

WOMEN

Page 8 The Guardian Saturday, January 29, 1935

Happenings of The Week

When Margaret Rankine Bartlett founded the Queen Mary Needlework Guild in Charlottetown thirty-six years ago, she established what has become a Canadian tradition, and she herself became the liaison between the old world and the new. Sir Walter Scott puts these words into the mouth of one of his characters: "Jock, when ye hae nothing else to do, you may, aye, be planting a tree. It will be growing Jock, when ye're sleeping." The tree that Mrs. A. A. Bartlett planted in the form of the Queen Mary Needlework Guild is still growing, judging from the large number in attendance at the annual General Meeting held Monday afternoon at the Charlottetown Hotel. Mrs. Harry Miller, the President, was in the chair. General regret was expressed that Mrs. Cosh, associated with the Guild since her mother founded it here, could not be present. A talk was given by Miss Lena MacLure, who spoke on "Women in the News." Among those mentioned was the Marchioness of Aberdeen and Temair, wife of a former Governor-General of Canada. Lady Aberdeen in her pioneering work in the field of international co-operation and public health was known as "The Bonnie Fighter." Her family motto was "Advance with Courage." In this perilous interval of peace we can, whether in our own life, an organization, the Commonwealth, or the International sphere go forward on Lady Aberdeen's motto, "Advance with Courage."

King Winter rules supreme! Mark Twain's caustic comments on "New England Weather" are particularly appropriate reading at this cold season of the year.

Nuffield grants totalling millions of pounds have been made by the Nuffield Foundation since it was established by Viscount Nuffield in 1933. This great Englishman and the dignified, gracious, kindly viscountess have many philanthropies. One of these is Nuffield Centre, a service club for the Forces of the Crown. The eighth millionth visitor registered in November, and there were just over a half million visitors in 1934. The Centre is always popular and many Prince Edward Island service men and women are among those receiving Nuffield Centre hospitality.

The Drama Festival Committee is entertaining this Saturday afternoon at 4.30 at Judge H. L. and Mrs. Palmer's residence. Creative Drive, in honour of the Adjudicator, Mr. Andre Van Gyseghem.

The Drama Festival Committee are entertaining the competing casts at the Queen Charlotte High School Library on Friday and Saturday evenings, after the performances. The guest of honour will be Mr. Andre Van Gyseghem.

On Sunday afternoon Mr. Andre Van Gyseghem will conduct a panel discussion on Children's Theatre. This will be held at the City Hall.

Mr. and Mrs. B. Earle MacDonald entertained Wednesday evening at a family dinner party at their home, North River Road.

Mrs. Russell Bell, West Royalty, left by plane Thursday morning for Washington, D. C., to visit her sister Mrs. J. H. Sealey. While in Washington she will also see her brother and his wife, Mr. and Mrs. Fred Jenkins, Edmonton, who will be there next week, en route to Arizona.

Dr. and Mrs. P. A. Creelman are in Halifax for a week.

Mrs. Gerald Lidstone has returned to Amherst, having been in Charlottetown to attend the funeral of her father, the late Mr. A. Agnew, Central Royalty.

Mr. Tom Agnew has returned to Sudbury, Ontario. He was in the province to attend the funeral of his father, the late Mr. A. M. Agnew.

Mrs. Warren Duchemin entertained at the tea hour on Saturday in honour of Mrs. Roland Loughlin of Fredericton.

A delightful surprise party was given Mr. and Mrs. Arthur Roper at their home by thirty of their relatives and friends, Saturday evening on the occasion of their twenty-fifth wedding anniversary. Mrs. Roper was presented with a nosegay of small yellow mums, decorated with silver lace. The dining-room table made a beautiful picture. A silver basket of yellow roses was in the centre of the table. On either side of this were antique candelabra with yellow tapers. A large wedding cake ornamented in silver was cut by Mr. and Mrs. Roper. Sterling silver was presented to them, and Mr. Harper MacNeill, brother of Mrs. Roper made the presentation on this happy Silver Anniversary occasion.

