



MRS. MARY MacNEILL

Splendid Service Given To Provincial Sanatorium

Mrs. Mary MacNeill, who has retired from her services at the Provincial Sanatorium, was waited upon recently by Dr. Found and members of the staff. Mrs. MacNeill's fine work was highly commended by Dr. Found and a bouquet of roses and a platform rocker as a remembrance of her happy association with the sanatorium. Mrs. MacNeill became a member of the dietary department of the Provincial Sanatorium on January 29, 1938. During her lengthy service she has played a leading role in the recovery of hundreds of patients, who regained their health at the sanatorium.

ELLEN'S DIARY

Deft And Gentle Hands Tend New-Born Stock

It is a serial of the springtime, we might suspect and rough. But on the contrary they are deft and gentle. And patient and kind. "This one's going to die, Ellen," James has said bringing in a wan piglet in a nest of basket. "It's past saving. If it were the last pig in the world, it couldn't be revived!" "Then" we have suggested, troubled to hear its distress "if it's dying why not put it in a warm corner of the stable?" "Oh I think I'll leave it here behind the stove where it's cozy and warm — the poor little thing" he would say putting the basket tenderly down. "Ho... hum. Bedtime now, Ellen" he yawns letting his paper fall to the floor beside the old armchair. Our fire has died away to silence. The tea-kettle's brisk song is ended. From a position near the back door the black cat regards us with a hurt expression, anxious to be out in the moonlight. The old clock on the shelf strikes languidly an hour. Bedtime it is. And for us the first one of the new week's days smiles... and passes. Until tomorrow — — Diary — Goodnight...

PIONEER LIVESTOCK

Some of the livestock produced in Quebec province is descended from cattle sent from France in the 17th century.

WIFE PRESERVERS

Don't risk bending the clasp on a decorative pin by trying to pin it over a button. If you want it placed where the button is, pin it alongside the buttonhole before you button the garment.



SPRING BONNET

This spring we're crowning our nicely coiffed heads with high-crowned hats, the line designed to harmonize with the new dress silhouettes. Chanda creates for smart travelers a high-crowned cloche with the new upswep look. The crown is crocheted from black, coffee and gray straw; its narrow brim is flashed with red.

MARY HAWORTH

Journalist's Case History

Dear Mary Hawthorth: I have no problem for you to solve. Being a bachelor pushing 70, I feel that I am pretty well adjusted to this business of living. I am glad to be alive, and enjoying every minute of it. However, it is a favor I am asking.

The favor is, I want you to run a series of articles, say once a month or six weeks apart. Each article to cover subjects such as geriatrics, middle age, teenagers, tolerance, ego, making friends in a hurry, loneliness, general health care and so on. In other words, a sort of review of what it takes to cope with living today. Will you do it?

I do enjoy your columns, and my opinion nearly always coincides with yours. Our differences are too microscopic to mention. R.C.

PROVOCATIVE SUGGESTION

Dear R.C.: You ask for a series of articles by me, spaced a month or six weeks apart, on a variety of subjects related to man's well being. I take this to mean that you'd like a change, now and then, from the question-and-answer format through which I channel my thinking now.

Well, it is a provocative suggestion I admit. But also it is somewhat comparable to asking the harpist with the orchestra to play the saxophone (or perhaps the piano) periodically.

You see, there is a difference, subtle or vast, as the case may be, between two modes of music making, even when playing the same tune. And much the same difference exists, as to the practised skills required, when one considers article writing, per se, as compared to drafting answers and editing letters in a column such as mine.

CASE HISTORY

As a beginner in newspaper work, years ago, I did so-called straight reporting. I covered the news of the day—writing who-what-when-where-why accounts of fires, killings, auto accidents, elopements, divorce trials, demise of dignitaries, political victories and defeats, and the like.

Later I forged ahead (or so I construed it at the time) to editing a suburban newspaper. And here I wrote not only the news, but also the headlines and editorials and advertising copy, with much admiring encouragement and very little actual help from a novice assistant, who was hardly more green in her undertaking than I was in mine.

