



LIKE MAGIC!

Delicious creamy mashed potato in one minute!



This creamy, delicious mashed potato is so easy to prepare! French's Instant Potato is made from top-quality potatoes—precooked for you! Just follow these easy directions and in 1 minute it's ready—best mashed potato you ever ate!

HERE'S ALL YOU DO Wait until dinner is ready to serve; then bring some salted water to a brisk boil, add milk and French's Instant Potato according to simple directions on package. Stir for a few seconds until potato has thickened, add butter and whip until light and fluffy.

Year in year out quality has always been and will always be the first consideration with

"SALADA" TEA

DEPARTMENT OF EDUCATION SUMMER SCHOOL

Beginning July 3, Summer School classes of approximately five weeks' duration will be offered at Prince of Wales College to the following groups:

- 1. Those required to complete professional training already begun.
2. Those now teaching under Permit whose academic standing is at least one year beyond Grade X. Attendance will qualify these for a higher grade of salary as Permit Teachers.
Licensed teachers wishing a refresher course. This will probably be a three weeks' course depending on the number offering.
Those wishing to attend should complete and return immediately to the Department of Education the following application form.

I wish to enrol in Summer School work in Class No. as indicated above. Teacher's name

The P. E. I. Art Society Annual Exhibit

By L. G. M. M. On the whole the annual exhibit of the P. E. I. Art Society this year was typical of most amateur shows; there were highlights of provocative and promising work, a large body of competent and un-inspired painting, and usual weak pieces which are wanting both aesthetically and technically.

Virtually all pieces exhibited were weak from a tonal viewpoint; this lack of real darks and lights is a fault common to most amateur painters. It is usually advisable to make a tone study of the subject before starting to paint in colour. This tone study may be examined upside down, backwards (against a strong light), and rigorously criticized for pleasing pattern and surface design. A strong contrast of light and dark area not only gives the work greater clarity and strength of design but also adds to the spiritual qualities—the mood of the painting.

Much of the work is forced and overworked. This is the result of preoccupation with realism. If the artist is occupied with a love of detail and realism, I would suggest the use of a camera. The commercial artist struggles on in the hope of academic perfection, and the professional artist studies still life for technical accomplishment, but generally speaking, realism has no place in true painting.

The largest group would be those both technically and aesthetically deficient; the technical aspect is not serious in amateur paintings and is not insurmountable. Technical skill will come to anybody who is prepared to give time and concentration to his work. Technical proficiency is a matter of practice. Far more serious in this group is the lack of an aesthetic sense. Too often of the subject matter is selected solely because of its sentimental value, the final result being a work that is weak and empty; a superficial understanding of the subject will result in a dull and silly painting. There is no such thing as painting a pretty scene from nature; the artist paints instinctively from his mind. If the conception of the artist is weak, so must be the final work.

Most of the technically proficient work could be made more effective by eliminating colours, lines, tones and masses which do not contribute directly to the presentation of the spirit of the subject matter. For example, a painter trying to capture the mood of a fresh spring day at his cabin would use clear bright colours and luminous darks only. He would avoid a clutter of dull colour and excessive use of middle tones, even if they are visible before him. He might use clean, vigorous, up-swinging lines and clear bold masses; he would eliminate any fussy detail which did not add to the spirit of the work.

Annual Alumnae Tea At Notre Dame

The nineteenth annual meeting of the Notre Dame Alumnae Association was held on Wednesday June 15th, when the members entertained at an enjoyable tea to welcome the graduates of 1950 as future members of the Association.

The guests were received by Reverend Mother Superior, Mrs. Fred A. Coyle, President, and Miss Joan McCallum, Recording Secretary, and ushered to the attractively decorated tables by Mrs. Joe Dougan, Miss Mabel Murphy, Miss Marion King and Miss Stella Welsh.

The tea table, presided over by Miss Alma Sheehan and Mrs. Alban Murphy assisted by Mrs. Cyril Arsenault and Miss Margaret Francis, presented a pleasant scene with its gay decoration of Yellow Day lilies and lighted green tapers, while the smaller of English buttercups. Tea was served by the graduating class of tables each held a bouquet 1940.

