

HAPPENINGS

His Honour, Lieutenant Governor W. L. Prowse and Mrs. Prowse entertained at a formal luncheon at Government House on Tuesday in honour of His Excellency, Dr. Usman Sastroamidjone, Ambassador of the Republic of Indonesia in Canada.

His excellency, Sir Archibald Nye, High Commissioner from the United Kingdom in Canada for the past four years, paid a farewell visit to Prince Edward Island this week. While here, he was the guest of His Honour, Lieutenant Governor T.W.L. Prowse and Mrs. Prowse at Government House.

Rev. and Mrs. J.H. Bishop, Charlottetown, Mr. and Mrs. Robert Carruthers and son Ralph, Kensington, returned on Tuesday, September 4th, from a motor trip to Toronto, Ont., where Mr. Bishop was attending the annual meeting of the North American Synod of the Free Church of Scotland, which was held at the Free Church, Devonport Road, Toronto, on Wednesday, August 29th.

Mr. Bishop, while in Toronto, assisted the Rev. John MacSween, M.A., at the Communion Services in the Free Church of Scotland, during the weekend of September 2nd, delivering the addresses on Saturday and on Sabbath. The Rev. John MacLeod, Fort William, delivered the address on Thursday. The Rev. John MacSween, delivered the addresses for all the Gaelic services.

The communion services were largely attended by members of the church, in Detroit, Winnipeg, and Prince Edward Island. Many of the farmer members of the church in Prince Edward Island, are now identified with the church in Toronto. It is interesting to note that Mr. Damer, a former Charlottetown Compton, was the precursor for the service on Saturday evening of the communion.

Senator J.P. MacIntyre and Mrs. MacIntyre have as their guest their daughter, Miss Freda MacIntyre of Boton.

Mr. and Mrs. Benjamin Rogers, Goodwill Avenue, leave Monday for Calgary. They will attend the marriage of their daughter Valerie Rogers to Lieutenant Harry P. Williams—Freeman.

Mrs. Stanley Storey has returned to Baltimore. Mrs. Storey spent the summer at Keppoch the guest of Mr. and Mrs. H.E. Miller and Mr. and Mrs. N.H. DeBlais.

Mrs. Jack Boomhower and Mrs. J.T. Place were joint hostesses at a very pretty arranged shower on Friday night, in honour of Miss Wanda MacMillan whose marriage takes place on Sept. 8th, to Lieut. Kenneth Bourgeau.

Among those entertaining for Miss Wanda MacMillan last week was Mrs. A.J. McAdam, Belvedere Ave., at a miscellaneous shower. Many lovely gifts were received and the humorous verses read by Miss Frankie MacMillan, provided much merriment on this happy occasion.

Miss Wanda MacMillan whose marriage takes place in the near future was guest of honour at an enjoyable function given by the staff of C.P.C.Y. radio station at Stanhope Beach. The bride to be was presented with lovely gifts to mark this most enjoyable gathering.

Miss Mae Warren has returned to Mt. Edward Heights after spending the past two weeks in Hunter River and North Rustico, while in Hunter River, she visited at the home of her brother and wife, Mr. and Mrs. Roland Warren and in North Rustico at the home of Mr. and Mrs. Leigh Warren.

Mr. and Mrs. Sheldon Warren, left recently for Ottawa, after spending their holidays with their parents, Mr. and Mrs. Heath Mont Somery, Park Corner, and Mr. and Mrs. Leigh Warren, North Rustico.

W.O.I.C. Stewart Roy and wife and Dr. James E. Bryden, wife and daughter Dianne, have returned to Ottawa. While in P.E. Island they visited at the home of Mrs. Roy's parents and Mrs. Bryden's parents, Mr. and Mrs. Leigh Warren, North Rustico.

Miss Eileen Jay, R.N., was entertained recently at a miscellaneous shower by the girls of the Polytechnic at the home of Mrs. George Burgess. After the beautiful gifts had been opened a delicious lunch was served by the hostess, assisted by Mrs. Don Timney and Mrs. Robert Mayhew.

Mr. and Mrs. G.M. Avard have had as their guests over the Labour Day weekend Mrs. Avard's sister, Mrs. F.F. Tingley and nephews Walter Jones and David

Jones of Sackville. Mrs. Mary Sanderson with her children Heather and Donnie who have been summering at Keppoch have returned to Halifax.

