BEAUTIFUL FOLANDE

Pierre Balmain's model "Yolande". Balmain's collection is, as always, one of the prettiest in Paris — featuring clothes that are softly feminine in line and beguiling in color. Shown here is his model "Yolande" — a beautiful way to look any afternoon — fashioned in an Acrilan and silk mousseline, created by continental fabric designer Miki Sekers.

The normal evolution of fashion made suppleness an almost sure-to-come thing this season . . . the fabrics were never prettier . . the blending of natural and man-made fibers never more important than in a season where fibers like acrylic fiber give a firm handle to fabrics which might otherwise too be soft and tend to "droop" rather than "drape."

This magnificently feminine dress of Balmain is beautifully cut and draped to supple perfection. The hat, as are most at Balmain, this season, is voluminous . — reminiscent of the 1920 era with its deep crown and wide, wavy brim.

WOMEN

Lena Caroline McLure, Women's Editor. Phone 8508

Page 8 The Guardian Thursday, Feb. 28, 1957

HAPPENINGS

London is wondering if romance is on for Princess Margaret and faithful Billie Wallace.

Princess Margaret dated Billy Wallace for the third time in one week and sparked rumors that their on-again, off-again romance is ON again. Walace, who is dark wealthy, unattached and 30, was Margaret's regular escort before her romance with Peter Townsend.

It was the second visit to London's Carlton Theatre in a week for Margaret and Billy, stepson of American writer Herbert Agar, and their third outing together since Monday. Wallace has been a frequent escort of the Princess in recent months. He spent a seven-day vacation at Sandringham, the Royal family's country home, in January.

Mrs. George D. DeBlois entertained at a luncheon bridge, Wednesday, at her residence West Street.

Mrs. Eric Found and Mrs. L. D. MacKay are entertaining at bridge Wednesday and Thursday at 107 North River Road.

Lois Maxwell, a Toronto actress, is to marry kin of Churchill. Lois Maxwell, who started her career in Toronto, was known and liked as a person and an actress by many people. She is a tall very slight young woman. She is not beautiful judged by the so-called glamorous standards, nor has she too much coloring. But she has the height and measurements, excellent facial bone structure, good eyes, graceful movements. In fact Hollywood chose her from many aspiring actresses in Toronto because they said she was — photogenic. In manner she is a reserved, very modest, young Canadian.

Miss Maxwell who has been studying and acting in London has become a general favorite professionally and socially. The AP sends this news.

Lois Maxwell, Toronto movie actress who has appeared in Hollywood and London productions, said today she will marry a distant kinsman of Sir Winston Churchill. He is Peter Arthur Churchill Marriott, 32, of London.

The marriage on March 29 will be the first for both. Miss Maxwell, 28, will continue to make films while her husband continues as a director in Douglas Fairbanks Enterprises, makers of television and feature films in London.

In honor of Miss Mildred Thompson, R.N., the nursing staff of the Prince Edward Island Hospital held recently a miscellaneous shower for Miss Thompson at the Cundall residence. Many beautiful gifts were presented on this happy occasion to the bride-to-be.

At the Capping ceremony held in the Nurses' Home on Monday night nursing manuals were presented to the Catholic nurses which marks the first occasion on which such a presentation was made. The manuals were donated by the Catholic's Women's League, Summerside division.

The Alpha chapter of the Beta Sigma Phi met at the home of Miss Phyllis Brown, Prince Street, on Wednesday evening. The business part of the evening was conducted by the president, Mrs. Gordon Bears. The chief topic under discussion was the arrangements for the annual Talisman Tea. The nominating committee brought in the list of names of those who will stand for election of office in 1956-1957.

The programme for the evening was on the subject of "Travel." Miss Lena McLure spoke on this subject. Miss McLure, as a student, spent several years in London and again in 1951 crossed the ocean to remain, that time, for two and a half years. In the course of her remarks Miss McLure stated that travel has almost two contrary excitements. One is to see how greatly countries differ from one another in their scenery, resources, their manner of life, their communal culture and problems. The other and greater is to find below the differences how alike people are everywhere. Miss McLure was introduced by Mrs. Bill Thompson and thanked by Mrs. Gordon Bears. Assisting the hostess Miss Phyllis Brown in serving the delicious refreshments were Mrs. Bill Thompson and Mrs. Louis Bagnall.

Potato recipes should be of special interest in this Prince Edward "Spud" Island. The Amish members of Plain sects, some of whom may be settling in this province, are noted for their traits of thrift and frugality. They raise bumper crops and the womenfolk are noted for their delectable dishes. Mabel Slack Shelton passes along a recipe that Amish women use and which is very popular.

