WOMEN

Happenings of The Week

His Honour, the Lieutenant Governor T. W. L. Prowse and Mrs. Prowse have returned to this Province following a pleasant trip to Ontario.

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Mr. and Mrs. J. Douglas Hull of Toronto, are visiting the latter's sister, Mrs. L. E. Prowse and Dr. Prowse.

• • •

Mr. and Mrs. Stewart MacKay and Mr. and Mrs. Ernest Matheson entertained Monday evening at an outdoor party held at Brackley Beach.

• • •

Miss Hilda Jenkins, who has been summering at her cottage, "Littlewood," at Keppoch, returns today to Kings Hall, Compton, Que., where she is on staff.

• • •

Mr. and Mrs. R. Elliott Brock and son, William, arrived Sunday evening from their home in Wichita, Kansas. Mr. Brock takes over the duties of organist and choir master at St. Paul's Church this Sunday.

• • •

Miss Alice Trainor, R. N., left early in the week to attend the fifth World's Congress of the International Committee of Catholic Nurses and Medico-social workers, being held in Quebec City.

• • •

Miss Frances MacMillan arrived home this week to resume her duties at the Prince Edward Island Libraries, after having completed a two-year course at Queen's University, Kingston, Ont.

• • •

Mrs. Charles McQuaid and Mrs. Robert Morris were joint hostesses at a shower Wednesday evening at the home of the former, in honor of Miss Bertha Martin, September bride-elect.

• • •

Mr. and Mrs. W. Mellish and son, Peter, left Thursday morning on a motor trip to the eastern United States. Following the journey, Peter will return to Rothesay College, N. B., for the coming term.

• • •

Mrs. J. A. MacMillan and Mrs. J. A. Lawson, Sr., were joint hostesses at Inkerman on Wednesday to the W. M. S. of the Kirk of St. James.

• • •

Mrs. F. T. Tingley returned this week to her home in Sackville, N. B., after visiting her sister, Mrs. G. M. Avard. Accompanying her was her mother, Mrs. W. E. Jones.

• • •

Mr. and Mrs. P. W. Turner entertained at a supper party during the holiday week-end at their summer home on the Montague River.

• • •

Miss Lois MacLean, September bride-elect, was honored at a crystal shower on Wednesday evening when Mrs. Ralph Carr and Mrs. Charles Downe entertained at the home of the latter, Upper Hillsborough street.

• • •

Tea hostesses at the Charlottetown Golf Club this afternoon will be Mrs. L. Saint, Mrs. G. Milligan, Mrs. J. Mustard, Miss Pauline Todd and Miss Betty Proctor.

• • •

Mrs. Harland Hill, New Glasgow, arrived home this week from a holiday visit with her son and daughter-in-law, Mr. and Mrs. Vernon Hill, Hamilton, Ont., and another son and daughter-in-law, Mr. and Mrs. Byron Hill at Niagara Falls, Ont.

• • •

Major and Mrs. Keith Melles of Montreal, have retuned to their home following a summer spent at Keppoch Beach Hotel.

• • •

Mr. and Mrs. J. A. Robinson and Mr. and Mrs. J. Harrison leave today on a holiday trip to the eastern United States and Montreal. They will motor back by way of the Gaspe Pensinsula.

• • •

Mr. and Mrs. Robert Wilson with their children, Barbara and Nicky, are leaving Monday for New York where they will board the S. S. Brazil en route to their home in Sao Paulo, Brazil. They have been visiting Mrs. Wilson's mother, Mrs. William Brehaut, for the past three months.

• • •

Mrs. Alfred C[illegible] was honored Wednesday ev[illegible]g at a dinner held at Villa Waters by the Kinette Club of Charlottetown, who presented her with a farewell gift. Mrs. Cordell leaves next week for Montreal to join her husband.

