



### HANDSOME WHITE OUTFIT

FROM the Larry Aldrich spring '65 collection comes a white diagonal twill costume designed by Marie McCarthy. The double-breasted, slightly shaded jacket has a square

### Ski Lift Back In Action And Taverns Empty Fast

STOWE, Vt. (AP)—After a winter of discontent unprecedented in four decades for its paltry precipitation, snow, snow, the beautiful snow, finally began falling on the ski slopes of Vermont.

It fell all night, and it fell all day, big, moist, blurry blotches that packed the trails with a fine feathery powder and emptied out the taverns down in the village and put the American instructors back on the payroll and sent the chair lifts and the T-bars clanging into action again and, in the dark canyons of Manhattan, filled up the ski buses parked along Park Avenue with merry herds of yodelling ad-men and their schussing secretaries.

Ma Russell looked out the window of her boarding house, hard by the main highway, and saw the silvery dots slipping silently past the stand of birches into her back pasture. The bunk house would be full tonight, for the first time in weeks, full of those crazy, chattering, completely unappreciable college kids in the too-tight stretch pants and the colorfully knitted sweaters.

Some of them would drink too much and eat too little and stay up half the night singing folk songs around the 70-year-old player piano in her slant-



by Anne Adams  
SPIRIT OF SPRING

We draw a decorative design in self-fabric banding—the only accent on a simple sheath beautifully shaped in the spirit of spring.  
Printed Pattern 4594: Misses' Sizes 12, 14, 16, 18, 20. Size 16 requires three yards 39-inch fabric.

FIFTY CENTS (50 cents) in coins (no stamps please) for this pattern. Ontario residents add 1 cent sales tax. Print plainly. SEE, NAME, ADDRESS, STYLE NUMBER.

Send order to Anne Adams, care of Guardian - Pattern Dept. 60 Front St. W. Toronto 1, Ont.



by Alice Brooks  
QUICKIE KNITS

If daughter is seven or 10, let her try knitting these cozy slippers herself. Ultra-easy! Knit soft, snugly boots in an evening—one flat piece for each. Trim with tassels, velvet bow. Pattern 7373: directions one to 10 year sizes.

THIRTY-FIVE CENTS (coin) for this pattern (no stamps please). To Alice Brooks, care of Guardian - Patriot Needlecraft Dept., 60 Front St. W. Toronto 1, Ont. Ontario residents add 1 cent sales tax. Print plainly. PATTERN NUMBER, NAME, ADDRESS.

VALENTINE RELIEF Legend has it that Feb. 14 became a day for lovers because birds were believed to choose their mates on that day.

## MARY HAWORTH

### Girls Driven By Anxieties Are Compelled To Talk

DEAR MARY HAWORTH: Please outline common sense rules governing permissible social chatter about their pregnancy by unwed mothers and bride who "had to get married."

Of recent weeks I have been subjected to self-contradictory stories by two such unfortunate girls, who seem to want to tell all (or their version of all).

It gets pretty ridiculous, after a while, especially as I myself am a mother and know, for example, that few if any 8-pound premature babies are born; also that doctors don't diagnose a "three weeks' pregnancy" and at the same time discover that the unborn babe is already moving.

How can one reach these naively ignorant immature girls with advice to refrain from such nonsense about their condition? It would be one way to put down malicious gossip and snickering behind their backs.

I know it is exciting to be expecting a baby. But wouldn't it be more discreet of these girls to save their jubilation for a second child, licitly conceived?

I hope I don't sound mean or unforgiving; it's just that I am tired of hearing so much on the subject. I don't feel up to telling the two that they are being talked about; nor capable of instructing them in appropriate behaviour.

It wouldn't be polite or kind to call their bluff on some of the discrepancies in their stories; yet I hate being treated to untrue "confidences." Thank you for any guidance in the matter. K.D.

DEAR K.D.: To understand all is to forgive all, a proverb says. This possibly a bit of insight into the emotional "cause why" of your two foolish co-workers frequent whereabouts references may help you to deal with them charitably.

To my way of thinking, they are driven by muddled self-accusatory anxieties of assorted kinds (many pre-dating their pregnancy, no doubt), to discourse compulsively about their exorcist motherhood.

They spotlight their condition, conversationally, in somewhat the spirit of the compulsive wit who aims, unconsciously, to

head-off disparaging estimates of himself (which he obscurely anticipates), by pitifully in with his diversionary observations and commentaries first, before the others get a chance to speak—or compare notes.

