

WILL MARRY IN AFTERNOON



DAVID COX NANCY MacNEVEIN

The marriage of Miss Nancy daughter of Mr. and Mrs. E. M. MacNevein, Charlottetown, and Mr. David Cox will take place this afternoon at 3 o'clock in St. James Presbyterian Church. Miss MacNevein is the Cox.

ELLEN'S DIARY

The Hours Gave Us Much

Over its horizon, past the last items: at Alderlea, a child's laugh, boundary-line of today lies the warm and rippling. Yes and a quiet, peaceful land of our day of playful pup-dog, excited b a k rest. Then the churches along Is- land places, the modest ones and those more imposing, all pointing folks Heavenward, take on for us a more personal meaning. True, during our busy workaday week there are there but in many an in- stance standing silent and lone amid the white of the snow. But tomorrow, dignified and beautiful and always full of the interesting history of generations gone, they invite us to come and worship therein. To learn further of the eternal verities, to be refreshed in mind and heart, to come away with a deeper sense of the spiritual side of life and with a yearning to fit its virtues not only into our Sun- day living but into our everyday round. . . to know a practical Chris- tianity, remembering with Henry Ward Beecher that "There's not much practical Christianity in the man, who lives on better terms with angels and seraphs than with his wife, children and neighbors."

Tomorrow then, over the border- line of today, and already casting its nice shadow before, Sunday takes us to our churches.

But tonight we stop to look back along this week's spent days, back to its shining new hours. So much they gave us in gift. Some cares and concerns, it is true, for more escapes his measure of these. Yet in nice compensation the happy

WOMEN

Page 8, The Guardian Saturday, April 7, 1936

Design Is A Big Challenge To Modern Color Experts

Canadian home design today is challenging every household color expert on what is right and what isn't.

Now you can sleep eat and entertain "in the pink" in the new open-plan houses color as well as home activities spill over from one area into another. And that allows a harmonious color arrangement to tie the various parts together.

Instead of a series of room color schemes that might clash there are subtle gradations of color based on a single color plan and adaptable with variations to the entire house- hold indoors and out. An interior with pastel carnation pink walls for example might have draperies with deeper pink posies that harmo- nize with the color of the outdoor trim and shutters and blend with the still deeper terra cotta shade of the roof or brick patio.

Color authorities say pure light pastel shades and muted or greyed tones are gaining in popularity not only in upholstery fabrics, floor coverings and furniture fin- ishes but also as a background color for walls and woodwork.

According to a recent survey among homeworkers conducted by a paint company green rates high as a favorite wall color for home interiors in which every pastel shade is listed among the most popular. Blue too gained favor as a wall color while a deep color "feature wall" in pastel rooms re- mained highly popular.

The subtle effect of background pastel shades can be dressed up or down to vary the color appeal of a room. All you need do is change the color of slip covers draperies and other accessories. And in a large open-plan home a deep color "feature wall" serves to draw the interior closer together imparting a warmer friendlier atmosphere.

PASTELS ARE TOPS

As an example the walls in a living area might be painted citron yellow or gold while the exten- sion of a wall serving the dining area could be panelled in random- width boards finished in a low but glowing sheen of sunny brown.

Beige pink gold turquoise of the blue-green family sky blue and Dorensen blue are among the colors gaining acceptance with noted decorators. And the hues run the gamut of room furnishings. Grey has lost ground to beige with the exception of charcoal which often is used with pink and lots of white.

Pastel are fast taking over the plumbing fixtures in the bath and large appliances in the kitchen. And colored storage cabinets are available for the homemaker who wants a complete kitchen in color.

Brass and copper too are back in the kitchen where they started in colonial days. They're plac- ing chrome and white enamel in both kitchen and bath.



