



LO, THE BEAUTY OF A CHILD!

The beauty and joyousness of childhood are depicted in every lineament of this lovely little Canadian girl. Sweet songs are sung to her and tiny prayers breathed. But in this picture the uppermost thought is: "I love my ball and I want to throw it to you. Will you catch it, please?"

ELLEN'S DIARY

"God Love Them All" Says James Of Children

So first robins are here, come back to thread the spring days with the sunshine of their trills. When we hear them at "devotions," so bright in the morning and solemn in the evening, they take us "lest we forget," apart with them, though it be only in fancy, to the matins and vespers we know — to beg a blessing on the new day given, to return thanks at the edge of dusk for the joys, the responsibilities and the cares that were ours.

The blue of an April sky. The breath of a garden close. The note of a singing bird, God from a rainbow's end; To the glory of babyhood. Each did its "heavy load." "What is it?" James queried of a new-born we chatted about at dinner — as it happened a son came to a city home to be a cousin to Jamie and Gage. "Which would be best?" we chuckled.

It is a season of much delight. To island farms, come the younglings of stock; the buds swell on the branches, the garden-bulbs stir, young mists, and golden sunlight take turns scarifying the far hills, the time of the singing of birds is at hand.

He carries apples in his pockets when he goes to the sawing, and sometimes cookies too to provide a break — an interval of refreshments and rest for the young fry to whom "the sticks they left get no lighter as the afternoon wanes" Above and beyond them there against the hillside today, we saw a wedge of wild geese fly into the sunny horizon. Would the works we wondered hear the golden bugles of the passing calls, above the sharp ring of the saw?

Now that hillside lies silent and deserted, resting, as is the reach or our valley, beneath the gentle wings of the night. Until tomorrow — — Diary — Goodnight. . . .

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Y. M. C. A. Ladies Auxiliary Held Annual Spring Tea

The Ladies Auxiliary of the Y. M. C. A. held their annual spring tea in the banquet hall of the Y. M. C. A. on Tuesday afternoon with a large attendance. An attractive floral arrangement of spring flowers flanked by Williams florist and decorated by tall green candles in silver candelabra centred the beautifully appointed tea table which was arranged by Mrs. W. G. Bruce.

Rix and Mrs. J. A. McMillan recovered the tickets. Replenishing tea were Mrs. N. MacPherson, Mrs. Frank Linney, Mrs. Forsythe and Mrs. R. Auld. Replenishing the tea table were: Mrs. E. V. Bell, Mrs. W. G. Bruce, Mrs. Wm. Davies and Mrs. J. N. Large. Serving were Mrs. W. Bearisto, Mrs. M. Barbour, Mrs. G. Hooper, Mrs. M. Watson, Mrs. B. Jewell, Mrs. J. G. McKay, Mrs. J. Anderson and Mrs. M. Boyver. The Variety table was in charge of Mrs. Aben McLean and Miss Ethel Sutherland. The tea was convoked by Mrs. W. P. McLeod and Mrs. M. Forsythe.

MARY HAWORTH

Don't Worry Take Action

Dear Mary Haworth: As briefly as possible I shall explain a situation that is the cause of much concern for my wife and myself. In the early years of the late war, I met a lovely girl just out of high school, while I was stationed at a nearby camp. We dated for several months and were much in love; and still are. But we delayed marriage, due to Beth's being an orphan and living with an older sister who objected to Beth's marrying a soldier about to go overseas.

Beth into their home with great warmth; and after the baby was born, they remained there until my return. Since then we've had more children and have gone on with our lives like any legally married couple—simply because we haven't known how to go about regularizing the situation. We are accepted by the community as a married couple; and our illegal status is a cause of great concern to both of us. Our eldest child, a son with an IQ of 180, is a boy of great promise in many respects. Undoubtedly he will make quite a career for himself, and this prospect adds to our concern.

