarship, leadership, breadth of knowledge, and experience" are taken into account. Only three fellowships were awarded this year and Dr. MacLachlan was the sole recipient in Eastern Canada. There are nine students from Prince Edward Island who are attending the Ontario Veterinary College, the only English speaking Veterinary College in Canada. The Ontario Veterinary College is not administratively connected with the Ontario Agricultural College, but it uses O.A.C.'s facilities, and takes some instruction from their faculty. Young men from this province enrolled at O.V.C. are: first year, R. B. Auld, Preetown; second year, R. B. Webster, Midgill, L. B. Donlad, Alma; third year, A. B. Kelly, Charlottetown; fourth year, L. A. Roberts, Winton Station, F. W. Stewart, Charlottetown; fifth year, W. F. Dingwell, Charlottetown, J. W. McIsaac, Rocky Point, J. W. Way, St. Peter's Bay, Mr. David A. Scates, Preetown, is in the Course in Agriculture at the O.A.C., this being his third year in the four year Degree Course, and he is specializing in Agronomy. Mr. Scates spent the Christmas holidays with his parents, Mr. and Mrs. Austin Scates, in Preetown. The Christmas holidays for all these students were off to a good start with the announcement in "The Ontario" the weekly publication of the A.O.C. and O.V.C. and Mac Institute that the O.A.V.C. Rugby Team had upset the University of Toronto 3-0.

Mr. and Mrs. Ivan Horne have returned from a trip to St. Petersburg, Florida. Mrs. Hooper Horne and Miss Margaret Horne had an enjoyable Christmas at the Albemarle Hotel, St. Petersburg, Florida, where they are in residence for the winter. The Albemarle Hotel won first place for Christmas Decorations among all St. Petersburg hotels.

The Music of the 1954 Annual Festival of Christmas at the United Church, Leamington, Ontario, was under the direction of Mrs. Edith Champion Schaffrin, L.T.C.M., organist and choir leader. Mrs. Schaffrin who has many friends and relatives on Prince Edward Island is a daughter of the late Reverend Josiah B. Champion. As a young vocal student in Toronto, Mrs. Schaffrin studied with Mr. Carl Hunter, a prominent Conservatory teacher, and a son-in-law of the late great Canadian banker, Sir Edmund Walker. Many were the parties given for Miss Edith Champion and her friends at the stately Walker mansion on St. George Street, Toronto. Following a brilliant students' career in Toronto, Miss Champion left for Germany and was engaged as a soloist with the Berlin Opera House. Miss Champion married Mr. Schaffrin, a newspaper man, at present in South Africa, in connection with his work. They have one seventeen year old son. The Hitler regime and the war interfered with Mrs. Schaffrin's career, so that Mr. and Mrs. Schaffrin and their son returned to Canada. Leamington in particular, is benefiting in having this outstanding Musician, an authority in this country on German lieder. The Christmas Candlelight Service at Leamington featured Carols, Bach and Handel music. The Processional Hymn, "The First Nowell" and "The Recessional Hymn, "Silent Night, Holy Night", with the descant was sung by the Junior Choir of seventy members. Mrs. Schaffrin and her sister are planning this coming summer to visit the Maritimes.

Mr. and Mrs. Harold Saunders have left by plane for a holiday trip to Montreal where they will visit Mr. and Mrs. Hibbert Saunders.

Mr. and Mrs. Jay Edwards are entertaining at a large family Dinner Party on New Year's Day at their residence MacEdward Manor, New Glasgow.

The congregation of St. James had the pleasure of hearing Miss Nancy MacNevin at morning service last Sunday. Her selection was "The Christ Child" by C. Whitney Coombs.

Miss Dorothy MacAleer and Miss Kay Hughes will be in residence for the next six weeks at the Brunswick Hotel, Moncton.

