



FLATTERING NEW LINE

A soft tweed afternoon dress of rayon and cotton blend is modelled by Mrs. Sheldon S. Carson. It is designed with flared back suggesting a bustle. Her white Milan straw hat with the new forward

til has a tiny veil and she completes her ensemble with white gloves and jewelry, and black patent tote-bag and shoes. Guardian Photo

ELEANOR ROSS

Take Care When You Suds Your Colorful Lingerie

With all the rich Oriental influence pervading ready-to-wear fashions, it's no wonder that lingerie and foundation garments are rich-looking, too. The idea is to have one's girdle, bra, slip or petticoat a part of the whole costume so that the wearer feels well-turned-out. And there is sense to this, for it does give a woman added poise to feel well-organized and well-dressed from the skin out.

CONTRASTING COLORS

Choosing a bra to match the color of a slip, dress or blouse is considered smart, for then there's no danger of contrasting colors peeking through a filmy blouse. That is why popular white and pink foundation garments, especially girdles and all-in-ones, are giving way to rich colors, with beautiful bits of ornamentation. Jewel colors such as red, blue, yellow and green plus brown from palest brown to deep wood shades, are being used for everything from girdles to petticoats.

Lace or net over nylon satin or taffeta is a big favorite for all-in-one garments and some of the newest bras go in for pretty lace accents.

Despite this emphasis on color and glamor, however, these new foundation garments are just as practical as the usual kind.

EASY TO LAUNDRY

Simply wash the garments, no matter how colorful, how rich the material and trimming, in medium warm suds. Don't subject those lovely colors to very hot water or they'll lose some of their brightness.

If bra, slip and/or a petticoat match exactly, launder them all at the same time, in order to keep that perfect match. Remember, in

such a lacy look in many a year.

consisting of intricate finery, that strong colors tend to "bleed" when they're washed. That means that every color should be washed separately from white things and separately from other strong colors.

Lace is used lavishly on new lingerie. If it isn't actually lace, it's apt to be a process of embroidery that simulates lace so closely that the same effect of luxury is achieved. There hasn't been

such a lacy look in many a year.

Every bride-to-be should learn how to set a pretty table. This doesn't just mean lovely china and pretty silver. It means all the little extras that keep the home fires burning. Candles help any romance. Flowers and other centerpieces add a festive note.

Another idea is to set the table to suit the mood of the season. Spring brings flowers from shrubs such as forsythia, apple blossoms, lilacs, wagelia and spirea. Summertime offers a wealth of garden flowers plus the seashore shell and starfish motifs which can be set up on little mirror centerpieces.

Platinum, widely used in industry as well as jewelry trades, is much harder than silver or gold.

HARD STUFF

Platinum, widely used in industry as well as jewelry trades, is much harder than silver or gold.

ALICE BROOKS DESIGNS

BEDROOM ENSEMBLE

Bedroom brightener! Decorate your home with this gay ensemble — so-o easy to make! Use plaid and plain... add rose embroidery. Pattern 7260: Transfer of 9 large rose motifs; directions for bedspread and cafe curtains — to make in any desired size!

Send TWENTY-FIVE CENTS in coins for this pattern (stamps cannot be accepted) to Charlottetown Guardian, Household Arts Dept., 60 Front St. West, Toronto, Ont. Print plainly NAME, ADDRESS, PATTERN NUMBER.

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MASS INOCULATIONS

BUENOS AIRES (Reuters) — More than 1,000,000 Argentine children under five years will be inoculated against current polio epidemic. Minister of Public Health Francisco Martinez told the cabinet Thursday. Argentina has spent \$1,700,000 to buy gamma globulin for the mass inoculation, he said. It was bought at half its world price through the U.S. National Anti-polio Foundation.

WOMEN

Page 8, The Guardian Mon., March 26, 1956

LET'S EAT

Spices Add Appetizing Flavor To Fresh Pork

By Ida Bailey Allen

"Fresh pork is very appetizing when well-prepared," observed the Chef, as he finished up a dish of sweet "n pungent spareribs. "The homemaker must always be sure to buy pork of the first grade. "This meat should be pinkish in color, firm to the touch and layered with good, white fat that is not too soft. If the meat looks reddish and there is little fat, it will not have the fine flavor and tenderness of first grade pork."