Will his future possibly bring to light the fact that his parents aren't legally married? If so, will this mar his life? Also there is the question of Beth's being able to collect social security in the event of my death — with which to rear the children. Your advice in this delicate matter will be greatly appreciated. E.B. COMMON LAW STATUS

Dear E.B.: In all probability your partnership with Beth has had legal status, in terms of being a common law marriage. From the time you wrote to your

parents that she was your wife, and that she was expecting your child.

In that instance, you presented her to society as your spouse; and yourself as her husband and protector—and this is the essence of common law marriage. However, it remains to be determined whether the laws in your jurisdiction do accord full recognition to the wife and children of such an alliance.

Legal affirmation of common law relationships is fairly extensive throughout the country; but doesn't obtain in every community. Also, factors that constitute binding common law marriage may differ from one jurisdiction to another.

So the only way to be sure of your ground is to consult a trustworthy judge or attorney. Or a staff counsellor with a Family Service Agency, or Red Cross Home Service department—who is ethically bound to safeguard the confidential nature of your mission.

Also a priest or clergyman, representing the background religious moorings of your wife or yourself, would be a logical advisor—in respect to solving the problem, both legally and sacramentally.

It might be imprudent to pursue such inquiry in your own community. It is probably more discreet to take up your questions with suitable authorities (as in the nearest big city—either in the capital city of your state, as you prefer.

ACT, DON'T WORRY Any good lawyer or social worker, or able clergyman, will know how to get at the facts of your situation, from the legal view. And how to help you take corrective steps, if necessary to safeguard the honor and future security of your household.

Therefore don't worry any more about the initial mistake. Just quietly go to work, at once, to set your house in order, figuratively. M.H. Mary Haworth counsels only through her column, not by mail or personal interview. Write her in care of this newspaper.

Our paying price to producers for ungraded eggs delivered Charlotte-town today is— Grade A Large 33c Grade A Medium . . . 30c Grade A Small 24c Grade B 24c Grade C 14c Cracks 14c

For quick payment and prompt return of empty cases, ship your eggs to CANADA PACKERS LIMITED Charlottetown

Women

Lena Caroline McLure, Women's Editor. Phone 8508 Page 6 The Guardian Fri., April 18, 1958

HAPPENINGS

Mr. Kenneth A. Parker has left for Toronto where he will attend the preliminary meetings for the Canadian Conference on Children which is being planned for 1960.

Mr. J. S. Balcom, manager of the Traders' Finance Corporation, Mrs. Balcom and children Lesley Anne and Robert are taking up residence in Woodstock, New Brunswick, to which place Mr. Balcom has been transferred by his company.

Mr. and Mrs. Balcom have been a winning team in playing a leading part in the life of the province. It is with deep regret that their Prince Edward Island friends realize the Balcoms will not be living in their midst, but also it is a case of not good-bye—just au revoir. The Balcoms leave for Woodstock on Saturday.

At a recent meeting of the Alpha Chapter of Beta Sigma Phi held at Mrs. Roy Stunden's a going away gift was presented to Mrs. J. S. Balcom. Shirley has made a big contribution to the sorority and will be greatly missed by all those to whom she had endeared herself.

The Traders' Finance Corporation held a banquet in the Blue Room, Old Spain, Wednesday evening, in honor of Mr. and Mrs. J. S. Balcom. Travelling luggage was presented to Mr. Balcom and French perfume to Mrs. Balcom. The Balcoms leave this Saturday for their new home.

The bridge club of which Mrs. J. S. Balcom is a member met Wednesday evening at Mrs. Temple Hooper's. At the close of the evening the members presented Mrs. Balcom with a going-away gift as a remembrance of their "fun and good times."

Mr. and Mrs. John Simmonds, Crestwood Drive, baby son Jamie, and Mrs. J. P. Simmonds, Brighton Road, arrived home Monday evening. They had been spending six weeks in Daytona and Miami, Florida.

Dr. L. E. Killorn left by plane Thursday morning for Toronto to attend the Public Relations Workshop, sponsored by the Canadian Medical Association. Dr. Killorn is the representative of the Prince Edward Island Medical Association.