Still later, circumstances propelled me into the advertising field, selling space and composing text-and-picture layouts, designed to bring the reader into a buyer relationship with the hopeful advertiser. This occupation also embraced news writing of a kind—factual, truthful and supposedly "objective"—to help the merchandiser gain the confidence and support of the buying community.

Then, a few years' recess from the business world; and I returned as a feature writer, doing profiles in depth, as it were, of too drawer personalities and their style of thinking.

GEARED TO FORMAT

From this exercise I was summoned to the really terribly heavy assignment, as I felt it at first, of writing responsibly to people about their troubles—basically their answers on careful research among established experts (the reporter's approach) to start. And gradually adding to my knowledge and understanding of life, in doing the job. But the point of my narrative is that a writer becomes geared to a format. His unconscious mind adjusts to the requirements (or limitations) of his customary or principal assignment, so that his thinking naturally shapes up to fit that pattern.

News stories, feature stories, editorials, sales copy, columns of opinion, magazine articles, books—these are different modes of writing. Each calls for a slightly different yardstick of production, a different approach to the presentation of facts and views. So it isn't as simple as you might think, to alternate this type of column with article-writing. It would take a bit of doing to get the knack of it. — M. H. Mary Hawthorth counsels through her column, not by mail or personal interview. Write her in care of this newspaper.

SPRING

The winter's over, the strife is past, And all the woodlands ring. Expectantly the earth awaits, The wooing voice of spring.

For April's here and mid her tears, And changing moods she sings. We're watching spellbound every day, For each surprise she brings.

Enchanting breezes fill the air, While fragrance floats around, The whole earth quickens with new life

And sweet spring birds abound, Our hearts are stirred and lifted up, For don't you know 'tis true, That even broken hearts can mend

When spring makes all things new, O, Spring come quickly, tarry not, Bring all your smiles and tears We're waiting "breathlessly" for you

Our friend through all the years, E. M. MacEwen.

SELL FRENCH PROPERTY

CAIRO (Reuters) — French property seized by Egypt during the Suez crisis has been sold to provide \$140,000 to the Algeria Day fund "for the promotion of the Algerian cause," newspapers said Friday.

Women

Lena Caroline McLure, Women's Editor, Phone 8506

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HAPPENINGS

Hon. Mr. Justice A. E. Arsenault and Mrs. Arsenault have their daughter Miss Lois Arsenault of Halifax visiting them. Miss Arsenault is a lab technician at the pathological laboratory of the Pathological Institute, Halifax.

Mr. Joseph J. Provost of Toronto arrived by plane on Prince Edward Island, Saturday, for the Easter holidays. Mr. Provost is asst. purchasing agent for National Trust Co., Ltd. of Toronto. He leaves for Toronto, April 14 by plane.

Mr. Provost is visiting friends in Charlottetown, Summerside, Freetown and South Rustico.

Miss Sally Basler, accompanied by Mrs. E. Basler, Mrs. Freddy Folland, Miss Marion Howatt, Miss Beulah Howatt and Mrs. Maurice C. Bowen left Tuesday for Daytona Beach, Florida.

Miss Balneche Hogg, accompanied by Miss Helen Mill, Mrs. Evelyn MacAlpine, Miss Phyllis Lolly, and Miss Elizabeth Johnson left on Tuesday for Daytona Beach, Florida.

Mr. and Mrs. Thomas Richardson and children, Tyler and Susan, of Fredericton, N. B. are Easter guests of Mr. and Mrs. Harold Schurman, Summer Street.

Mr. and Mrs. Theron Morrison left by plane on Tuesday for a two-week visit to Florida.

Mrs. Bert Hunter and Mrs. Harry Dickie were joint hostesses at the former's home on Thursday evening, honoring Mrs. Shirley Simpson at a bridge and miscellaneous shower. Miss Jean Nicholson read the expressions of good wishes, assisted by Mrs. J. K. Beer, Mrs. James Harris, Mrs. Evelyn MacAlpine, and Mr. Gilbert Gallant.

Mr. and Mrs. Donald Simmons and son Danny, Fredericton, N. B., are spending the Easter holidays with Mrs. Simmons' parents, Mr. and Mrs. George Meikle.

