

Women

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HAPPENINGS

Mr. and Mrs. Donald G. Macmillan, Brighton Road, observed their eighth wedding anniversary with friends at their home on Sunday, December 28th.

Mr. Ian MacLean and Mr. Russell Seller, theological students from Halifax, Nova Scotia, assisted at the Sunday evening service at Trinity United church. Mr. MacLean is a son of the Rev. A. F. and Mrs. MacLean and Mr. Seller is a son of Mr. and Mrs. Russell Seller.

Mr. and Mrs. G. T. Medforth of Halifax, who have been here for the Christmas holiday, have returned home. While in Charlottetown Mr. and Mrs. Medforth were the guests of Mr. and Mrs. A. R. Gillis.

Mr. and Mrs. A. Gordon Banks of Halifax returned Friday. They had been the guests for the Christmas holidays of Mrs. Banks' sisters, Miss Jean Macmillan and Miss Marion Macmillan.

Major Frederick Keely, director of physical education at Acadia University, is in the province for the holiday season. Major Kelly is registered at the Queen Hotel.

Miss Jean Brown and Miss Valerie Brown of Montreal have been spending Christmas and New Year's with their sister, Mrs. Ian Burnett, Mr. Burnett and family.

The many friends of Mrs. Charles Hamm of Victory Avenue will be sorry to hear that she met with a painful accident in her home. Mrs. Hamm is now a patient in the Prince Edward Island Hospital.

Miss Elizabeth Gill, daughter of Mr. and Mrs. D. J. Gill, who is attending Ottawa Teachers' College, is home for the holidays. Accompanying Miss Gill was Miss Suk Yee Lam of Hong Kong who is taking an arts degree at Carleton University, Ottawa.

Mr. and Mrs. William P. Jones and daughters, Charlotte Ann and Sharon arrived home from Springfield, Mass., to spend the Christmas holidays with Mrs. Jones' parents, Mr. and Mrs. Samuel Hood, Euston St.

ELLERSLIE

Pte. Melvin Ellis, Aldershot, N.S., spent the weekend at the home of his parents Mr. and Mrs. Luther Ellis.

Mr. and Mrs. E. S. Burleigh were recent visitors to Summerside.

The A.Y.P.A. held a Christmas tea in Ellerslie L. O. L. Hall on Wednesday evening.

Mrs. Janet Ogden, Elmsdale spent the Christmas holidays visiting her parents, Mr. and Mrs. Harold Gillis.

Mr. and Mrs. Ernest Paynter, Summerside, were recent visitors of her parents Mr. and Mrs. Jack Coughlin.

Mr. and Mrs. William Parker Summerside, were Christmas visitors of her sister and brother-in-law, Mr. and Mrs. James Burleigh.

Mr. and Mrs. Claude Hayes are spending the Christmas holidays in Ontario visiting their son and daughter-in-law, Mr. and Mrs. Ernest Hayes.

Miss Willina Gillis, who is employed in Summerside is spending the Christmas holidays at the home of her parents, Mr. and Mrs. Theodore Gillis.

Miss Lillian Millar, Summerside, spent Christmas with her parents, Mr. and Mrs. Ralph Millar.

Miss Evelyn Morrison, Summerside spent the Christmas holidays with her parents, Mr. and Mrs. Rod Morrison.

Mr. and Mrs. James Morrison and family, Summerside, spent the Christmas holidays with

Mr. David Likely, a student at Kings College, Windsor, is spending the holidays with his parents, Mr. and Mrs. J. A. Likely, West Street. David will be returning January 6th.



SURFACE CONTRASTS

CONTRAST in fabric and texture marks many ensembles. This two-piece outfit is both sleek and furry. Sleek and handsome is the imported English flannel, while the vest, which comes from

France, is a whisper-soft piece of furry delight, a pout of Belgian hare, "boule-de-neige"—snowball, to us. It's a smart duo in beige and mink brown or in solid royal blue with gray.

ent in the Polio Clinic, Charlottetown, is spending the holidays visiting her parents, Mr. and Mrs. Emmett Hutchinson. Miss Verna Hutchinson, Summerside was a recent visitor of her parents, Mr. and Mrs. Byron Hutchinson.

EILEEN'S BEAUTY SALON

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THE "EYES" HAVE IT!

This precious little one-year old is Sandra Flynn and her birthday was on Saturday, December 27th, 1958. Sandra's beautiful expressive and intelligent eyes seem very thoughtful about the unusual ceremony of cake-eating.

However the little forefinger of the right hand is covered with icing indicating that from the start it knew what to do! The face will soon have a generous supply of icing, too, and Sandra will be certain that birthday and all that goes with them are quite wonderful occasions.

Brigadier Knight Born Confederation Yr. On P.E.I.

A veteran officer whose life span co-incided with that of his native Canada, Brigadier Fred Knight (R) was called Home from Toronto on Friday, December 8th, within twenty days of his ninety-first birthday. A well-loved Salvationist, the Brigadier had reached his 67th year of officership.

