



Oriental Flavor Shown

Leather lends itself perfectly to the stark silhouette that pervades the fashion world just now. Bonnie Cashin chose suede of superlative quality for a beautiful coat of simple but effective line that favors the Orient with its mandarin collar and deep side slits. High placed front pockets suggest an Empire waistline. Good for travel and country wear.

LET'S EAT

Many Tasty Appetizers Are Made Inexpensively

By Ida Bailey Allen

"Regardez the interesting selection of hors d'oeuvres in this French restaurant, Madame," said the Chef. "The cuisine is real home style. French homemakers are past masters in preparing tasty appetizers from inexpensive ingredients. These look very inviting arranged in oblong glass dishes on the serving tray."

"Par example, here is potato salad made with small cubes of potato mixed with a little grated onion, chopped parsley, French dressing and mayonnaise."

"Here are pickled herring, and eggs stuffed with liver pate, always homemade. This dish contains tiny cubes of boiled beef and diced celery in vinaigrette dressing."

"These are strips of green peppers, always scalded first to take out some of the raw taste. There is cole slaw with cream dressing, and of course, olives and pickles."

FAVORITE DISH

This dish contains my favorite, Madame, stewed dried lima beans with vinaigrette sauce.

"I believe that most Americans do not use enough lima beans." "That's right, Chef," I replied. "They not only can be used in many tasty dishes, but lima beans supply a good amount of vegetable protein, phosphorus, calcium, thiamine and riboflavin as well."

TOMORROW'S DINNER

Lima Bean Saladettes
Beef-Green Pepper Ragout
Whipped Potatoes
Spinach Lyonnaise
Canned Peas in Orange Gel
Coffee Tea Milk

Lima Bean Saladettes: Combine 2 c. well-drained cooked or canned dried lima beans with 1/2 c. each thin-sliced celery, radishes and scallions. Add hot-sweet French dressing to blend.

Serve in lettuce nests. Garnish with black olives.
Beef-Green Pepper Ragout: Melt 1/2 tsp. fat in a heavy skillet. Add 1 1/2 tsp. salt, 1 tsp. monosodium glutamate and 1/4 tsp. pepper. Stir in 1 crushed peeled section garlic, 1/4 c. shredded onion, 4 large seeded and shredded green pep-

MORNING SMILE

"There's enough spare time for everybody," said the pessimist; "but the wrong people seem to have it."

WOMEN

Page 8, The Guardian Friday, March 16, 1956

Happenings

The Charlottetown Business and Professional Women's Club held their annual monthly dinner meeting on Wednesday March 14, in the lounge of the Charlottetown Hotel. The president, Miss Dorothy Cullen was in the chair. The program was in charge of the following committee: Miss Rosa Bell, chairman, assisted by Miss Ruth Vinnicombe, Miss Margaret Irving, Mrs. Greta Sutherland, Miss Verna Darrach, Miss Adele McLellan and Mrs. M. Bowness.

The table decorations followed the St. Patrick's theme and were unusually attractive. Centering the head table was a Victorian candleabra in gold leaf with green tapers. On either side were crystal vases with yellow daffodils. There was also a large St. Patrick's hat on the mantle where three gold and green Tara's harps. There were favors for all in St. Patrick's colors.

The committee had arranged for Judge Harold Palmer of the Probate Court to speak on the topic "The Prince Edward Island Historical Society". Miss Rosa Bell introduced the speaker commenting that "a knowledge of the past is necessary to a development of the future." Judge Palmer president of the Historical Society is a grandson of the Hon. Edward Palmer, a father of Confederation. The first Prince Edward Island historical society was formed in 1881 and Mr. Edward Palmer was a member. In his opening remarks Judge Palmer paid tribute to women who now were not only in the business and professional life of the nation, but in public life as well. The Judge remarked that this was the first time he had ever spoken to an audience composed exclusively of ladies. Judge Palmer stressed the need of an historical society in this Province and that the history of Prince Edward Island should be taught as a special subject. Our own history is important to our own people. Judge Palmer drew attention to internationally known persons such as Pope, Sir Louis Davis Harris and Cardinal MacGuigan. Tribute was paid to Island historians such as Dr. D. C. Harvey, Judge Warburton and Dr. Frank McKinnon the latter excelling in Political Science.

Judge Palmer stated the main work of the Historical Society in this province is to promote a museum. This is worthy of support in that it is cultural educational and practical. The speaker was thanked by Miss Margaret Irving. Mrs. Harold Palmer was a guest at the head table. The meeting concluded with business and the minutes on International night meeting read by Miss Mary Newson. Miss Dorothy Cullen adjourned the meeting.

Miss Verna Darrach has left to attend the Red Cross Convention in Toronto.

The Prince Edward Island Hospital Nurses Alumnae sponsored a delightful skating party Monday evening at the Sports Arena. There was a large attendance and after the skate several informal supper parties were very much enjoyed.

Mr. Adlai Stevenson whose name had sometimes been romantically linked with that of Miss Margaret Truman had for his ginner and dancing partner at Gloria de Haven's Pierre Hotel opening, Countess Irene de Korntal a lady well known in top level political circles. The Countess used to be married to former vice-president Alben Barkley's nephew.

