

WOMEN

Page 3 The Guardian Saturday, March 5, 1955

Happenings Of The Week

"The oftener you come here, the more we'll adore you!" Her Royal Highness the Princess Margaret Rose is at home again, but the memory of her friendliness, the tender tear in the eye as the school-children sang to her, and her joyousness, remain.

Each and every one re-echoes most affectionately a sentence from her public good-bye address that "one day I may be able to come back to visit you again."

March — the month in which one's thoughts are drawn to the advent of spring. Also March may be classified as the month of Presidents. The solemn oaths of office for the Presidency have invariably been administered on the fourth day of the inaugural month, March.

Probably the most brilliant wedding of the year has been that of Miss Naomi Smith and Mr. Anthony Chisholm Abbott whose marriage was solemnized recently in Ottawa at the All Saints' Anglican Church. The bride is the daughter of Mr. and Mrs. E. Norman Smith and Mr. Abbott is the son of Mr. Douglas Abbott, former Minister of Finance, and Mrs. Abbott. The reception was held at the Royal Ottawa Golf Club. The toast to the bride was proposed by Prof. Anthony Preston of Bishop's College, Lennoxville, of which both the bride and groom are graduates. The Rt. Hon. Louis St. Laurent and Mrs. St. Laurent as well as other distinguished guests were present. Following the reception Mr. and Mrs. Abbott left on a wedding trip to the Laurentians and Bermuda. They will reside in Montreal. The Montreal guests at the wedding in the order in which they appeared in a Montreal paper were: Rt. Hon. Lord and Lady Shaughnessy, Mr. and Mrs. Leonard Park, and many others. Mrs. Park is the former Miss Leah Dorothy White, R. N. She is the daughter of Mr. and Mrs. Derrick White, Hulmer River.

Senator J. P. and Mrs. MacIntyre left Ottawa March third for Boston, where Mrs. MacIntyre will enter the Lahey Clinic for treatment.

Mrs. George DeBlois and her daughter Mrs. Andrew Likely entertained at the former's home Wednesday afternoon at the tea hour in honour of Mrs. C. Clarke Fraser of Montreal.

Mrs. W. R. LePage entertained Monday evening at a supper bridge at her residence, North River Road. Mr. and Mrs. LePage entertained Friday evening at a mixed supper bridge.

Mrs. Charles Rogerson, St. Patrick Road, is visiting her sister Mrs. C. E. Blair and Captain Blair, Moncton.

Miss Freda MacIntyre who has been visiting in the Province returned Monday to Boston, Mass., where she is on the secretarial staff of the Lahey Clinic.

Mrs. Sheldon Carson entertained a group of Church friends at her residence Crestwood Drive Tuesday afternoon. Mrs. Kenneth Parker who with her husband had the experience of living in Japan for ten years spoke on Japanese hand craft and art and showed examples of Japanese pottery, lacquer ware, wavy, and bronze. Mrs. Parker was dressed in a Japanese kimono, the Sash of which is called an obi and is a

most decorative and costly part of the costume. Many interesting Japanese customs were described to the group privileged to hear Mrs. Parker.

Miss Audrey Farnell's visit to the province is being greatly anticipated. She will be the guest soloist at Trinity United Church at both the morning and evening services and will also be heard in a Sunday evening recital in the Church.

Dr. Ralph Calder, surgeon with the Boyd Clinic, Long Branch, California, who has been in Charlottetown attending the funeral of his father the late Mr. Marcus Calder, left by plane Thursday morning.

Mrs. Ernest Diamond, accompanied by her daughter Miss June Diamond, Mrs. Blair McRae, and Mr. Louis Watts have returned from Wolfville, Nova Scotia. They had been attending the wedding of Miss Margaret Jean Diamond, daughter of Mr. and Mrs. Ernest Diamond, to Mr. John Frederick Baird of Sheet Harbour, Nova Scotia which took place on February 26th in Wolfville.

The staff of the M. C. A. entertained in honour of the Misses Mary MacKenzie, Kathy MacLeod and Marjorie Gamester, who leave soon for Mont Joli. The guests of honour and the guests gathered at the home of Miss Helen Cox and then proceeded to a supper party held at the Rendezvous.