Mrs. Carl Burke and Miss Mary McKenzie were in Moncton twice this past week making the trip by M. C. A.

Mrs. R. R. Hurst left Thursday afternoon by plane for Halifax. She will attend the Capping Ceremony at the Victoria General Hospital, where her daughter Miss Muriel Hurst, who has completed

on Wednesday evening, honoring Mrs. Thomas Hogg, who is leaving in the near future to take up residence in Lachine, Quebec. Miss Dorothy Ellis, on behalf of those assembled, presented the guest of honor with a farewell gift. Miss Myrna Hancock was in charge of the program, and Miss Maureen Forbes was pianist.

Mrs. Harold Schurman left Summerside on Wednesday to visit with relatives in Florida.

Mrs. J. Wilfred Lecky entertained at her home in Summerside one evening last week.

Miss Jean Cairns of Summerside East left Monday for Halifax, N. S. On Friday evening, prior to her departure, a number of friends surprised her at her home and presented her with a farewell gift. Miss Phyllis and Mrs. Charles Schurman were co-hostesses.

Mr. and Mrs. Wallace Bradshaw returned to their home in Summerside on Wednesday evening after a three weeks' visit in Montreal, Toronto and New York City.

Mr. and Mrs. Murray Willet entertained a number of friends at their home in Summerside on Saturday evening.

Mr. and Mrs. R. L. Morrison of Summerside have as their guests for the week, the former's sister, Mrs. J. G. Bennett, of Charlottetown.

Mrs. Emma Holman was hostess at bridge on Monday evening at her home in Summerside.

Dr. and Mrs. A. A. Lockhart of Summerside have as their guest, the former's sister, Mrs. J. G. Bennett, of Charlottetown.

Mrs. Gerda Morrison was hostess at her home in Summerside recently, entertaining for Miss Betty Balcom, who will leave in the near future to take up residence in Halifax.

Mr. and Mrs. M. Chisholm, formerly of Truro, N. S. are being welcomed to Summerside. Mr. Chisholm has been transferred from the O'Leary Branch of the Bank of Nova Scotia.

Mrs. James A. Hill and Miss Ella Gay were co-hostesses at the home of the former in Summerside on Monday evening when a bridge was in play.

Miss Mary Huestis, bride-elect, was honored at a miscellaneous shower on Tuesday evening at the home of Miss Dorothy MacPhee with Miss Peggy Preston as joint hostess. Mrs. J. E. Dalton presided over the tea cups. Assisting in serving the guests were the Misses Helen Huestis, Myrna Hancock, Marlene Huestis and Mary Silliphant.

Mrs. Creelman MacArthur of Summerside had as a week-end guest, Mrs. R. G. Loughlin, of Fredericton, N. B.

Mrs. Heath Strong of Summerside is visiting her sister, Mrs. L. B. Hunt, in Charlottetown.

Mrs. Albert Sharp was hostess at her home in Summerside on Monday evening when bridge was in play.

Mr. and Mrs. R. M. Crockett of Summerside have as their guests, the former's parents of Charlottetown.

Miss Sandra Logan, who will leave next week to enter the Montreal General Hospital as student nurse, was honored at the tea hour on Wednesday at the home of her sister, Mrs. J. E. Dalton, presided over the tea cups while Mrs. J. M. Logan and Miss Kathryn Logan assisted in serving.

Mrs. L. H. MacFarlane entertained the members of the Okto Club at her home in Summerside on Tuesday.

Mrs. Cyril Kennedy entertained the Jolly Eight at her home in Summerside on Monday evening.

Mrs. J. O. Cobb was hostess at bridge at her home in Summerside on Wednesday evening.

Miss Bonnie Morrison was hostess at her home in Summerside on Saturday evening at a square-dance party.