PORK WITH SPICES
"Absolutely, Chef," I replied. "By the way, how are you getting on with the experiments you planned for cooking fresh pork with spices?"

"The results so far are excellent. I find that coriander or a few cumin seeds, ground through a pepper mill, add an appetizing taste when rubbed on pork before roasting. And I like oregano rubbed on pork chops before cooking."

MONDAY'S CHINESE TYPE DINNER
Hot or Cold Tomato Juice
Sweet 'n Pungent Spareribs
Parsnips Buttered Flaky Rice
Lettuce (Romaine) and Cucumber salad
Pineapple Chunks
Tea Throughout

Sweet 'n Pungent Spareribs: Place 2 lb. cracked spareribs in a baking pan. Dust with salt and pepper. Bake 1 hr. in a moderate oven, 350 degrees F. Drain off the fat.

Then blend 1 c. bouillon (or 1 c. water in which a cube or 1 tbs. broth powder has been dissolved), with 3 tbs. starch and 1 tbs. soy sauce, 7 tbs. cider vinegar, 1/2 tsp. salt, 1/4 tsp. pepper, 1 tbs. water and 1-3 c. sugar. Cook-stir until thickened.

Then add the spareribs and 2 seeded green peppers cut in 6 strips each. Cover. Simmer 30 min. Serve with buttered, parsnips.

Chinese Almond Cookies: Cream 1/2 c. shortening with 1 1/2 c. granulated sugar and 1 tsp. almond extract until well-blended.

Beat and add 2 eggs. Mix together 1-3 tbs. salt, 1/2 tsp. baking powder, 1 c. blanched almonds ground fine and 3 1/2 c. sifted cake flour. Work into the first mixture to form a stiff dough.

Cover; refrigerate at least 1 hr. Then roll 1/4 inch thick; shape into rounds with a biscuit cutter. Line a baking pan with waxed paper; place the cookies on it. Press a blanched whole almond into each. Bake 12-15 min. in a moderate oven, 375 degrees F.

TRICK OF THE CHEF
Garnish hot tomato juice with crisp canned French-fried onions.

Shrimp Puffs Are A Good Basis For Your Lenten Meals

Appealing both to the eye and palate is the Canadian shrimp puff, which extends the servings of a seafood favorite in an economical casserole dish.

Enriched bread, milk, eggs, and chopped green pepper, provide an interesting contrast in flavor and texture, when combined with the fresh plump shrimps.

Individual casseroles simplify serving and remain piping hot, making them highly acceptable for buffet meals or Sunday night guest suppers.

Crusty rolls, tossed green salad, and a baker's tart fruit pie complete a menu that's sure to become an oft-repeated favorite during the Lenten season, and for many months after.

Here is the simple recipe for this interesting seafood combination: 4 cups soft bread crumbs, 1 teaspoon salt, 1/2 teaspoon pepper, 1/2 teaspoon paprika, 3 eggs, beaten, 2 cups milk, 1 1/2 cups chopped, cooked shrimp, 4 whole cooked shrimp for garnish, 2 tablespoons chopped green pepper.

Combine soft bread crumbs, salt, pepper, paprika, beaten eggs, milk and chopped shrimp. Put 1 cup shrimp mixture into each greased individual casserole. Place a whole shrimp and chopped green pepper over top of each casserole. Set casseroles in a pan of warm water. Poach in a hot oven (440 degs. F.) for 30 minutes.

Yield: 4 Canadian shrimp puff casseroles.

CANADIAN WINS AWARD
OTTAWA (CP)—PO. Kenneth A. Jackson, 35, of St. Thomas, Ont., and Vancouver has won the Cmdr. Herbert Llewellyn prize for the highest average in a recent gunnery instructor course at HMS Excellent, the Royal Naval gunnery school at Portsmouth, Eng., the navy announced Thursday.

PO. Jackson is the sixth Canadian to have won the award since 1938.