Mr. Allison students will be welcomed home this coming week for their March break which starts on Thursday.

Mrs. James Walker nee Miss Joan Lewis, Charlottetown, was the guest of honour at a miscellaneous shower given by her friends Thursday evening at the residence of Mrs. Morley F. Smith.

Mrs. Blair Andrew is visiting in Clinton, Ontario, with Mr. and Mrs. Irwin Andrew and her new little grandson.

Mr. Gordon Hughes who is attending the Bonspiel in Regina, will fly from Regina to Edmonton to visit his sister Mrs. W. V. Newson.

Miss Dorothy MacAleer and Miss Kay Hughes spent last weekend in Charlottetown.

Mr. and Mrs. Leigh Warren, North Rustico, have been spending the month of February with their daughter and son-in-law, Mr. and Mrs. James E. Brydon in Columbia, Missouri. During Mr. and Mrs. Warren's visit a baby granddaughter, Patricia Dianne, arrived to add to the pleasure of their visit. Mr. and Mrs. Warren expect to return to Ottawa early in March.

Mr. Frank Roper who has been visiting his family and friends in this province left Wednesday by plane for Calgary.

Mrs. Rankine MacLaine, Mrs. Arlene Roper, Mrs. Arnett Howatt, Mrs. W. R. MacNeill, Mr. George Rogers, Mr. Emmett MacDonald, Mr. Ralph Jenkins and Mr. Doug Cameron chartered a plane and flew to Sydney to see the last day of the School-Boy Curling.

Mrs. Wendell MacDonald and Mrs. Wendell Worth accompanied the Prince Edward Island curlers

LET'S EAT

Chopping Food A Science

By IDA BAILEY ALLEN

"Chop-chop-chop!" Fast and rhythmic came the strokes of the knife on the board, as the Chef cut up all the ingredients. The homemaker tries to chop the same way, but often her wrist is not flexible and strong enough to manipulate the knife, so she sometimes uses a small shallow wooden chopping bowl and a chopping knife with 2 blades that fits it.

This works well if the chopping knife is sharpened often. Usually it is not.

Spring-Operated Gadget

Personally, I prefer a small spring-operated gadget with several cutting edges, used in a shallow wooden bowl and operated by working the handle up and down. This is suitable for fine chopping as parsley, or for chopping foods into smaller pieces, such as raw cabbage for salad, or cooked potatoes for hash-browning.

"I find some ladies also put foods to be chopped through a food grinder, Madame," said the Chef. "Of this, I do not approve, unless the ingredient should be masticated or crushed, like beef and other ingredients for meat balls."

"When a recipe uses the word 'chopped' it means cut into pieces, that are each separate from the other, large or very small as needed. It is my considered opinion that both your chopping gadget and my heavy sharp knife accomplish the same thing."

MONDAY DINNER

Chicken Ball Soup
Casserole of Lamb
Spinach Mashed Turnip
Pecan Pie
Coffee Tea Milk

Chicken Ball Soup: Make chicken soup as usual from stock left from cooking chicken fricassee. Ten minutes before serving, add chicken balls; simmer until firm.

Chicken Balls: Fine-chop enough remnants of cooked chicken to make 1½ c. Add ¼ tsp. each salt, monosodium glutamate and celery salt, ¼ tsp. onion and 2 tbs. minced parsley and 2 unbeaten eggs. Stir until well mixed. Shape into small marble-sized balls and cook 10 min. in slow-boiling chicken soup.

Casserole of Lamb: Cut 2½ lbs. neck of lamb into bite-sized pieces. Add 2 tbs. flour, 1 tsp. salt, 1 tsp. unbeaten egg. Stir until well mixed. Shape into small marble-sized balls and cook 10 min. in slow-boiling chicken soup. Melt 2 tbs. shortening or meat fat. Add meat and 2½ c. thick-sliced onions. Cook until both are slightly browned. Add 1 (1 lb.) can tomatoes and ¼ tsp. oregano or dried mint.

