

# A COUNTRY GARDEN

Oh, grey and tender is the rain,  
That drips, drips on the pane.  
A hundred things come in the door,  
The scent of herbs, the thought  
of yore.

Lombardy poplars tall and three.  
Across the road I see,  
There is no loveliness so plain  
As a tall poplar in the rain.

Reese—  
Rain on the garden is wonderful  
this summer if you can forget  
the haying. In this large garden  
when it is impossible to water  
all of it, the many showers have  
kept everything fresh and green.  
The lawns are lovely and the  
growth on roses, annuals and the  
fragrant Phlox all bloom. It is  
a happy time in the garden share  
it with others and learning much  
from world travellers who tell  
me of the gardens they have  
seen and of the trials and joys  
of their own gardening. They love  
the Island and its fertile fields  
and are amazed at the wonderful  
growth. It makes us realize again  
how very fortunate we are to live  
in this happy land.

I have been putting a mulch on  
the roses that were not planted  
properly in the rush of the spring  
season and potting up a few fragrant  
stocks for the garden room  
in the winter season. Because  
room is very small it must contain  
almost every fragrant flower  
to cheer us when no flower  
blooms outside and it is the last  
call for geranium slips for bloom-  
ing then and if it is possible to  
erect them all in I am assured  
of bright color for the months  
ahead. The very large geraniums  
set out in the cellar to be ready  
for the garden next year. The  
gardener is always thinking of next  
year and it is a good time to look  
at the garden with a critical eye  
to see where improvements can  
be made. Shrubs can be pruned  
and then moved later on and  
all these changes can be noted at  
this time when it is possible to  
see how crowded some of the  
plantings may be in the garden.  
When they die down it is impos-  
sible to see them.

The clematis vines are putting  
on a good show at the north of  
the house and they are such reliable  
vines when they like their situa-  
tion in the garden as they require  
shade and moisture at the roots.  
I have seen petunias planted with  
this lovely vine in a beautiful garden  
that I have visited and the  
colors selected made a good combina-  
tion with the purple blue vine.  
Color and form is so important in  
gardening. Next week we shall be  
seeing the Annual Provincial  
Flower Show and these days will  
be spent in watching certain flowers  
to see if they will bloom at the  
proper time or whether it is  
possible to keep other flowers  
which have opened too soon. Certainly  
there is a tremendous  
amount of work for the officers of  
the show and also the exhibitors  
who carry their flowers long distances.  
It is a fine place to learn

about flowers and gardeners and  
such fun to win a prize!  
Lovely flowers were seen at the  
Provincial Exhibition and it was  
amazing that so many were in  
bloom in this late season. The  
Asters always seem so wonderful  
to me as they do not grow here  
in the garden as they become wilted  
before opening. I buy resistant  
seed but the same thing happens  
every year until this year I am  
too discouraged to try them as so  
many other good flowers will  
grow without any extra care at  
all. I also enjoyed seeing the very  
large perfectly formed dahlia flowers,  
they do not grow here but I  
admire them in other gardens  
and realize the care required to  
grow such wonderful flowers. All  
things of beauty are not theirs  
alone who hold the fee; but unto  
him no less who can enjoy, that  
unto them who own, are sweet  
uses given to possess. Certainly  
many folk were enjoying the flower  
show at the Exhibition. It is a  
pity that the exhibits must be so  
crowded that their beauty is not  
seen to the best advantage. I expect  
there is not room to be spared  
from the other exhibits.

Coming home to my own large  
garden with the inspiration gained  
from the lovely flowers I began to  
trim, and weed, and mow, with  
enthusiasm to try to make the garden  
better than it had been and  
today has been a lovely summer  
day and I quote from a poem of  
Wilson MacDonald in his lovely  
book The Lyric Year describing  
such a day as this has been.  
Heat is king, the crickets sing;  
Through the air cicada spring.  
All the winter's words are healed;  
Elms pour incense on the field;  
Heavy-cargoed roams the bees,  
Scented port to scented port.  
And the larkspur on the breeze  
Curtles like a maid at court.  
Poppies flame and roses swoon  
In the year's most ardent noon.

number of friends assembled to  
tender a prenuptial shower. For  
the occasion the clubhouse was  
attractively decorated with multi-  
colored streamers and the seat  
of honor with paper flowers. Seated  
with the bride-to-be was her  
fiance, Mr. William Gavin of Alber-  
ton South. In opening the gifts,  
Miss Chaisson was assisted by  
Mrs. Andrew Arsenault, while Miss  
Lucy Chaisson read the accompan-  
ing verses. Refreshments were  
served by the ladies and a happy  
evening of music and dancing  
was enjoyed.