Mr. and Mrs. Donald Lefurque, Shelburne, N. S. arrived in Summerside, Wednesday, to spend Easter with the former's mother, Mrs. Katherine Lefurque.

Miss Peggy Gordon, Halifax, is spending easter with her parents, Mr. and Mrs. W.A. Gordon.

Mr. and Mrs. D. MacGougan, Mr. and Mrs. H. S. MacEwen, and Mrs. James M. Campbell left on Friday for Wolfville, N.S. to attend the wedding of Mr. and Mrs. MacGougan's daughter, Miss Mary MacGougan, R. N. on Saturday, April 5.

Chief Justice and Mrs. Thane Campbell left by plane on Friday morning to visit their daughter and son-in-law, Mr. and Mrs. Gordon Kinsman, Truro, N. S. They afterwards attended the wedding of their son, James Melville, which took place in Wolfville, N. S. on Saturday, April 5.

Junior League Prepare For Spring Bonnet Tea

It's Spring Bonnet Tea Time again and everyone is anticipating this annual very happy event. The Spring Bonnet Tea is sponsored by the Junior League of the Charlottetown Hospital.

The league is comprised of a group of young women — the present membership about 50 — who have as their special interest supporting and supplying the needs of the nursery of the Charlottetown Hospital.

During the past eleven years the Junior League has provided all the clothing worn by babies in the hospital. For several years

now the Junior League Spring Bonnet Tea has been the biggest project and one of the notable social events of the spring season.

This year the tea will be held at the community Centre. The spaciousness of this auditorium particularly lends itself to the many attractions of the Spring Bonnet Tea. It is being convened by the capable and efficient ways and means committee under the chairmanship of Mrs. C. A. Coady, assisted by Mrs. J. A. MacMillan and Mrs. Carl Kenna. Mrs. John H. Maloney is the president.

Mrs. James F. Foster Is A Woman Director Of APEC

First woman director of the Atlantic Provinces Economic Council, vivacious Mrs. James F. Foster of Saint John, is quite convinced that woman's place is in the home. "But," she said in an interview today, "any mother can and should take an active and intelligent interest in public affairs."

Mother of three school age children, Mrs. Foster feels all married women can render a service both to the community and themselves by active participation in community and regional affairs by "improving their minds, being able to talk intelligently with their husbands and to relieve the occasional monotony of housework." Besides, she added, women as citizens must try to keep themselves well informed, and the best way to do this is by taking an active role in public matters.

MacDonald - Walker Wedding Is Solemnized

A quiet but pretty winter wedding was solemnized at St. George's Church, St. George's, P.E. I. when Mary Ellen, daughter of Mr. and Mrs. Peter Walker, St. George's, became the bride of Arthur Joseph, son of Mr. and Mrs. Vincent MacDonald, Little Pond.

The ceremony was performed by Rev. B. J. MacDonald. Mrs. Felix Walker was organist, and the junior choir sang "On This Day O Beautiful Mother," "Ave Maris Stella," "O, Lord I Am Not Worthy," and during the signing of the register "Immaculate Mary."

The bride looked lovely in a street-length dress of pale blue broadened silk, with white accessories. She wore a corsage of red roses, and her white missal was decorated with streamers.

She was attended by Miss Elaine MacDonald, who wore a dress of navy blue taffeta, with tan accessories. She wore a corsage of pink carnations and carried a white missal.

The groom was ably supported by his cousin, Faber MacDonald. Following the marriage ceremony, a reception was held at the Queen Hotel for approximately thirty guests. The toast to the bride was proposed by Rev. B. J. MacDonald, and responded to by the groom. The afternoon was spent in music and dancing.

The bride and groom left at 4.30 P.M. by plane, on a honeymoon trip to Hamilton, Ontario, where they were the guests of the bride's sister and the groom's brothers.

Prior to their marriage, they were tendered a shower at the home of Mr. and Mrs. Ronald MacDonald, Little Pond, when they received many useful gifts. A most enjoyable evening was spent in singing and dancing.

New Brunswick born and educated Mrs. Foster, in addition to her new duties as APEC director, finds time to act as commissioner of the N.B. Junior Red Cross, assistant commissioner of the Red Cross and regent of the Women's Atlantic Council and Katherine E. Black Chapter of the I.O.D.E.