It is called Potato Fudge and here's how

Boil 3 cups of white sugar, 1 cup of brown sugar, 1 cup evaporated milk ¼ cup corn syrup and four squares of chocolate together until a medium-soft ball can be formed. Add 1 tablespoon of butter or margarine. Let cool, then beat until half done. Add two cups of hot potatoes that have been baked and forced through a fine sieve, then continue beating until creamy.

If desired, add 2 cups of nuts and 1 teaspoon of vanilla just before pouring. Pour into lightly buttered pan and mark into squares.

LET'S EAT

Nuts In Protein Foods Give Added Nutrition

By IDA BAILEY ALLEN

'We chop nutmeats and sprinkle them over a salad, cake or sundae," remarked the Chef. "We stir them into the batter for muffins or cookies; toast and serve them on vegetables or chow mein; brown them in butter to use in Sauce Meuniere for broiled fish.

"We take nutmeats from a bag or can, or even from the shells, but never do we stop to think where they are grown.

FROM EVERYWHERE

"From the jungles of Brazil come the great big Brazil nuts. From our own South and Southwest come the pecans. And during this tour of the Pacific States, we have seen groves of filberts in Oregon and tasted the delicious walnuts and almonds in the huge groves of California."

"And almost never, Chef," I added, "when we use nutmeats in a food, do we count their high nutritive values. Nuts are a good source of fat and contain considerable vegetable protein of high biological value. This is activated to full protein efficiency when combined or served with meat, milk, cheese or animal protein."

Tomorrow's Dinner:
Grapefruit Salad
New England Baked Beans
Brown Bread
Panned Canadian Bacon
Escalloped Tomatoes
Baked Honey Nut Drop Cakes or Apple-Pear Sauce
Coffee Tea Milk.
All measurements are level.
Recipes proportioned to serve 4 to 6.

Panned Canadian Bacon: To pan-fry, use slices cut ¼" thick. Allow 2 or 3 slices for each serving. Start to pan-fry in a cold skillet and gradually heat. Turn once. Cook only until beginning to brown, not until crisp.

Honey Nut Drop Cakes: Cream ½ c. butter or margarine. Blend in ½ c. sugar, the fine-grated peel 1 lemon and 3 tbsp. fresh lemon juice.

Separate 2 eggs. Blend in the yolks.

Sift together 3 c. already sifted enriched flour, ¼ tsp. salt and 1 tsp. baking soda. Add c. chopped filbert, pecan, almond or walnut meats.

Stir alternately with 1 c. liquid honey into the first mixture. Beat the egg whites and fold in.

Oil a large cookie sheet or inverted roasting pan. Drop on the dough by teaspoonfuls. Top each with additional chopped nutmeats. Bake 12 to 15 min. in a moderate oven, 375 degrees F. Makes about 60.

These keep up to 3 weeks in a closed container or may be wrap-sealed and frozen.

Baked Apple-Pear Sauce: In a 3 pt. buttered or margarined casserole, combine 6 tart cooking apples and 4 winter pears, any variety—cored, peeled and cut in eights.

Add 1 c. light brown sugar, ½ c. water or cider and ½ tsp. grated nutmeg or the grated rind ¼ lemon. Cover. Bake 3 hrs. in a slow-oven, 325 degrees F., or until the sauce is red.

Serve warm, plain or topped with half-scoops of ice cream; or chill and top with sweetened whipped cream.

Trick of the Chef

When making grapefruit salad, use lemon French dressing and plenty of paprika.

LONG CREEK M.B.

Long Creek Busy Bee Mission Band held ints regular meeting in the school room Jan. 31st. Meeting opened by the president reading the Scripture, followed by all repeating the Lord's Prayer in unison. 23 answered roll call.

Report of year's work was given by the leader. Birthday box was opened amount realized $2.55. Bible Verse, Calendar scribblers for 1956 passed in. A new home work book to be started for this year, also used Christmas cards passed in to be sent to Missionaries in India later on.

The 1st chapter in Missionary story book was read by Denna. The lesson by the leader, Mrs. Donald MacEachern. Next meeting Feb. 28th. Meeting closed with Mizpah Benediction.

ELLEN'S DIARY

That Spring, Ellen, The Brown Horse Was Born

So "good-bye, February-Bon Voyage!" we say tonight in a long farewell voice surely wistful. How short the month has been! Looking back, it is to know that we agreed only in part with those who with happiest anticipations of the summery seasons ahead declared, "Well, February is helping to wear the Winter away!".