Mr. and Mrs. Lloyd Inman and  
son George have returned to their  
home on Coronation Ave., after  
spending the summer months in  
Cape Breton.

Mr. and Mrs. H. MacDonald,  
Sydney, N.S., are spending a week  
on the Island visiting with rela-  
tives in Summerside and Murray  
River.

Miss Rena Mills, Ottawa, is  
spending her three weeks vaca-  
tion with Mr. and Mrs. J. Norman  
MacLeod, Charlottetown.

Mr. and Mrs. W.E. Scantlebury,  
Mr. and Mrs. Percy Sharon, Mrs.  
E.S. Giddings, Mrs. D.M. MacKin-  
non, Mr. and Mrs. R.W. Cook of  
Toronto, motored to Amherst,  
Thursday to attend a service for  
the late Mrs. T.W. Cook. Dr. Cook  
took the remains to Ottawa where  
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Mrs. Cook's children and other  
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Dorothy Cochrane Cook, this lovely  
gracious lady, was largely at-  
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Mr. and Mrs. H.C. Simpson left  
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Mrs. Simpson was the former  
Miss Frances Stevenson of Wheat-  
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since Mr. and Mrs. Simpson were  
on the Island. They had intended  
visiting here for two weeks but  
remained for seven weeks.

Mr. and Mrs. H.V. Howlett,  
Chestnut Hill, Mass., have been  
spending a pleasant vacation on  
the Island renewing old friend-  
ships. They are the guests of Mr.  
Howlett's sister, Mrs. A. E.  
Toombs.

Mr. and Mrs. Fred Toyman, Ar-  
lington, Mass., were recent arri-  
vals in the province. Mrs. Wyman  
was the former Miss Gertrude  
Woolner, a daughter of the late  
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Miss Louise Chaisson was hon-  
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## MOHLER - HUESTIS WEDDING

Mr. and Mrs. John Sheridan  
Mohler were married at Trinity  
United Church, Summerside. The  
bride was the former Helen Jean  
Huestis of Summerside.  
FRONT ROW—Marina Doyle—  
bridesmaid; Anna Rayner—flower  
girl; Mrs. Mitchell Bell—matron  
of honor.  
BACK—Robert Huestis—best  
man; Mr. and Mrs. Mohler; Nor-  
man Quinn—usher; Louis Philip-  
usher.

## LET'S EAT

### Green And Red Peppers Make A Delicious Relish

By Ida Bailey Allen

"My, but this test-kitchen smells  
wonderful, Chef," I said. "What's  
cooking?"  
"Green-and-red pepper relish,  
Madame," he replied, "to use with  
frankfurters at our patio barbecue  
next Monday."

Monday Barbecue Dinner (for  
patio or indoors): Vegetable juice  
cocktail; mustard-grilled franks;  
green-and-red pepper relish; pos-  
sible peaches; oatmeal nutmeg  
crispiers; hot or iced coffee or tea  
or milk.

Green-and-Red Pepper Relish:  
Combine 2 c. fine-chopped green  
bell peppers, 2 c. fine-chopped red  
bell peppers, 1/2 c. fine-chopped  
onion and 1 1/2 c. boiling water. Let  
stand 5 min. Drain off the water.  
Then add 1 1/2 c. cider vinegar,  
1/2 tsp. powdered dry mustard, 1/2  
tsp. celery seed, 1/4 tsp. ground  
black pepper, 2 tsp. salt, 1/2 tsp.  
ground ginger and 1/2 c. fine-chop-  
ped celery.

Bring only to boiling point. Re-  
move from the heat and cool.  
Transfer to a jar. Refrigerate 2  
days for the flavor to blend.

Serve with frankfurters, ham-  
burgers or cold meats.  
This relish, when covered, keeps  
from 2 to 3 weeks under refrigeration.  
Use when fresh; do not can  
for future use.