The programme presented included piano solos by Miss Maurine Blake, and a song and dance by pupils of Grades 7 and 8. The Graduates from Grade XI and Commercial Class were introduced by Mother Superior and welcomed by the President Mrs. Fred Coyle.

The success of the tea was due mainly to the splendid work done by the tea convenors, Mrs. F. E. Christopher, and Miss I. Arsenault.

Regret was expressed by the absence of the Vice-President Mrs. J. F. MacMillan and Reverend Sister St. Mary Raymond due to illness. The tea was followed by the annual meeting during which the new President of the Alumnae Association, Mrs. E. A. Tanton and her executive received the unanimous vote of the members of the Alumnae. Mrs. Tanton graciously thanked the members for the honor given her.

Ellen's Diary

Continued from page 2 but in a paring which held many regrets for some of the family, Pard, white dog of ours, friend and companion of several years, and almost indispensable to James at any chore of herding, was allowed to be taken from Alderlea tonight, to go to another home.

But now the yard is full of light—a car door closes—a house-door opens and a maid's voice says: "You'll never guess what we've brought! Yes" she nods "ice cream!" And the wind of night sighs no longer on that eerie note; but now sings a gentle lullaby about the eaves, stirring the curtains lightly, and whispering that it is quite time for folks to come to their rest. "Is he all right?" granddaughter inquires anxiously, shedding her coat. "Yes," we reply "and still sleeping." "Do you hear that gran' daddy?" she smiles happily to James "he's still here—and fast asleep!" Until tomorrow — Dairy — Good-night.

The Golden Girl

By AGNES LOUISE PROVOST AND LADBROKE BLACK continued

It was not until half an hour later that Gloria thought once more of Sara's neglected letter. She skimmed it rapidly, turned a page turned back and reread a paragraph and went on more slowly.

"Something queer is happening; at least it looks so to me. Did a man named Parsons come to see Miss Endicott while you were here? I don't like him. I think he is selling some kind of stock." "One afternoon when Parsons was here I blundered into the room by mistake and old Miss Endicott was just coming from the inside room with some papers that looked exactly like bonds. The greedy look on Parsons' face made my skin crawl. She was annoyed because I came in—I know how she can be—and I got out as fast as I could, but it has been on my mind ever since. I would have told her nephew about it, but he hasn't been home for weeks. Of course I have no right to speak of it, but I'd risk it and she might listen to him. Besides, if she sinks her money in wildcat investments there won't be much left for her nephew to inherit. Be sure to burn this."

Gloria had not spent six months at Beechwood without learning that Miss Endicott, with all her imperious will, was child in business matters. Who was Parsons? What if Miss Endicott's diminishing income had led her into some fantastic get-rich quick scheme? It was not difficult to find Sara's motive. Sara Dalton close-mouthed and discreet, did not betray another's business. Sara wanted her to see Jack and warn him. But Jack was gone, speeding north even now. She had no idea at all where his destination lay, and how could she see him after today?

"I'll have to," she reflected hurriedly. "He ought to be back in New York by Thursday. I'll go there. I'll go to McGilvray's Garage!" The telephone rang and she answered it. A woman's voice came over the wire, high-pitched and musical. "Is this Miss Staunton? This is Mrs. Payne. Won't you join our party at dinner this evening and go with us later to the Casino dance?"

"Indeed I should love to!" After all Gloria was young and lonely. She tried to keep her voice from betraying eagerness, but her eyes were shining. "That will be delightful. We shall expect you then. Good-by." Jack Moreland did not come to the Bluffs that night. Gloria found herself listening to a lively fire of comment from these friends of his who had counted on his coming. The shots had been reached here before he did, in that car," Bill Dalmier said. "That's why I think he must have met with an accident," his sister insisted. In the midst of the discussion a telegram came from a town a hundred miles north. "Sorry unable to stay over as promised. Find I must go on tonight."

"Jack" That settled the matter of waiting and conjecture, and the party started for the Casino. But only Gloria knew that Jack had stayed away from the Bluffs and his friends because she was there. The Casino was a clubhouse on the water front open only to members and their friends. Here Gloria sat looking at a silver sea with a throb of violins coming from the room back of her. This evening she was a vision in a wonderful gown of green and silver. She had a score of people whose eyes had plainly told her so. Bill Dalmier, heir to a fortune counted in millions, had dubbed her the Sea Foam Girl, and had kept at her side with obvious devotion. They had just come away from the room of many lights and weaving figures and the sway and rhythm of the dance were still with her, lending a deepened glow to her cheeks and a dreaming light to her eyes.