The hostesses for the Golf Tea this Saturday are the following: Mrs. Reg. Mahar, Mrs. L.D. MacKay, Mrs. Sheldon Carson, Mrs. A.W. Matheson, Mrs. Horace Jardine, Mrs. Harold Milligan and Mrs. Lloyd Parlee.

Miss Alice Fraser entertained Trinity United Womens Missionary Society at her summer home in Lower Montague last Tuesday evening, with sixteen members answering roll call.

Mr. Leslie MacDonald led the worship service, which was followed by the treasurer's and supply secretary's reports. A program and date for the Fall Thank Offering service were discussed, the final decision being left in the hands of the executive.

MARGATE W.I. The August meeting of the Margate W.I. met at the home of Mrs. Keith Warren with sixteen members and two visitors present.

Meeting was opened by repeating the Creed in unison. Roll call was answered to by naming a beauty spot on Prince Edward Island and the minutes of last meeting were read and approved. A letter concerning collecting for the Cancer Campaign was read and discussed and it was decided to leave this until next meeting. A letter concerning the T.B. test and its coming was read, also a letter concerning a gift for Mrs. Manning. It was moved and seconded that

committees were appointed as follows: Sick, Mrs. Edward Andrews and Mrs. Charles Dennis; School, Mrs. Harold Woodside and Mrs. F.D. Marks. The memberships for Drama and Musical Festivals having been sent the following delegates were appointed to attend the meetings concerning same.

Drama, Mrs. Heath Mayhew and Mrs. Arthur Profit. Music, Mrs. G. Mayhew, Mrs. A. Johnson, Mrs. R. Howard, Mrs. K. Warren and Mrs. H. Walsley.

It was decided to scrub the school on Monday, August 13th. It was moved and seconded that all bills be paid. Next meeting to be at the home of Mrs. Ed. Bearisto. Roll call to be answered with the name of a famous painter or author. An auction sale will be held at next meeting. Collection was taken amounting to \$1.71. Meeting closed with National Anthem and lunch was served by the committee in charge.

NEW ANNAN W.I. The August meeting of the New Annan Women's Institute was held at the home of Mrs. Albert Moase. Thirteen members and four visitors were present. Meeting opened by singing the Institute Ode followed by the Creed.

Roll call was answered by each member showing their first picture after marriage. This caused lots of fun.

Correspondence was read and it was moved and seconded to send 50 cents to Mrs. Bunge to go towards a gift for a valued member of the Department who has recently resigned. It was decided to have an imaginary pantry sale, each member to bring amount they wish to give towards the sale in money, to the next meeting instead of home cooking. A donation towards the Protestant Orphanage will also be accepted at the next meeting.

Sick committee reported two treats taken to sick. Collection amounted to \$1.45. Cards were sold amounting to \$1.25. Next meeting to be held at the home of Mrs. Emeline McKay with Mrs. Robert Williams, Mrs. Richard Wall and Mrs. Delbert Raynor on lunch. School committee Mrs. Edson Dalziel, sick committee, Mrs. Delbert Raynor and Mrs. Keith Thompson. Program committee, Mrs. John McInnis and Mrs. Keith Thompson. An auction sale was held with Mrs. John Moase as auctioneer. An interesting contest was enjoyed.

Send THIRTY-FIVE CENTS (35 cents) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to Anne Adams, care of Charlottetown Guardian. Pattern Dept., 60 Front St. W. Toronto, Ont.

For PICKLING PERFECTION KENT PURE VINEGARS Aged in Wood

THE BEST MOST ECONOMICAL

WOMEN

Friday Sept. 7, 1956 The Guardian, Page 9

ELEANOR ROSS

Scrub Can Opener, Too

Remember the day you last washed your can opener? Some how many good cooks and careful housekeepers forget to do that one job. Everything else in the kitchen gets scrubbed, but all too often that invaluable aid is forgotten at wash-up time.

The hot weather season is no time for neglecting the can opener. Of course there's no suitable time for neglecting it, but in hot weather it pays to take every possible precaution to protect your family's health.

FOOD RESIDUE The tip end or the edge of the cutting wheel is inevitably going to dip into the contents of the can. So unless the gadget has been scrubbed with hot soap and detergent suds, it's going to carry the old food residue right back into the next can it opens. Then

there's the risk of contaminating perfectly good food that was safely and scientifically packed. The food residue, even tiniest particles that remain on the opener tip or edge of the cutting wheel, may have collected dangerous bacteria during the hot weather.

