Women
Anne Bond, Women's Editor. Phone 4-8506
8 The Guardian, Charlottetown, Fri. Oct. 26, 1962.

DESIGNED FOR CASUAL COMFORT

Miss Barbara MacDonald (left) and Miss Mildred Mullins (right) are shown modeling casual sportswear designed for comfortable winter days ahead. Barbie's outfit is in red, with the tartan slacks being combined with a rib-knit crew neck sweater. Millie's outfit is styled along similar lines in a turquoise shade. Both these outfits were seen as part of "Fashions For Fall" presentation held by the Ladies Branch of the Charlottetown Curling Club earlier in the week.

HAPPENINGS

The annual meeting of the Ladies Branch of the Charlottetown Golf Club was held on October 24 at the Charlottetown Hotel.

Reports from the various committee chairman were dealt with, and congratulations were extended to Mrs. A. G. MacMillan, the club champion.

A busy year is anticipated for 1963, since the Ladies Maritime Meet is to be held here next summer.

Officers elected included, Mrs. T.W.L. Prowse, honorary president: Mrs. R. F. Norman, president: Mrs. T. A. Laidlaw, vice-president: Mrs. A. W. Matheson, secretary: Miss Isabel MacDonald. treasurer: convener of house committee, Mrs. A. Howatt: convener of 18 hole match committee, Mrs. H. F. Jardine: convener of 9 hole match committee, Mrs H. H. Bartlett: convener of 5 o'clock match committee. Miss Mabel Adams.

Miss Frances Rossiter, McGill Avenue, left on Thursday for Caracas, Venezuela, where she will visit with her brother Philip Rossiter, Mrs. Rossiter and family

On Saturday about 375 people attended the annual "Autumn Buffet" sponsored by the Junior League of the Charlottetown Hospital and held at the Community Center.

The supper was convened by Mrs. Reg. Mahar and the co-convener was Mrs. A. E. Gallant. Mrs. Edison Wood, president of the League, ushered the guests to their seats. During the afternoon piano music was provided by Mrs. Leo MacDonald.

Bouquets of autumn flowers decorated the hall and each table was centered with an attractive miniature centerpiece, fashioned from bullrushes.

A bazaar table featured hand knit items and aprons: and a lottery held in conjunction with the "Autumr Buffet" was won by Mr. W. Chandler.

Mrs. D. E. Cameron, Slemon Park. Summerside, spent last weekend in Halifax, visiting her son, Gerald, who is a student at Dalhousie University.

Mrs Ralph Proude, 23 Harley Street, Charlottetown, is a patient in the Prince Edward Island Hospital.

Mrs. Vera Keen arrived back in Charlottetown from Halifax, N.S. where she attended the 1962 Cavalcade of Beauty at the Nova Scotia Hotel. Mrs. Keen was one of those named to attend a special advanced hair styling class held by Mr. Robert K Cummings.

Miss Eva MacKinnon, RN; was honored by her associates on the staff of the Western Hospital Tuesday evening when they met to tender a pre-nuptial shower.

In opening the gifts she was assisted by Mrs. R. W. Corrigan and the accompanying good wishes were read by Miss Ann Casey.

Refreshments were served and a happy social evening enjoyed.

NOTRE DAME ALUMNAE HOLDS TEA

On Wednesday afternoon the members of the Notre Dame Alumnae Association held their annual "Autumn Tea" in the auditorium at Notre Dame Academy. The Alumnae observed "Home Coming" Sunday on October 21st. The Notre Dame Alumnae Association annually donates a scholarship to a sister at the convent so that she may further her education, and it also aids the convent in any way possible. Left to right are Mrs. W. J. P. MacMillan, Mrs. Austin Murphy, Mrs. Harry Blanchard, and Mrs. John Butler. Miss Lynn Cullen is serving the ladies.

ELLEN'S DIARY

Alderlea's Folks Catch The Excitement Of Threshing

"Yo-all come!" one leaving the yard today, smiled.

We chuckled...sighed. There is little time to be given to excursionings from the farm these days, no matter how often, and wistfully one thoughts may turn to the rare enchantment of the autumn's painted trails, or the folks, we should much like to visit. Because now we get this season's harvest-weather. So cheering it is to have a continued spell of sunshine. And grateful we, on farms, are to receive it.