The promoted warrior was born in the year of Confederation, and his birthplace was Charlottetown, Prince Edward Island, where the articles of Confederation uniting the provinces were signed in 1867. He was a member of the Territorial Staff Songster Brigade and Orchestra in Toronto, of which group but few officers that comprised it remain today. The Brigadier and the late Envoy (Professor) W. A. Hawley were boys together in Charlottetown, and last year at a family reunion, he sang the Envoy's well-known composition, "Shall you, shall I, meet Jesus, by and by?"

The Brigadier spent twelve years of his officership in the Maritimes in field work, beginning at Kentville, N.S. with Mrs. Knight, (Captain Annie Wightman) he commanded Lippincott, and other corps in Ontario. Then followed appointments as division commander of North Bay and Saint John Divisions. He retired

in 1932 from the men's social work in Montreal.

During the largely-attended funeral service conducted by the Chief Secretary, Colonel C. Wiseman, tributes were paid by Sr. Major F. Tilley, Brock Avenue, where the departed warrior had soldiered, and also by Sr. Major F. Watkin (R), a son-in-law, who represented the family. Said Major Watkin, "As a child of a King, the Brigadier was well born and well bred, and of a most kindly disposition. His spiritual perception lasted until death was swallowed up in victory. His departure from this world meant a glorious welcome in Heaven."

The Staff Secretary, Colonel T. Mundy, led the singing of "My Shepherd," and Sr. Captain E. Tuck sang "A Light came out of Darkness." The Chief Secretary extended the condolences of Commissioner and Mrs. W. Booth to Mrs. Knight and the bereaved family, which includes Freda (Mrs. Sr. Major Watkin) and Myrtle (Mrs. S. Nock, Chicago). Grandchildren are Captain F. Watkin, Chatham, Ont., Mrs. Lieut. R. Coles, Weston, Man., and F. Watkin, Toronto.

At the graveside in the Army plot, Mt. Pleasant Cemetery, the Chief Secretary read the Scripture portion and committal service.

MARY HAWORTH

Wife Could Use These Five Helpful Ideas

Dear Mary Haworth: Is it possible that women can fall out of love with their husbands and (I assume) vice versa? If so, what have they been able to do about it?

We, my husband and I, have two wonderful children who love us both equally. Because of their youth and innocence, they do not understand what has been going on.

On the heels of a recent so-called "reconciliation" we find that we no longer thrill to one another's touch; no longer do we care for each other's caresses. In short, there's no physical attraction.

ANOTHER WOMAN
This latest "reconciliation" was a case of trying again—not for the first time. The preliminary trouble involved "another woman" and our children were the only reason for not dissolving our marriage.

Ben was supposed to give up this woman for the sake of the children—and my giving him another chance, because of them. However, I find that, in this process, I have lost all faith and trust in him.

Presently, the situation looks good on the surface; but the shock was too much for me, and I feel that I no longer love him. Are we required to live the rest of our lives not really caring for one another, staying only for the children; hating, more and more, the conjugal intimacy permitted only due to necessity? C.J. DON'T SEEK SOLUTIONS

Dear C.J.: When an unhappy married pair whine that they are staying together because of the children, the logical retort is: "Come out from behind the false whiskers."

When whiners stay together, almost always it is for personally selfish, clinging, face-saving, expedient reasons—that aren't really other-centered at all; in really other-centered others' happiness ahead of their own.

They are just drifting, taking the "safer" way—for lack of courage, integrity and faith in their ability to rise out of a mistake, by taking clean-cut action concerning it.

It is of course a fact of life that a certain percentage of mis-

mated couples do settle heroically for disappointment, and continue as partners for reasons of conscience—because they regard marriage as an indissoluble contract "until death do us part."

NEW ROAD OPEN
But in such case, they don't wear martyrdom on their sleeve; nor cite innocent children as the tie that binds. Rather, they dutifully accept their inalienable responsibility for doing the decent thing by offspring. And they realize (by instinct and common sense) that family life, to be good for children, must contain good for the parents also—or primarily.

So, they study their situation, to determine how to introduce good into the family relationship, on the parental level—in deliberate ways that might not have occurred to them, if the joys of congeniality had flourished spontaneously.

Such is the challenge confronting you. A new road to maturity beckons. But have you the vision and stamina to pursue it, profitably? Can you turn from the past, with its easy thrills of physical passion and self-gratification, and invest mind and spirit—and not merely body—in promoting kind-hearted "togetherness" (excessive expression!)

On the wife's part this might include: 1. Renouncing a sense of injury and resentment over past hurts. 2. Taking fresh interest in the house, to make it comfortable and attractive, in line with the husband's taste, personality and self-gratification.

3. Becoming beautifully gracious (as in courtship days) in routine interchange with husband. 4. Finding God, as the source of grace, and developing habitual patterns of daily worship. 5. Growing outward into Life (after taking root in grace), by working modestly with social groups (clubs, etc.) that promote good causes.

When you get away from morbid preoccupation with self and personal feelings, by these techniques, the air is cleared for a revival of "love"—attraction to the partner. M.H.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of this newspaper.

IDA BAILEY ALLEN

Try Kitchen Buffet Idea For Holiday Teen Parties

During the holidays most families with teen-agers give at least one informal party. If the weather is cold it might be a Kitchen Buffet supper after an afternoon's skating or skiing. If it is warm, the party could be a supper buffet followed by games and dancing.