Arrange in layers in a casserole with 2 tbs. raw rice between each. Cover and bake with boiling water. Cover and bake 2½ hrs. in a slow-oven, 325-350 degrees F. The rice will absorb the water.

TRICK OF THE CHEF

Season chicken soup with a little powdered tarragon.

to the Bonspiel held in Regina.

Mr. and Mrs. Carl Burke returned by plane from a week's trip to Montreal and New York.

Mrs. J. P. Hillion and Miss Doris Hillion left by plane Wednesday on a trip to Montreal and Toronto.

Mr. and Mrs. Kenneth Parker entertained Friday evening at their apartment, 1000 St. Street, in honour of Mr. and Mrs. Kelsey Jones. These well-known duo piano artists Kelsey and Rosabelle Jones were heard in a concert programme Friday evening at the Prince of Wales College Auditorium.

Mr. and Mrs. George Michael, Miss Carol Anne Michael and Mrs. Ernest Matheson returned Wednesday from Florida.

Mr. and Mrs. C. R. Clark, Moncton, and son David arrived Tuesday by plane in Charlottetown. They have taken up residence at the Harwood Apartments.

Mr. and Mrs. W. T. Cullen, Dovercourt, Essex, England, formerly residing in this province, have had as their guest for her leave Corporal Martha White, formerly of Apohqui, near Sussex, N. B. Corporal White is now of 2(F) Wing R.C.A.F.

Mr. P. Bridges, Moncton, has been registered at the Charlottetown Hotel for the past three weeks. Mrs. Bridges expects to join her husband in the near future. They will be permanent residents of Charlottetown.

Mr. Bruce MacPherson and Mr. Harvey MacPherson, at present in Moncton, spent the past weekend at home with their families.

Mrs. J. G. Evans is visiting her daughter Mrs. M. W. Coles, Mr. Coles and little baby granddaughter in Calgary. En route to Calgary, Mrs. Evans visited her niece in Ottawa, Mrs. A. J. Felice and Mr. MacLean. The latter is a professional engineer with the Commercial Products Division of the Atomic Energy of Canada, Ltd. Mrs. Evans also visited with her nephew Sergeant W. D. MacLean, his wife and family. Sergeant MacLean has been transferred recently from Vancouver to Ottawa. He is attached to No. 1 Army Signal Squadron, Royal Canadian Signals and is in charge of office administration for the unit which supplies communications for Army headquarters. Mr. Willard Coles, son-in-law of Mrs. Evans is working on ice studies in connection with Calgary Power Hydro Electric Development. In a letter to Island friends Mrs. Evans says: "The ice sculpturer in Ottawa was busy engaged depicting the various figures pertaining to the Dog Derby and the Follies viz. Mayor Charlotte Whitton and Barbara Ann Scott, the dog teams, sleds and igloos. There was also the Ice Castle which was a magnificent piece of art."

Mrs. Evans is having many happy reunions with friends (Islanders abroad) and has been widely entertained.

Hostesses at the Charlottetown Curling Club tonight are: Mrs. H. R. Carruthers, Mrs. Douglas Hill, Mrs. Gordon Storey, Mrs. J. C. Gallant and Mrs. Victor Williams.

The hostesses at the Summer-side Curling Club tonight will be Mrs. Creelman MacArthur, Mrs. David L. Miller, Mrs. James MacGregor, Mrs. Norman MacLeod, Mrs. Edgar Cannon, Mrs. Victor Janan, Mrs. Harold MacLeod and Miss Ruth Croken.

Mr. and Mrs. Donald Callbeck of Melrose, Mass., returned home last Saturday after spending a few days in Summerside, guests of the former's parents, Mr. and Mrs. George A. Callbeck.

Mrs. N. A. Whitman, Moncton, N. B.

Last evening Mrs. C. H. Stewart and Mrs. W. P. Callaghan were co-hostesses at the home of Mrs. Eric MacKay, Summerside, following the I. O. D. E. meeting.

Mrs. J. Lloyd Gorrill entertained at bridge at her home in Summerside last evening.