Here to this old farm, bounded at the foot by the millstream, and reaching up the valley's slope toward upland fields and woodlands, the threshing came today. Scampie's excited bark brought it: the tractors, thresher, wagons, and the little trucks, which acknowledge smartly the numberless demands of the farming.

"It's like the circus come to town" Alex grinned, watching its arrival. And quite as quickly, we thought, as the various units of the circus are assembled on location, with each man to his own chore, so the work commenced here. Wagons were off to the field for stooks; the thresher was drawn up beside the pole-barn, the straw-blower trained to a loft, that of the grain contracting one of the portable granaries set down close by. In no time the first load of sheaves was at hand. The thresher was powered. A pair of farmers fed it sheaves, and the resulting grain and straw followed respective courses indoors.

Alex looked up, smiled.

"Yes" he nodded "that's how it works! I remembered from last year. Not" he wrinkled his young brow "entirely. But it all comes back to me now."

And over his head we were recalling early threshing at Alderlea, when we depended on a neighbour's treasher, to give us our wheat, and barley, and oats. It came, drawn by a horse, as did also that marvellous machine, the upright engine which powered it. Clearly, we could picture the farmers of then, going each one to his station: The feeder, and his assistant, the band-cutter. And he that "handed sheaves", careful to place each one on the table, with the grain toward he machine's grim maw. There was the one at the tail of the gear, moulded the straw into a neat bundle with his fork, and passed it on to those in the mow at the stowing. There was too he, or she, who "tended baskets", as they filled in turn and goldenly, emptying them in a lengthy succession to bin or granary nearby. Smartly too, with a joke and a chuckle those old-time workers took their places at the threshing in those bygone harvests we knew.

We spoke of these today.

"And do you mind, Ellen" one of them come to lend a hand today chuckled "how James would pick up a handful of chaff at odd times and blow it to see if there was any grain in it? Yes, the left hand, remember?

And he'd say to me, 'you'd better slow her down a bit, Boy —She's threshing too fast! We'll need all the grain we have without letting any of it be wasted in the chaff!' "

And James, bless him, was with the others today, a little sad to see that this harvest so generous to the farms, was not to be so well saved as those.

Leaf - drift today. Sun and lovliness. And tonight a clear, starry October sky.

Until tomorrow — — Diary — Good-night...

League Holds Coffee Party

A well attended coffee party for the League of Mercy was held in the Cundall Home under the convenership of Mrs. Ernest Lord and Mrs. Sydney Stead.

Mrs. T.D. DeBlois, president of the Junior Ladies Aid of the P.E.I. Hospital, welcomed the guests at the door with Mrs. A. Cameron, vice-president, assisting. The coffee party was convened by Mrs. Clive Stewart.

Mrs. W.E. Champion, Mrs. H. H. Simpson, Mrs. Athol Roberts and Mrs. Doug Hill were the pourers. Mrs. Gordon Lord ushered the guests to tables where they were graciously served by Mrs. Russell Ewing. Mrs. George Rogers, Mrs. William Hanox, Mrs. Earl Hume, Mrs. W.D. MacKay, Mrs. Carl Burke, Mrs. Lewis Turner and Mrs. David Tweel. Others helping from the kitchen were Mrs. W.A. Diamond, Mrs. Eric Tedford, Mrs. D. MacKenzie and Mrs. Norman MacLeod.

A croupett and a dia-pump were on display as equipment already purchased by the aid. The many donations received will be used to buy hospital equipment.

WOMEN'S ORGANIZATIONS

St. James CWL Discusses Routine Monthly Business

SUMMERFIELD — Mrs. Gerard Allen, Emerald, was hostess to the members of the St. James Parish Council of the Catholic Women's League, when they held their October meeting recently.

A large number of members attended the meeting.

The president, Mrs. John L. Murphy, chaired the meeting, which opened in the usual manner, with a prayer led by the Reverend Director, Father B. Crocken.

The minutes of the September meeting were read by the secretary, Mrs. Louis Connick. The correspondence was read and discussed. The financial report, given by the treasurer, Mrs. Louis O'Connor, showed a substantial balance on hand and receipts from two card parties held by Mrs. Leslie Trainor and Mrs. John Cash were reported.

The convenor of the membership committee reported that four new members were to join the group. The social action convenor, Mrs. Ambrose Curley, and the educational convenor, Mrs. Arnold Smith, also gave reports.