Most humorists, like most gifted clowns and any comic poets and satirists, are complexly self-rejecting individuals at heart. Their laugh-provoking or attention-getting pastime performances are a psychological safety-valve, for easing the safety-valve, for easing the pressure of subtly insisted self-disparagement at which they translate into sardonic entertaining critiques of human weakness generally.

But coming back to your particular vexation and your appeal for a lecture-on-propriety to the pair who spark it, may I remind:

1. "Least said, soonest mended," is a sound maxim to follow, when trying to remedy private transgression that isn't a matter for public inquiry.

2. Personal reserve, in any case, is an inalienable attribute of personal dignity. One can hardly exist without the other.

Thus these unfortunate girls who mention are making a rueful matter worse, progressively forfeiting acceptance instead of reclaiming it, by their compulsive efforts to talk away the suspicions they are reading into, and shrinking from in others' minds.

As for what you can do, to curtail the ordeal, you may call a spade a spade, if you feel sure of your ground and have the aplomb to challenge their implausible version of life with your more seasoned opinion of how the stork functions.

M.H. Mary Haworth counsels through her column, by mail or personal interview. Write her in care of The Guardian.

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# Women

The Guardian, Charlottetown, Wed., Feb. 24, 1965. 7

## HAPPENINGS

Audrey Jenkins, Women's Editor, Phone 4-5566

Mrs. John H. MacKenzie, Montague, is visiting in Toronto, Ont., guest of her son and daughter-in-law, Mr. and Mrs. Winston MacKenzie. Mr. and Mrs. MacKenzie (the former Frances Barlow of Wellington, P.E.I.) were married recently in Toronto.

A parent-teacher night was held recently at the Montague Regional High School, with a large number of parents taking advantage of the opportunity to meet with the teachers. The principal, John Hughes, and the staff were pleased with the interest shown.

Mrs. William Ferguson, Montague, is spending some time with her daughter and son-in-law, Mr. and Mrs. Owen MacLean, Pictou, N.S.

Rev. R. M. Cameron, Rev. Dr. L. P. Archibald and Ralph Callbeck, lay representative, all of Bedouque, attended the recent meeting of the United Church Presbytery in Charlottetown.

Mrs. Lowell Poole, Montague

is spending some time in Toronto, Ont., guest of her son and daughter-in-law, Mr. and Mrs. Merrill Poole. While in Toronto, she will also visit with her son, Earl.

Lloyd Affleck of Bedouque is spending the winter in Chicago.

Mr. and Mrs. George Crozier, Hamilton, left recently to visit their son, Glendon Crozier and Mrs. Crozier and family of New-Stoney Creek, Ontario, where they plan to spend some time with another son, Wesley and his wife and family.

Mrs. Effie Lake of Montague is visiting her son and daughter-in-law, Mr. and Mrs. Lake and family in Borden.

Mr. and Mrs. Ralph Callbeck of Bedouque left recently on a trip to Florida. They expect to be away for several weeks.

Wanda Crozier, student at P.W.C. Charlottetown, spent the week end with her parents, Mr. and Mrs. Wendel Crozier of Baitie.

### IDA BAILEY ALLEN

### Some Pretty Hot Stuff - Warm Dessert Cakes

TODAY we feature two new warm desserts based on cakes, brought frozen or from the baker. Perfect for dinner on a chilly day, or to serve with coffee to guests.

Measurements level

**CHERRY - NUT TURNOVER CAKE**

1/2 c. sugar  
1/2 tsp. cornstarch  
1/2 tsp. salt

1 (1 lb.) can red tart cherries (water-pack)  
1/4 tsp. fine - grated lemon rind

1/4 c. fine - chopped or blended pecans or filbert nuts  
1 (8" or 9") layer sponge cake

Hard sauce (follows) or 1 pt. vanilla ice cream

Mix together sugar, cornstarch and salt. In a fry-pan, slightly larger than the sponge cake layer, turn in cherries and

their liquid; cook - stir until boiling.

Stir in lemon rind and nuts. Place cake atop cherry mixture. Cover fry-pan. Continue to simmer 5 min. over low heat; cool partly.

Invert on deep 9" or 10" round serving plate. Cool 14 min. Serve warm with nutmeg hard sauce or ice cream. Serves 6 to 8.

What Is Hard Sauce?

This is used only on warm desserts needing a rich sauce that holds its shape when served, and melts enticingly.