She is a charter member of the Women's Atlantic Council and holds office as the Council's first president. Long a fond friend of hers as an aid to keep women better informed about their own region, the Women's Atlantic Council, the Saint John chapter boasts over 150 members. Organized in the fall of 1957, "to support the program and activities of the Atlantic Provinces Economic Council," active chapters are now being organized in at least two other large centers, she said.

HOUSEHOLD HINT

In mopping up a spill of any kind, work from the outer edge toward the center, to keep the spot from spreading.

This is especially true of such a difficult liquid as ink, spilled on a fabric. Soak up the ink with an absorbent material rather than wiping it, then rub spot with detergent and warm water.

An easy way to achieve fine decor is to focus interest in each room on one good decorative piece. One really attractive, good-quality bowl, pitcher, picture or window treatment is better than a lot of small bric-a-brac.

LET'S EAT

A Bride's Dinner Party Is Held At Niagara Falls

By IDA BAILEY ALLEN
The beautiful banquet hall of the Treadway Inn at Niagara Falls was set to capacity for guests at our food talk and demonstration of "A Bride's Dinner Party."

At the far end of the room, stood a big gas range with oven and top-of-range heat controls and a demonstration table with a huge overhead mirror, suspended so everyone could see the food preparation.

PROCEEDS FOR CHARITY

The show was sponsored by St. Mary's Mothers' Club of Niagara Falls and the proceeds from the sale of tickets were to be used for charity.

The chef acted as M.C. I was introduced by Mrs. Albert McKenna, president of the club, and home economist, Alexandra Romaniczuk, who was kindly loaned to us by the home service department of the Ironquois Gas and Electric Co., prepared the foods as I commented and explained.

Guest dinner: Consomme with mushrooms, shrimp - vegetable curry, in rice rings, chutney, coconut chips, sliced scallions, toasted almonds, tressed lettuce-cress salad, orange-filled cake, coffee, tea, milk.

All measurements are level; recipes proportioned to serve 4 to 6.

Shrimp and vegetable curry: Have ready 2 lbs. cooked fresh or thawed frozen shrimp. Halve

if large; leave whole if small. Prepare Indian vegetable curry sauce. Add the shrimp and heat. Serve spooned over flaky rice or in a rice ring.

Indian vegetable curry sauce: Melt 3 tbs. butter or margarine. Add 2 thin-sliced, peeled medium onions, 2 sliced, peeled small carrots and 1 c. shredded fresh or frozen green beans. Stir-fry until color turns.

Add 1 tbs. curry powder. Stir-fry a few seconds longer. Stir in 1 tbs. flour, 2 1/2 c. mashed canned tomato and juice 2 1/2 c. boiling water, 2 bouillon cubes, 1 grated small red-skinned apple and 1 tbs. pickle relish or minced chutney. Simmer 5 min.

Orange - filled cake: Put together 2 layers rich layer cake—home-baked, purchased or made from a mix—with orange filling. Finish with orange-butter icing.

Border this with green grapes, toasted halved almonds and glazed cherries.

Orange filling: Mix together 3 tbs. flour, 1/2 c. sugar, 1 slightly beaten egg, the grated rind 1 small orange, 3/4 c. orange juice, 1 tbs. lemon juice and 1/2 tbs. butter or margarine.

Cook 10 min. over hot water, stirring occasionally. The filling should be quite thick.

Cool until tepid before using. Trick of the chef: Make orange cake filling with equal parts orange juice and light Catawba grape juice.

J. J. Bowlen: Had A Stock Saddle For Throne

The following is the third and final instalment of an article by Grant MacEwen on the life of the Hon. Dr. J. J. Bowlen, lieutenant-governor of Alberta.

He moved to Macklin, Saskatchewan, where the horse market was fresher, but Alberta was increasingly attractive. In 1910 he bought an Alberta ranch at Rosebud Creek and after a few years sold it and bought the 90,000-acre Tony Day ranch, south of Medicine Hat. Day had suffered a severe setback in the bad winter of 1906-07, when most of his huge herd of "Turkey Track" cattle perished. Then he built up a big band of horses on his Q ranch, north of Wildhorse. But Day's ranch was for sale and Mr. Bowlen told that in buying it, the negotiations lasted exactly five minutes. Five cents an acre was the price for the leased land and \$70 a head for Day's 1700 horses.