David W. Pratt, M.D. has a fine letter in a recent Toronto paper on the magnificent opera recently heard in that city. Dr. Pratt has been listening to opera for almost fifty years, with growing affection and discernment. His praise was high for Canadian singers. He describes Miss Evelyn Gould's performance as "superb in her role as Zerlina." Miss Gould has personal friends in this province who will be pleased to hear of her operatic success.

Mrs. Carl Breuer has returned to Washington after spending the weekend in Ottawa with her mother, Mrs. J. G. Macphail, Mr. and Mrs. Bruer and their children Anne and Anthony, returned recently

from Lima, Peru, where Mr. Breuer was first secretary at the United States embassy for the past three years. Mrs. Breuer is a niece of the late Sir Andrew Macphail.

BAPTIST W. M. S.
The Women's Missionary Society of the Charlottetown Baptist church met at the home of Mrs. T. G. Ives, on Thursday afternoon, March 8th. The devotional was led by Mrs. Charles Hamm who took as her theme "Opposition to Christ."

The business period was presided over by the president and roll call was answered by a verse of Scripture containing the words, "Lord and Master." It was decided that the Easter Thank Offering and affiliation service would be held on Monday evening, March 26th, following the pre-Easter service.

Several reading course books, donated for the use of the World on hand, were laid out for the use of the members. The absence of Mrs. R. D. Ives, Mrs. Mitton reported 52 calls. A short article from Tidings was read by Mrs. Gregory. The lesson was given by Mrs. D. N. Bell, who gave an interesting talk on the life and work of Rev. Mrs. Perry Allaby who are in Serango, India.

Mrs. H. L. Mitton, who has been conducting a very instructive map study of Canadian Baptist Missionaries and Mission stations in India showed slides of the accomplishments of Rev. Norman Dobbe who is in Bolivia.

Benediction brought the meeting to a close after which lunch was served by the hostess.

ALEXANDRA W. I.
The March meeting of the Alexandra Women's Institute was held at the home of Mrs. Milton Wood with an attendance of 15 members. Meeting opened by repeating Mary Stewart Collect in unison. Roll call was answered with a housekeeping hint.

Treasurer's monthly report and correspondence was read by secretary. Reports of school and sick committees were given. It was moved and seconded that we purchase paper cups, etc., for school. Articles of sewing were passed in for Red Cross.

Next meeting will be held at the home of Mrs. Atwood MacRae when roll call will be sing, say or pay. Lunch committee will be Mrs. Vernon MacLennan, Mrs. Aubrey Gamble and Mrs. Nelson Robinson. Collection amounted to 4.35.

Meeting adjourned and lunch was served by hostess and committee in charge.

COVEHEAD C.W.L.
The St. Eugene's Sub-division of the C.W.L. held their regular monthly meeting at the home of Mrs. Allan Reardon on March 4th. The meeting opened with the League Prayer by Vice-Pres. Mrs. Leslie McCabe. Nine members and one visitor were present.

The minutes of the last meeting were read and approved. Correspondence included a thank-you note for Mrs. O'Connell; a letter from Mrs. Charles MacNeill, Convener of National Scholarships; a letter from Miss Katherine Sheehan, Convener of League Magazines; a letter from Mrs. Basil MacDonald, Prov. Diocesan President; a letter from Mrs. Daniel Mullen, Convener of Our Ladies

Tasty-tons
BY STEWART'S
Our baked goods are the best in sight. Why don't you take some home tonight?
The apple of our eye is an apple pie. Try one today and serve it for a perfect dessert.

Stewart Bakeries
COMPLETE LINE OF BREADS, PASTRY, WEDDING & BIRTHDAY CAKES
100 Kent Street, Charlottetown

ELLEN'S DIARY

March Lambs Are Coming

Yesterday afternoon the belated snowfall came. Thickly the flakes drifted down as though the legendary cloud-woman plucking her geese was being careless as to where the light feathers might fall. Or did she not send them with an accuracy of aim which decorated prettily for a time every twig and branch and wire and wrapped warmly with a new and clean downy coverlet, every last resting field of the farmlands? Keeping them against the March wind then roving.

A wild wind it was, in the chimney and about the eaves. "Blowing in the cold," as we said. Our farmers hearing, changed their slippers for work-boots before bedtime and went out as a parable has it, into the wind and dark and damp, to see that all was well with their ewes. "Often it's a night like this that fetches lambs," James nodded.

They were there this fine but breezy March morning, the first lambskins of all, a pair of wee damp bleating things. By dusk several more had been added to the flock. Whose good fortune was it to find the first-come, for it is always an engaging sight? Jeanie tried to feed her fowls, passing by the fold-of-building found the treasure. The children then hearing the news lost no time in coming there, to open the door softly as they have been taught in such a circumstance, and look in on what to them was "the cutest sight!" of the season.

James too welcomed them with a broad smile even as he remarked, "By rights it's a little early to survive. However if they get the warmer days." And was there not good promise of it in the very wind which in a wild race rode the sunny fields today? Promise of lush pasturing for them before too long in some streamside meadow new-born.

