



SHINING STARS

PRETTY FROCKS lose half-Silk cotton broadcloth edged with their allure if not properly underpinned with suitable petticoats. Val lace, by Celeste, is also threaded with pale pink satin ribbon.

LET'S EAT

Guests Coming Tonight?  
Serve Fresh Pork Roast

"Fresh pork is the most popular of the four principal red meats," observed the Chef, as he prepared a pork roast.

"If the family is large, or when guests are expected, a big fresh ham is an excellent buy."

"Serve it roasted for dinner. Then use the remainder to make a pork and green pepper rechauffe with noodles; or a pork and potato pie; or slice it and serve cold, or use it to make club sandwiches for a buffet supper."

**Pork Potato Pie:** Cut enough roast pork in bit-sized pieces to make 4 cups. (Be sure the fat is trimmed off before dicing.)

Add 1/2 lb. washed and sliced mushrooms and 1 chopped peeled small onion. Sauté in 3 tsp. butter.

Combine with 2 cups cooked white potatoes, 2 cups brown gravy, 1 tsp. Worcestershire sauce and 1 cup water containing 1 beef bouillon cube. Bring to a rapid boil.

Transfer to an oiled 2-qt. baking dish. Cover with small baking powder biscuits.

Brush these with 1 beaten egg yolk. Bake 35 to 40 min. in a moderate oven, 375 degrees to 400 degrees F.

**Club Sandwiches with Roast Pork:** For each person, toast 3 slices enriched bread. Cut off the crusts. Butter the toast.

Put together with thin-sliced cold roast pork (all fat trimmed off), seasoned thin-sliced tomatoes, crisp lettuce, well-drained, crisp bacon and cooked salad dressing and mayonnaise blended to taste with chili sauce.

Cut each sandwich in triangles. Fasten together with pics, topped with a small stuffed olive or pickled onion. Garnish with coleslaw or cress.

**Tomorrow's Dinner:** Salad of red and white cabbage; roast pork with brown gravy; sweet potato; and green pepper bake; corn kernels; fruit marmalade; coffee, tea or milk.

All measurements are level unless proportioned to serve 4 to 6.

**Sweet Potato and Green Pepper Bake:** Boil 6 medium-size sweet potatoes; peel; cut lengthwise in 1/2-in. slices. Dust with salt and pepper. Arrange in a layer in a well-buttered low baking dish.

Add 1 tsp. salad oil, melted butter or margarine.

Top with a thin layer of 1/2 c. scalded small-diced seeded green peppers, 1/2 c. diced pimientos and 1 tsp. minced onion. Dust with salt and pepper.

Add 2 extra tsp. melted butter. Bake 15 min. in a moderate oven, 375 degrees F.

**Fruit Marmalade:** Prepare 2 c. mixed, drained whole sections orange, thin-sliced red-skinned apple, quartered canned apricots, seeded green grapes and pitted dates.

Add 1/2 c. chopped not-salted mixed nuts.

Prepare 1 pkg. orange gelatin according to printed directions. Add 1/2 tsp. lemon juice. Refrigerate until beginning to thicken.

Add the fruits and nuts. Stir until coated with the gelatin.

Refrigerate until firm, about 2 hrs.

Then break up with a fork so the fruits and nuts shimmer in a sheath of gelatin.

Serve with or without whipped cream.

**Trick of the Chef:** Add a little crushed cumin seed when making red and white cabbage salad.

Secretaries May Not Have To Type

TORONTO (CP)—Business men of the future may do their own typing—that is, their voices will do it for them—according to the prospect held out by Charles H. Goddard, vice-president of Thomas A. Edison of Canada Ltd.

Speaking at a press conference in connection with the recent opening of his company's new head office here, Mr. Goddard stated: "One of these days executives will dictate into one end of a dictating system and at the other end a machine will automatically type out what has been said." He added:

"We are working toward the day when a man's secretary will be completely free to help him do the important work and is not tied down by tedious typing."

Mr. Goddard, who is also vice-president of the American parent company—Thomas A. Edison Inc. of West Orange, N.J.—said that if the average manufacturer ran his plant with the inefficiency of the average office, the papers would be full of news of failing businesses. Only a minority used available time-saving equipment.

"It is difficult," he added, "to say how many man-and-woman-hours are wasted in offices. But when we consider that in Canada more than 3,000,000 people work in offices—and in the United States there must be 10 times as many—the seriousness of this situation can be realized."

RAILWAY CENTRE

Smiths Falls, Ont., railway division point near Ottawa, was established as a settlement in 1836.

casation for me; not for "show." Would it be better if I wrote these people a little note? If so, what should I say? F.S.

**TOO ABASHED**  
Dear F.S.: It is my impression that you feel so shy, and so lacking in savoir faire, as you approach a new commitment, that you hardly dare ask questions concerning the informal rules of social fellowship that customarily surround the religious ritual. It seems you suffer from an almost child-like embarrassment concerning your innocent lack of social know-how.

