



MRS. HEATH MACQUARRIE

Despite Demanding Schedule Wife Keeps A Happy Home

By AUDREY JENKINS
He was jokingly introduced to her as the "Prime Minister" when they met as students at United College. Winner Isabel Stewart of Brandon later discovered that Heath Macquarrie was prime minister of the student parliament and much, much later that this was the man she would marry in Boston in 1949.

Life has "changed drastically" for the Macquarries since his election to the Canadian House of Commons in 1957. Maintaining a permanent home in Victoria, P.E.I., and a bungalow in the Alta Vista area of Ottawa creates plenty of problems. Their three children, Heather (13), Flora (11) and Ian who is seven attend school in Ottawa but "long for the holidays when they get home to the Island".

But living "in the middle of Canadian history" is, she believes, an education in itself for the children of Parliamentarians. They have the best of both worlds in that the issues of the day are "dinner table conversation and become very real and important to them".

Despite the demanding schedule for MPs, especially when the House is in session, they manage to have a good family life. Comparing her father's routine with that of a friend's 9 a.m. to 5 p.m. parent, Flora recently reflected that she didn't see her father quite as much but "when he does come home he makes up for it".

The Parliamentary Wives Club in Ottawa, of which Mrs. Macquarrie was vice-president, meets once a week and enables wives of new MPs to adjust to their new life and make friendships. A non party organization, it concentrates on Red Cross work, tours of museums and galleries or other famous Ottawa landmarks.

The opportunity to travel, sometimes outside of Canada, is one of the "fringe benefits" of

being the wife of an MP. Mrs. Macquarrie recalls with pleasure a trip to Uruguay, South America where her husband attended a conference to Switzerland where the Society of Friends paid the expenses of representatives from many nations to a special conference to sessions of the United Nations in New York.

The supreme thrill was her presentation to Queen Elizabeth in 1957 when she first opened the Canadian parliament with great pomp and elegance. Buffet suppers are Isabel Macquarrie's favorite way of entertaining and she has a growing collection of cook books that includes the old stand-by, Fanny Farmer, the Prairie Pantry published by the Brandon Council of Women and her own "ratty" accumulation of bits and pieces, clippings and notations from friends that are inacceptable if mislaid.

She appeared surprised when asked if she "campaigns" for her husband. "Never. It's his choice really. I guess he doesn't feel it's needed". She added, "my responsibility is to keep a happy home".

"There is a definite place for women in politics" she believes and mentioned in particular the interesting careers open to women as secretaries or executive assistants to parliamentarians.

Couple Observe 30th Anniversary

Mr. and Mrs. Linus Smith celebrated their 30th wedding anniversary recently at the home of Celeste Smith, Summerside, when 25 guests sat down to supper. Hostesses were Patricia Smith and Diane Skeen.

The guest book was looked after by Betty McIntyre. Many gifts were received by the couple, and Lorne Mac-

Presbyterial UCW Attend Fall Rally At Souris

The King's County Fall Rally of the Presbyterial United Church Women was held in the St. James United Church Hall on October 28th with Mrs. A. E. Ings, Montague presiding. There were 71 registered.

Mrs. George Leard spoke on behalf of the Souris UCW and extended a welcome to the visitors. The Presbyterial officers were introduced and Mrs. Henry M. Ings, president, expressed pleasure at being present.

A solo by Mrs. Arnold Wightman of Montague provided a thoughtful atmosphere for the meeting.

Rev. Ronald Pocklington of Dundas United Church reviewed the New Curriculum adult study book: "Jesus Christ and the Christian Life". In his introduction he asked several questions relating to Christian witness in the present day living. He stressed the need for study, and suggested that group study was the ideal way to find out different points of view. Seven specific questions were then considered by the whole group. Mrs. Ings

urged the use of the study book in the UCW meetings. A candlelighting service composed by Mrs. R.L. Cairns, Freetown, was outlined by Mrs. M. Ings. Prizes were available for all UCW groups.

Mrs. Lester Johnston as secretary of supply and social assistance expressed appreciation to the groups for their work and interest. She said there was always a need for articles for the Ditty Bag project carried on by Dr. Fraser in the name of the United Church of Canada. Her request for supplies for the Brunswick St. Mission in Halifax was responded to by the Rally.

Mrs. Allen Jenkins, Summerside, recording secretary, requested that all annual reports be accurate and attended to promptly. Mrs. Ewen Anderson, Charlottetown, presented the treasurer's report.

The closing devotional period was conducted by the Bay Fortune UCW led by Mrs. Claude Dixon. Mrs. Ray Leard, Souris, was organist. Mr. Pocklington pronounced the benediction.