Dr. and Mrs. Stanley Donald of Moncton, N. B. were the weekend guests of the latter's mother, Mrs. A. W. Leard, in Summerside.

Mrs. Ensor Bowness, the former Norma Craig, R. N., was honored at a post-nuptial miscellaneous shower on Tuesday evening at the home of Mrs. Wallace Bradshaw, Summerside.

Miss Jean Nicholson was hostess at bridge at her apartment in Summerside on Tuesday evening.

Mr. and Mrs. James MacDougall returned last week to their home in Summerside after spending some time in Florida.

Mr. and Mrs. C. C. Montgomery with their daughters, Gail and Heather, of Charlottetown, spent Sunday in Summerside, guests of the former's mother, Mrs. R. H. Montgomery. On return they were accompanied by Miss Constance Montgomery.

Mrs. Clarence Harris was hostess at bridge at her apartment in Summerside on Monday evening.

Mrs. J. K. Beer entertained at her home in Summerside on Monday evening when bridge was in play.

Mrs. E. T. Tanton was hostess at bridge last Saturday evening at her home in Summerside.

Mr. and Mrs. Hugh B. Smith will leave Summerside on Monday on a two-months visit with friends and relatives in Vancouver, Victoria, Seattle, and several cities in California.

Last evening Mrs. Duncan MacDonald, Mrs. Allie Harris, and Mrs. Lester Linkletter were joint hostesses at the home of the former in Summerside at a surprise party for Mr. and Mrs. E. D. Smith, previous to their departure for the Pacific Coast.



MR. AND MRS. ARTHUR B. WHEATLEY

Wed at Clyde River on February 19 are Mr. and Mrs. Arthur B. Wheatley. The bride is the daughter of Mr. and Mrs. Charles A. Hurry, West Royalty, P. E. I., and the groom is the son of Mr. and Mrs. Russell H. Wheatley, North River, P. E. I.

ELLEN'S DIARY

by an Island Farmer's Wife

"There—that's the last loop I'm making this afternoon! My eyes are tired from looking at them a farmwife of young years we knew, put down her hook carefully beside the scissors and pushed back her chair from the rug she was making.

"You've never heard of lifting eyes to the hills?" we commented with a chuckle. "Oh yes," she laughed "but that's only for Sundays, Ellen! There's no time on other days."

"But Dr. . . says it's helpful to look up and out now and then. From your close work, it rests the eyes and besides takes away one's mind of the work for the moment and gives pretty scenes to remember," we offered. "And you've never tried it?" "Dear me, no, Ellen!" she replied rising "as I said there's no time, and what is there to be seen out there anyway?" she nodded to the quiet farmlands beyond the window where the rug-frames sat.

It was truly a quiet scene. Nevertheless beautiful, with the winter-fields falling away patchwork white towards the shore, bathed then with the subtle rose of the sunset. There was ruby of its flame in windows of farm-steads here and there set more easterly than this, and a violet haze on the backdrop of hills.

We can see it all yet after many a year; see the woman always industrious hands rarely idle in service to her house and family, before retiring she would stop to have her regular order for the morning, to dust the stove and pick a thread from the carpet or mats, she being the meticulous type of housewife.

How smartly she would bring in a pail of water from the well, which required both strength and ingenuity to lower and wind the heavy "old osken bucket!" She brought in the wood too, from the woodshed, sticks of "old growth" in a quantity so equal we wondered if she always counted them to have her required amount; just so high in the woodbox, no stick more or less. The lights! How well kept they were, bowls filled to an exact degree wicks trimmed, glasses shining . . . like we used to think were the Biblical wise virgins' lamps.

Whether she would have lived longer if she had been born to later days, to times of gleaming taps and magical switches, we do not know. As it is in a distant cemetery, beside a pretty little church, she who had "no time" has rested for many a year.

Have we on this farm been too busy to "stand and stare" to lift

eyes to the loveliness of the season about? The women concerned about Martha-donings? The farmers engrossed in their cares? What a pity it would be!