• • •

Miss June Dickson was hostess at miscellaneous shower on Wednesday evening at 32 Brighton road, when Miss Mildred Reeves, September bride-elect, was honored. A buffet lunch was served. Assisting the hostess were Miss Priscilla Griffiths, Miss Connie Cameron, Miss Shirley Vessey and Mrs. Wilmot Large. Little Gladys Dickson wheeled in the gifts in a decorated doll carriage.

• • •

Mrs. Walter Fowler returned to her home in Moncton, N. B., on Tuesday, after having spent the summer as a guest at Keppoch Beach Hotel.

• • •

Miss Indrani Boodhoo, arts student at Mount Allison University, is spending a brief holiday with Mss Kathleen MacFadyen at Canoe Cove. A native of Trinidad, Miss Boodhoo is holding a United Church of Canada scholarship. She intended to return to her native Island as a teacher, a profession in which her father is also engaged.

• • •

Mr. and Mrs. Michael Fortune, and Mr. and Mrs. William McCarthy, Springhill, N. S., were visitors over the holiday week-end of Mr. and Mrs. Angus MacDonald, Euston street, Mr. and Mrs. John Jardine, Pleasant street, and Mrs. Julia MacInnis, School street.

• • •

Mr. Gerry Murtagh, of the Health and Welfare Department, Dominion Bureau of Statistics, Ottawa, spent the long week-end in Petersborough, Ont., where he was best man at the wedding of Mr James Nolan to Miss Bernice Sullivan of Petersborough.

• • •

Mrs. Irma Taylor entertained at her mother's apartment, (Mrs. Seymour MacInnis) on York Lane on Wednesday afternoon, in honor of Mrs. Alfred Cordell. Mrs. Taylor was assisted in serving by her sister, Mrs. Leith B. Jay.

• • •

Mr. and Mrs. J. W. Patterson of Hunter River, have as guests their niece and husband, Mr. and Mrs. A. H. Sheldon of Miami, Fla., and Shoreham, Vt.; Mrs. Louise Manning of Rutland, Vt. and Miami, Fla.; and Mr. Leslie Lewis of Brookline, Mass.

• • •

Miss Kathyrn-Jean Tweedy, daughter of Justice and Mrs. Tweedy, left Saturday for Montreal, where she will begin her nurse's training course at the Montreal General Hospital. Miss Jill MacKay and Miss Heather MacLean were among those entertaining prior to her departure.

• • •

Mrs. E. P. Foley returned last week to her home in Summerside after visiting with her sisters, Mrs. Tallmire and Mrs. MacLellan in Ottawa.

• • •

Mr. and Mrs. William Hayward left Summerside this week to spend their vacation in the U. S. A.

• • •

Mrs. F. J. E. Wright, who has spent the summer months in Summerside, will leave today to return to Montreal.

• • •

Miss Mary Silliphant, Mrs. Frank MacNeill and Mrs. George Brookins left Summerside by plane on Thursday for Fredericton, N. B.

• • •

Mrs. Morris Gates, who has spent the summer with her parents, Mr. and Mrs. J. W. Lecky, returned to Ottawa last week.

• • •

Mr. and Mrs. Richard Hurst and

Continued on page 9

Pidgeon - Gamble Wedding

Shown above are Mr. and Mrs. Ira Pidgeon following their marriage recently at Bedeque United Church Manse. The bride was formerly Miss Joan Gamble. From left to right are Mr. William Irving, best man; Mr. and Mrs. Pidgeon, and the bridesmaid, Mrs. John Campbell.—(Photo by Edwin Heckbert Studio).

One-Room Layouts Star The Convertible Sofa

By ELEANOR ROSS

THE one-room layout has become increasingly popular with city dwellers who like to put their money into a little place in the country, with young couples starting their first home, and with bachelors and career girls making their way in the big town.

We spent quite a while recently lingering over a group of one-room settings, all of them different but with the convertible sofa-bed as the common denominator. The rooms proved that gracious living is not governed by space or area as much as by good taste and a lively sense of color and accent.