ELLEN'S DIARY

Mack Had A Send Off To Atlantic Winter Fair

"I suspect you don't know that we have a new baby. It came since I last was here" a salesman, who includes this farm in his portfolio of call, reported this afternoon. "Yes, a boy, a fine lad too. We didn't know just what we would call him—we're sort of running out of names now" he grinned boyishly. "But what do you know, she's named him for me!" he said, obviously pleased to have it so.

So interesting and good, so truly heart-warming are the little and larger human interest stories that come in to us here on this farm. Lovely incidents in the lives of those in our farm-life and living touch; the brave things, and the sad ones as well.

And now it was to learn that a home and family, a busy little mother had been made happy by the arrival of another son, who no matter the size of that household already, will live with his endearing ways, carve no

tyre acted as toast-master for the occasion, when several congratulatory remarks were made and a telegram and cheque were received from their son, Gerald in Toronto.

A fiddling and step dancing contest was enjoyed, with Mr. and Mrs. Smith performing a few dances for the guests. Music was played by Ewen MacKinnon and Lorne MacIntyre. The rest of the evening was spent with dancing and a sing song, with the guests departing for their homes in the wee small hours of the morning.



MRS. MELVIN McQUAID

Red Cross Work Only One Of Wife's Many Activities

By AUDREY JENKINS
More than 15 years as a voluntary Red Cross loan cupboard attendant in Souris earned for Mrs. Melvin McQuaid a Badge of Service recommendation at the Red Cross' semi-annual meeting last week.

This is only one of many interests capably handled by the quiet, rather shy wife of the Conservative candidate for King's County.

She was Catherine Handrahan of Tignish, P.E.I., a graduate of St. Joseph's Hospital School of Nursing in Saint John, N.B., when she arrived in Souris to join the hospital staff as matron in 1945. One of the first persons met was the Hospital's secretary, Melvin McQuaid, and they were married two years later.

RNs were plentiful at the time of Mrs. McQuaid's graduation. Some private duty was available but hospital staff slots, which she preferred, were scarce months of study qualified her as an X-ray technician and this she enjoyed doing.

Because of her husband's interest in politics (he has been provincial treasurer and attorney general for P.E.I.) she has had more of the responsibility of bringing up their family: John (17), Mary Jo (15) and Peter (11), than would normally have been hers. They have "really enjoyed the years between" his provincial duties and this, his first try at the federal field. If elected, there are no immediate plans for their moving to Ottawa.

In Souris she is a Brownie leader, program convener for the Home and School, active in the Catholic Women's League (she is a past president of the local parish council and has served on the provincial executive) and the Hospital Aid.

Knitting and sewing are favorite pastimes and she spends a great part of summer tending a flower garden. They have a summer cottage at Basin Head which they built themselves two years ago. "Just a simple little place, but we enjoy it".

"A wonderful neighbour" remarked a resident of Souris who happened by when this feature was in preparation, "when anyone needs help, they call Catherine and she comes flying".



FRANK HOWARD

Celebrates 92nd Birthday At Cornwall

On Friday, Oct. 28 Frank Howard celebrated his 92nd birthday with a family supper party at the home of his son and daughter-in-law, Mr. and Mrs. Arthur Howard of Cornwall, with whom he makes his home.

Not only did all his friends call on him to offer congratulations, also on hand were his six grandchildren, 15 great-grandchildren and seven great-great-grandchildren.

Despite his advanced age, Mr. Howard spends a very active life, reading, daily visits with his neighbors along with frequent trips to the city.

A very keen memory, helps him recall many incidents which have occurred throughout his life and loves to relate some of them pointing out to the younger generation the advantages they now enjoy in this mechanical age as compared to the horse and buggy days of his own youth.

Mr. Howard also manages to keep up-to-date on current affairs in which he takes a deep interest. Now he spends considerable time observing the progress of the forthcoming federal election.

With Scamp leading along solemnly, in the sunshine returned up the lane.

"It's a cool night this" James says come now from the barns and chores done. "We should have the storm windows on."

"Perhaps tomorrow we suggest."

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

IDA BAILEY ALLEN Old-Fashioned Dessert Fashioned Anew Now

Bread used as an ingredient is an important part of many delicious dishes both savory and sweet. Often the bread can consist of "fragments that remain," such as broken slices or heels of loaves left loose in the bread box.

To Prepare Bread as an Ingredient
SOFT BREAD CUBES: Use in stuffings and puddings. Also as a topping for savory baked dishes or desserts.

To Prepare: Stack two or three slices of bread on a bread board. With a sharp knife, cut the sliced bread into strips of desired width. Cut again in the opposite direction to form cubes.

SOFT BREAD CRUMBS: Use in making souffles, puddings, to thicken certain sauces, in meat or fish loaves, as a coating for chicken, fish or shellfish to be fried. May be toasted under low broiler heat if desired.