Lieutenant L. G. MacPhee who

IF YOU DRIVE... Drink TEA

Mr. and Mrs. Harry Morris, North River Road, have as their guest for the Christmas holiday, Mr. Morris' sister, Miss Marian Morris, of Baltimore, Maryland.

The Ontario Agricultural College Review announces that at the 34th annual meeting of the Agricultural



COOK'S CORNER

HOT CRANBERRY PUNCH

Makes 2 quarts punch
1 six-ounce can frozen lemonade
1 six-ounce can frozen orange juice
4 cups cranberry juice cocktail
1-4 tsp. salt
1-2 tsp. cinnamon
1-2 tsp. allspice
4 cups boiling water.

Combine frozen lemonade concentrate, frozen orange juice, cranberry juice and spices in saucepan. Let stand several hours. Heat to boiling just before ready to serve. Pour into punch bowl. Add boiling water and serve garnished with raw cranberries in cups; put a cinnamon stick swizzle in each.

is stationed in St. John's, Newfoundland, has arrived by plane in Halifax, where he will be for some time in connection with military affairs. Lieutenant MacPhee will arrive by plane in Charlottetown to spend the New Year's week-end with his parents, Mr. and Mrs. A. K. MacPhee.

Mr. and Mrs. Edwin C. Johnston entertained at open house Tuesday evening when their many friends had the pleasure of calling in person to exchange the compliments of the season. A delightful feature of the evening was the recorder playing of Christmas Carols by four young gentlemen: Lowell Jenkins, Glen MacEachern, Barry Diamond and Blair Wood, the latter singing several carols accompanied by the Recorder Trio. Mrs. Johnstone carried out a custom of Merrie Old England in using the Wassail Bowl decorated with evergreen and containing spiced apple beverage.

Mr. William Wright of the Nova Scotia Technical College, Halifax, is spending Christmas with his parents Mr. and Mrs. Edison Wright, Bedouque.

The C. N. I. B. held its annual Christmas party at the Clover Club in Wallace's afternoon. Genuine hospitality was dispensed to all guests, and a most delightful time was had by all those present.

Mr. Arnold Hubley who has been spending the Christmas holidays in Brighton, Mass., with his parents, Mr. and Mrs. M. S. Hubley is returning Sunday by plane.

Mrs. J. W. Dowling has left for Portland, Maine, to join her husband Captain Dowling for his New Year's leave. Mrs. Dowling will spend the winter in New York City.

Miss Carol Marie Coles of the Regional Research Council, Halifax, arrived Thursday by plane to spend the Christmas holidays with her parents, Mr. and Mrs. Charles H. Coles, Weymouth Street. Miss Coles returned by plane Tuesday to Halifax.

Mr. and Mrs. Lindsay H. Coles, North Milton, are celebrating their twenty-fifth wedding anniversary on New Year's Day.

Two Prince Edward Island Canadian friends meeting recently in London were Bill Rogers and Mr. Errol MacKinnon. The former is in Paris on a music scholarship and has been spending the Christmas holidays in London. Mr. MacKinnon is with the B.B.C. and Mr. Rogers was a spectator at a T.V. theatre production in which Mr. MacKinnon was acting.

Miss Joanne Tanton, daughter of Mr. and Mrs. W. D. Tanton, who is now residing in Toronto spent the Christmas holiday with friends in Hamilton, Ontario.

Miss Mildred and Miss Ann Walsh entertained at their apartment during the holiday season at a dinner followed by bridge.

Mrs. W. P. MacVie had as her guests at Christmas in Montreal her daughter Miss Jean MacVie, her son-in-law and daughter, Dr. and Mrs. Donald Henry, Mt. Royal and Professor and Mrs. Douglas MacVie of MacDonald College. Mr. and Mrs. Ronald Leitch, the latter a daughter of Mrs. MacVie, arrived from Toronto for the holiday season in Montreal. Mr. Leitch recently completed his studies in law at the Osgoode Hall and is in the attorney General's department in Toronto.