THESE ENSEMBLES AT DALLAS, TEXAS MADE A HIT DURING FASHION PRESS WEEK

Dallas, Texas, is the largest cot- ton centre of the North America continent. At the annual Fashion Press Week, this washable coin- dotted voile dress, left, made quite a stir. Three-piece cotton playsuit has "Dalmatian Dots" to brighten high-waisted shorts, skirt which buttons to the hem, centre. Butter- fly frock, right, is of Swiss organdy. Dress itself is of starched cotton, with organdy cuffs.

HAPPENINGS

Mrs. T.W.L. Prowse, honorary president of the Provincial Council of the Girl Guide Association of Prince Edward Island, is graciously entertaining the Provincial Council this Saturday afternoon at Government House, Victoria Park. The flower arrangements in the dining- room are to be snap dragons and Sensation carnations in pink with purple and white. H.W. Cud- more and Mrs. A.G. MacMillan are pouring tea.

A most interesting feature of the afternoon will be in knowing that the young assistants all have won their hostess badges in guiding.

Senator Elsie Inman will be heard with interest this evening in Report from Parliament Hill.

The Talisman Tea, one of the loveliest events of the year, was held Tuesday afternoon in the Banquet Hall of the Y.M.C.A. The tea was sponsored by Alpha Chapter, Beta Sigma Phi, and the substantial pro- ceeds were given in aid of the Ce- rebral Palsy work. The talisman name rose which is the emblem of Beta Sigma Phi. Mrs. L.R. Bag- nall convoked the tea.

The guests were welcomed at the door by the president, Mrs. W. Gordon Bears. The large rectangular shaped tea table was flanked by the table was a silver bowl with sunlight yellow roses. Complement- ing the bowl were matching silver- cande sticks which held lighted tapers, the same vivid shade as the roses. At the end of the table young hostesses moved around among their guests, smart- spring ensembles were very much admired.

The regular meeting of the Alpha Beta Sorority met at the home of Mrs. Clarence Mercer on Wed- nesday evening. Following the busi- ness meeting, the program was presented by Mrs. Murray Willett on "The Artist's Landscape."

Mrs. Clifford Thorne and three daughters, Quebec City, is visit- ing in Summerside, the guest of Mrs. Thorne's mother, Mrs. Gladys Mac- Quarrie.

Mrs. Lorraine McMahon, teacher at Air-Marshal Johnston School spent the Easter holidays at Green- wood.

F.O. and Mrs. A.J. McDonnell spent Easter with Mrs. McDon- nell's mother, Mrs. J.P. Hogan, Waver Street. They are en route to Trenton, Ontario.

Mrs. Gertrude Cahill spent East- er in Greenwood visiting her daughter and son-in-law, F.O. and Mrs. Gus Cloutier.

Mr. and Mrs. D.L. Miller and children, David and Cathy, spent a few days in Sydney, N.S., visit- ing Mrs. Miller's mother, Mrs. H. P. Duchemin.

Miss Minnie MacLeod, Bridge- town, P.E.I., has been the guest of Miss Bertha Schurman, Summ- erside.

Mr. and Mrs. Roy Buchanan, Moncton, N.B., spent Easter with her grandmother, Mrs. A.W. Leard, Notre Dame Street.

Mrs. Ernest Strong was hostess to the Ladies' Guild of the Sum- merside Baptist Church on Friday evening.

Miss Catherine Dewar left Wed- nesday morning to spend a few days with her sister, Mrs. William Crandall, Moncton, N.B.

Mrs. Firth Bonness, Summ- erside, has left for Cornwall, Ont., due to illness of her mother and sister.

Mr. and Mrs. Hume Ellis and children, Saint John, N.B., spent the Easter holidays with Mr. Ellis' parents, Mr. and Mrs. W.M. Ellis, Summerside.

Mrs. Ernest Walker was hostess to her bridge club on Wednesday evening.

Mr. and Mrs. George Lewis and two daughters, Moncton, N.B., have been the guests of Mrs. Lewis' mother, Mrs. W.E. Manson, Morris- burg Apts.