"Are we right in living thus, with this fretting and this fuss, with our eyes turned to the earth Missing all true love and mirth?"

"Not a moment left to see, Bird on wing and lily tree . . . Or the sunset's golden charm Or the country's peace and calm? Not a moment to spy Fleecy clouds across the sky?"

Sad indeed our lot will prove if we live in such a groove, Missing beauty everywhere, Because we have no time to spare."

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

MORNING SMILE

A Scotsman told a friend that he was running for an undertaker as his wife was seriously ill. "But," demonstrated the friend, "it's no an undertaker you want, it's a doctor."

"Ah, na," was the reply. "I canna afford to deal wi' middle-men."

Good Tips On Painting Furniture And Toys

By ELEANOR ROSS

It is fun, and rewarding fun at that, to paint toys or furniture for small fry, one's own or others.

Worth While Activity

We watched a group of high school youngsters do a wonderful job on discarded toys and nursery furniture, working as a team for a neighborhood project. More such items should be reported. We'd find that they not only balance, but outweigh all the wrong-doings of youthful delinquents!

Using Safe Paint

These youngsters had been well briefed about the type of paint to use, the most important piece of information. Since young children are prone to chew on anything within reach when they're teething, and even beyond that stage, it is of vital importance to apply only coatings that cannot be injurious if they are chewed. The makers of coatings are aware of this hazard, and supply manufacturers of children's toys and furniture with coatings that are not harmful, even if eaten.

Intended for Outdoor Use

But sometimes well-meaning but uninformed people will refinish toys and furniture with coatings that are intended for outside use. These may contain certain harmful products which, when swallowed, may cause illness and even death.

Finishes designed for use on indoor surfaces seldom contain any such harmful ingredients. It is a good idea, though, always to check with your paint dealer when purchasing paint to use for children's toys and furniture.

To do a good job, be sure that all surfaces to be treated are clean, smooth and free from grease, rust or flaking paint.

Use of Detergent Recommended

Use a detergent when washing a surface. This will remove dirt and grease that might hinder the adhesion of a new coating. Hard, glossy surfaces should be roughened slightly by sanding, to make sure the new coating will adhere properly. All rust on metal objects should be completely removed with steel wool or a wire brush. Before applying a finish coat, bare metal must be treated with a zinc dust primer. All cracks, crevices and nail head indentations in wood should be filled with a special compound. This needs sanding, when it is dry, to make it level with the surrounding surface. On new wood, be sure to use a primer. If enamel is to be the finish coat, the primer should be an enamel undercoat. When applying the final coating, always remem-

ber to work from a dry area into a wet one, after refilling your brush. Remember, too, that lacquer shouldn't be used over a coating that is not of a similar nature. Lacquer used over paint or enamel acts as a paint remover. You can, however, use an oil-base coating or shellac successfully over lacquer.

Thinning Shellac

When using shellac, be sure to thin it with alcohol in accordance with label instructions. As a matter of fact, make it a habit to read and abide by the directions on any new paint product you buy. The maker knows his own product best, and is anxious for consumers to get the best possible use from it.

For painting children's toys and furniture, you usually need small brushes like those that are suitable for window sashes. Even artists' brushes come in handy. When larger surfaces are to be coated, larger brushes and even spray guns are, of course, in order.

FAST SERVICE

Trains on the London underground run every 1½ minutes in rush-hour periods.



CORN AND POTATO CHOWDER

2½ cups corn
1 tbs. butter
¼ tsp. salt
1 cup boiling water
1 tbs. flour
2 cups diced potatoes
¼ cup hot milk
1 tbs. cold water
Combine dry ingredients with water and cook until potatoes are tender. Add milk and thicken with flour mixed with cold water. Heat to boiling point.

Household Hint

When you are darning socks or any hole in a garment, work for flatness. If the yarn is pulled up tight, the finished darn puckers and looks drawn. This pucker may be most uncomfortable when the garment is worn, especially if the pucker is in darned socks.

Welcome Spring!

Get a head start on spring . . . with one of our exciting new hats that say "Hello" to a new season! Come in and see them all!