Misses Sue Jones and Jessie MacNevin arrived home by plane this evening, having spent their Christmas holidays in Cambridge, guests of Mr. and Mrs. Stanley Sanford.

Mr. Norman Carruthers, student at Mt. Allison University, Sackville, N. B., and Miss Doris Carruthers are spending their Christmas holidays with their parents, Mr. and Mrs. Lorne Carruthers, Augustine Cove.

Miss Claire Brehaut, Toronto,

KEEP IN TRIM

Alcohol Calories And Corpulence

By Ida Jean Kain

Since this is the season to gather round a bowl of Holiday cheer, just throw another log on the fire and we'll get the calorie key to the liquor cabinet—if you want it. If not, just toss this in the flames, too.

Alcohol burns with such a lovely light on the plum pudding, and that's a pretty example of how it delivers calories—fast and glowing. It burns inwardly with the same intensity, at the steady rate of 7 calories per gram, which is just about the same calorie potency as fats. That's why alcohol calories pack a punch from the standpoint of avoirdupois too. But it's the food that makes fat. That calls for some explanation.

The paradoxical behavior of alcohol calories can be explained this way: alcohol provides potent calories, but they cannot be turned into body fat. Nor can alcohol be used for repair of body tissues, but it contains none of the nutrients for tissue building and repair.

Since alcohol can make no fat, how can it be a potential weight maker? It's this way... while such calories are being burned for energy, the food calories not being needed for that purpose are stored as fat. So cocktails plus a normal amount of food add up to extra calories.

Then, too, cocktails and such whet

the appetite. Alcohol can be absorbed directly from the stomach without going through the process of digestion. So alcohol stimulates the lining of the stomach, brings a warm glow, increases muscular tone and sharpens appetite. But let's get this straight... it is not because alcoholic drinks stimulate appetites that they are potential weight makers... alcohol calories actually boost the calorie score. And while these calories provide fuel for energy, the food calories will be stored.

So the person who insists he does not overeat and cannot understand what is keeping his weight up must count the calories from alcohol, too, in order to get the grand total.

On the other hand, the person who never touches alcohol and insists that he should not have a weight problem will have to face the fact that carbohydrates furnish calories in a lump... and that a rich dessert supplies more than twice the calories in a cocktail.

Think of alcohol as furnishing accessory calories... not very good calories, but still they boost the total score. And recognize that they cannot take the place of foods which furnish protective essentials. When food plus alcohol supplies an excess of calories, the result is avoirdupois.

BY HERMAN N. BUNDESEN, M. D.

Greet the New Year But Don't Overdo It!

A big party tonight might very well mean a big head tomorrow morning.

You can toast the New Year in without any harmful after effects, or you can spend most of tomorrow morning nursing a hangover. The choice is yours.

Moderation is Best
Moderation, of course, makes the difference.

If you're in good health, one or two highballs probably won't hurt you. But if you follow one drink with another, and then add more, you're going to have trouble.

You tall or fat persons probably cannot drink any more than your short or thin pals without feeling the same effects. Whether you're a big man or woman or a tiny one, accompanied by Miss Lois Leahy and Dr. Ernest Ryan, left on Sunday to spend the holiday season visiting friends in Mexico City, Cuernavaca and Acapulco.

Two young hosts on New Year's eve are Mr. Peter Mellich and Mr. Roger Bell who will entertain their friends at a supper party at the Bell residence.

Mrs. Emma Holman received a cable Christmas day from her son-in-law Lieutenant Allan Morris whose marriage took place recently in Summerside, that they have arrived in Austria. Lieutenant and Mrs. Morris will be enjoying the Austrian winter sports before going on to England where Lieutenant Morris is stationed.

Mrs. Arnold Taylor and daughter, Miss Barbara, of Kitchener, Ontario are spending the Christmas holidays with relatives in Craupad and Kensington, also visiting friends in Summerside.