Mrs. Killorn accompanied her husband as far as Montreal.

Mr. Kenneth Meek, eminent Canadian organist, who has adjudicated at music festivals in this province, is now making contributions to music in the field of composition. In the Canadian Music Journal winter 1958, in the section "Recent Publications by Canadian Composers" is listed "Three Easter Carols" for mixed voices by Kenneth Meek. The names of these carols are as follows: "Ye Birds with Open

Throat" "Lo, The Fair Beauty of the Earth"; "Wintertide Hath Passed Away."

A recent issue of the Montreal Gazette carried a picture of Master Glenn Allison Saunders with his drawing, an Eskimo which won him first prize, for junior grades, at the annual Notre Dame de Grace Arts and Letters Festival. There were 600 entries from 60 schools.

He also was awarded a scholarship from the Museum of Fine Arts, entitling him to a year's art lessons from the director. Glenn is the young son of Dr. A. L. Saunders and Mrs. Saunders, Montreal, Que.

Mrs. Ralph MacKay, Morell, spent a few days in Montreal, visiting with her parents, Mr. and Mrs. Henry Monroe.

POWNAW. M. S.

The April meeting of the Pownaw. M. S. was held at the Parsonage. Meeting opened by repeating aim and object of W. M. S. in union, followed by Hymn 105 "Jesus Christ Is Risen Today."

Mrs. Reginald Jenkins was in charge of Worship Service. Scripture: 1 Corinthians 12: Verses 4-27, followed by prayer was read by leader.

Easter thank offering amounted to \$25.35. Hymn 86 "When I Survey the Wondrous Cross," closed the service. Mrs. Wilburn Jones was in charge of business period.

Roll call was responded to with a verse of scripture by 15 regular members, 6 associate members and 3 visitors. Minutes of last meeting were read and approved.

Mrs. William Ings invited members to her home for May meeting. Worship leader, Mrs. Edna MacKinnon; Program, Mrs. Edison Smith, Refreshments, Mrs. Edison Smith, Mrs. Arden Richards and Mrs. Lodge Lane.

Guest speaker, Mrs. J. F. MacFarlane gave a very inspiring address taking as her theme "Jesus the Light of the World." She stated that God has given all many different qualities and abilities and that all should be willing workers.

She closed her remarks by reading "One Sullivany Life," after which a hearty vote of thanks was extended to her. It was decided that in future, the corresponding secretary would be in charge of sending messages of sympathy.

Meeting closed with Mizpah Benediction, after which refreshments were served by hostess and committee in charge.

BATTLED CATFISH

BELGRADE (Reuters)—A Serbian farmer caught a 154-pound catfish in knee-deep water in the Danube with his bare hands. He took him 30 minutes to land it, hanging on while the fish tried to pull him into deep water.

World War I Veteran Was A Well-Known Stonecutter

After a long illness John G. McQuarrie died in Sunnybrook Hospital on Wednesday, February 12th, 1958 in his sixtieth year. He was born in Canoe Cove, P.E.I., where he lived until he joined the 5th C.M.R.'s during the First World War. He came to the Georgetown district in 1919 and has lived here ever since. A stonecutter by trade he worked at his trade in various quarries and brickyards in the district.

He also survive, and one brother Henry B. of South Port., Conn., and a sister Miss Mary Jane McQuarrie of Charlottetown, P.E.I. The Canadian Legion, Branch 120, of which Mr. McQuarrie was a member, held a service at the Harold C. McClure Funeral Home, 34 Edith Street, Georgetown, on Saturday, February 15 at one o'clock followed by the funeral service conducted by Rev. Morgna McFarlane at two o'clock. Pallbearers were Robert Rayner, Phillip Carney, Percy Dillon, Nick Brown, William Gibbs and Alf Sykes. Interment was in the Greenwood Cemetery, Georgetown.

Mr. McQuarrie was a son of Thomas McQuarrie and his wife Mary Jane Taylor.