## NEW COOKIES

"I have a new recipe for oat-  
meal nutmeg cookies, Cher. I'll  
bake some right now, while the  
kitchen is cool. No rolling to these  
cookies—they're the quick-and-  
easy kind."

"As the recipe turns out 6 1/2  
dozens, I'll wrap-seal half of them  
in a polyethylene bag and freeze  
to serve with fruit drinks."

"They are especially good with  
lemonade sweetened with honey or  
a combination of cranberry and  
pineapple juices."

All measurements are level:  
Oatmeal Nutmeg Crispiers: Com-  
bine 1 1/2 c. sifted enriched flour  
and 3 c. quick-cooking oatmeal.

Cream 1 c. shortening and 1 c.  
sugar together until fluffy.  
Blend in 1 tsp. each soda and  
salt, and 1/2 tsp. nutmeg. Beat in  
1 egg.

Then beat in 1 c. additional  
sugar.  
When creamy, beat in 1 addi-  
tional egg. Stir in 1/2 c. chopped  
nuts, 1 c. raisins, 1 tsp. lemon  
rind and 1 tsp. fresh lemon juice.

Gradually add the flour and oat-  
meal mixture. Chill 30 min., or  
until stiff enough to handle.

Shape into 1 1/2" balls. Place 2"  
apart on oiled cookie sheets to al-  
low room for spreading.  
Bake 12-15 min. in a preheated  
moderate oven, 350 degrees F.

De Luze Skinless Frankfurters  
from the Chef:  
Slash frankfurters at 1 1/2" inter-  
vals before cooking for more at-  
tractive appearance, quicker cook-  
ing and easy eating.  
Serve in split rolls spread with  
green-and-red pepper relish, with  
a long green onion for snappy zest.

# WOMEN

Lena Caroline McLure, Women's Editor. Phone 8506

Page 8, The Guardian Tuesday, Aug. 21, 1956

## HAPPENINGS

The Rev. John Barbour and  
Mrs. Barbour, Canning, Nova Scotia,  
are spending their holidays at  
the Forbes Cottage, Lower Mont-  
ague. Mrs. Barbour will be re-  
membered by many friends as the  
former Miss Adelaide Hum-  
phrey, M.A., a teacher at Prince  
of Wales College. Mr. Barbour was  
a former minister at Trinity United  
Church. Mr. and Mrs. Barbour  
have two sons, one of whom is a  
medical student at Dalhousie Uni-  
versity, his mother's Alma Mater.

Goodbyes have been said to Dr.  
and Mrs. M. L. MacDonald who  
have been the guests of Mr. and  
Mrs. Edwin C. Johnstone. On the  
return trip to Winter Park, Flori-  
da, Dr. and Mrs. MacDonald will  
spend a week with their friends,  
Mr. and Mrs. Leslie Davis, former  
U.S. Ambassador to Finland,  
Greece, Portugal and Scotland at  
their summer home in Stock-  
bridge, Mass., where the Annual  
Bershire Music Festival takes  
place. Mr. Davis while serving as  
Ambassador in Finland was a fre-  
quent guest at the home of the  
composer Jan Sibelius, near Hel-  
sinki, Finland, and has given Mrs.  
MacDonald suggestions upon the  
interpretation of music by the Fin-  
nish master.

Miss Miriam E. Joseph, Montreal,  
is at present at Stanhope Beach  
Inn. Miss Joseph has recently re-  
turned on the Empress of Brit-  
ain from a three months visit in  
Italy, France and Great Britain.  
Miss Joseph who is a world travel-  
ler is very fond of Prince Ed-  
ward Island. This is her seventh  
visit.

Mr. and Mrs. W.E. Scantlebury,  
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## MARY HAWORTH

### Man Ponders Wisdom Of Accepting Gifts

Dear Mary Haworth: About a  
year ago my husband went to  
work for a very nice company,  
where he has steadily received  
promotions and pay raises. The  
job he now has was formerly  
handled by a man whom I shall  
call Rod; but the job outgrew one  
man, and the work has been di-  
vided between Rod and my hus-  
band (whom I shall call Bill).

After a few weeks of working  
with Rod, my husband told me  
one evening with a worried air,  
that Rod accepts money—small  
percentages on the "q"—from  
smallish firms to whom the com-  
pany gives business. These "per-  
centages" aren't solicited; they  
are just the smaller companies'  
way of saying "thank-you" for  
business directed to them.

