WOMEN

Silken Season This Spring

Silk is the reigning queen of the fabric world this season and many beautiful are the various weaves available. Silk in a linen weave is a favorite and there is paper thin, crisp taffeta and silk twill with its rich sheen. Hannah Troy uses navy silk twill with a shocking pink double dot pink print for a slim costume with which to greet a spring day in town. The square neckline contrasts with the soft side-draped scarf which is attached to the dress. A jacket buttons up to the neck and hugs the midriff.

LET'S EAT

New Taste-Treats Use Frozen Canned Fruits

By Ida Bailey Allen

"Come and taste-test, Madame," invited the Chef. "My experiments with half-frozen canned fruits are waiting."

In the test-kitchen small, clear glass serving dishes and spoons were arranged on a shining aluminum tray.

"Taste-Treat No. 1," announced the Chef. "Canned pears with a little lemon juice and sugar frozen two hours in the ice cube chamber of the refrigerator."

GOOD DESSERT

"This is very nice, Chef," I said. "It will make a good dessert with crisp ginger snaps."

"Taste-Treat No. 2, Madame. Canned raspberries with two tablespoons each orange concentrate and sugar to a one-pound can of fruit, also frozen two hours."

"This is excellent as is for a dessert or as the topping for a fresh fruit cocktail. You were right in adding a little sugar. Most frozen foods must be a bit on the sweet side, because freezing-cold makes the taste buds in the mouth less sensitive."

"Taste-Treat No. 3 Equal parts of canned grated pineapple and canned strawberries with a little lemon juice and one tablespoon sugar, but frozen only one and a half hours.

"Delicious and refreshing as a first course. All these dishes are easy to prepare, glamorous to look at and within any food budget."

TOMORROW' S DINER

Cabbage-Celery Slaw
New England Baked Beans
Canadian Style Bacon
Stewed Tomatoes
Baked Brown Bread
Half-Frozen Canned Pears
Coffee Tea Milk

New England Baked Beans: Pick over 1 lb. navy or pea beans and wash in cold water.

Place in a large saucepan. Add 2 qts. boiling water with 1 tsp. salt Cover and let stand 50 min. Then, bring to a brisk boil. Simmer-boil, covered, about 1½ hrs.

Scrape 2 oz. fat salt pork and score (cut) it through the skin in squares. Place in the bottom of a casserole or bean pot.

To the beans and their liquid, add 1 sliced, small peeled onion, ¼ c. unsulphured molasses, ½ tsp. dry mustard, 1½ tsp. salt and ¼ tsp. pepper.

Cover and slow-bake 5 hrs. in a moderate oven, 325 deg-350 deg. F.

If necessary, add a little more liquid at the end of 2½ hrs.

An hour before the beans will be done, bring the pork to the surface and finish uncovered to brown.

Dried beans or other legumes should never be soaked overnight or even for several hours, as this sometimes fosters germination and causes loss of nutrients That is why I soak beans for baking only 50 min. in boiling water.

CHEF'S FRENCH DRESSING

In a screw-top glass jar, measure 1½ tsp. salt, ¼ tsp. pepper, ½ tsp. paprika, ¾ c. salad oil (olive preferred) and ¼ c. mild vinegar. Shake thoroughly until blended each time before using.

Happenings

Mr. and Mrs. Eric Robinson with their sons, John and Alan of Augustine Cove are leaving today on a motor trip to Florida. They will be accompanied by Mrs. Robinson's mother, Mrs. Harry Leard of Crapaud and Charlottetown.

Miss Geraldine O'Brien, daughter of Mr. and Mrs. Walter O'Brien, 70 Prince Street., has the rare distinction of celebrating her birthday, the same date as His Holiness Pope Pius XII. Miss O'Brien who is a student at Notre Dame Academy is eight years old today, March 2.

Mrs. Harry Leard, house-mother of the nurses' residence, P.E.I. Hospital, is leaving today for Florida.

