

# WOMEN

Page 8 The Guardian Saturday, Sept. 18, 1954

## Happenings of The Week

The Premier, Honourable A. W. Matheson leaves tomorrow for Ottawa. In his absence, Honourable Wade Hughes will be acting premier.

Honourable Earle B. MacDonald leaves today for Ottawa to attend a conference with the Minister of Health, Hon. Paul Martin and other health ministers from across Canada.

Amongst the guests from Prince Edward Island attending the Atkinson-Hillman wedding at Woodstock, N. B. on Wednesday were the groom's parents, Mr. and Mrs. H. C. Atkinson, Miss Elizabeth Atkinson, Mr. and Mrs. George Andrew, Mr. and Mrs. Clive Cadmore, Miss Barbara Beck and Mr. Paul Jenkins.

Mrs. V. A. Ainsworth and son, Roddy, of St. John's, Nfld., were guests of Mrs. J. H. Ceryn this week. Master Ainsworth enters the University of New Brunswick at Fredericton, N. B. this fall.

Mr. and Mrs. R. R. Bell leave tomorrow on a two-week motor trip through the Adirondack Mountains and to Montreal, Que.

Mr. and Mrs. Herbert Platts are being entertained at a family dinner at MacEdward Manor tomorrow on the eve of their golden wedding anniversary.

Miss Marion Pucher, R. N., whose marriage to Mr. Keith Boyce takes place September 24, was honored yesterday afternoon at a trossau tea held by her mother, Mrs. Frank Pucher, Mrs. James Boyce received with the hostess and bride-elect. Snapdragons and phlox were displayed in a large silver bowl on the tea table, which was covered with a hand-embroidered linen cloth. Chateausse candles were lit, and mixed gladiolas and mums decorated the rooms. Pouring were Mrs. Edwin L. Weeks, Mrs. W. R. Rankins and Mrs. Vernon T. Howarth.

Mrs. Tess Garrett attended the drink, while Mrs. Arnett Howatt ushered the guests. Serving were Mrs. G. Stewart MacKay, Mrs. Jack Large, Mrs. Fulton Robertson and Mrs. Eric MacKinnon. Replenishing were Mrs. Leonard Willis, Mrs. Sheldon Easter, Mrs. Alex Henderson, Mrs. Nell MacNeill, Mrs. Kelley Burhoe and Mrs. E. C. Burhoe. Miss Margaret Healy, R. N., showed the trossau, while Miss Winifred Pucher, and Mrs. J. K. Sutherland were in charge of the hope chest and wedding gifts.

Miss Connie Rogers left Wednesday for Edgemoor School for Girls, at Windsor, N. S., where she will take up her studies for the coming year.

A profusion of fall flowers decorated the home of Mr. J. H. Ceryn on Monday afternoon when Mrs. George J. Tweedy and Mrs. Ceryn were joint hostesses at a tea honoring Mrs. V. A. Ainsworth. Tall white tapers and a bouquet of pretty mixed flowers centered the tea table. Mrs. J. C. Montgomery and Mrs. Gordon Avar poured, while Mrs. Lenora MacLeod replenished. Serving the guests were Mrs. Gordon White, Mrs. E. C. Baker and Mrs. John Finlay MacLeod, Mrs. E. S. Chandler and Mrs. Gordon Lea ushered.

Miss Marjorie MacLeod, daughter of Mr. and Mrs. Leith MacLeod, leaves today for Halifax where she is joining the staff of the CBC television department. She has been on the staff of CFCY for the past two years.

Mrs. J. Frank Hobbs entertained at a supper bridge on Wednesday evening at her home, "Penamkeak," Cavendish. Two tables of bridge were in play.

Mr. and Mrs. James A. MacKinnon of Spokane, Wash. arrived on the Island Thursday for a visit with Mr. MacKinnon's brothers, Stirling and Allison of North River and Charlottetown. They motored from Boston, Mass., accompanied by their sister-in-law, Mrs. Ray MacKinnon who will visit in North River, Charlottetown and in O'Leary with her parents, Mr. Forrest Phillips, M. L. A., and Mrs. Phillips.

Mrs. W. E. Hunt is returning this week-end to her home at Malden, Mass. She has been the guest of her niece, Mrs. R. R. Bell.