In making, use slightly salted or whipped butter flavoring, and sifted confectioners' sugar thoroughly mixed or blended together.

At this stage the "hard sauce" will be soft. Heap it into a pretty, small serving-bowl.

Your choice of a dish determines the elegant appearance of the sauce. For instance, use silver, polished pewter, cut glass, exquisite china, good quality pressed glass, or a Chinese bowl.

Refrigerate an hour, or until the butter becomes firm (hard). Pass as is, or topped with a drizzle of chopped nuts, or grated sweet chocolate, minced candied fruits, or toasted coconut; or dust with ground nutmeg or cinnamon.

TO MAKE HARD SAUCE: Stir 1/4 c. slightly salted plain or whipped butter until softened. Stir in alternately 2 c. sifted confectioners' sugar and 1 tsp. hot water mixed with 1 tsp. vanilla or other flavoring extract. Continue to stir - mix until smooth and fluffy.

To save time combine all ingredients in a blender top. Buzz 2 min. at moderate speed, refrigerate to become firm, and serve as directed above.

FRUIT - FLAVORED Hard Sauce: Substitute 1/4 cup fine-grated lemon rind, and heated orange, lemon, or lime juice for the hot water. Omit vanilla.

CHOCOLATE HARD SAUCE: While making, stir in 2 squares unsweetened chocolate, melted.

FIG CAKE CALIFORNIA 1 loaf sponge cake or pound cake about 7 1/2" by 3 1/2"

2 tbsp. honey  
2 tbsp. lemon juice  
1 c. apricot nectar  
1/4 c. concentrated orange juice, thawed

12 California tenderized dried figs  
1 tsp. fine - grated lemon rind  
1 c. boiling water  
1 c. whipped sweet cream or 1 c. whipped topping

Cut cake into 12 crosswise slices; leave in pan. Combine

honey, lemon juice, nectar and orange juice; spoon over cake slices; cover pan with transparent wrap or aluminum foil. Let stand 30 min. or more for fruit-juices to be absorbed. (If cake is frozen allow 40 min.)

Meantime, simmer figs and lemon rind in water; drain and cool. Carefully remove slices of cake to individual dessert plates. Center each slice with fig. With pastry-tube or spoon, put a wide ruffle of whipped cream around each fig. Serve warm. Makes 12 portions.

**TOMORROW'S DINNER** Beef and Vegetable Soup (canned)

Ham - Cheese Omelet  
Sizzling French Fries  
Mixed Vegetables (frozen or canned)

Pickled Beets on Lettuce  
French Onion Dressing  
Cherry-Nut Turnover Cake  
Coffee or Tea Milk

**THE CHEF'S FAVORITE ICE CREAM CAKE**

Cut a 7 1/2" x 3 1/2" pound or sponge loaf cake horizontally to make 3 layers. Put together with 1 qt. room-soft ice cream. Wrap in aluminum foil and freeze an hour or more.

To serve, cut into 8 to 10 slices. Garnish: sweetened whipped cream and toasted slivered almonds. Pass Melba sauce.

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**Spiritual Dir. Addresses Morell CWL**

Spiritual Director, Rev. Father Butler, addressed the February meeting of the Little Flower CWL held recently in the Society. In his remarks, he explained some changes in the liturgy, and asked the cooperation of all with regard to these.

Father Butler also urged the members to keep abreast of the times and changes through the Catholic Press and make an extra effort to have more Catholic papers in the home and have them read.

The president, Mrs. E. MacDonald, opened the meeting with prayer, followed by minutes read by the secretary, Mrs. J. Rooney. Acknowledgments of treats and masses were received, also two interesting letters, from the Provincial Spiritual convener, Mrs. Monty Kelly, concerning Our Lady's Missionaries and from Mrs. Wm. Aylward on Spiritual activities.

It was decided to send a donation to Our Lady's National office for the 1964 CWL report. The treasurer, Mrs. F. Dunn, gave a satisfactory financial report, after which a new card committee was appointed.

The meeting then adjourned, followed by closing prayer.

**Handicrafts Discussed By Guest Speaker**

After driving over icy roads and walking through snowbanks in zero temperatures, members and friends of the South Pinette WI spent an enjoyable evening at the home of Mrs. Lloyd Morrison.

The monthly meeting was held recently, and the school committee reported that a new cupboard had been finished and installed in the classroom.

At the close of the business meeting, slides were shown of many of the Centennial events, and it was exciting to see again the thrilling achievements of 1964.