The Glenvale Players, a group of blind Toronto actors, presented the Robertson Davies Satire "Overlaid" recently in Toronto with great success. Scripts were read by touch system Braille and the company rehearsed from Braille notes with the help of sighted prompters.

The marriage of Mr. John David Clark and Miss Mildred Ruth MacLean will take place next Tuesday at Mr. William MacLean's residence, Winsloe. Following the wedding ceremony there will be a reception at the MacLean residence.

Mr. and Mrs. John L. Clark, North River Road, leave next week to take up residence in Kitchener, Ontario. Dr. and Mrs. Harold Stewart have purchased the beautiful new Clark home on the North River Road.

Mr. and Mrs. C.B. Whitenect, have left on a trip to the United States.

CORNWALL W. I.

An epic for February opened the regular meeting of Cornwall W.I. which met at the home of Mrs. Otto Newson on Feb. 6. The singing of the Institute Ode and repeating of the Collect in unison was followed by roll call.

At future meeting if roll call is not answered by suggested joke or verse a fine will be imposed. The minutes were read and approved after which the various reports were given. After some discussion, it was decided to pay the Institutes share of the furnace. It was announced that the Handicraft Van will be in Cornwall on April 3.

It was decided to enter the Musical Festival in the Women's Institute Chorus. The packing of woolens will be discussed at the March meeting.

Next meeting will be at the home of Mrs. Earl Lowther. The lunch committee will be Mrs. Arthur Howard, Mrs. Harold Scott, Mrs. Mac MacLean and Mrs. Dannie Gass. Entertainment will be a "Pat" contest.

A talk and questionaire on W.I. work was given by Mrs. Earl Lowther. Mrs. Jack MacLean conducted a matchbox contest. Collection for evening $1.69. Meeting closed with the Queen.

SOURIS WEST W.I.

Seven members of the Souris West W. I. met at the home of Mrs. Bert Mullally on the evening of Feb. 8th. The meeting opened with the Mary Stewart Collect. Roll call was answered and the secretary read the minutes of the previous meeting. Reports of various committees were heard and correspondence read and dealt with.

The following new committees were appointed: School, Mrs. Edie Gallant, Mrs. T.J. Kickham; Sick, Mrs. Reggie Peters, Mrs. Henry Peters.

It was decided that any one wishing to donate vegetables etc. towards Souris Hospital leave their contribution at the home of Mrs. Bert Mullally. It was decided to buy 75 cents worth of dustbane for the school. $1.00 was taken out of the funds as part of a mass offering for Mrs. Edward Peters and $1.00 was sent to March of Dimes.

Mrs. Henry Peters invited the members to her home for the March meeting. Roll call is to be answered by each member giving an article for the grocery box which is to be lotteried. Lunch was served by the hostess, assisted by Mrs. Thos. Flynn and Mrs. Reggie Peters.

OYSTER BED BRIDGE W.I.

The Oyster Bed Bridge Women's Institute met at the home of Mrs. Philip Matheson on Feb. 20. The president presiding the meeting opened with Mary Stewart Collect. There were eight members and one visitor present. The roll call was answered by passing in home made Valentines. Miss Hazel Matheson's Valentine was judged to be the best and she received the prize.

The minutes of January meeting were read, approved and signed. The treasurer reported $5.00 given to T.B. League, $7.00 paid to Wallace Bryenton for repairing school organ, $3.00 paid for plant given to sick member and bills amounting to 42 cents paid. Bills were paid at meeting amounting to $8.83

Correspondence consisted of several letters. It was decided to prepare a play and other numbers to help in entertainment at Wheatley River to aid the Wheatley River hall. Two members paid their membership fees.

Mrs. E.M. Cudmore was asked to get soap and towels for school and Mrs. Philip Matheson to purchase pencil sharpener for school. The secretary was asked to send to Eaton's and Simpson and Sears for donations and send an Easter Card and "Thank you" note to link Institute in England.