HOT SUDS If you use a wall can opener take a minute or so to detach it and scrub it in the sink with hot suds. But don't let it soak. Cutting wheels must retain a certain amount of oil to keep functioning efficiently and you don't want to wash away that oil.

The hand-type can opener with cutting wheel should be washed the same way—quickly and with hot suds and rinses. Other types can soak in hot suds without impairing their efficiency.

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ELLEN'S DIARY

Bon-fire Lit In Dew-fall

"I can't see no use hurryin' when there's a perfectly good day comin' tomorrow that ain't ever been touched" an old Vermont philosopher once said. The saying which sometimes leads our farmers to work on into the dusk is "Never put off until tomorrow what you can do today."

So this evening, they chose as a convenient time to light and burn a heap of rubbish on a distant field of the farm.

"It's the Gypsy at heart!" we laughed to Jeanie, when after supper we stowed away with husband and son in the little truck which was to make its way to the scene. But not at once or directly.

There was first, with the choring complete at home, another mixing of cement to "run" for the foundation of that far barn before they should move to the next endeavour.

We waited there for them, watching idly the afterglow fade from their pools along the fields, saw the twilight spread its purple veil over meadow and woodland; saw the lights come on in barns of neighbouring farms where choring was being done, and in houses where the children would be gathering in out of the exquisite dimness to school-lessons and rest.

"I wonder which direction the wind's in?" James said, at length coming to join us in the truck. "Pretty hard to tell—the're's so little the younger farmer helped out of the night to stand curious about-white faces, dark faces, great eyes shining.

"That's not a small ox there?" James said, picking out a face in the night. "Just as good as any one of them—should make quite an animal by spring."

We were enclosed there in a world of our own, one quiet and peaceful and altogether lovely. Beyond the circle of light, out over the boundaries in the dark lay the hills and torments of a world-wide and worried.

"There!" the younger farmer said giving a final stir to the burning heap "we'll leave it at that for the night."

As we do now this day, gracious to this island farm and good. Until tomorrow— —Diary.

Have you ever lit a bonfire in the dew-fall of a summer night, touching the match on a bit of field-stone, shielding the blaze jealously from the least breath of wind? Copping a palm anxiously? Watching it catch then and glow and burn with a mighty force with leaping, licking flames and cascading sparks? And wondered what makes the housewife's thoughts centre on steaming kettles and cooking-pots? Did the cave-man make the stew? Judging from the inherent feminine stirrings which occur at the sight of a flame, a bed of coals, we fancy it was "the little woman" who fussed over the mixture cooked over that fire on the earthen floor!

The stars kept the quiet fields. One "fell." We sighed. Was a loved one of earth taken in that sign? Brightly the fire burned and in a strange sight drew the pasturing herd out of the night to stand curious about-white faces, dark faces, great eyes shining.

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LET'S EAT

Old-Fashioned Dishes Are Back On The Table

By IDA BAILEY ALLEN broken nutmeats (any kind) with 1/4 c. French dressing. Refrigerate 15 min. to chill. Blend with 1/2 c. cooked salad dressing.

Serve in lettuce nests. Garnish of whole nutmeats and slices of unpeeled red apple. Serves 6. Sunday Dinner: Waldorf salad; roast lamb; mint sauce; pan-roasted potatoes with green beans; peach sherbet with coconut macaroons; hot or iced coffee or tea or milk.

Roast Lamb: Whatever cut of lamb is to be roasted, the treatment can be the same. Always cut off as much excess outside fat as possible. Make a dozen incisions in the lamb and stick in each a sliver of a section of peeled garlic or a little raw onion. Brush all over with plenty of lemon juice; dust with salt, pepper and monosodium glutamate.

Place on a rack in a baking pan. Roast in a hot oven, 425 degrees F., or until beginning to brown. Then reduce the heat to 350 degrees F. and roast steadily 20 min. to the pound.

Potatoes for pan-roasting should be peeled and placed in the pan 1 hr. before the lamb will be done. Turn them once for even browning. Serve the meat with gravy made from the pan drippings after carefully removing all fat, or with not-too-sweet mint sauce.