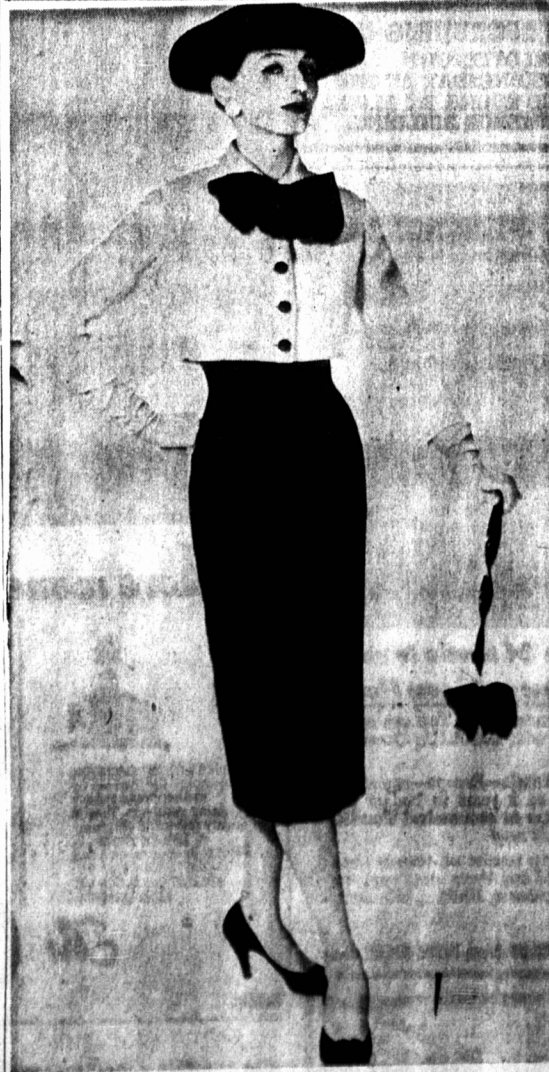
COOK'S CORNER



SALAD DRESSING
1 teaspoon mustard
3 teaspoons flour
1/2 teaspoon salt
1/2 cup sugar
1 cup milk
1/2 cup vinegar
1 egg

Mix dry ingredients, add milk and egg, cook until thick, add vinegar and cook a few minutes longer.

In proportion to population, Denmark's foreign trade is among the largest in the world.



New York Ensemble

This smart black worsted wool silk faille bow. It was designed in sheath is topped by a pale oatmeal tweed bolero with a black Photo



QUEBEC WEDDING OF INTEREST HERE

The Church of the Ascension of Our Lord, Westmount, Quebec, was the setting recently when Rev. John A. Colford united in marriage Miss Isabel O'Neil, Bridgeport, N.S., and Mr. Francis Angus MacDonald, son of the late Mr. and Mrs. John J. MacDonald, Pisiquid East, P.E.I.

The bride, given in marriage by her brother-in-law, Mr. Lloyd Wilson, London, Ont., wore a grey wool gabardine suit with white accessories and carried a mother-of-pearl prayer book with American

Beauty roses and streamers of baby's breath. Miss Kay MacDonald, R.N., Toronto, Ontario, sister of the groom, was maid of honor. She wore a mixed tweed suit of wine and grey with matching hat and black patent accessories and carried a white prayer book.

Mr. Charles Gillis, cousin of the groom, was best man and the ushers were Mr. Frank Burke and Mr. Frank Ulrich, nephew of the bride.

A reception followed at the home of Mr. and Mrs. D.H. Archibald.

Montreal, where Mrs. E.F. Keegan assisted the hostess. The groomsmen proposed the toast to the bride. Receiving with the bridal party were the bride's sister, Mrs. L.R. Wilson, and Mrs. P.A. Lemieux, sister of the groom.

For travelling to Boston and Rhode Island, the bride donned a dress of silk printed taffeta with brown accessories and a corsage of yellow roses on her fur coat.

Mr. and Mrs. MacDonald are now residing in Lachine, Quebec. Out-of-town guests were Mr. and Mrs. L.R. Wilson, London, Ont.; Mrs. K. Peckings, Stratford, Ont.; and Mrs. P.A. Lemieux, Boischatel, Quebec. (Photo by Posen, Montreal)

HAPPENINGS

READ'S CORNER W. I.

The March meeting of the Read's Corner Institute was held at the home of Mrs. Bradford Cairns. Seven members and two guests were present. Minutes of last meeting were read and approved. \$10.00 was voted for the Red Cross. Roll call is to be answered next month by each member bringing a third of a yard of cotton for a quilt.

The sick committee reported several calls and two treats. The treasurer reported \$107.11 on hand. Next meeting will be held on Monday at the home of Mrs. Lester Baglole. Lunch committee appointed was Mrs. Irving Llewellyn, Mrs. Burnett Crozier and Mrs. Hart Condon.