The next meeting is to be held at home of Miss Cora and Hazel Matheson. The roll call to be answered by naming first school teacher and where they are now. Proceeds from travelling apron were $6.22 and Button Cake and collect on $1.05. The meeting closed with Lord's Prayer. Lunch was served by hostess and committee in charge.

NEW GLASGOW W. I.

Mrs. R. L. Dickieson was hostess to the members of New Glasgow W. I. on Monday evening. February 6th. The president presided. Roll call was answered by 16 members and four visitors.

School committee reported supplies sent to school. Sick committee reported some calls made. It was moved by Miss Elsie Laird and seconded by Mrs. George Dickieson that we send a $5.00 contribution to the March of Dimes Correspondence was read and discussed.

Letters were read from Mrs. Philip Matheson, Convenor of Health and Welfare; Mrs. L. G. Ramsay, Convenor of Cultural Activities; Miss Estelle Bowness regarding Education Week. Other correspondence received was Canadian Association of Consumers Bulletin; Health Bulletin; Federated News, and Polio Post. Comments were expressed on Mrs. Ruth Osborne's "Down Memory Lane." Mrs. R. L. Dickieson reported having procured films.

Roll call for next month to be answered with an Irish Joke. Invitation for next meeting is open. Committees for next month are as follows: Sick, Mrs. Richard Dickieson and Mrs. Harold Dickieson; School, Mrs. Foster Sellar; Lunch, Mrs. Howard Ling and Mrs. Leith Dickieson; Program, Mrs. Elmer MacDonald and Mrs. Wallace Dickieson.

Program consisted of piano selections by Mrs. George Dickieson, riddles by Mrs. Earl Houston. Lunch was served. Meeting closed with Queen.

MORNING SMILE

"Your husband talks in his sleep? That's nothing to worry about, surely."

"But doctor, he mumbles so—I can't make out a word he's saying."

Orphans Stage Concert For Airmen

Some French orphans who put on a concert for Canadian air personnel at Metz, France, are congratulated by Chaplain Flt. Lt. P. M. A. Forgues of Marieville, Que. as other members of the air division headquarters look on. (GP from National Defence)

Mary Haworth

Explores Meaning Of Aloofness Towards Everybody

DEAR MARY HAWORTH: For 14 years I've given my grandchild the care and training her mother might have given her, but didn't. Jane was about a year old when her father died and her mother (my daughter) didn't want to keep her.

Once when Jane was about five, her mother decided to give her another try. I let her go, much to my regret, and in three months she was sent back by plane, in bad shape with asthma. Later she told me she'd been terrified that her grandpa and I wouldn't meet her at the airport, which made my heart ache.

Ever since then she has been subtly aloof towards us, whereas she used to be really affectionate. As a child she did well in school, forged ahead and was consumingly interested in books. She was in fact a little shy and preferred reading to playing with others. This aloofness has grown with the years.

NOT REBELLIOUS

Jane was always difficult to train, but in the last two or three years she has become unreachable. She isn't deliberately disobedient; it's just that what I say doesn't seem to penetrate. She is gloomy and despondent, wears an absent look, doesn't seem to care for anybody, or about anything. She lacks a sense of responsibility; her chores are never done neatly; the fairly good grades she gets at school aren't a result of conscientious study. She does no homework, at least not at home.

Her grandfather and she are constantly at each other's throats. He decided long age she would never be any good, but I am still hoping. He hasn't the easiest disposition, but if she would show him more respect, they would get along better, I think. At times she is terrible touchy, cross and nervous, and it is wearing me down.

Please shed light on the problem. Am I raising an incurable misanthrope? Or is there any hope I can get Jane interested in helping herself? R.G.

HARM WAS DONE

DEAR R. G.: What you are disclosing, though too blind to see it, is that Jane has become progressively ill, emotionally ill, while under your supervision.