Because what a nice month it has been — one of the best Februarys of all. Or does every month, every day, indeed each hour we enjoy become infinitely more precious as we see one by one and fade away?

Youth has so much time. Long days stretching, leading off into the distance ahead. Time for so many things, to learn and master and enjoy what the heart wills. "The older" someone says "are poor in all the past that they regret."

February? It was a time when folks wove a length of Life's tapestry on a warp of pure white. With our shuttles we fashioned there the scenes we love and know best: farmhouses and barns snuggled into their heavy snowy surroundings, and leading to and from them the intriguing winter-trails. The millstream, rippling quietly between its windsculptured banks we put in — and remembered the sound of its music, that liquid murmur we stop to hear those times when our steps take us near.

We wove in the dark of fir and spruce, the silver traceries of maples, the dark of the alders and for pure charm a clump of white birches. One shuttle gave the rose threads for the dawns, and the sunsets tested our art and ingenuity so beautiful and varied were the shades. The pale gold of moon, the glow of star-tapers came more easily — but how could we in our weaving catch the ide bush and reverence and charm of the rural night below? On James' account we set a horse and sleigh, bells about the harness on a winding Island-road to conjure up the old memories he relates to the children of an evening when they about the armchair beg from him such tales; about "that Winter when the drifts climbed right to the top" of this or that building of the place, pleased to find that "that was the very Spring, Ellen, the brown horse was born."

Today brought an opened road, and so smartly then the pent-up traffic of recent days was loosed as by car and truck then, the farmers made easy contact with the wide highway which at the end of this road leads to the world outside. Today took our farmers to their bush-work and gave Granddaughter after school the best proving grounds for snowshoes on the drifts in the meadows about.

So, March, to some a long dream in the short days of last Fall is now about here. What weather will she offer? Days mostly sunny to melt away the drifts? Or those beclouded and bound up with chill winds? We smile as we think of it recalling that like the theme of a popular song of the moment "Whatever will be, will be!" We realize that as this night takes February from us, so March will bear away the Winter and we shall find that we are lone then for the sweet content of the restful days that were.

Until tomorrow — — — Diary — Goodnight. . . . . .

COOK'S CORNER

LEMON SQUARES

1¾ cups of cracker crumbs (rolled)
¾ cup flour
½ cup coconut
1 cup butter
½ cup white sugar
2 tablespoons milk

Filling:
1 cup water
1 cup sugar
2 tablespoons flour
1 egg
Juice and rind of 1 lemon, (cook)

Rub butter into dry ingredients. Add milk. Put half the crumbs in pan pour in cooked filling. Put remaining crumbs on top. Cook in moderate oven.

MORNING SMILE

You don't really have to worry about your station in life. There is always somebody who is willing to tell you where to get off.

HOUSEHOLD HINT

If stained or faded throw rugs are otherwise in good condition, have them dyed for increased usefulness when properly refinished, a dyed rug loses none of its luster and resilience, and the colors stay fast.

WIFE PRESERVERS

Thick cuts of hard-frozen steaks require one-fourth more to two times as much broiling time than corresponding fresh cuts. Place these steaks at least four inches below the source of heat so that the exterior surface does not overcook before the interior is done.

For real *home-made* pancakes

you need Tea-Bisk home style ingredients

Monarch Tea-Bisk gives you the same fine ingredients you use yourself, with generous proportions of sugar and shortening. The only difference from home-made pancakes is the time and trouble you save in mixing and measuring. Buy a package of Tea-Bisk tomorrow, and make real home-made pancakes next Tuesday.

Daily tests show Monarch mixes are Canada's finest

Monarch Test Kitchens are continuously testing Monarch Mixes for you against all others. Not one Monarch Mix is passed till we're sure it is the finest mix you can buy, positively Canada's Finest.

Canada's Finest—

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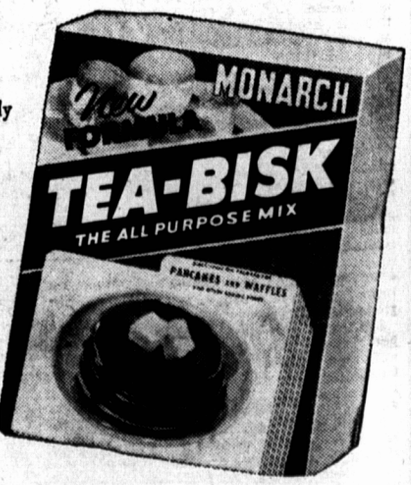