A special guest, Jeannine Albert, handicraft instructor, led a discussion on silk screen printing, which she is teaching in the area, and also spoke on leather craft and weaving.

Mrs. Malcolm MacDonald invited members to her home for the next meeting, when a display of silk screen printing is to be shown.

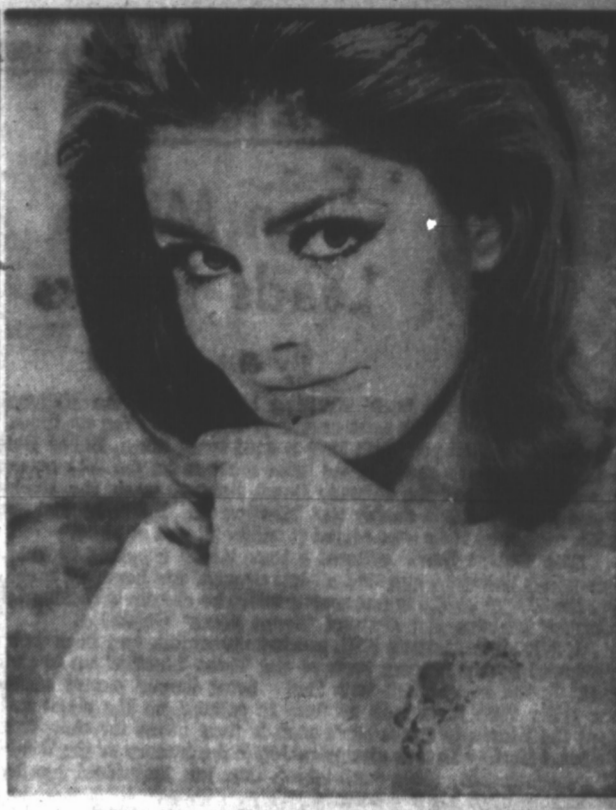
**PISQUID EAST** Floyd Jay was a visitor in Charlottetown, Tuesday.

Mr. and Mrs. David Birt, Charlottetown were visitors at the home of Mr. and Mrs. Harold Jay, Wednesday.

J.P. Hendricks was a visitor in Charlottetown, Friday.

Mr. and Mrs. Levi Jay were recent visitors at the home of Mr. and Mrs. Ralph Coffin, Oranville.

Mr. and Mrs. Arthur Mac-



### LUXURIOUS AND USEFUL

By TRACY ADRIAN  
PAUL KLEE'S famous watercolor "Landscape With Yellow Birds" was the inspiration for this bracelet watch which is truly a luxury item for the lady who has everything.

This original is exclusive, being the only one made in this motif. Its inter-twined, stylized 14-carat leaves are encrusted with sardonyx, moonstones and 13 full-cut

diamonds mounted in platinum.

A diminutive watch is concealed beneath the large sardonyx.

The graceful composition and understated elegance of the Klee watch captures both the rhythmic tempo and delicate color harmony of the masterpiece which suggested this beautiful and practical jewel.

### Africa's Marriage Bureau Accepts Only Serious Boys

By IAN McCausland  
LUSAKA, Zambia (AP)—Africa's most unusual marriage bureau is running into problems. It cannot keep pace with the demand for eligible young African damsels.

These problems were highlighted when Kasali Orphanage and Convent, which runs the bureau, advertised:

"We are frequently disturbed by phone inquiries about the prospects of marrying (Roman) Catholic girls.

"Serious bachelors should not ask such delicate information by phone. Let them write in their own handwriting or else they will receive only evasive or negative answers. Non-Christians need not apply."

The idea of a marriage bureau was that of Rev. Anthony Cicotti, an Italian-born Jesuit.

"We have been concerned at the number of divorces—the result of many boys and girls marrying without real love," he said. "We want to make

sure that the orphan girls who have grown up at the mission get good husbands.

Many of them have, and the husbands have found intelligent, educated wives.

Word has got around and ardent, lonely bachelors are besieging the mission, 17 miles east of Lusaka to claim a bride.

However, of the convent's 70 annual graduates only four or six have husbands to go. The rest return to relatives in their home villages where marriages have been planned for them.

"Only serious bachelors are considered," said Father Cicotti. "They are asked to send a letter of recommendation on moral standards from their parish ministers."

If Father Cicotti is satisfied, the bachelor is invited to the mission to meet the girls.

If all goes well, a marriage is arranged according to the customs of the girl's tribe.

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