Tomorrow's Dinner: Vegetable juice; served chilled or hot; hot fried shrimp salad with potato chips; broccoli; carrots; lemon meringue pie; hot or iced coffee or tea or milk.

Waldorf Salad: This salad also was popular early in the century and it was always made like this: Combine 2 c. diced tart apples, 1 c. small-diced celery, 1/2 c.

Combine 1/2 c. real mayonnaise, with 1/2 tsp. grated onion in a skillet. Heat 2 min. Add the shrimp. Sauté over a moderate heat until lightly browned. Remove from the heat.

Toss in 1 c. diced celery, 1/4 c. additional real mayonnaise, 2 tsp. capers or chopped sour pickles, 2 tsp. lemon juice, 1/2 tsp. salt and 1/2 tsp. pepper.

Heat in the center of a warm, large platter. Garnish with hot, cooked broccoli, carrots and quartered hard-cooked eggs sliced lengthwise. Serves 6.

Hot Fried Shrimp Salad: Chill and de-vein 2 lbs. cooked shrimp or use 2 (10 oz.) pkgs. thawed frozen, cooked shrimp.

Combine 1/2 c. real mayonnaise, with 1/2 tsp. grated onion in a skillet. Heat 2 min. Add the shrimp. Sauté over a moderate heat until lightly browned. Remove from the heat.

Toss in 1 c. diced celery, 1/4 c. additional real mayonnaise, 2 tsp. capers or chopped sour pickles, 2 tsp. lemon juice, 1/2 tsp. salt and 1/2 tsp. pepper.

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COOK'S CORNER

BANANA LOAF 1/2 cup shortening 1 cup white sugar 2 eggs 3 medium bananas (crushed) 1 tsp. soda 1/2 cup chopped nuts 1/4 tsp. salt 1 tsp. vanilla 2 cups flour Mix in order given. Bake at 350 deg. for 70 minutes.

BRIGHT BUT BRITTLE A diamond, although the hard substance known as brittle and can chip if dropped.

Enter Now! WIN THE FAMOUS PRESIDENT ELECTRIC "Twins"

Count The People CONTEST

Count the number of people in the picture (Parts of faces count). Enter your count in the space provided on the entry coupon. Fill out the entry form accurately and completely to qualify. Neatness will decide in case of ties.

Entries from this contest close 12:00 p.m. midnight Sept. 10, 1956. Entries from this advertisement post-marked after Midnight Sept. 10, 1956, will not be considered. Entries must be sent through the mail only.

Winners will be announced in this publication as soon as possible after Sept. 10, 1956.

Only one entry per person allowed. Any resident of Nova Scotia over 18 years is eligible for the Grand Prize, except our employees and their families.

The decision of the judge will be final. All entries become the property of President Electric Ltd.

AS WELL AS THE "GRAND PRIZE" THERE WILL BE HUNDREDS OF DOLLARS WORTH OF MERCHANDISE CERTIFICATES. THE PEOPLE THAT YOU CAN COUNT ON WANT YOU TO "COUNT THE PEOPLE." YOU MAY BE A WINNER.

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"COUNT THE PEOPLE" CONTEST C/O PRESIDENT ELECTRIC LIMITED 21 GRANVILLE STREET, HALIFAX All Entries to be marked "Count The People Contest."

NAME

ADDRESS

CITY or TOWN

My Count is:

PRESIDENT ELECTRIC LIMITED

Count The People

Count The People



MY FAMILY LOVES THIS RASPBERRY Double-boiler Pudding!

Grease upper pan of double boiler generously. Measure into pan 1 1/4 c. (10 oz. can) canned raspberries and syrup 1/2 c. granulated sugar 2 tps. corn starch Mix well and set aside.

Sift together 1 1/2 c. once-sifted pastry flour or 1 1/2 c. once-sifted all-purpose flour 1/2 tsp. Magic Baking Powder 1/2 tsp. salt Cream 3 tps. shortening Blend in 1/2 c. granulated sugar 1 egg Combine 1/2 c. milk 1/4 tsp. vanilla 1/2 tsp. grated lemon rind

Turn hot pudding out onto a deep serving dish. Pass chilled custard sauce or pouring cream. Yields 4 or 5 servings.



MAGIC protects all your ingredients. Get lighter, finer-textured results... buy MAGIC Baking Powder today.