HEARTY MENU
In any case, the menu should be hearty and, if the teenagers are not too sophisticated it should include the inevitable frankfurters and doughnuts.

KITCHEN BUFFET SUPPER
(For teenagers or family party)
Herring-potato salad; Boston baked beans; pickles; celery; grilled frankfurters in toaster; fruit compote sherbet topping; broiled doughnuts; soft drinks, milk, coffee.

If the kitchen is large and attractive, set up the buffet table with paper plates, cups, napkins and necessary tableware. Hot foods and beverages can be served by the young host or hostess from the range, plates or direct from the buffet. Salad and cold drinks should be nearby with dessert served from a third table to avoid crowding.

TIP TO ELDERS
As for parents—be more or less out of sight, but available in case you're needed. Don't try to be the life of the party!

All measurements are level; recipes for 8 to 10.
Herring-Potato Salad: Over 4 salt herrings, pour cold water to cover. Let stand overnight to remove excess salt. Drain, dry on paper towels. Remove fillets of herring from bones. Cut herring in 1/4" dice. Dice 8 small canned

beets, 5 cold boiled medium potatoes and 1 c. cooked veal diced small. Grate one peeled small white onion and chop three sprigs parsley. Add all to the herring.

With 1/2 c. salad oil, mix 1 tsp. salt, 1/4 tsp. pepper, 1/2 tsp. dry mustard, 1/2 tsp. sugar and 1/4 c. mild vinegar. Stir; toss into the salad mixture. Add 1/2 c. stock or bouillon. Refrigerate. Mound in a shallow lettuce-lined bowl. Mark the top into four sections; spread each with fine-chopped hard-cooked eggs, 1/2 c. fine-chopped beets, pickled relish and minced parsley.

Real Boston baked beans: Pick over and rinse 2 lbs. Yankee or pea beans. Place in a 3-qt. saucepan. Pour in boiling water to cover. Let stand 50 min.; boil 5 min. Drain and rinse with cold water to give firmness. Mix in 1-3 c. dark molasses, 1/2 tsp. dry mustard, 1/2 tsp. pepper, 2 tsp. salt, and 1 minced good-sized onion.

Scrape and score the surface and rind of 1/4 lb. fat salt pork. Place in bottom of 4-qt. beanpot or casserole. Turn in seasoned beans. Fill with hot water to cover.

Bake five hrs. in a slow oven, 325-350 degrees F. Bring pork to the surface; continue to cook uncovered until brown and crisp. If beans are very dry, add water at the end of 4 hrs.

Serves 12.

CHEF BROILS DOUGHNUTS
Following through the idea of dessert miniatures or smaller portions featured this week in the column, split plain doughnuts in halves, dust with cinnamon-sugar and broil 4" from the heat. Serve warm.

Mr. and Mrs. Andrew Bain Observe 25th Anniversary

The beautiful home of Mrs. Minnie MacLeod, Kensington, was the scene of a very pleasant event when the relatives and close friends of Mr. and Mrs. Andrew Bain who have recently taken up residence in Kensington for the winter assembled to celebrate with them their twenty-fifth wedding anniversary.

When all had assembled Mr. and Mrs. Bain were escorted to the seat of honor by Mr. and Mrs. Hall Burt. Mr. Robert Adams, nephew of the bride, came forward and read an address on behalf of the relatives and friends while Miss Marion Cousins, niece of the bride presented them with a suitable gift.

Although taken by surprise Mr. Bain made a fitting reply on behalf of his wife, thanking all present for their kindness and good wishes.

The remainder of the evening was spent in games and conversation. A beautifully decorated bride's cake made and presented by Mrs. Ingham MacNeill, niece of the bride was cut by the bride and groom.

A delicious lunch was served. Those assisting were: Mrs. Maurice Cousins, Mrs. Vernon Cousins, Mrs. Ingham MacNeill, Miss Mary Adams and Miss Marion Cousins.

Hostesses Assist With Christmas Safety Rules

The crash of a vehicle perhaps followed by the shrill sirens of the ambulance will too often put a damper on the happy ring of Christmas bells. Public spirited organizations or individuals everywhere, realize the need and importance of reminding motorists to exercise care at a time when road conditions, weather and other influences make driving more hazardous.

In an effort to reduce traffic accidents, Tea Council of Canada is sponsoring its fifth annual Road Safety campaign. This year's "If You Drive—Drink Tea" campaign is being enthusiastically backed by service clubs, safety councils, as well as governmental and municipal authorities across the country.

WATERLOO, Ont., CP There

were some frantic moments in a Waterloo home Christmas day when a betrothed couple found they had only half a marriage licence. It was torn during the unwrapping of Christmas presents and half was lost among the tinsel and wrappings. The city clerk played Cupid Friday by issuing the couple another licence.

CLEANING UP

YARMOUTH, N.S. (CP) — A special meeting of the Hebron garden club here made plans for cleaning up and beautifying the cemetery at Hebron Memorial Baptist Church. The cemetery has not been used for more than

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