ADELLA'S MILLINERY

177 GRAFTON ST.

Win praises — and prizes — with Monarch CAKE MIXES

HOW TO SERVE THE BEST "HOME-MADE" YOU'VE EVER MADE—TONIGHT!

Think of the kinds of cake your family likes you to serve. How about a delicate, fluffy, white cake? Rich 'n' dark chocolate cake? Monarch offers you the choice of seven heavenly cakes — and that's the hardest part of making a Monarch Cake — choosing which flavour to try first!

Ready in the kitchen, all you do is pour the contents of the package into a bowl—ADD ONLY WATER—mix—then pour into a pan, and your Monarch Cake is ready for the oven!

When you open the door again, you'll have the best "home-made" you've ever made. A fragrant, handsome cake that proves itself a thrilling success. Get a Monarch Cake Mix and triumph, tonight!

FIFTY 5-PC. SETS OF BEDDING TO BE WON THIS MONTH BY RESIDENTS OF THE MARITIME PROVINCES

5-pc. Set Includes: 2 TEX-MADE PERCALE SHEETS, 2 MATCHING PILLOW SLIPS, 1 AYERSPUN BLANKET (rose-coloured)

ANNE ADAMS PATTERNS



No embroidery! Just a stroke of an iron—lilies in heavenly color blossom on lilies! The leaves are sprout green—the lilies a beautiful shade of lavender. In seconds, beautifully towels, tablecloths, sheets, pillowcases, blouses. So thrifty, so gift-worthy.

Jiffy! Iron on Washable! Pattern 7108 has 10 lilac color designs: four, 4 x 5 to 6 x 6; six, 2½ x 3½ inches.

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!

Enjoy McLAREN'S OLIVES

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COOKIES YOU'LL LIKE

Everybody Does!

Cookies Made With Finest Creamy Butter and Pure Cane Sugar

DIGESTIVE SHORTCAKE

A Rich Sweet Cookie

MADE BY PEEK FREAN'S BAKERS OF FAMOUS BISCUITS

25¢

NEW, EASY "WHO WAS THE MONARCH" CONTEST

CLOSING MARCH 31ST.

FOR RESIDENTS OF THE MARITIME PROVINCES ONLY

Here's your easiest-ever opportunity to win a pair of the very finest quality full-length sheets (104 inches), plus a pair of matching pillow slips, each bearing the famous TEX-MADE name, plus a super-soft, rose-coloured AYERSPUN blanket.

This month, fifty of these 5-piece sets must be won by users of Monarch Mixes. It's fun finding out "Who was the Monarch?" — and you could be a winner. Send in — as many entries as you like — the more you send the better chance you have of winning — but be sure to enclose the top half of the front panel from a Monarch Mix package with each entry.

It's Fun To Enter!

HERE'S HOW: Write on plain paper your name and address and the answers to these four questions about Kings and Queens of the English Monarchy:

1. Who was the reigning English Monarch during World War II?
2. Who was the English Monarch reputed to have "burned the cakes" in the 9th century?
3. Who was the reigning English Monarch when the Spanish Armada was defeated in the 16th Century?
4. Who was the English Monarch known as "The Unruly"?

Mail your entry to "Monarch Contest," Box 825, Saint John, New Brunswick.

CONTEST RULES

1. Each entry must be accompanied by the top half of the front panel from any Monarch Mix package.
2. Entries must be postmarked no later than midnight, March 31st, 1955.
3. Prizewinners will be the first fifty correct entries chosen after the contest closes and will be notified by mail within 14 days after closing date, and a list of prizewinners will appear in this paper.
4. This contest is limited to residents of the Maritime Provinces only.
5. Employees of Maple Leaf Milling Co. Ltd., its advertising agency and their families are ineligible.

Monarch CAKE MIXES

THE COMPLETE MIXES—EVEN TO THE EGGS AND MILK!

LIST OF WINNERS OF FEBRUARY "WHO WAS THE MONARCH?" CONTEST WILL APPEAR IN THIS NEWSPAPER ON MARCH 11TH. WATCH FOR IT!