Miss Sally Basler, her mother, Mrs. George Basler, Mrs. Fred Pol- land, Miss Edith Clark and Miss

Mrs. George Andrew and Mrs. Charles Baillet were joint hostesses at a miscellaneous shower Tues- day evening at Mrs. Andrew's resi- dence, School Street, in honour of Miss Nancy MacNevein. Mrs. L.S. Cox and Mrs. E.M. MacNevein were special guests at this party.

Miss Nancy MacNevein entertain- ed friends Wednesday evening at her residence, Birchwood Avenue, Mrs. E.M. MacNevein entertained Thursday evening in her daugh- ters honour. A delightful feature of the evening were the musical num- bers by Miss Nancy MacNevein and Mrs. Douglas Cameron.

Mrs. L.S. Cox, Palmer Apart- ments, entertained Friday evening at a buffet supper after the re- hearsal for the Cox-MacNevein wed- ding.

Mr. David A. Cox was entertain- ed Thursday evening in honour of his approaching marriage by his friends at a stag dinner in the Blue Room of Old Spina. A mahog- any step-end table was given to Mr. Cox the presentation being made by Mr. Douglas Cameron.

Mr. and Mrs. Edward R. Norton, Summerside, and sons James and Donald, spent the Easter holidays

Marion Howatt left recently to spend a month's holiday at Day- tone Beach, Florida.

Mrs. Lorne Monkley entertained "The Jolly Eight" on Tuesday eve- ning.

On Tuesday evening Mrs. Heber Ramsay and Mrs. Brenton Ram- say, Alberton, were hostesses at the home of the latter, where friends assembled to tender a post- nuptial shower to Mr. and Mrs. Raigh Callbeck. Pink and white streamers and white wedding bells formed an attractive setting and the gifts were presented in a basket decorated with similar colors.

In assisting the gifts the bride was assisted by Mrs. Errison Mac- Leod while Miss Frances Currie read the accompanying good wish- es. The gifts were arranged by Mrs. John Clark. On behalf of his wife Mr. Callbeck expressed their sin- cere appreciation. A pleasant so- cial evening was enjoyed and de- licious refreshments were served.

ST. DUNSTON'S G.W.L.

The annual meeting of the Catho- lic Women's League was held in the Knights of Columbus home on Tuesday evening, April 3rd. A short monthly meeting preceded the annual. A large attendance list- ened with interest to the various reports and these showed excellent results in all phases of the League's work.

The election of Officers for the coming year resulted as follows: President, Mrs. Matthew Lee (re- elected); 1st vice, Mrs. Peter Hol- land; 2nd vice, Mrs. Leo Murray; 3rd vice, Mrs. John Beaton; Re- cording secretary, Mrs. L.L. Noon; Corresponding secretary, Mrs. F. L. Coyle (re-elected); Treasur- er, Mrs. Maurice Griffin.

Councillors: Mrs. Arthur DeCote, Mrs. J. E. Fleming, Mrs. J.B. Fleming, Mrs. Ernest McTague, Mrs. Patrick McKenna, Mrs. J. J. Trainor, Mrs. Fred MacMillan.

and Mrs. C. L. MacDonald.

Miss Gertrude Coady was con- venerator of nominations with Mrs. P. J. Nealis, Mrs. Maurice Griffin, and Mrs. Peter Holland assisting. Mrs. Frank Saunders was chair- man of elections and conducted the installations of officers.

Prior to the election of officers the regular monthly business meet- ing was held with the president, Mrs. Matthew Lee presiding. Min- utes of the monthly and executive meetings for March were read by the recording secretary Miss Isobel MacDonald and approved as was the report of the treasurer, Mrs. P.J. Nealis.