Mrs. Harold Melvor left Summerside by plane on Thursday of last week to spend the Yuletide season with her sister, Miss Mary Ready, R. N.

Mr. and Mrs. Kenneth MacDougall and son, Scott, are visiting relatives in Moncton, N. B.

Mr. and Mrs. Leith Smith of Moncton, N. B., spent the Christmas holiday in Summerside, guests of the latter's brother and sister-in-law, Mr. and Mrs. Eric MacKay.

Mrs. Clarence Mercer entertained at her home in Summerside on Tuesday at a Mother and Daughter Tea.

Mrs. Harry Silliphant was hostess at bridge at her home in Summerside on Wednesday evening.

Miss Jennifer Tanton of Montreal arrived on Monday to spend her holidays with her grandparents, Dr. and Mrs. E. T. Tanton.

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Happy New Year
NU-BONE CORSET CO.
Mrs. G. W. H. Beers,
Representative
292 Grafton Street
Dial 9642

Wishing our Many Friends and Customers



A Very Happy New Year
ENTERPRISE BAKERY

MARY HAWORTH'S MAIL

Correspondent Asks Question Concerning Confident Girls

DEAR MARY HAWORTH: The reason I am writing is that a little paragraph I read in your column keeps coming back to me. It was to the effect that men in the Victorian age were the aggressors in courtship, but nowadays it is the self-confident woman who gets her man. To me that isn't very clear.

I don't know if you meant that today's woman is the aggressor; and if so, I should like to ask how far she can go with it? Aren't men still supposed to ask the dates—the first date and subsequent dates? Don't they still do the calling? I have been out of social circulation, for lack of boy friends the past six months, so I am wondering.

She Regrets Her Brashness

I have had boy friends, but not many, and none as attractive as I would like, but perhaps that is a common complaint. I haven't much self assurance, and perhaps it's my height that keeps me from being as popular as I wish to be. I am unusually tall—5 feet 10, but so was Miss America 1953.

Everyone says I am attractive, but maybe not enough so. When I meet eligible men I am sure I act interested; and in one or two instances I was a little aggressive, and lived to regret it. So I just don't quite understand what you meant. Would you mind elaborating further?

Background on The Question

DEAR D. C.: Checking back, I find in the November 10th column the passage to which you refer. It was addressed to a woman who had written to say she was too hurt by life to bear up any longer, after having encountered two unfaithful men in her quest for love. The first was her husband, now divorced; and the second a temporary fiancé, who bowed out after admitting his inability to be "true".

She asked why she had "failed so terribly in these personal relationships." I suggested that she was anxious, defensive, unduly dependent and therefore possessive, emotionally. She is too unsure of herself to be sunny, sociable, outgoing and warmly disposed to get winsomeness in all sorts of people.

She lacks valor to scout the field of worthy men, to identify those she might like to marry, and to try to interest them. By default she invests her hopes in the philandering male, the Lothario who is indiscriminately on the make; thus includes her in his repertoire; too. In short, her failure in "love" has to do with accepting poor material to start, then attempting the impossible—namely, trying to make a silk purse of a sow's ear.

This Is Fact Not "Opinion"

Now we come to the comment that puzzles you. To jolt the lady out of her mock-modest passivity, I remarked, "As recently as the 19th century, good men were aggressive in courtship; but nowadays the pattern is different. In the present century it is the self-confident woman, alert to her opportunities, who wins the sterling husband."

What do I mean by this? Well, I am simply reporting a phenomenon of our times; and I am not the only one who sees it. It is reflected in modern plays and modern fiction. And about two years ago one of the press services sent out a wire story (okayed by male editorial authority; I take it) which cited research testimony to show that modern men are becoming clinging vine-ish.

That is, they expect, and concede their need of, a good deal of equal help from the wife in launching a marriage and taking care of a family. Hence their tendency is to repose grateful trust in a strong, self-reliant, encouraging sort of candidate for their hand. And surely a confidently feminine woman can be all this to a man, without boldly taking the initiative in getting dates.