After adjournment of the meeting a program was conducted by the Rev. Director and Mrs. A. Smith.

At the conclusion of the meeting refreshments were served by the hostess.

VALLEYFIELD UCW

The October meeting of the Valleyfield United Church Women was held in the church school room on Wednesday, October 10. The worship service was conducted by Mrs. Herb MacKenzie, who chose a topic in keeping with the Thanksgiving theme. Mrs. Max Cooper read the scripture and Mrs. Preston Reardon was organist.

The president, Mrs. A.J. MacPherson, chaired the business meeting. Roll call was answered by 19 members and Mrs. Fred Brehaut was a visitor at the meeting.

The correspondence included a letter regarding the adopted orphan and a silver collection was taken to buy a Christmas gift for the boy. Articles needed for the manse were discussed and the manse committee was instructed to make the purchases.

The financial report was given by Mrs. Preston Reardon, and the offering was received.

The stewardship secretary, Mrs. W.A. Bruce, read 'The Steward's Prayer" and the Bible study quiz was taken from Matthew, Chapter II.

Mrs. Max Cooper invited the members to her home for the November meeting.

The meeting closed with prayers by Mrs. Lloyd MacKinnon and Mrs. Elmer Gillis.

Lunch was served by Mrs. Elmer Gillis, Mrs. John Nicholson, Mrs. Jack Peardon and Mrs. Lloyd MacKinnon.

MARY HAWORTH

Nasty In-Laws Make Life Unpleasant For Couple

Dear Mary Haworth: How does one cope with a jealous in-law who tries, continually, to downgrade my husband and me in our home town community, hundreds of miles from here?

This couple (my brother and his wife) bitterly opposed our marriage, which balked their plan to take over some property of mine at a bargain. Later, when a parent died, they tried to break the will that favored me, and weren't successful.

My husband and I have gone about our business quietly, leading our own lives, leaving them strictly alone, as we would have done even if we had stayed in that town.

We have wonderful neighbors here, my husband holds a good job and I think we are well respected in our church and community.

However, when we visit back home we find the hostile influence still active, still trying to hurt us with unfounded insinuations and accusations. As one in-law holds a responsible county job, people tend to believe the whispers.

Recently they tried to work against my husband's people. Their aim was to sabotage the family business by telling the hired help that my husband and I have said they are "no good... thieves... drunks." These untruths caused some of the help to quit.

We don't believe in law suits and don't want to sue for slander. But we plan to go home to live one of these days. So what do you advise?—E.P.

Dear E.P.: There is one sure thing about people. As individuals they run true to form. In whatever situation they are operating, they give much the same account of themselves.

Thus with your "ugly" relatives. You can bet on it that he or she doesn't confine their bad-acting to one affiliation, or one victim, or one branch of the family. They carry the same mean streak into all their social strivings.

Therefore I would suppose that their difficult bias is fairly well known to the townsfolk who cross their path, year in, year out.

But you wouldn't get this side of the picture, as to what the community thinks of them, because you aren't much of a mixer, I gather. You keep to yourselves, mind your own business, wherever you are. So people don't wax confidential with you about their private unflattering opinion of your critics. You are too dignified, too self-sufficient, to attract that.

And very likely it is this very introvert quality, this lone wolf design for living, that keeps you apprehensive as regards the damage your in-laws' malice may do.

The socially active, outgoing person, generously involved in other lives around him, doesn't become indelibly preoccupied with "stream of consciousness" worries about dirty work his enemies may be up to. (And everyone worth his salt has enemies. A proverb says: "He never had a friend who never made a foe.")

The socially balanced person faces up to the fact that he has enemies, just as he concedes the prevalence of deadly germs and the possibilities of mortal accidents on every side. But he doesn't spend time and energy brooding about these familiar features of "fallen" nature.

Figuratively speaking, he puts his hand to the plow of his assignment in the human scene, and steers a straight furrow, to the best of his ability. In the summing up, he will be weighed (and approved or found wanting) in terms of how well he did on this score.

What his detractors say against him, and how they try to spoil his chances, will matter little in the long run. My advice is, take your in-laws in stride. Ignore their petty sniping. But have the guts to answer, loud and clear, with a law suit if necessary, in the event they try your patience too far.— M.H.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of the Guardian.

IDA BAILEY ALLEN

Penny-Wise Marketing Stretches Food Dollars

DOES a lower income mean less nutritious and tasty meals?