Meeting closed with lunch served by the hostess, assisted by Mrs. Hiram Lesco, Mrs. Wanda Matheson and Mrs. George Read. A social hour was spent playing auction.

UNION ROAD W. M. S.
The March meeting of the Union Road W. M. S. met at the home of Mrs. Everett Lamont on Monday, March 20th. The theme for the month "The Call to the Missions of the Church through Evangelism and Missions." Meeting opened by singing a hymn followed by prayer. Scripture lesson was read from Luke 15.

Mrs. Mallett presented the Christian Stewardship reading. Another hymn was sung followed by sentence prayer. Minutes of last meeting were read and approved. Roll call was answered by seven members and two visitors.

A letter was read from Mrs. Cutcliffe. For the program Mrs. Everett Lamont gave a reading entitled "Where The Light Led." Mrs. Harold Yeo gave a reading, "It Is More Blessed to Give Than to Receive."

Program committee for next meeting; Mrs. Livingston, Mrs. S. Yeo and Mrs. Green. Next place of meeting at the home of Mrs. Harold Yeo. Collection amounted to \$2.08. Flower and fruit fund, 70 cents. Meeting closed by Mizpah benediction. Lunch was served by the hostess and a social hour spent.

MONTAGUE LEGION AUXILIARY MEETS
The March meeting of the Ladies Auxiliary of the Montague Legion, Montague Branch, was held at the home of Mrs. George McKeenan, Monday evening, with the president, Mrs. Thomas Clair, in the chair.

There were thirteen members present. The meeting opened in regular form, followed by the minutes of the previous meeting which

were read and approved. The financial report was read by the treasurer, Mrs. Jessie Shaw. Reports of the various committees were given including an encouraging report by the convener of the current Red Cross campaign committee.

Mrs. Leonard Gillis and Mrs. Wellington Campbell were appointed on the visiting committee for the next three months. Plans for redecorating the Legion kitchen were discussed and a committee comprising Mrs. John Clair, Mrs. Ellie Llewellyn and Mrs. Thomas Clair was appointed to attend to the details of this project.

Tentative plans were discussed for holding a supper early in May, arrangements to be finalized at the April meeting. At the close of the meeting a social hour arranged by the program committee, Mrs. Shaw and Mrs. Archie Hillier, was enjoyed. At the supper hour, the hostess was assisted in serving by Mrs. Clair and Mrs. Shaw.

LONG CREEK W. M. S.
On the evening of March 5th Mrs. Tupper Strang entertained the members of the Long Creek W. M. S.

The president, Mrs. F. W. Stretch presided and opened the meeting by singing hymn No. 86, "When I survey the wondrous cross."

The worship period was led by Mrs. Hector MacLean who chose as her text Psalm 1, followed by an "Easter message" and prayer.

Mrs. Wilfred Stretch gave a reading entitled "Answered Prayer." Hymn No. 485, "Jesus keep me near the cross" brought the devotional to a close.

Ten members and three visitors responded to roll call with a verse of scripture. Minutes of previous meeting were read by the secretary, Mrs. Reg MacFadyen.

An interesting letter was received from Miss Laura Bain, India, in acknowledgement of a box of tinmed food sent recently. Other correspondence included a letter from Mrs. Bell re C.G.I.T., Mrs. E. L. Ives re White Cross work, Evelyn Denton re the Acadia fund.

A special collection for the "Acadia Fund" will be taken at our next meeting. Collection amounted to \$3.30, \$2.00 was received to the "Acadia Fund."

Place of next meeting was undecided; Mrs. Norman Stretch devotional leader. The Mizpah benediction brought the meeting to a close.

A delicious lunch was enjoyed by all and a social time spent.

MORE CIGARETS
Cigaret production in West Germany in 1955 was 10 per cent higher than the previous year.

ELLEN'S DIARY

They That Grow Not Old

Echoes of the war years—of World War 1, when our world was young, and World War 2, a shadowed, desolate time of our maturity, come back to us often along the seasons. It may be as we talk with James of time now flown. Or perhaps in lines of newspaper, or a verse of remembrance when kin and friends again honor the memory of some loved one lost to them then. There were so many faces and forms that "grew not old."