CONFIDENTIALLY YOURS

—by Byrne Hope Sanders

WINNIPEG, Feb. 28th—How would you like to have Sweet Peas in your garden with 2 to 3 more blooms per stem than your neighbors? Here is an *entirely new* race—THE ZVOLANEK EXTRA-EARLY SWEET PEAS . . . they produce stronger and more vigorous vines, bigger flowers, longer stems, and bloom 10 days earlier than regular sorts. The T & T Seed Company is making a wonderful introductory offer of 5 packets in 5 separate colors of this sensational, extra blooming sweet pea for only 50c. ***Send today for your free, colorful T & T Complete Gardening Catalogue*** and if you want to introduce the Early-Blooming Zvolanek in your neighborhood, enclose 50c for ***5 Full-Size Packets,*** regular catalogue value $1.25. The T & T Seeds, Ltd., Dept. C-Y, Winnipeg 2, that's all the address you need.

Our Daring Young Man . . . on the Flying Trapeze, our lovely Budgie, Sir Isaac, loves to show off on his perch. We're teaching him to hang upside down with a tiny stick in his beak. Budgies provide endless fun and amusement for little ones, for shut-ins—for *everyone!* And see that he always has plenty of BROCK'S BUDGIE SEED, one of the "Basic Five" of Brock's Natural Feeding Diet.

Those Lovely Moments Of Life . . . are all the lovelier when they centre around hot, fragrant, stimulating cups of the New Instant Chase & Sanborn Coffee. For breakfast—rich, full-flavored coffee that's ready so quickly everyone can enjoy several cups. For mid-morning snacks; for lunch; for that precious hour after the evening meal, *all* are the more delightful with a cup of this fine coffee. See the rich coffee color that means *real* coffee flavor. The CHASE & SANBORN COFFEE experts have perfected *their* Instant so that it gives you all the full-bodied richness of 100% *real* coffee. Order some today—and *enjoy* it!

An Extraordinary Offer! When you send an empty package from any one of the fine LIPTON SOUPS, you can order a 4-piece Thermometer and Baster Set, worth $3.00 for *only* $1.00! The set means perfect, juicy roasts . . . crisp fried foods . . . tantalizing candy—*really successful* food—just the way the name Lipton means really *successful* soups. Try the new Lipton Green Pea Soup — a velvet-smooth puree of peas with that spicy, "smoky" flavor that's so difficult to get. Also the flavorful Lipton Tomato Vegetable . . . and, of course, the Lipton Chicken Noodle . . . each one of the five Lipton Soups is a *triumph.* We serve one almost *every* day.

Happy You . . . To Have A Sweet Baby in your home — and he will be a happy baby if you give him the benefits of FARMER'S WIFE Formula Milks. There are three types, *one* of which is exactly right for your darling. Ask your doctor whether you should get the Partly Skimmed Milk (Blue Label) created originally at the request of pediatricians for a high-protein, low-fat concentrated formula. Or perhaps the Whole Milk (Red Label), or the Skimmed Milk (Yellow Label). All are Vitamin D increased and vacuum-packed in the most modern type of milk container. *Do* give your darling the benefits of these fine Farmer's Wife Formula Milks.

Tonight's The Night . . . to serve a special treat to your ever lovin' family. Serve them any one of the seven delectable ROYAL INSTANT PUDDINGS . . . each one a flavor masterpiece. And remember, Royal Instant Puddings are so quick and easy to make—just mix with milk for one minute. There's never a lump, nor a film on top—and *none* of that starchy taste. Do enjoy these taste-tempting Royal Instant Flavors, so smooth and creamy, because *all* Royal Instant Puddings are super-homogenized. And while you're ordering—get all seven flavors, ready for the quick serving of thrilling desserts through the days ahead!

Veterinarians Know That Dogs, like humans, when fed a proper diet, are less susceptible to illness. That's why I suggest you treat your much loved pooch to DR. BALLARD'S CHAMPION DOG FOOD . . . it *assures* your dog of all the body-building vitamins, proteins and minerals he needs for sturdy growth, strong bones and a lustrous coat. And just watch him delightedly gobble his Champion Dog Food . . . for variety feed him all three flavors, Chicken, Liver and Regular. A healthy, happy dog makes for a contented owner. Switch to Dr. Ballard's Champion today. Then, you'll both

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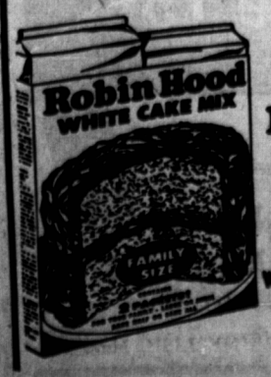

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