This dame must "get up and bake her loaves" today. Cookies as well for Mack and his grandfather to sample when the afternoon brought them, the best of friends, in for a few minutes of leisure. Mack came and plowed the footpaths about. He uses his ingenious little snowplow that he and Gage (his cousin) fashioned with a pair of wheels, remains of a kiddie-car, and pieces of the farmers' boards. They planned it carefully. They sawed and nailed and bolted. And with caps pushed and off of puzzled foreheads, they adjusted unruly parts until at length the machine was perfected and subjected happily to trial runs.

Now after a snowfall, with a small fellow propelling it, its bell tinkling to warn pedestrians to move aside, it is amazing to see how quickly and well the paths about are cleared: to either house, to the woodshed and poultry-house and barn.

Storms... floods... wearying weather across Canada today, while above this Island set amid silver seas, skies were mostly fair and sunny and along the quiet loveliness of the evening-meadows it was a spent wind of March that turned home.

Until tomorrow --- Diary
Good-night.

Words Of The Wise

A man's true worth is the good he does in the world.
—(Unknown)

Mace & Orange Sweet Bread

Mix and sift 3 times, 2 1/2 c. once-sifted pastry flour (or 2 1/2 c. once-sifted all-purpose flour), 3 1/2 tps. Magic Baking Powder, 1/2 tsp. salt, 1/4 tsp. ground mace. Cream 1/2 c. butter or margarine and blend in 1/2 c. fine granulated sugar; beat in 1 well-beaten egg, 1 tsp. grated orange rind and 1/2 tsp. vanilla. Add dry ingredients to cream mixture alternately with 1/2 c. milk. Turn batter into a loaf pan (4 1/2" x 8 1/2") which has been greased and lined with greased paper. Bake in moderate oven, 350°, about 1 hour. Allow loaf to cool in pan. Spread sliced cold bread with butter or margarine for serving.

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twinkle Party Pants

A Playtex Masterpiece

Ruffled nylon marquisette sprinkled with stars to match the twinkle in her eyes!

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Interesting Facts

From Tea Council

The important parts of the tea plant are the two leaves and a bud at the top. From these, the tea you drink is made. If allowed to grow unchecked, the tea plant produces flowers that are white and fragrant and a smooth, brownish-green "fruit" which contains the dark brown seed. The tea plant is an evergreen.

The first shipment of tea to Canada was sent to Governor James Knight, at York Factory on Hudson's Bay in 1715. But bad weather made it necessary to turn the ship back and the tea didn't reach Canada till the following year.

Athletes of all kinds appreciate refreshing lift that a cup of tea gives. Professional hockey teams, like the Detroit Red Wings, say drinking tea between periods both refreshes and renews energy.

Tea was first brewed 4933 years ago by Chinese Emperor Shen-Nung—a most learned man for his time—when tea leaves fell upon a tea bush into his pot of boiling drinking water. The Emperor, often called the "Divine Healer", was perhaps the first man in history who believed in boiling water before drinking it.

Since then, the whole world has confirmed his first report on the exhilarating effects of a hearty cup of tea. The tea plant grows best in a moist, tropical climate. Some of the best teas are grown at altitudes of 7,000 feet or more. These high altitude teas take longer to grow and thus are more expensive, as well as flavorful.

The tea that finds its way into our cup is generally a blend of many varieties of tea. There are more than 3,000 known varieties of tea. The tea expert blends anywhere from 20 to 30 varieties to produce the qualities which Canadian look for in a hearty cup of tea.

Mr. Gladstone, British Prime Minister during the Victorian era, was so enthusiastic about tea that

HOUSEHOLD HINT

Before giving a wall the first coat of paint, fill any nail holes with wood putty. Allow to dry, and smooth with abrasive paper until the patch is even with the surface around it.

he was said to make a practice of filling his hot water bottle with tea in order that it might fulfil the twofold purpose of warming the feet, and quenching the thirst.

In 1666 the retail price of tea in London, England was 2-18-4 per pound. (Even at today's rate of exchange that would be approximately \$2.25 per pound.) At that time this represented about 6 weeks pay for the average man. No wonder they smuggled tea in those days!

FAMED SOCIETY
Britain's Royal Society of Arts, first of its kind, was founded in 1754 to promote scientific and technical progress.

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COOK'S CORNER

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HOT CABBAGE SLAW

Add 1 tablespoon of beef dripping in your frying pan, then fill the pan with finely shredded cabbage. Put lid on and fry, stir often to keep from sticking, when cooked sprinkle with pepper and salt. Add 1 tablespoon of dry flour, stir well then add 1 cup sour milk and cook 5 minutes. Serve while hot.

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There's a quick, easy way you can avoid getting stuffed, from nagging sinus pain, clogged nostrils that keep you from resting comfortably and snoring breathing difficult. Just sprinkle a few drops of Clearsin on your hands and breathe the soothing vapour. You'll be surprised and pleased how quickly relief comes—how nasal discharge abates after you inhale the medicinal vapour of Clearsin-O-Zone. At your drug store in 40c and 90c packages. 7320

Tasty-tons

BY STEWART'S

At ADELLA'S
From a wide range of new styles and your style