The 13th. of this month returns to Jamie and Gage, their other grandparents and relatives, the memory of one lost to the cause. He was a nice boy, the "Uncle Reg" whom Jamie and Gage know best by his photo. He was a big and handsome fellow, fair and curly-haired, always thoughtful of others, a favorite and much respected by his loved ones and friends. He gave his life fearlessly one night in Italy, a lieutenant, who himself assumed a task to rest others of his weary men, in a last and gallant gesture to his country's weal.

So he sleeps the long rest there beneath far foreign skies. Not aged, Young as he was when on a brief holiday with kin before going overseas he accompanied our farmers (James remembers it so well when he walks there) when they were at the harvesting in a field of this farm. There he, a city boy, displayed much interest in the magic of the binder walking after it as it reaped, to watch its way with the sheaves. A wee lad of the next generation of his line, now bears the name of the one loved and lost. He will one day follow his uncle's footsteps along a familiar street-off to school and church and the round of interests he once knew. We hope in a time which knows nothing of war's shadowed days.

We made smallish crumbly cookies this afternoon when the sun was weaving its lovely spell in the kitchen: lighting the black satin coat of the kitten-cat dozing on the couch, caressing the deep scarlet of a geranium on the windowsill above. Beyond there the sparrows convened in the rosebush and indoors there was a stillness and peace enhanced by the crackle of the wood-fire and the croon of the teakettle's song. Before long James would be in to his supper to bring the bustle of its spreading.

The recipe we followed is so easy that Granddaughter could handle it if it were not that in her eagerness fingers might be caught in those of creaming the shortening (1/2 cup sugar (3 heaping tablespoons of the white) salt (a pinch) flavoring (1/2 teaspoon). When this is creamed, we add by hand the flour (1 cup and 1/2 of the sifted). And now the cook may use her ingenuity with the dough. She may add crushed walnuts and portioning it into small balls, flatten tops with a fork and brown delicately. Or she make these into thimble cookies, dropping a bright cherry or dot of raspberry or strawberry jam in the neat depression before baking to give each a spot of color. The nibbling on "the cook's cake" she must store the rest in a tightly covered container to preserve the original crispness and flavor.

"Next month... just think of it! it will be April!" we overheard a little fellow say today, checking off the months.

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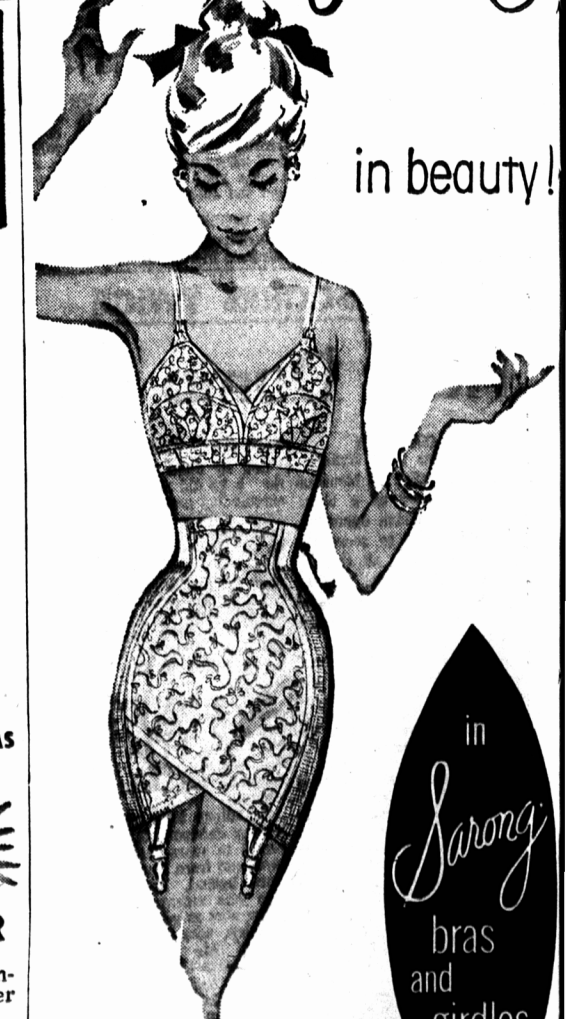
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DIFFERENT NOW
A Massachusetts law in 1842 limited the working day for children under 12, to 10 hours.

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