TOASTED BREAD CUBES OR CROUTONS: Use in stuffings, to top cooked vegetables; and to accompany soups.

To Prepare: Cut buttered crusts from sandwiches or oddments of sliced bread into cubes. Place on a cookie sheet. Place under a preheated broiler or in a slow oven (300 degrees F.) until the bread cubes are golden brown all over. Stir

occasionally to distribute the butter taste.
DRIED BREAD CRUMBS: Use for coating croquettes; or fish or meat to be fried; or make into buttered crumbs to top scalloped dishes.

To Prepare: Dry oddments of bread or crusts in a slow oven, then put through the food chopper. To make "buttered" crumbs, stir 2 tbs. melted butter or margarine with 1 c. prepared crumbs.

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salt and pepper; brown on both sides in bacon drippings. Mix together onion, carrot and salami. Spread over chops. Arrange in baking pan. Add beef broth powder to water and pour in, not quite covering chops. Put lid on pan.

CHOCOLATE PUFFED CRUMB PUDDING
3 oz. (squares) cooking chocolate
3 c. milk
2 c. fine white bread crumbs (no crust)

1/4 tsp. ground cinnamon
1/4 tsp. salt
1 tsp. vanilla
1/4 c. sugar
2 large eggs
1 recipe hard sauce or vanilla sauce

Melt chocolate over hot water in 2-qt. double-boiler top. Add milk; stir until smooth. Stir in bread crumbs, cinnamon, salt, vanilla and sugar; let stand 10 min. over hot water.

Separate eggs; beat whites stiff and yolks until lemon-colored. Stir 1/4 c. of the hot chocolate mixture into yolks, and stir back into remaining pudding mixture. Fold in beaten egg whites.

Transfer to slightly buttered 3-pt. almost straight-sided pottery or glass baking dish. Place in large pan; pour in boiling water to half the depth of baking-dish. Bake 1 hr. in mod. oven, 325 degrees F. Cool. Serve within 10 min. with hard or vanilla sauce.

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Mr. and Mrs. William Pidgeon of York returned recently from a trip to Boston and Cambridge. In Boston, they visited Mrs. Pidgeon's sister, Mrs. David Conkie and Mr. Conkie.

Yesterday's happening concerning Thomas Smithurst reported in error that he was convalescing in Toronto General Hospital. He is at his home in Marshfield and is able to attend school.

Mr. and Mrs. Harold Hunter accompanied by daughters Barbara and Beverley Hunter, North Lake, spent a few days with Mr. and Mrs. Martin Hunter, Parrsboro, N.S.

Marian MacLaren left on return to Alberta having visited with her mother, Mrs. Wesley Fraser and Mrs. Fraser, North Lake.

Mary Whalen, on the nursing staff of Western Hospital, Alberton, spent the weekend with her sister, Mrs. Leonard MacDonald and Mr. MacDonald, Souris East.

Shelton Bryenton, Toronto, Ont., spent several days with his father, Preston Bryenton and Mrs. Bryenton; Red Point, and Mr. and Mrs. Clifford Bryenton, Rollo Bay.

Mr. and Mrs. Wallace Alnargeng have returned to Natick, Mass. after spending some time with Mrs. Katie Robertson, Kingsboro.

Barbara MacLaren has returned to Toronto, Ont., after vacationing with her mother, Mrs. Wesley Fraser, North Lake.

Mrs. D. Herbert Matheson, Milton, and Mrs. Lemuel A. MacKinnon, Highfield, returned recently from a pleasant seven week trip to Alberta where they visited their sister, Mrs. George Wares, Medicine Hat. Mrs.

ers into CBL and one girl, Janice Picketts from Little Helpers to Junior Auxiliary.

Little Helpers and their mothers attended.

Refreshments were served by members of the WA to 23 Little Helpers and their mothers.

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Members of the Women's Liberal Organization responsible for the entertainment and reception at York Hall on Monday included (seated left)

Mrs. Hazen Howard, Mrs. Ethel MacCallum, president, and (standing left) Mrs. Reuben Watts and Mrs. Clifford Chapell.

Reception Held At York For Liberal Candidates

The third district of Queen's Women's Liberal Organization sponsored a social evening in York Hall on Monday evening, Nov. 1, honoring Queen's County Liberal candidates, B.B. Jones of Sunbury and Mark MacGougan of Charlottetown.

Tables and hall were attractively decorated for the occasion and assisting in serving were: Mrs. Hector Jenkins, Mrs. Howard Watts, Mrs. Irving Thompson, Mrs. Lloyd MacCallum, Mrs. Jim Rodd, Mrs. Arnold Burhoe, Mrs. Joan Millar, Mrs. Athol McBeth, Mrs. Stewart Vessey and Mrs. Cudmore.

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