As I get the picture, the blow that really struck her down -- from which she hasn't recovered since -- was being sent off to her unstable mother at the age of 5, into circumstances of hit-or-miss care. And then being shipped back to you and her hostile grandpa, in a panic state of anxiety -- as indicated by her asthmatic condition and her fear of being unclaimed at the airport.

By that time she was so demoralized, her self-regard so damaged, her expectations of others so distorted, by a series of rejection experiences (due to no fault of hers), that she simply stopped being outgoing. Back on your hands, she no longer dared hope for, ask for, or express affection. She simply withdrew into herself, in a mood of total defeat, where people are concerned. Indeed she probably shrank from such fond interest as was shown in her--construing it to be a mirage or hypocrisy, not to be pursued.

DOCTOR'S SLANT

Last November 8, the U. S. News and World Report carried an exclusive interview with Dr. Winfred Overholser, former president of the American Psychiatric Association, on "What you should know about mental illness." Dr. Overholser discussed among other things the development of emotional illness in children. In part he says:

"The notable (symptom) to the observer is the withdrawal of the patient's attention. He crawls into his shell, as it were . . . When a child loses interest in the outside world, it is a pretty (serious) sign, and it certainly calls for psychiatric attention."

In the town through which you write there is a Mental Hygiene Service, staffed to treat the psychiatric ills of adults and children in the surrounding country. My advice to you, and your browbeating husband, is to get emergency guidance from this center, in providing Jane the health-care she urgently needs. M.H.

COOK'S CORNER

YORKSHIRE PUDDING WITH SAUSAGE

6 pre-cooked sausages
2 eggs well beaten
1 cup milk
1 cup sifted flour
¼ tsp. salt

Heat 1 tbsp. fat in loaf pan or casserole. Place the sausages in bottom of dish and pour the Yorkshire pudding over them. Oven 450 deg. for 20 minutes.

Words Of The Wise

The world is a looking-glass and gives back to every man the reflection of his own face.
—(William M. Thackeray)

Dalzell-Wensley Vows Solemnized In Brouse, B.C.

A quiet wedding was solemnized at the home of the bride's parents, Mr. and Mrs. Fred Wensley, Brouse, British Columbia, on Saturday December 31, 1955, when their only daughter Lorraine Mary became the bride of Mr. George Edward Dalzell, youngest son of Mr. and Mrs. E. W. Dalzell, New Annan, P. E. I.

Rev. J. N. Allen, Nelson, B C. officiated.

Given in marriage by her father, the bride chose a dressmaker suit of dusty rose with matching accessories and she carried a colonial bouquet of white carnations. She wore a double strand of pearls the gift of the groom.

Miss June Gardner, maid of honor, wore a grey dressmaker suit with blue accessories and she carried a colonial bouquet of pink and white carnations.

Mr. Reginald Dalzell, brother of the groom, was best man, and Mr. Donald Gibson was usher.

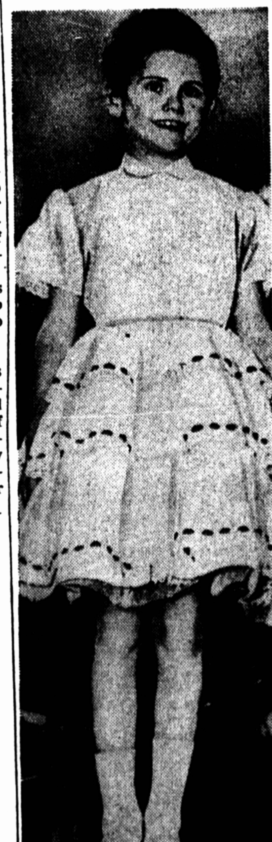
The mother of the bride wore an afternoon frock of mauve faille.

A reception followed at the home of the bride's parents where Mrs. George Baird presided at the tea table. Mr. George Baird proposed the toast to the bride. The bride's table was centred with a three-tiered wedding cake flanked by candles.

For their honeymoon the couple motored to the United States. They will reside in Nakusp, B. C.