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

LET'S EAT

Entertaining For 1955 Can Begin With Brunch

By IDA BAILEY ALLEN

"No time during the year when there are so many sleepy-heads as on New Year's morning," chuckled the Chef.

"And that's their privilege, Chef. It's inconvenient to invite friends in for a New Year's noon dinner, but almost anyone would like to be invited for brunch."

"I've always been successful with a New Year's buffet brunch party. I have often made it a casual affair, planned just the day before and the invitations phoned. We can expect forty to fifty guests drifting in between 12 noon and 4 o'clock."

"I understand Madame. It's all very informal and you give your guests a chance to—er—pull themselves together, out!"

MRS. ALLEN'S NEW YEAR'S BRUNCH

Orange Juice
A Big Glazed Baked Ham
Potatoes au Gratin
Hot Corn Bread Jam
Waffles
Thawed Frozen Strawberries and Cream

Coffee Tea Milk

The glasses of orange juice are ready on trays on a small table when the guests enter the dining room. We set the dining table for the main course with the dishes, table silver and napkins needed. Everybody serves themselves.

The waffles are made on a side table—we use two waffle irons—and my sons do the "chef-ing". Coffee and tea urns, cups and saucers, cream and sugar and a pitcher of milk with glasses are on

portunities, who wins the sterling husband."

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MORNING SMILE

The patient lifted the ether cone long enough to ask the surgeon: "Patient: Will this operation be dangerous, doctor?"

Doctor: "Nonsense! You couldn't buy a dangerous operation for eighty dollars."

a side table at which two of my friends preside. Small tables for the guests' comfort while eating are placed in the living room and library.

For a brunch party for six, served at the table, the following menu would be appetizing, unusual and easy-to-prepare."

NEW YEAR'S BRUNCH AT TABLE

Fruit Bowl of Red Apples Tangerines Grapes
Eggs Scrambled Plain or with Green Peppers
Broiled Ham or Broiled Smoked Kippers
Escalloped Potato Crisp Toast
Hot Doughnuts Maple Syrup
Coffee Tea Milk

Eggs Scrambled with Green Peppers: Wash, core and dice 3 green peppers. Cover with boiling water; boil 15 min., then drain. In a frying pan, melt 2 tbs. butter or margarine; add the green peppers and 8 eggs beaten light with 2 tbs. milk; 1 tsp. salt, 1/2 tsp. monosodium glutamate and 1/4 tsp. pepper.

Slow-cook over a low heat, "scrambling" or scraping up the egg as it coagulates. Serve hot.

Broiled Kippers: Use the kippers just as they come from the package. Brush all over with butter or margarine. Broil 3" from the heat about 5 min. Serve plain, smothered with steam-fried onions, or with tomato sauce.

SUGGESTION OF THE CHEF

Mixed 1/2 c. sauteed onion and 1 c. minced ham when scrambling eggs with green pepper.

BUSY CLEANERS

Dry-cleaning plants in Canada last year had receipts equivalent to 43¢ per capita against 77 cents in 1939.

COUGH RELIEF WITHOUT STOMACH UPSET!

Here is a new, pleasant cough medicine that does not upset stomach or appetite! Vicks Medi-Trating Cough Syrup. A combination of a new penetrating ingredient with a medicating formula. The penetrating ingredient carries the medicine to irritated crevices of the throat, where the medicating ingredient can go right to work. This is why it's named Vicks Medi-Trating Cough Syrup. It medicates as it penetrates.

VICKS MEDI-TRATING COUGH SYRUP
It Medicates as it Penetrates

Happy New Year!



As the Hands of the Clock sweep to their Midnight Appointment with the New Year, we take time out to wish our many friends Happiness and Prosperity for the future.

CENTRAL CREAMERIES Limited

SUMMERSIDE — CHARLOTTETOWN — SOURIS