Correspondence as read by the secretary, Mrs. F. L. Coyle, in- cluded letters from Mrs. W.J.P. MacMillan, Convener of Immigra- tion; Hon. J. Angus MacLean re C.N.I.B.; Miss Gertrude Coady for sympathy extended in bereavement Mrs. J. Russell Driscoll and Mrs. A.L. Adams for expression of good wishes while ill; Sr. St. Margaret of Paree re donation toward Catho- lic action; Mrs. F. J. Casey for kind remembrances while hospital- ized.

Six of the sub-division members collected for the Red Cross Soci- ety during their recent campaign. Reports were given.

Full reports of conveners of committees were given covering the work accomplished during the year. The recording secretary, Miss Isobel MacDonald, gave a comprehensive report summarizing the activities of the League and Mrs. P. J. Nealis gave a complete financial report.

The president, Mrs. Matthew Lee thanked the Rev. Director P. F. MacDonald for his faithful atten- dance at all meetings, and also her executive, and all members, for their loyal support given her dur- ing the past year and again sol- icited their support for the incom- ing executive. After the installa- tion of officers Rev. Father Mac-

To Present Granby's Gift In Monaco

Granby, Que. (CP)—Jean Bruch- esi, Quebec's provincial undersec- retary, will present Granby's wed- ding gift to Prince Rainier and Grace Kelly in Monaco.

Mr. Bruchesi, one of the few Can- adians invited to attend the wed- ding ceremony April 19, will pre- sent the couple with two live Can- adian beavers.

The beavers will leave Montreal by air April 11.

Mr. Bruchesi will attend the wed- ding as a delegate to the annual meeting of Monaco's Conseil Lit- taire.

Donald complimented the new exe- cutive. The meeting adjourned with "The Queen" played by Mrs. J.E. Fleming.

MONTAGUE GUILD

The April meeting of the Pres- byterian Young Womens Guild, Montague, was held at the home of Mrs. H.M. Smith Monday eve- ning. The president, Mrs. John MacKenzie, presided, and the meet- ing opened with a hymn. The East- er Story was read by Mrs. Byron Stewart, followed by prayer by Mrs. Elsie Waterworth.

There were seventeen members present. The minutes of the pre- vious meeting were read by the secretary, Mrs. George McCannall, and were approved as read. Miss Catherine Currie reported for the visiting committee and several oth- er committee reports were given by Mrs. Smith and Mrs. Water- worth. The meeting closed with the Mizpah benediction. Lunch was served by the hostess, assisted by Mrs. Carl Johnston and Mrs. S.D. Reid.

LET'S EAT

Grandma's Chicken Pie Turns Into Curried One

By Ida Bailey Allen

"An old deep black iron kettle that I treasure," I was telling the Chef, "was used by my great- great-grandmother to make chicken pot pie. Judging by the 'recipe' in her old manuscript cook book, this was only for special days.

Stir into the casserole. Roll American pie-pastry to a scant 1/4" thickness. Place over the top of the casserole. Trim the edge, turn under and flute. Gash the top to permit escape of steam. If desired, place 3 pastry chicken cut-outs over the top for a garnish. Bake 30 min. in a hot oven, 425 degrees F. or until the pastry is lightly browned.

Raspberry Jam Roll: Break 1 egg into a 2 qt. mixing bowl; beat until frothy. Add 1 c. granulated sugar; con- tinue to beat until thick. Add 3 tsp. water and 1 tsp. pure vanilla. Sift together 1 c. already-sifted enriched flour with 1 tsp. baking powder and 1-3 tsp. salt. Fold into the batter. Bake 12-15 min. in a moderate oven, 350 degrees F. or until pale golden brown. At once, turn upside-down on a sheet of waxed paper dusted with powdered sugar. Tear off any paper that adheres. Then spread the cake with rasp- berry jam. Roll up quickly. Cool, folded side down. When cold, trim the ends with a sharp knife. Serve sliced 1" thick, plain or with a topping of sweetened whip- ped cream or a half scoop of vani- lla or black-raspberry ice cream. Trick of the Chef: Garnish potato cream soup with minced chives.