Very modern, with plenty of wrought iron, is the theme of a room planned for a young career couple. The bumper sofa bed, is the center of a nicely balanced conversational grouping. Wrought iron is used for the dining pieces and there is a comfortable deep bucket chair in metal mesh. All lamps are off the floor to gain space. They rest in storage shelves or are attached to the walls.

The color scheme is smart, using black and white and yellows, with touches of shrimp pink and turquoise blue. Every bit of furniture in the room is contemporary, the sort of things likely to appeal to a modern young couple.

So this setting contrasts cleverly with one planned for a settled or retired couple.

In this setting there are some traditional pieces, even pieces of yesterday like a black upright piano that smartly holds its own with more modern pieces such as white spring chairs with black metal legs and a low, round, brass-legged marble table, which, like the piano is placed in a corner. The color scheme is a restful and cheerful red, white and beige. The pieces are upholstered in matelasse, and there are plenty of plants and a comfortable rocker.

The Oriental Look

Very modern and just the thing for a career girl is a setting that is striking in its Oriental simplicity and novel touches. One room is papered in gold paper, a nice idea if the occupant likes the suggestion of reflected sunlight. The soft, most interesting, is done in a black hair fabric reminiscent of Victorian days, and has slim side arms of brass for a light contemporary touch. Chinese lanterns make for diffused illumination. The floor is covered in practical Japanese matting.

We admired a setting inspired by the requirements of a busy teen-age boy, the type of lad who is busy with stamp-collecting, fishing, skiing and tropical fish, not to mention television. A five-foot sofa opens out into a 48-inch bed and is upholstered in cheery red that contrasts nicely with the blue felt draperies. The walls are done in a dark paper which gives the appearance and texture of wood grain.

Employment Service Exclusive For Women Set Up In Toronto

By PAULINE KENNEDY

Canadian Press Staff Writer

TORONTO, (CP) — When Elizabeth Smith graduated from university in 1947 and started to look for a job in Toronto she wrote 100 letters, saw 70 employers and spent seven weeks tracking one down.

With bitter memories of this experience she has set up Toronto's first employment service exclusively for women. Called Personnelle Placement Service her office specializes in finding the right job for a woman's talents.

In operation since May, Mrs. Smith's service has been successful. She looks for the woman a cut above the average and her placements so far have been in the fields of stenography, secretarial and office work, advertising and personnel.

"Many women are stuck in second-rate jobs when they are capable of doing much better if their talents were fully explored," she said. "I like to chart those talents and put the woman in a job worthy of her."

OUT OF RUT

Among her file of success stories is the case of an Egyptian woman who came to Canada from a post as secretary to the advertising manager of an oil company in her homeland. Equally proficient in French and English the girl wanted to learn advertising. Mrs. Smith placed her with a Toronto firm which utilized her secretarial ability but allowed her to write copy and do advertising layouts as well.

Another applicant worked in a dead-end clerical job for several years. Trying to pull out of the rut she took a business course but couldn't find a job with challenge enough for her energies.

Mrs. Smith placed her as office manager of an American firm's Toronto branch. The girl is the only woman in the office and has learned so quickly her employers are piling on responsibility.

The Smith service works this way. She is paid by employers to scout talent for ther offices and factories. She finds applicants by word-of-mouth and the grapevine system. So far very little direct advertising has been used.

McGILL GRADUATE

Mrs. Smith, who married an accountant three years ago, set up her service partly as an escape from the organized life of a clubwoman.

"I'm a working woman at heart and as I found myself being sucked more and more into club activities I thought I'd better get out and use some of my personnel and management training."

After graduating from McGill University, Montreal, Mrs. Smith took a course in management from Radcliffe College, Cambridge, Mass. She worked as personnel director for a Toronto firm, then joined the Toronto Personnel Association and in 1949 became its first woman director.

Her project has her husband's approval. Free from any financial worries Mrs. Smith is concentrating on building up a "quality clientele" of women with talent who are looking for jobs with opportunities.

Household Hint

Ribbon or strips of lace will dry flat after washing and need no ironing if smoothed around a clean bottle until dry. Fine lace, should never be ironed.