Mr. and Mrs. Allan Wedlock entertained at a dinner party at their home in Summerside, honoring the latter's parents, Mr. and Mrs. S. E. Cannon of Victoria.

Mrs. George Melkie was hostess at her home in Summerside at the tea hour on Thursday in honor of Mrs. J. C. McKenna, who is leaving to take up residence in Charlottetown.

This evening at the Summerside Curling Club, the hostesses will be Mrs. T. L. Linklater, Mrs. George T. Clarke, Mrs. Cecil Carter, Mrs. Alfred Gordon, Mrs. Winnifred MacEwen, Mrs. Lois Couss, Mrs. Brenton MacLean, Mrs. E. M. Smith and Mrs. J. E. Dalton.

Mrs. E. R. Woodside of Bathurst, N. B. left on Thursday after spending a few days in Summerside, guest of Mr. and Mrs. Allen Jenkins.

Mrs. J. LeRoy Holman was hostess at her home in Summerside on Friday evening of last week, when bridge was in play.

Miss Lorna Ellis, R. N. left Summerside on Tuesday for New York, where she will be the guest of her sister, Mrs. A. Chester Haen.

Miss Isabel Matheson of Hopewell, N. S. is visiting in Summerside, guest of her brother, Rev. C. D. Matheson, and Mrs. Matheson.

Mrs. Kenneth Walker was hostess at the tea hour on Wednesday at her home in Summerside, honoring her mother, Mrs. W. S. MacLean, of Eureka, N. S.

Miss Irene Mountain was hostess at her home in Summerside



MR. AND MRS. J. W. MORRISON AND ATTENDANTS
Wed on Christmas day at the home of the bride's parents, Canoe Cove, are Mr. and Mrs. J. W. (Bud) Morrison. The bride is the former Margaret Kathleen, daughter of Mr. and Mrs. Malcolm MacFadyen, and her husband's parents are Mr. and Mrs. Clayton Morrison, Hampton. From left to right are Mr. Murchison MacEachern, groomsmen; Mr. and Mrs. J. W. Morrison, groom and bride; Miss Sadie MacFadyen, bridesmaid. (Garnham Photo).

ELLEN'S DIARY

by an Island Farmer's Wife

Is the month now about spent? The first one of the year? Not so long ago its path wound away a long, leading into secret places — by bends and groves, ever-beckoning, with all the appeal and mystery and fascination of a by-road of summer. Then we knew it not. Now we have proved its delights. We have experienced the joy of its level places, rounded its turns, climbed to its enchanted hilltops, and it is true, come down into the shadows of the valleys below. And now telling over in mind the hours of that pilgrim-way, one by one, we realize how exceedingly pleasant it has been. Blessed invariably with the sweet content of farm-places, which stems from the joys of familiar surroundings and the peace of quiet acres. The mailman's sleigh or others on this road of ours, the sound of a passing machine or a plane on magic wing — these fade in nicely, rather than disturb the serenity of these January days.

What exquisite intangible gleanings the month has permitted! The calm of the wide winter-white peace; the beauty of quiet skies; the cool strength of the hills; the touching music of the wind, which gustily or on light foot wandered into our snug valley, from somewhere beyond its rim, to play a sad little measure and haunting... of days past and gone. And in a livelier tune, of delights yet to be. But now the snow falls gently and only lightly in a solemn benediction on the week. And "Farewell!" the night, says, bowing it away.

Today, brought the Saturday cares to the Family. The children

KEEP IN TRIM
By Ida Jean Kain

Scientific Dieting Succeeds
There are innumerable wrong ways to deal with excess fat. If you are trying to reduce by faddy dieting or by periods of fasting, the experience of the reducer in today's story should set you on the safe and scientific path to desirable weight. This courageous reducer, who lives in Ohio, writes: "I have had a lifetime of overweight shame just because no one ever told me I did not have to go hungry and weak in order to lose. You may use any part or all my experience of reducing according to your scientific food plan. I have been about three years taking off 102 pounds. It is going