Polynesian Cooking Has Glamour And Enjoyment

By IDA BAILEY ALLEN The Chef and I sat at a table on the low balcony, against a trellis of flowers and vines. In the soft light, the multi-browns of the unusual table linens took on a muted hue.

on the tails. Combine the juice of 2 lemons, 1/4 tsp. salt, 1 tsp. curry powder and 1/4 tsp. ginger. Pour over the shrimp. Cover; refrigerate at least 4 hrs. The Batter: Sift together 3 c. already-sifted enriched flour, 3 tsp. double-acting baking powder and 1 tsp. salt. Beat in 1 c. milk. The batter should be stiff. Drain the marinade from the shrimp. Mix the marinade into the batter.

As we listened to the music, and watched the graceful Hawaiian dancers, it was hard to believe we were not in the South Seas, but in a restaurant in the heart of New York. But for a few hours, it was a new world, a world of joy and relaxation, with fabulous Polynesian food at its best.

To Cook: Dip the shrimp into flour, but leave the tails uncovered. Then, holding by the tail, dip into the batter. Roll in toasted shredded coconut and fry in deep fat at 375 degrees F. by the fat thermometer until golden brown. Allow 4 to 6 min. Serve with curry sauce.

My friend, Chef Albert Stockli has planned a really extraordinary and authentic menu! He spent months in the Islands, studying the cuisine, and he is the foremost authority on this style of cookery in this country.

Beef Sate: Cut 1 1/2 lbs. beef tenderloin into 1/2-in. cubes. Marinate in 1/2 c. salad oil, flavored with 1/2 tsp. ginger and 1/4 tsp. black pepper. Slide the cubes onto long shish kabob holders (the Hawaiians use a thin bamboo stick previously soaked in cold water).

Knowing the great interest of homemakers the glamour and enjoyment of Polynesian cooking, we secured these unusual recipes for you to use in a Hawaiian dinner at home.

Broil over "Live" coals, or 4 in. from the source of heat in a broiler. Turn often until the sates are nicely browned outside, rare inside.

Here is a menu that can be readily carried out and enjoyed by the whole family. Hawaiian Dinner — Minted fresh fruit cup, Islander shrimp luau, or, Beef sate (or both), curried rice, tossed avocado salad, orange crepes (pancakes), coffee.

All measurements are level; recipes courtesy Hawaiian Room, Hotel Lexington. Islander Shrimp Luau: Prepare the shrimp: Split 20 large raw shrimp, lengthwise, leaving

HELEN'S Dress Shop 54 GRAFTON ST. DIAL 9388

The regular monthly meeting of the Kingsboro Women's Institute met at the home of Mrs. Fred Robertson on April 1st, with an attendance of 21 members and 1 visitor. The meeting opened by repeating the Mary Stewart collect, followed by the roll call. Minutes of the last meeting were read and approved. Reports of committees were then given and the following new ones appointed: School committee reported dustbans wanted.

New committee, Mrs. Lowell Ching and Mrs. Gordon Robertson; Lunch, Mrs. Preston Coffin, Mrs. H.P. MacDonald and Mrs. Wilbur Jarvis; Sick, Mrs. Robert Robertson, Mrs. John W. Robertson and Mrs. D.J. MacClare. Next meeting invited by Mrs. inside. Eating piping hot. Polynesian Foam Luscious Soft Drink: In a cocktail shaker, combine 1 1/2 c. pineapple juice, 1/2 c. orange juice, the juice of 4 lemons and 4 dashes of grenadine, about 2 tsp. Add 1 c. fine-crush ice. Shake vigorously.

Suggestion from our Chef: Learn to use ginger as a seasoning. One of the secrets of Polynesian cooking, it is a wonderful highlight to chicken, meat, and many vegetables and fruits. As to the dinner pancakes, make them small and thin. Serve with orange slices, cooked in syrup, and dust with toasted flaked coconut.