2 c. cooked green peas and 2 tsp. sliced pimiento. Mix together 2 (10 1/2 oz.) cans cream of mushroom soup, 1 c. water and 2 1/2 tsp. curry powder. Then heat. Stir into the casserole.

BISCUIT DOUGH

"She greased the pot, then lined it with strips of 'saleratus' biscuit dough. The pot was filled with half-stewed chicken seasoned with thyme and salt marjoram from her kitchen garden.

"Over the top went a blanket of dough. On went the cover. Then, the kettle was placed on a swing- ing crane over the hearth fire, where it simmered two hours until serving time.

"My grandmother improved on this method, by baking the pie in the oven of her wood stove."

CHICKEN CURRY PIE

"And here is the test-kitchen," chuckled the Chef, "we have in- vented a hurry-up chicken curry pie that smells so appetizing when baking in our new wall-oven, I can scarcely wait the 40 minutes time, to taste-test.

"I nominate it for our Monday dinner, Madame. There will be enough chicken oddsends left from Sunday's roast to make it."

Monday Dinner: Potato cream soup; hurry-up chicken; curry pie; buttered beets; spring salad bowl; raspberry jam roll; coffee, tea or milk. All measurements are level re- cipes proportioned to serve 4 to 6. Hurry-Up Chicken Curry Pie: Cut enough leftover cooked chicken into 1/2 to 1" cubes to make 2 1/2 c. combine in a 2 qt. casserole with

Couple Will Reside In Toronto, Ontario Following Bridal

Of interest here is the marriage in Merriton, Ontario, of Miss Marion Clare Howatt, daughter of Mrs. Nellie Waddell, Cape Traverse P.E.I., to Mr. Cecil Roy McKay, son of Mr. and Mrs. Orville Mac- Kay, Merriton. Rev. Shelly Offe- ciated at the ceremony at the home of Mr. W. Anderson.

The bride wore a blue dress with white accessories and a corsage of golden carnations. Mrs. Barbara Anderson was matron of honor.

Best man was Mr. Wilfred An- derson.

A reception followed at the home of the groom's parents where Mrs. Joan MacKay assisted the host- ess.

The couple will reside in Toronto, Ontario.

HOUSEHOLD HINT

If you wish to wash a nylon gar- ment with a quilted lining, turn the garment inside out halfway the drying period. Any such garment will look its best if hung on hangers to drip dry, with cuffs, col- lars, plackets, pockets and belts flung-smoothly while wet.

When the outside appears to be dry, reverse the garment care- fully and smooth it just as neatly as on the right side. The quilted lining will dry quickly when ex- posed to the air.

ROUX HAIR BLEACHES

Three shades of ROUX of bleaches—Gold, Dab, and Red —to match your needs. Ask at your favourite beauty parlor, drug or department store. Each package gives two applications.

Words Of The Wise

The sparrow flying behind the hawk thinks the hawk is fleeing. (Oriental Proverb)

Hey There, Where Do I Get My Spring Hat? . . . At ADELA'S

From a wide range of new styles and your style hats to choose from.

Adella's Millinery 177 Grafton Street

ROUX Hair Bleaches

\$1.25

POMPEI RED COAT FROM ROME

An interesting design in coarse called Pompei red. The coat is cut notched, tailored collar, Sheelard wool, this morning over- swallow-tail at the back and the chest from Rome is in a new shade front has a bolero effect with a

COOK'S CORNER

SAUTEED LIVER STEAKS

Plunge the liver slices into cold milk, then into cracker crumbs or crushed cornflakes. Season with salt and pepper saute at high heat in a small amount of shortening.

MORNING SMILE

"Have you been sleeping well?" "Well, doc, I sleep well nights, and pretty well mornings; but after- noons I just seem to twist and turn."

First singer—Yes, I insured my voice for \$250,000. Second singer—I bet it feels won- derful to have all that money.

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