weight to normal. "I have been happily married a long time. Through the years, my wonderful husband staunchly declared he liked me fat. But, Ida Jean, you should just see the sparkle of interest in his eyes now that had been gone for some time. "My weight reached 287 pounds. I'm 5' 6 1/2" tall. My measurements were: bust 56; waist 48; hips 59; dress size 54. I now weigh 184 pounds, with these measurements: bust 43; waist 38; hips 43; dress size 20 1/2. "I had high blood pressure and heart pain of which I am now free. Am busy and happy in my profession in which I was unable to work while I was so heavy. The greatest help has been your 'Take Your Choice Diet' for this pattern of choice allows me to use my own canned vegetables and fruits. "We all salute that dieter's courage and we wish her many happy years of healthful living. "Taking her cue, tomorrow the dietitian will outline the plan by which any overweight can lose 20 pounds by overeat.

FAST PASSAGE
The American liner United States set an Atlantic crossing record of 3 days, 10 hours, 40 minutes in 1932.

Former Islanders Wed in New York
At 2 o'clock on January 23, 1935, at the Methodist Parsonage, Collins Center, New York, Rev. Mark Shenton united in marriage Shirley E. Jewell, daughter of Mr. and Mrs. Frank Jewell, Central Bedouque, P. E. I., and Charles Stewart Waugh, youngest son of Mr. and Mrs. Brewer Waugh, Wilmet Valley, P. E. I.

For her wedding the bride chose a coral wool faille street-length dress with navy accessories and a corsage of white carnations. Mrs. Ralph Waugh, as bridesmaid, wore a turquoise blue rayon faille dress with beige accessories and a corsage of pink carnations. Ralph Waugh was best man. Following the ceremony a wedding supper was served at Hotel Staller, Buffalo, New York, after which the bride and groom left on a honeymoon to Niagara Falls. Mr. Waugh is a member of the R.C.A.F. and Mrs. Waugh, previous to her marriage, was an employee of Smallman's, Ltd., Summerside, P. E. I. Mr. and Mrs. Waugh will reside in Albany, Ontario where the groom is stationed.

Coverings For Walls

By ELEANOR ROSS

These days, walls serve as an all-important backdrop to the room scheme, not just as part of the structure. So the choice of their covering becomes increasingly a challenge to good taste, originality and ingenuity. Luckily, keeping pace with all this, are all sorts of designs and textures from which to choose. Wallpaper, once a pretty pedestrian sort of affair, for all its colors, has developed greatly in interest and originality during the past few years.

Smart Styling
The old favorites are still there of course, but they have been smartened up and are much more handsome than they used to be. Then there are new textures, correlated patterns, patterns tied in with plain papers, companion ways and drapery fabric. Washable finishes have made wall paper enticing to anyone who has a yen to brighten a room, or a whole house.

Use of Fabric
In addition to wallpaper, other By HERMAN N. BUNDESEN, M.D.

Gout Isn't Any Joke
GOUT is often referred to as a disease of the wealthy. While it is probably more prevalent among the so-called upper class, you don't have to have money to get the gout. Often, merely a greedy appetite for both food and alcohol is enough. Mental strain and fatigue are also believed to be contributing factors.

Calcium Content
"Whole oranges are slightly laxative, because of the pectin content of the membranes. The orange is a natural refrigerant, or regulator of body temperature. Besides all these fine qualities, the orange contains calcium, phosphorus and iron, and is an abundant source of vitamin C, or ascorbic acid. "The New Year brought orange juice to the national market in a new form, a ready-to-drink pure golden Florida fresh juice, sold in quart containers. It can be refrigerated up to two weeks without losing flavor or vitamin C content. "What is the secret of this long-keeping quality, Madame?" "The orange juice is irradiated, which arrests bacteriological and enzyme activity. The irradiation process uses the same ultra-violet rays found in sunlight. These rays completely sterilize the juice, which is then chilled to below freezing temperature. It is pure juice, ready to use, and costs no more than other forms of orange juice. "Some persons say they cannot drink orange juice for breakfast, Madame."