When I pressed for details, Bill  
said the business is given, on a  
strictly competitive basis, to firms  
doing the best work at the lowest  
prices. Bill feels the "thank-you"  
gratuity isn't quite right; and I  
was relieved when he said he ex-  
pected to refuse any such money  
offered him.

CLEAR OFFER WITH BOSS  
Now both men have been of-  
fered, through Rod, a sizable sum  
of money from a fellow to whom  
they had recently given a great  
deal of business. My husband was  
tempted, but then decided it just  
wasn't right. Rod, on the other  
hand, intends to accept; and his  
wife is very worried and frankly  
says so; but he takes the attitude  
that "everybody does it," so why  
shouldn't he?

Bill and I have told Rod candi-  
dly that if he weren't involved,  
Bill would take the whole matter  
to his employer and get his ver-  
dict on whether these "percent-  
ages" are acceptable. Nothing  
we say makes any impression on  
Rod; but I do wish we could get  
him to discuss this with his em-  
ployer.

It is my faint hope that the em-  
ployer might sanction the gratuity,  
if he knew; and who can  
blame me, when extra money  
from a godsend to us, just  
starting out Bill and I, and Rod's  
wife, would appreciate your  
views.

LOOKING AHEAD  
Dear S.R.: It seems to me that  
your husband's conscience is right  
in this matter. But apparently he  
is only a short step away from  
losing perspective, as his  
friend has already done.

Until now, your husband has  
clung to his capacity to think  
straight—in terms of good busi-  
ness ethics. But in the event he  
yields to temptation to sell out his  
convictions, he will then have cor-  
rupted himself—in the same that  
he will then be overwhelmed by  
compulsive necessity to "justify"  
himself, or rationalize his actions  
as not blameworthy. Just as Rod  
is doing.

Human gratitude has been  
shrewdly defined as "a lively ex-  
pectation of favors yet to come."  
And you may be sure that the  
men (or the policy makers) who  
see that Rod gets percentage com-  
missions on the business he al-  
locates to their smallish firms, are  
more mindful of the future, than  
of past considerations, when they  
siphon him an alleged thank-you  
bonus.

CAN'T SERVE TWO  
It is wisdom as old as the ages  
that a man cannot serve two mas-  
ters, simultaneously. If he tries  
to pull it off, he simply thins out  
him.



## BONNIE LASSIES

Proudly showing their well-earned  
trophies, little Heather Rynes  
and her sister Margaret make a  
winsome pair. Margaret, who is  
just five, was judged the best  
dressed Highland dancer at the  
Prince Edward Island games this  
year.

has claimed the trophy for cham-  
pion Highland dancer for P.E.I.  
She also won a first and third  
medal at the Rothesay Highland  
Gathering at Saint John, N.B.  
She placed first in the three sen-  
ior classes at the Charlottetown  
gathering.

Craswell Photo.

## COOK'S CORNER



ONE EGG CAKE  
1/4 cup butter  
3-4 cup sugar  
1 egg  
1/4 tsp. salt  
1 1/3 cup flour  
2 tsp. baking powder  
1/2 cup milk  
1/2 tsp. vanilla

Cream butter and add half the  
sugar gradually. Beat egg with re-  
maining sugar. Combine 2 mix-  
tures. Sift dry ingredients. Add,  
alternately with milk. Bake 25  
minutes, 375 degrees.

## MORNING SMILE

"I wish I knew as little about  
it as he does."  
"Say, neighbor, have you folks  
got a bottle opener around here?"  
"No, he's away at college."

## DAILY PATTERN



4619  
36-50  
by Anne Adams

SIZES UP TO 30 can benefit  
from this wonderful bra—it gives  
a perfect fit, comfortable firm sup-  
port to the larger figure! Easy  
sliding top—make it in regular  
and long length. See how flatter-  
ing your fashions will look—with  
this new foundation beneath.  
Pattern 4619: Women's Sizes 36,  
38, 40, 42, 44, 46, 48, 50. Size 36  
takes 1 yard 35-inch fabric.  
This pattern easy to use, simple  
to sew, is tested for fit. Has  
complete illustrated instructions.  
Send THIRTY-FIVE CENTS  
(35 cents in coins (stamps can  
not be accepted) for this pattern.  
Print plainly SIZE, NAME, AD-  
dress, STYLE NUMBER.