Therefore, may I put your mind at rest, with this information: The mannerly, sensible, grown-up way to obtain exact advice about the propriety of asking simply to clear the matter with your immediate spiritual counselor.

Presumably you are making arrangements through a pastor, or the pastor's assistant, to be received into the church of your choice—either as a member of a convert group; or perhaps in a private individual ceremony. I can't think how else you could go about it. And, in either case, you will want to follow the usual practice in that particular congregation. And the way to find out is to ask the churchman in charge of your admission.

However, I've done some digging on your behalf and am told that, from the clergy's view, friends of converts are welcome to witness such ceremonies, whether solemnized on a group basis or as individual occasions. But there is always a chance that special circumstances might justify special exceptions to this general rule of hospitality—so it is

St. Theresa W. I. Re-elects Officers

The annual meeting of the St. Theresa Women's Institute was held at the home of Mrs. Thomas Curran on Friday, November 9th. The meeting opened with prayer. Seven members answered the roll call by paying their membership fees. The minutes of the last annual and regular meeting were read and approved.

The president thanked the members for their co-operation during the year. The secretary-treasurer gave a report of the year's work. The sum of \$150.40 was raised, expenditure amounting to 120.40, leaving a balance of \$30.00 on hand. A bill of \$20.60 was reported paid for tissues and window shades bought for the school.

The following officers were re-elected: President, Mrs. Thomas Curran; vice-president, Mrs. Joseph McArree; secretary-treasurer, Mrs. Chester Bradley; directors, Mrs. Gerald Curran, Mrs. Joseph Kenny; auditors, Mrs. George Smith, Miss Mamie Cameron.

It was decided to discuss means of increasing funds at December meeting. The next meeting to be held at the home of Mrs. George Smith. Roll call to be answered by paying a dime. Following the adjournment a delicious lunch was enjoyed by all.

SWISS SHOW SYMPATHY BERN (Reuters) —

The people of Switzerland Tuesday observed three minutes of silence, signalled by the tolling of bells in every church in the country, to show sympathy with the people of Hungary and to protest deportations to Russia. Trains, buses, streets and private autos came to a standstill all over the country.

Mrs. Doyle Hostess For Annual Meeting

The November meeting Avonlea W.I. met at the home of Mrs. M. J. Doyle. Meeting opened with Ode and repeating Creed in unison. Nineteen members answered roll call by paying annual dues. One new member was welcomed.

Minutes of last annual and last months meeting were read. The president thanked the members for their co-operation during her term of office. North Rustico school committee reported the need of a cabinet for the Science kit. This was left for trustees to attend to.

New committees are as follows: Cavendish sick, Blanche Wyand and Mrs. Herb Moore; Cavendish school, Mrs. Stirling Stewart and Mrs. George MacCoubrey; Rustico sick, Mrs. W. L. Toombs and Miss Irma Toombs; Rustico School, Mrs. Stirling Stewart and Mrs. C. Sampson. The report of the treasurer was given. Cavendish balance \$57.25. Rustico balance \$38.45.

The election of officers resulted as follows: President, to be appointed at December meeting, vice president, Cavendish, Mrs. Alfred Moore, Rustico, Mrs. Ernest MacLure; secretary, Mrs. Earl Simpson; treasurer, Mrs. Herb Moore and Mrs. Lowell Wyand, Directors, Mrs. Roy Woolner, Mrs. W. L. Toombs and Mrs. Lorne McNeill, press secretary, Mrs. N. S. MacLure; Conventor of Cultural Activities, Mrs. M. J. Doyle.

It was moved and seconded that \$10.00 be sent to the Springhill Disaster Fund. The following were appointed to prepare program books for the year: Mrs. A. B. LePage, Mrs. Ralph Burdette, Mrs. Ira MacCoubrey, Miss Irma Toombs, Mrs. Ernest MacLure, and Mrs. N. S. MacLure. Roll call for December meeting, cover design for present program book, a delicious lunch was then passed and meeting closed with The Queen.

Design Kitchen For Disabled

VANCOUVER (CP)—A kitchen designed for training disabled women in cooking chores was shown here at the Western Rehabilitation Centre.

The kitchen was specifically designed to meet the needs of persons confined to wheelchairs, those using canes or crutches or having the use of only one arm.

Some of the gadgets include mixing bowls with suction caps, specially designed graters and cupboards made so as to make it unnecessary to leave the chair while cooking.

Sieves and other appliances have dials placed within easy reach. Tables and carts can be adjusted in height.

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ANNE ADAMS FASHION NEWS

Dream dresses for a little girl's favorite doll are these two lacy confections so easy to sew for a Christmas surprise with our Anne Adams Printed Pattern.

The bride's lovely flowing dress of imported white chantilly and val lace and the bridesmaid's blue marquisette gown with delicate lace insert are designs from our eight-piece Trousseau Pattern for dolls 14 to 22 inches tall.

Directions for making Posie's dresses with matching bridal veil and bridesmaid's hat, shown here, and also her frilly lace-trimmed petticoat, panties, negligee, and pretty nightgown, are printed clearly on the tissue pattern parts.