AMERICAN ART MEXICO CITY (AP) — About 600 paintings will be displayed at the first Inter-American painting and engraving exposition scheduled for June at the palace of fine arts here. SPECIAL CHINESE DISHES TO TAKE OUT Full Course Dinners From 11 to 7:30 SUNDAY SPECIAL CHICKEN AND STEAK ISLAND GRILL Dial 5228

Science Now Shrinks Piles Without Pain Or Discomfort

Finds Healing Substance That Relieves Pain And Itching As It Shrinks Hemorrhoids

Toronto, Ont. (Special)—For the first time science has found a new healing substance with the ability to shrink hemorrhoids and to relieve pain and itching. Thousands have been relieved with this inexpensive substance right in the privacy of their own home without any discomfort or inconvenience.

that sufferers were able to make such statements as "Piles have ceased to be a problem!" And among these sufferers were a very wide variety of hemorrhoid conditions, some of even 10 to 20 years' standing.

In one hemorrhoid case after another, "very striking improvement" was reported and verified by doctors' observations.

All this, without the use of narcotics, anesthetics or astringents of any kind. The secret is a new healing substance (Bio-Dyne) — the discovery of a famous scientific institute. Already, Bio-Dyne is in wide use for healing injured tissue on all parts of the body.

Pain was promptly relieved. And while gently relieving pain, actual reduction or retraction (shrinking) took place.

This new healing substance is offered in suppository or ointment form called Preparation H. Ask for individually sealed convenient Preparation H Suppositories or Preparation H ointment with special applicator. Preparation H is sold at all drug stores. Satisfaction guaranteed or money refunded.

In fact, results were so thorough

Surprise your family with luscious TROPICAL PANCAKES!



2 lbs. granulated sugar 4 lbs. shortening, melted 1 tsp. vanilla. Make well in dry ingredients; stir in liquids gradually, adding milk, if necessary, to make a medium-thin batter. Bake as pancakes or waffles. Serve with butter and this sauce: Combine in a small saucepan 2 tbsps. flour and 2 tbsps. sugar. Stir in remaining pineapple and juice, 1/2 tsp. vanilla and 1/4 c. water. Cook, stirring, until sauce is smoothly thickened. Yield—5 or 6 servings.

2 tbsps. granulated sugar 1/2 c. chopped pitted dates 1/4 c. chopped nuts. Combine 2 well-beaten eggs 1 1/4 c. milk 1/2 c. crushed pineapple (drained from a 15-ounce can) 2 c. once-sifted pastry flour or 1 1/2 c. once-sifted all-purpose flour 3 tbsps. Magic Baking Powder 1/2 tsp. salt. (Bake as Waffles, too) Sift together once, then into bowl.

Your baked goods are so much lighter, so delicious, when you bake with dependable MAGIC Baking Powder today!



EATON'S 2 P. M. SPECIALS

ON SALE SATURDAY AT 2 P. M. AND REMAIN ON SALE WHILE THE QUANTITIES LAST NO PHONE OR MAIL ORDERS ON THESE SPECIALS, PLEASE!

Grid of Eaton's 2 P.M. Specials including: Women's Anklets (19c), Men's Hose (59c), Seamless Nylons (53c), Women's Blouses (1.29), Boys' Plaid Shirts (77c), Men's Boxer Shorts (49c), Wall Shower (1.19), Insect Bomb (1.09), Lanolin All-Purpose Cream (63c), "Malties" (59c), Knitting Yarn (19c), SPECIALS AT NOTIONS COUNTER (25c, 19c, 19c, 69c), Cups and Saucers (29c), Alarm Clocks (3.99), Index Finder (2.95), Nylon Scatter Mats (2.19), Pant Hangers (19c), Wooden Coat Hangers (19c), Wrought Iron Planters (69c), Insulated Tea Pots (95c), Pins and Bag (95c), Kitchen Tools (95c), Cotton Sheets (2.39, 99c), Clearance Curtains (1.39 to 4.12), Cutlery Boxes (95c).

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