Send order to Anne Adams, care  
of Charlottetown Guardian, Pat-  
tern Dept., 96 Front Street, W.,  
St. John's, Nfld.  
A-100

## ELEANOR ROSS

### Make Home Look Cool

By August, unless you have air-  
conditioning, the home is likely to  
be serving up oven-like heat. It  
takes a bit of doing, plus some  
psychology, to make the home  
comfortably cool.

One way to make the room  
look cooler. Remember that an  
uncluttered room is much  
more restful and comfortable in  
the hot weather. So if you have  
neglected to do so, why not put  
away all extraneous furnishings?

Invest in some new slipcovers  
of serene, softly colored or floral-  
patterned cotton that can go in  
and out of the washing machine  
in a jiffy.

Keep the floor as free as pos-  
sible, putting even the smallest

rugs out of sight. Many women es-  
chew summer rugs, preferring to  
have a floor that looks shining  
bright and at its coolest best.

## FRESH CURTAINS

Keep window curtains as fresh  
as possible with frequent sud-  
suds. There's nothing as fresh and  
cool-appearing as curtains or slip-  
covers that have just come out of  
the suds.

Brica-brac that collects dust  
but serves no useful purpose  
might be tolerated during the  
closed-window season, but cer-  
tainly has no place in the sum-  
mer scheme.

Helps You Overcome  
FALSE TEETH  
Looseness and Worry

No longer be annoyed or feel ill-at-  
ease because of loose, wobbly false  
teeth. FASTEETH, an improved alkali-  
line (non-acid) powder, sprinkled on  
your plates holds them firmer so they  
feel more comfortable. Avoid embar-  
rassment caused by loose plates. Get  
FASTEETH today at any drug counter.

## Husbands! Wives! Get Pep, Vim; Feel Younger

Thousands of couples are weak, worn-out, ex-  
hausted just because body lacks iron. For new  
youthful feeling after 40, try Oxtel. Oxtel  
Tablets (contains iron for pep; supplement  
little. Be wise, get pep, new health, quick  
lively way. Try Oxtel today. At all drugists.

## TO MAKE YOUR PICKLES FAMOUS TOO!

INSIST ON  
AGED IN  
WOOD

## HEINZ VINEGAR

Cover bottom of large enameled  
pan with aluminum foil. Add 1  
teaspoon soda to each quart of  
water, heat to boiling. Immense  
silver so it touches foil. Turnish  
thoroughly and dry with soft cloth.  
For a high luster, polish with a thin  
paste of soda and milk applied  
with soft cloth.

## Shine Silver with SODA

CORNWALL W.M.S.  
On Sunday evening, August 5th,  
under the auspices of the Corn-  
wall W.M.S., the audience listened  
to a very interesting address  
delivered by Rev. J.W. Howe,  
Carleton, on his work in Spain  
some years ago. Dr. A.S. Weir,  
presided and led the devotional  
prayer. Mr. Stephen MacLeod re-  
minded a beautiful solo, "Great Is  
Thy Faithfulness." A good offer-  
ing was realized for missions and  
a large congregation appreciated  
all very much.

## COW BRAND BAKING SODA

## Thirsty? TRY CANADA DRY COLA

Tastes  
good!



## if you holiday in scenic Ottawa...



Dining in the spacious Main Dining Room of the Chateau Laurier  
in beautiful Ottawa, you'll be served a really wonderful coffee!

Here, in the heart of the nation's  
capital, only steps away from Parlia-  
ment Hill, you'll relax in a warm,  
friendly atmosphere and enjoy excel-  
lent meals... meals highlighted by a  
wonderfully satisfying coffee. The  
Chateau Laurier takes great care in  
preparing fine coffees... takes great  
pride in serving it. For here, as in the  
finest hotels across Canada, Chase &  
Sanborn Coffee is served.

Careful blending of the world's  
finest coffee beans is the secret of  
Chase & Sanborn's wonderful flavor.  
Our expert blenders have devoted  
years of painstaking research to bring  
you a rich, flavorful coffee. Their  
sensitive judgment of good coffee taste  
gives you a really satisfying coffee.  
You can enjoy satisfying Chase &  
Sanborn Coffee in your own home.  
Serve it soon!



You'll enjoy Chase & Sanborn  
at the famous Chateau Laurier