HONORED

The Brouse Hall, decorated in pink and white, was the setting on Jan 13. 1956, for a shower and dance in honor of Mr. and Mrs. George Dalzell. Mr. Chris Hamling escorted the couple to a table laden with gifts. Assisting in opening the gifts were the bride's mother Mrs Fred Wensley, and the bride's cousin. Mrs. Bill Gordon. Music for dancing was by Billy Atherton. AV.



Model Poet

Minou Drouet, the eight-year-old French girl whose poems raised a controversy in literary circles in France, is shown as she made her debut as a model during a children's fashion show in Paris. Minou composed a poem in the presence of literary experts to prove that other works attributed to her were really her own.

ELLEN'S DIARY

First Things Come First

Today at Alderlea has been uneventful. Or was it, we wonder? Was it not happily eventful in that fine sequence of happenings which gives us to go about the cares of our customary rounds?

To prepare the meals at this house, which was our good fortune-the breakfast so good to appetites whetted keenly by first choring out in the bright morning air; the respite of dinner, also for two, with James then reporting on the progress of the work at the barns. Saying "It's good to come in to the fire, Ellen. It was fairly cold at the hauling over the fields today." And nothing miserable or ill at the stables, where altogether this has been, so far, one of the best of all winters.

And supper, with the day then entering the colorful gates of the west-a meal of plain fare: Mackeral of yesterday's buying, home-baked bread, cookies, plum preserve, stewed quickly we recalled on a day of the harvest and of a yellow variety, which for us held some of the blue and gold of that season and as well the delightful notes of a thrush in the syrup.

"This is a 'hind-to' day for me," a farmwife wrote us in a letter recently. "J. is over at. .threshing. The children are in school. I'm writing letters this morning. This afternoon I'll do my housework. It's a change, and isn't "A change as good as a rest." She enclosed this clipping, so good to get. "Mandy who occasionally does a day's cleaning for me," it read, "is an expert housekeeper, so I was surprised when I dropped in to see her one noon to find the beds unmade, the floors unswept and the breakfast dishes still on the table. Mandy herself, spic and span in a 'Sunday' dress, sat reading a book. Without embarrassment she invited me to sit down and have a cup of coffee. Being old friends, I felt free to say. 'The place doesn't look like yours this morning Mandy.' "

"Mandy smiled broadly. This is my hind-to day. Ah cleans myself up in the morning and my house in the afternoon. Doin' things just when you ought to, every day gets mighty burdensome. Every once in a while ah just un-routines myself."

We too, at this house at Aldelea, enjoy such days. But this one spent itself, indeed winged its way past in an orderly manner, with first things first-from daybreak, we recall, until the sun drew his bright legions in from the valley and the soft purpling veil of dusk hid the hillsides and the night was upon us.

It is a beautiful night, the spruces darkly lovely against the white slopes now silvered by moonlight. White, hushed, the countryside, peaceful and still. . And James off along the fields on a visit!

Until tomorrow — — — Diary—Good night.

HOUSEHOLD HINT

If you bleach clothes in the wash, they'll look cleaner than when you bleach them in the soaking or rinsing water.

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Butterscotch-Pecan Cookies

Grease cookie sheets. Preheat oven to 350° (moderate). Mix and sift twice 2½ c. once-sifted pastry flour (or 2¼ c. once-sifted all-purpose flour), 2 tsps. Magic Baking Powder and ½ tsp. salt. Cream ¾ c. butter or margarine and gradually blend in 1½ c. lightly-packed brown sugar; add 2 well-beaten eggs part at a time, beating well after each addition; mix in ¾ tsp. vanilla and ¾ c. chopped pecans. Add flour mixture to creamed mixture part at a time, combining thoroughly after each addition. Drop dough by spoonfuls, well apart, on prepared cookie sheets; flatten with the floured tines of a fork. Bake in pre-heated oven 10 to 12 minutes. Remove from pan immediately. Yield—6 dozen cookies.

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