LET'S EAT

Tips on Food Budgets From a N. Y. Club Woman

By IDA BAILEY ALLEN

"DID you know that the vision of three women was responsible for establishing New York's Town Hall Club?" remarked m[illegible] Bessie Q. Mott, distinguished economist and vice p[illegible] club.

"Early in the 1900's, these women held meetings turn-and-turn-about in their homes, for discussions on cultural, educational and political subjects. Men and women attended. Finally, the interest became so great that the famous New York Town Hall was built.

Key Words

"Carved in the granite facade are these key words chosen by the founders, 'Ye Shall Know the Truth and the Truth Shall Set You Free'."

During a pleasant home-like dinner in the big dining room of the club, I asked Mrs. Mott for her pointers on making the most of the food budget.

Food Budget Tips

Here they are:

"No waste. Use everything you buy. Know what's in the refrigerator. Use the leftovers before they spoil.

"Read the small type on the packages. Know what ingredients are in the food you buy.

"Be sure to get full value. Don't buy a 10-cent package unless you're sure you're getting 10 cents' worth."

MONDAY DINNER

Frosted Grape Juice
Braised Beef Bouquetiere
Carrot Strips
Parslied Potatoes
Buttered Limas
Floating Island
Coffee Tea Milk

Frosted Grape Juice: Chill undiluted grape juice. Serve in 4-oz. glasses; top with a small ball of lemon or orange sherbet.

Floating Island: Prepare 3 c. soft-cooked custard; cool covered. Serve in deep sauce dishes; top each one with a puffy baked meringue.

Floating Island with Fruit: Assemble as above placing cut-side down in each dish ½ a peeled fresh, or canned pear or peach.

Soft-Cooked Custard: Scald 2½ c. milk. Meantime, beat 3 egg yolks with 1 tbsp. cornstarch, ⅛ c. sugar and a few grains salt. Stir into the milk.

Cook and stir constantly over hot water about 5 min., or until the mixture thickens and coats the spoon. Remove at once from the water. Cover and chill; flavor with ½ tsp. vanilla.

Puffy Meringues: To 2 egg whites, add 1½ tbsp. cold water. Beat until frothy with a hand beater; add a few grains salt, a scant ¼ tsp. cream of tartar and ¼ tsp. desired flavoring. Beat until stiff.

Add 3 tbsp. sugar and beat until the meringue forms peaks. Drop by tablespoonfuls on a baking sheet lined with waxed paper. Bake 12 min. in a slow-oven, 325 degrees F., or until lightly browned.

TRICK OF THE CHEF

Season braised beef with a little thyme and marjoram and 4 thin slices lemon.

Herman N. Bundesen, M. D.

Animal Substance Helps Body Absorb Injections

THE bull helps to keep man healthy through the production of hyaluronidase, a substance that is present in all tissues of the human and animal body. It is found particularly in the male sex gland and is now being obtained commercially from the sex gland of the bull.

Its value lies in the special action it has on the absorption of fluids into the body, when they are given by unusual means, such as by injection.

It is difficult to give injections into the blood vessels of many patients, especially children, because of the minute size of the vessels. Therefore, whatever medication or food the child needs may have to be given into the tissues. Swelling and irritation of the tissues used to occur when this was previously done. Hyaluronidase now increases the ability of the tissues to absorb fluids and send them into the blood stream.

It also facilitates distribution of certain vaccines which may cause extreme irritation or allergic reactions when injected into the body. Some people have large, painful blood clots underneath the skin or muscle due to injury. Hyaluronidase injections cause the blood clots to become absorbed and they then disappear readily.

This drug is also being combined with a local anesthetic and being used for sprains. When it is injected into the sprained area it spreads the anesthetic so that it has greater action on the sprain and gives quicker relief. Hyaluronidase is also being used for the treatment of bursitis and certain types of nerve blocks. It is now being used in almost all types of surgery to help speed up the action of local anesthetics.