Mid-Morning Pick-Up
"In that case, it will usually prove to be a perfect mid-morning or afternoon pick-up. "One lady asked if orange juice was helpful in cases of insomnia. "It is often very helpful. In this case, heat and sip slowly. "One more question, Madame. Is orange juice equally nutritious when made into a gelatin, or a soft orange custard?"

HOUSEHOLD HINT
If china or glasses have gathered dust, wash in hot sudsy water or in mild solution of synthetic detergent. Rinse in piping hot water and they'll need little if any wiping. Polish the crystal with a soft, lintless cloth, however. Cut glass will sparkle if you scrub it with a small brush in warm water and synthetic detergent. Rinse and polish dry with a soft lint-free towel.

CLEAN CLOTHES WEAR LONGER
For Your Dry Cleaning Needs RITE-WAY
Phone 2887

QUESTION AND ANSWER
M. L. C.: What would cause the metabolism to be very low? Answer: Low metabolism, as a rule, is due to a thyroid deficiency. However, it might come from dis-



NEVER FAIL FUDGE
3 c. brown sugar, firmly packed
1 tsp. baking powder
3/4 c. milk
Mix dry ingredients and add milk. When it reaches boiling point, add 4 tbs. butter. Boil until it drops as a ball in cold water. Beat for a few minutes. Turn in buttered dish to cool.

MORNING SMILE
Visitor: "Son, I'd like to see somebody with a little authority." Apprentice Seaman: "Maybe I can help. I have about as little as anybody around here."

LET'S EAT

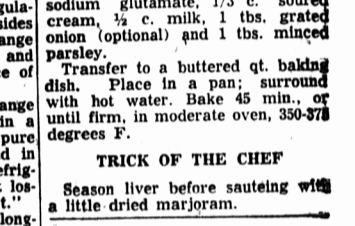
The Delicious Orange Also Benefits Health

By IDA BAILEY ALLEN

MONDAY DINNER
Yankee Bean Soup Crisp Celery
Liver and Bacon Sauté
Savory Potato Pudding
Creamed Onions
Orange Gelatin

Coffee Tea Milk
Savory Potato Pudding: Peel and dice 6 medium-sized potatoes. Add 2 c. boiling water and 1/2 tsp. salt. Boil rapidly 8 min., then drain. Beat 3 eggs light. Add 2 tbs. non-sodium glutamate, 1/3 c. soured cream, 1/2 c. milk, 1 tbs. grated onion (optional) and 1 tbs. minced parsley. Transfer to a buttered qt. baking dish. Place in a pan; surround with hot water. Bake 45 min., or until firm, in moderate oven, 350-375 degrees F.

TRICK OF THE CHEF
Season liver before sauteing with a little dried marjoram.



PRIDE
... in a better cup of tea!



MORSE'S Selected ORANGE PEKOE TEA in BAGS

The Famous Crosby Trio

Only the pick of the Barbados sugar cane bears the Crosby name. Sweeter and smoother, Crosby's Gold Star Molasses is the all purpose table syrup that's richer in flavor and finer in food value. Crosby's comes in sanitary wax paper containers in various sizes, as well as quart, pint and gallon cans, and will be found in most stores in your neighborhood. Try it once and you'll join the millions of folks who for 75 years have been saying "Crosby's please" when they want the best Barbados Molasses.

PURE BARBADOS MOLASSES

YOU MEAN: **Crosby's** MOLASSES CAN MAKE A MEAL. Write for our FREE Recipe Book and see how! Please send a copy of your Recipe Book.

WHEN YOU SAY: **"GIVE ME SOME GOOD MOLASSES"** NAME: _____ ADDRESS: _____ CLIP AND MAIL THIS COUPON NOW TO: Crosby Molasses Co. Ltd., Saint John, N.B.

Crosby's GOLD STAR