Not necessarily, although it does mean a family can't buy luxury foods.

LOW INCOMES

35.4 million of the 61 million tax returns filed for 1960 were from persons earning less than $5,000 a year. In this case many unnecessary luxury foods must be curtailed and the amount spent on food for family meals must be lower than with higher incomes.

But this need not affect the enjoyment and nutrition of foods, for these depend on intelligent selection and cooking, not on a lot of money.

COMPARE PRICES

For intelligent spending, study comparative food prices in newspaper ads. Make a shopping list.

Be prepared to spend on weekly shopping more than the 27 minutes established by surveys to allow time to consider comparative values and to read the labels of packaged goods to ascertain the quantity, number of portions for the price charged and the real nutritive elements of the foods.

SHOPPING HINTS

Select fresh fruits and vegetables in season.

Avoid impulse buying, that enemy of a balanced family food plan.

With these common sense precautions, families in income brackets under $5,000 can enjoy delicious meals, often more nutritious than those based on higher incomes, because of thoughtful planning and careful preparation and cooking.

MONEY TO INVEST

Families in higher income brackets might also watch their food costs and bank or invest the money they save.

This week the Chef and I are stressing a variety of seasonable, moderately priced foods.

TOMORROW'S OVEN-DINNER

Chilled Orange Juice
Roast Smoked Pork Shoulder
Cornbread or Herbed Stuffing
Baked Hubbard Squash
Baked Pears Oregon
or Basket of Grapes
Coffee
Tea
Milk

Measurements level; recipes for 6

ROAST SMOKED PORK SHOULDER

1 (4 to 5 lb) smoked pork shoulder
Cornbread or herbed stuffing (previously given)
½ (1-lb.) can cranberry sauce
1 tablespoon lemon juice

Ask butcher to bone pork shoulder. Reserve bones to use in making soup.

Fill cavities in shoulder with stuffing; fasten together with picks.

Place fork fat - side up on rack in roasting pan. Center a meat thermometer in thickest part.

Roast 45 minutes for each lb. in slow oven, 325 degrees F.

Pour off drippings.

With sharp knife pare off skin and score fat with well defined criss-cross markings.

Stir cranberry sauce with lemon juice until soft.

Thin-spread all over cored pork.

Bake 15 to 20 minutes to glaze

Let stand 15 minutes to make carving easier.

BAKED PEARS OREGON

3 large Bartlett pears
3 tablespoons light brown sugar
1 teaspoon grated lemon or lime rind
½ teaspoon ground ginger
3 tablespoons chopped nut meats, any kind
3 teaspoons butter
½ cup any fruit juice
6 thin half-slices lemon or lime

Wash, halve and core pears.

Peel 3 halves. Arrange alternately with unpeeled halves in shallow baking dish that can go-to-table.

Mix sugar, lemon or lime rind, ginger and nut meats. Spoon into hollows of pears.

Top each half with ½ teaspoon butter.

Pour in fruit juice; add lemon or lime slices; cover.

Bake 35 minutes in moderate oven, 375 degrees F., or until pears are tender when tested with fork.

Serve warm "as is", or with slightly sweetened sour cream, or half - scoops of vanilla ice cream.

The Chef's Green Pea Soup

Mesdames: These crisp fall days try a big potful of substantial pea soup for lunch. Use packaged prepared split green peas.

Follow package directions with this exception— add bones left from smoked pork should-er or ham for that hearty old-time flavor. Use any smoked pork oddments as a garnish.

Sometimes I add a dash of mild cider vinegar to spark the flavor.

SERVE UN

About 8,200 Norwegian officers and men have served with United Nations units, mostly in Gaza.

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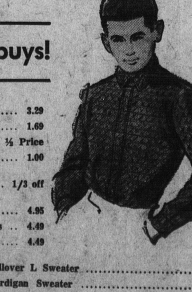

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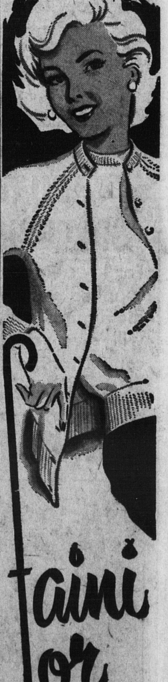

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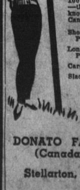

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