When the purchaser offered to pay for the hay equipment a/milk cows, Day said, "No, I'll give you all that and hope you can make it go."

The winter of 1919-20 was another tough one for ranchers and everybody in the country. Mr. Bowlen was living in Calgary at the time but had a premonition that things were not well at the

ranch. There being no telephone, he went by train to Govenlock in the Saskatchewan side of the border and started from there to go to the ranch by saddle horse. It was a mistake; the trails were hidden under drifts of snow and the horsemen became lost. Had he not come upon the ranch of George Griffiths where he was taken in for the night and thawed out, he'd have frozen in the saddle.

On his own ranch the situation was desperate: the horses were starving. Bowlen got back in the saddle, rode another 50 miles to consult his cattleman friend Jim Wallace. Said Wallace, "I don't like horses on my range but you're in a bad spot, Jack. You feed the hay you've got to your mares and foals and bring the rest over here where the chinnoks have cleared the range." The instructions were followed and 1600 horses were trailed to the distant ranch and the whole band was brought through without loss. And Wallace would accept no settlement.

Next year Jack Bowlen reduced his horse herd and decided to go into cattle. But before long he sold his Q Ranch to Jim Wallace. According to Mr. Bowlen, the sale agreement was recorded on the back of an old envel-

ope after a few crisp enquiries and answers that went something like this: "How much you want for your spread, Jack?" "Fifty cents an acre for the lease." "I'll give you 40; now, how much for the cattle?" "72.50 a head." "I'll give you \$70." Wallace replied: "How many cattle you got?"

The answer was, "808 head," and Wallace said, "Call 'em 800 and we won't need to count 'em. I'll give you \$25,000 cash and the balance when the lease is transferred." Thus was the big deal completed and confirmed, ranch style.

Now, Jack Bowlen was out of ranching but not for long. He bought land at Alderson and bred up a horse band of 3000 head. One of the horses foaled there was Bouncing Buster, the game old jumper known to everyone who attended horse shows for years. But by 1929, the horse business was failing and Mr. Bowlen disposed of his horses and went into sheep. The change was profitable and as many as 5000 breeding ewes were carried at a time on the Alderson ranch.

There were other ranch deals and there were big grain growing operations at Caesalund. The floor of the rumpus room of the lieutenant-governor's Edmonton residence bore testimony with 19 different Bowlen ranch brands, used at one time or another, in laid in it. Then there was politics — fourteen years (1931-1944) in the Alberta Legislature — and honors lots of them. In 1947, he was appointed to the Board of Governors of the Canadian Broadcasting Corporation; he was Honorary President of the Western Stock Growers' Association; an honorary doctor's degree was conferred by the University of Alberta; he received the Order of St. John of Jerusalem, Knights of Grace; and in 1950, he became the lieutenant-governor of his adopted province of Alberta and filled the high office with friendly dignity which came so easily to him.

Busy as Jack Bowlen was through the years, one treasured pastime he never neglected was

reading. "I've lived with books," he would say. "I've read seven or eight thousand; I've visited every country in the world through books; I've met all the great people of history; have known all the great minds through books." It was a rule with him to read something good every night before going to sleep. So intent was he in that resolution that, after getting settled in a train berth at Edmonton one night, and realizing that he had nothing good to read, he got up, dressed and walked down Jasper avenue to buy a book. And what would he do if he were starting again? "I'd be speaking from the heart, nothing would attract me as much as a ranch and bring a free man on it. You know, Grant, life on the land brings out the best in people. The finest men and women I ever encountered were those of the pioneer farm and ranch communities. I hope the spirit of those people lives forever."

FIRST THROUGH ISLANDS ALEXANDRIA BAY, N.Y. (AP)—The Imperial Hamilton, of Sarnia, Ont., a 259-foot oil tanker, became the first ship of the season Saturday to pass through the Thousand Islands and enter the St. Lawrence River. The vessel was bound for

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