QUESTION AND ANSWER

Mr. W. D.: Will the taking of chlorophyll pills internally deodorize body odors?

Answer: This problem is still being studied but as yet there is no specific, exact evidence of which we are aware, to show that these pills will deodorize.

KEEP IN TRIM

What Does The Breadwinner Eat?

By Ida Jean Kain

Who would you say has the better food habits, men or women? One might generalize that men eat more sensibly. But a recent survey doesn't bear that out.

For some reason, the bulk of nutritional studies seem to have been centered on the needs of mothers and children. What the man of the house is eating and how his eating habits affect his state of well-being have been given little attention. And so a two-year survey, based on the study of 600 men in four industrial plants, was made by a team of Rutgers University scientists. The results have proved an eye-opener.

One-fourth of the men were not getting enough of the important mineral calcium. This nutrient is necessary for sound bones and teeth, as well as for the proper functioning of muscles and nerves. Milk is the mainstay source of this mineral and it has long been recommended that each person have a pint of milk per day or its equivalent in the form of milk products. One-fourth of the men had inadequate Vitamin C in their diet. And — 44 percent of the men were overweight!

What of the eating habits of these men? A surprising number of men started off the day with only a cup of coffee and a sweet roll. The two nutritionists who interviewed each of the 600 men learned that it was a common practice to ease mid-morning hunger pangs with a candy bar, pop or coffee and doughnuts.

This kind of eating, the scientists report, not only leads to overweight, but also causes a lack of appetite for foods rich in minerals and vitamins. Along these lines, it has been found that when a citrus fruit or juice, so valuable for Vitamin C, is ommitted at breakfast, it is apt to be left entirely out of the day's diet.

Interestingly enough, it has been suggested in other studies that because of the energy let-down sure to follow the "short-cut" breakfast, inadequate morning meals may be one cause of the high late-morning industrial accident rate of the nation.

This dietitian has observed that those who skimp on breakfast are apt to be overweight—and that goes for both men and women. An adequate breakfast, consisting of fruit juice, bacon, eggs, toast and coffee, or fruit juice, a small serving of cereal, an egg, toast and coffee not only prevents an energy lag, but leads to a well balanced lunch and dinner.

Increasing emphasis has been placed on breakfast as the most important meal of the day for overweights, underweights and normal weights. Try it — you'll have a real good morning!

Morning Smile

At the end of a sermon in a Scottish church an ardent prohibitionist was permitted to say a few words.

"Brethern," he said, "If I had all the whisky, brandy and champagne in the world I would fling the whole of it into the Tweed."

He sat down, and in the pause that followed the absent minded parson arose: "We shall conclude," he said, "by singing Hymn 157: "Shall we gather at the river'?"

ELLEN'S 'DIARY

by an Island Farmer's Wife

Washed in mellow sunlight, this week was. It came to us out of the pearly dawn of a morning, which gave us good warrent of fine harvest weather to come and is going now in an exquisite silence, out over the fields of tonight.

• • •

And on a Monday morning now past, we set up a new length of warp in our web of Life upon which to fashion respective patterns. What have we woven, think we? Dark of malicious thought, perhaps; stain of idle word. Snarl of things carelessly neglected and forgotten: the praise we should have given, the encouraging word in season; the appreciation and affection we might have shown; the 'phone call we should have made, the owed letter written before another "Too late!" will ring a sad knell in our ears.

We wove in, sapphire blue of September sky, white of lazy billowing cloud green of aftermath, gold of the harvest-fields. Any tears? No, one in this joyous week of the reaping, but maybe a long sigh, when we consider that its delights vanish and are gone from us all too soon.

Indeed it would seem that we were too busy for tears, immersed as we were in the round God-given which came to us in allocation of lots. Or for any self-pity. Like a honey bee sipping its sweets from the hearts of lowly meadow flowers these sun-kist days, so we took took the best from our "now and here."