Our Pattern Designer suggests using sewing machine attachments for fast results in making these "dolly delights" while daughter sleeps.

Fine stitching along edges of lace insertions and lace trimming for bouffant petticoats and lovely night clothes can be done with the edgestitcher or decorative zigzag attachment. Tiny hems can be made quickly with the narrow hemmer on the sewing machine.

Here's a budget-wise high fashion, doll-size, in plenty of time for your pre-Christmas sewing. This pattern comes in doll sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44, 46, 48, 50, 52, 54, 56, 58, 60, 62, 64, 66, 68, 70, 72, 74, 76, 78, 80, 82, 84, 86, 88, 90, 92, 94, 96, 98, 100.

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

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MOORE & McLEOD

favourite recipes OF HELEN STEWART

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"I hope you and your family enjoy these recipes as much as we do. I would like to know how much you liked them, and what you think of Shirriff Flavour Extracts. Please write and let us know"

MINCEMEAT BARS

Blend together—2 cups rolled oats  
1 1/2 cups sifted flour  
1/2 tsp. baking soda  
1 cup brown sugar (packed)  
Cut in—1 cup shortening until mixture is crumbly.

Divide this mixture into two parts and pack half on bottom of 9" x 9" pan.  
Spread on top—1 1/2 cups moist mince-meat to which has been added 1 tsp. Shirriff Rum Extract. Add remaining half of crumb mixture and pack firmly.

Bake at 350° F. for 50 minutes  
This recipe may be used either as a dessert, served with ice cream or whipped cream; or it may be cooled and cut into squares or bars and served with a simple dessert or on a cookie plate.

UNBAKED MARLE COOKIES

Boil for 3 minutes—2 cups brown sugar  
1/2 cup milk  
1/2 cup butter

Remove from heat and add:  
3 cups fine rolled oats  
3 tsp. Shirriff Vanilla Extract  
1/4 tsp. Shirriff Maple Extract  
1 cup fine coconut  
Drop by teaspoonfuls on waxed paper

Shirriff EXTRACTS YOUR SYMBOL OF QUALITY

CHICOUTIMI, Que. (CP)—Benjamin Boudreau, 102, died Monday. He is survived by six children, 44 grandchildren and 389 great-grandchildren.

MILO LADIES AID

A meeting was held at the home of Mrs. Dermot MacLean on Thursday evening, November 22nd, for the purpose of organizing a Ladies Aid to assist the new community hospital in O'Leary. Mrs. Angus MacLean was appointed chairman for the meeting.

The following officers were elected: President, Mrs. Charles Milligan; vice president, Mrs. Will MacDonald; convenor, Mrs. Dermot MacLean; Assistant Convenor, Mrs. Wallace MacNevin.

It was decided to hold the meeting on the second Tuesday of each month at 7.30 p.m. Next meeting to be at the home of Mrs. Angus MacLean, roll call to be answered by donating a face-cloth.

It was decided to have sandwiches and tea at meetings and a small fee to be charged for lunch. Mrs. James MacDonald was secretary for the meeting.

IST BASILICA GROUP

A meeting of the Group Committee of the First Basilica Group was held on Tuesday, November 27th, at Provincial Scout Headquarters. The president, Mr. Mike Campbell occupied the chair.

The business of the evening was the appointing of new leaders. As the president, Mr. Campbell, is now in St. Plus 10th Parish his resignation was accepted and the new president, Mr. Alex McIsaac, M.L.A., Mr. Earnest McCarey Jr., was welcomed as a new committee member.

MARY HAWORTH

Great Fatigue Bothers Woman

Dear Mary Haworth: Mine is a strange question, perhaps, in view of the more serious problems I've had in the past, that I often thought of writing to you about—but which have more or less worked themselves out. One exception is my teen-age marriage which, after 13 years, I've probably just resigned myself to.

For several years I've been in a state of indecision about religion, and have finally decided to make a total and permanent commitment.

In the course of my search for a faith, any persons have been helpful, inspirational and patient, in guiding me to my goal. And now I am wondering if it would be proper to invite them to the ceremony, at which I will make the promises required of a convert?

The friends I have in mind include a cleric from whom I took instructions five years ago; a woman now in religious work, who was a classmate of mine; an Army officer with whom I have worked; a very sweet girl of a different race, who is a chemist; a college professor; and also the dean of the college, who is probably unaware of the influence that his sure faith has had on my life.

This is to be a very solemn oc-

MORNING SMILE

"Why are you quitting" asked the boss. "Are your wages too low?"

"It's not that," replied the employee, "the wages are okay, but I hate to keep a horse out of a job."

COOK'S CORNER

MILK CHOCOLATE MACAROONS

1 lb. broken milk chocolates  
1 cup cornflakes  
1/2 cup walnuts  
1 cup dates

Divide chocolate in double boiler, add a few drops of paraffin wax. When hot add cornflakes and nuts. Drop on wax paper and cool.