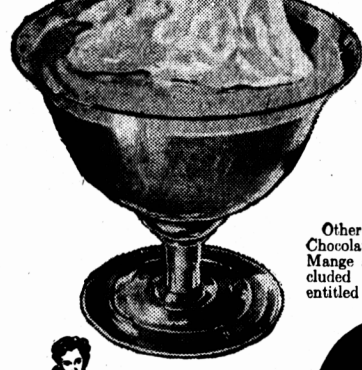
Just beyond them sat Mrs. Payne with Alan Chase. Gloria gazed at her with a new interest. A few moments before they had started for the Casino Mrs. Dalmier had manager to convey to Gloria. In the most casual way, that Mrs. Payne's husband had left his affairs in a deplorably tangled shape and that his widow was contemplating the possibility of acting as companion to some young lady who has no mother nor married sister to introduce her properly. I thought at once of you. Of course Frances is very young, but it would be charming arrangement for you both."

Taken by surprise Gloria had been warily noncommittal. The suggestion came back to her at odd times during the evening only to be pushed away again. Mrs. Payne, however charming, was a stranger, and Gloria wanted a friend, a real friend of her own choosing. "It is an outrage," Bill Dalmier was saying, "that you should have been in New York for three years without my meeting you. My lucky star usually treats me better than that." "You didn't look in the right place," Gloria smiled to herself. The days of drudgery so far away. "I think, my dear," Mrs. Dalmier announced, "that I shall return to the hotel. Amy will join us as soon as she finishes this dance." "Then Alan and I will finish the dance also and come with you." Mrs. Payne's voice floated over to them musically. Her light gesture included them all as she turned away with Chase. Bill Dalmier looked after them.

for those who KNOW! DESSERTS



Blanc Mange 1/2 Cup Sugar 4 Cups Milk 6 Tablespoons Canada Corn Starch 1 1/2 Teaspoons Vanilla 1/4 Teaspoon Salt



Mix sugar, Canada Corn Starch and salt in top of double boiler. Gradually add milk, mixing until smooth. Place over boiling water and cook, stirring constantly, until mixture thickens. Cover and continue cooking 10 minutes longer, stirring occasionally. Remove from heat. Add vanilla; cool. Pour into moulds or serving dish and chill. Makes 6 to 8 servings.

Other variations including Floating Island, Chocolate Blanc Mange, Custard Blanc Mange and Pistachio Blanc Mange are included in Jane Ashley's Recipe Folder entitled "For Finer—Delicious Desserts".

CANADA CORN STARCH

FREE: Jane Ashley's Tested Recipes—Send postcard to Home Service Department CC 20, The Canada Starch Company, Limited, P.O. Box 129, Montreal.

NOW! This crispy "Snap! Crackle! Pop!" cereal favorite comes in 2 PACKAGE SIZES!

Kellogg's RICE KRISPIES advertisement featuring two package sizes: Large Size and Regular Size. Includes text: "1. New LARGE package makes it easier for you to keep a supply on hand. It holds 45% more. Ideal for big cereal-eating families." and "2. Popular REGULAR size—handy for small families who love those delicious, nourishing, oven-popped kernels of rice!"

FOR WOMEN (WHO BAKE AT HOME) ONLY THE LADIES AGREE

Fleischmann's Yeast advertisement featuring a comic strip of women talking. Speech bubbles include: "I FIND FLEISCHMANN'S YEAST MORE DEPENDABLE THAN ANY OTHER", "ME TOO - IT NEVER LETS YOU DOWN", "RISES FASTER, BAKES LIGHTER TOO", "MAKES BETTER DOUGHS BECAUSE IT'S EXTRA ACTIVE", "MAKES GRAND BREAD AND ROLLS", "AND SUCH PERFECT BUNS AND DESSERT BREADS".

Choose either form FRESH or the NEW FAST DRY. 3 out of 4 Canadian Women prefer FLEISCHMANN'S YEAST. Needs NO Refrigeration!