In rare colorings we wove in the rainbow shades of September sunsets—crimson and rose and the purple, which later in a lovely veiling came, in over the near-autumn fields, when Night commenced to pitch her tents on the hilltops. Friends' faces are there we are sure and these of loved ones near and far . . . a Mother, who is a child of this month and a father who is gone from enjoyed cares of the harvest . . .

Babes' faces too, looking out from man intriguing moon-crescent . . . the little new-born, fresh and sweet as the rosebuds of June—they that the years will grow into eager wondering maids like Granddaughter, or lads such as those of these farms, to drive the tractors one day, and fetch cows and run a hundred errands and be happy at school and play.

Symbols of the season we made with threads of gold-sheaves, stooks . . . and a scene of James breaking out another ball of twine or whetting anew the blades of the binder-knife . . . Bread-loaf too and to accompany it the mellow wine of the days.

• • •

Full of signs and symbols of the farming our week's length of weaving has been—a week which came to us out of the pearly dawn of a morning and is going now, in an exquisite silence, out over the fields of tonight.

"I like the silence of old fields at night,
The peace of evening, dawn's attendant hush,
Mother-of-pear inlaid against the sky
As if a master hand with careful brush,
Stippled the sky as housewives often do,
Tinting their kitchen walls in rose and blue."

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

Wed in Summerside

Pictured above are the principals in the Aube-Blacquiere wedding which took place on August 16 at St. Paul's Church, Summerside. From left to right are LAC. Desmond Blacquiere, best man; LAC. and Mrs. Donald Aube, groom and bride; Miss Janet DesRoche, bridesmaid. The bride was formerly Mary Elva, daughter of Mr. and Mrs. Raymond Blacquiere, Summerside, and the groom is the son of Mr. and Mrs. Ernest Aube of Bathurst, N.B.—(Edwin Heckbert Studio).

DATE BARS

2 eggs
1 cup confectioners' sugar
1 tablespoon shortening melted
¼ cup sifted cake flour
¼ teaspoon salt
½ teaspoon baking powder
1 cup chopped dates
¾ cup nuts, chopped
1 teaspoon vanilla

Beat eggs until light, add sugar and shortening. Blend well. Sift dry ingredients together and add. Add dates, nuts and vanilla. Blend well and pour into greased shallow cake pan.

Bake in slow oven (325 degrees F.) about 25 minutes. Cut into bars and roll in confectioners' sugar.

Makes about 24.

—Lynetta Brown,
New Glasgow W. I.

Apple Jelly And Butter

Yield: about 15 medium glasses jelly and 15 medium glasses butter.

To prepare the fruit: Remove blossom and stem ends from about 5 pounds fully ripe apples; cut in small pieces. Do not peel or core.

Add 10 cups water; bring to a boil and simmer, covered, 10 minutes. Crush with masher and simmer, covered, 5 minutes longer. Place in a large sieve lined with a double thickness of cheesecloth.

Drain and measure 7 cups juice into a very large saucepan. Use juice for making jelly; use fruit remaining in sieve for making butter.

Braised Liver With Vegetables

1 lb. liver
¼ cup flour seasoned with salt and pepper
4 tablespoons shortening or fat
½ cup chopped celery
½ cup chopped onion
6 slices bacon
1½ cups consomme, soup stock or bouillion cubes
½ teaspoon salt
6 small carrots
6 small potatoes (1¼ lbs.)

Coat liver with seasoned flour. Heat shortening or fat in heavy skillet. Brown liver, celery and onion. Turn into a greased casserole. Add consomme and salt. Place bacon strips on top. Cook covered in a moderate oven (350 degrees) ½ hour.

Add raw potatoes pared and halved and scraped carrots. Cover and continue baking until vegetables are done, about 45 minutes. Remove cover; continue baking until bacon is crisp and browned.

Make a gravy of the liquid in the pan with the 3 tablespoons of flour. Pour over meat and vegetables. Makes 6 servings.

Wife Preservers

It is a good idea with small children about the house, to cover the painted rungs of chairs with transparent tape to protect them from scuffing feet.

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