Mrs. J. A. Likely, Mrs. T. A. Laidlaw, Mrs. J. K. Irwin, Mrs. T. L. Farmer and Miss Kay Hughes will be hostesses at the tea this afternoon at the Charlottetown Golf Club.

Mrs. J. H. Partridge entertained at a trossau tea for her daughter, Miss Anna Partridge, R. N., whose marriage takes place this afternoon. Mrs. Arthur Johnston received the guests with the hostess. Pouring tea were Mrs. J. W. F. MacCallum and Mrs. James Fox. Serving were Mrs. Blais Carter, Mrs. Sinclair Cutcliffe, Miss Esther Johnston and Miss Marlene Warren, while Mrs. H. L. Woodbridge and Mrs. S. C. Matheson replenished. In charge of the trossau was Mrs. Jack Meredith, and Miss Eileen Jay, R. N. looked after the gifts. Miss Marie Gallant attended to the guest book. Mrs. Elmer Sutherland ushered.

Miss Partridge was also honored

at a miscellaneous shower tendered recently by her aunts, Mrs. Elmer Sutherland and Mrs. Jack Meredith at the home of the former. A dinner was also held at the Queen Hotel for her by former college mates, the Misses Jeannine Whitehead, Marie Gallant, Velma Andrew, Barbara Herring, and Mrs. Sinclair Cutcliffe. A gift presentation was made to the bride-elect.

Mr. and Mrs. H. E. Miller left Monday on a motor trip to the Annapolis Valley.

Mrs. H. S. Henderson entertained Tuesday at a luncheon held in the Charlottetown Hotel in honor of Mrs. V. A. Ainsworth.

Mrs. Norman Olsen and daughter, Norma Lynn of Boston, Mass., are visiting Mrs. Olsen's brother-in-law and sister, Mr. and Mrs. R. P. VanAlstine.

Mr. and Mrs. Edison Tanton, Ambrose street, left Wednesday on a motor trip to Niagara Falls and New York City.

Mrs. J. C. Montgomery entertained at a luncheon held at her home on Monday in honor of Mrs. V. A. Ainsworth.

Mr. and Mrs. Elvin Douglas left yesterday on a three-week motor trip to Florida.

Messrs. H. B. Chandler, John Martin and S. M. MacNeill returned Tuesday from White Point Beach Lodge, N. S., where they attended a conference for Atlantic regional members of the National Film Board.

Mr. and Mrs. W. D. Farrow of Mitchell, Ont., left Monday following a two-week vacation on the Island. They were guests of Mr. B. C. Webster, Hillsboro street, and of Mr. and Mrs. J. F. Hobbs, at their cottage at Cavendish.

Mr. and Mrs. A. B. Bagnall leave today on a short trip to New York and Washington.

Mrs. E. C. Baker entertained Saturday evening in honor of Mrs. V. A. Ainsworth. Bridge was in play.

Mr. and Mrs. J. F. Hobbs spent last week-end as guests of Mr. and Mrs. J. H. Hill, at their summer cottage at Wood Islands.

Mr. J. Eric MacGregor is visiting with friends in Halifax and Dartmouth, N. S., and leaves this week-end on a motor trip through the New England states and the White Mountains.

Mr. and Mrs. P. C. Kelly and son, Peter, left Monday for their home in Fredericton, N. B., after spending the past month at their summer cottage in Cavendish.

Mr. and Mrs. Leith Jay, Mrs. Irma Taylor and Mrs. Ila Stewart left Wednesday on a trip to Boston and New York.

Mrs. Harold Montieff of Sault Ste. Marie, Ont., returned to her home by plane, following a visit with her sisters, the Misses Jean and Doris Gill.

Trinity United choir honored two of its members last evening at a reception held in the social hall, when Miss Marion Pucher and Mr. Keith Boyce were presented with a gift. Mrs. Angus MacEachern, president, read an address, while Mrs. Norman Lowther and Mrs. H. W. Davison acted as hostesses.

Mrs. F. S. Chandler, Fitzroy street, is visiting in Georgetown, the guest of Mrs. William McLaren.

Miss Gertrude Love, accompanied by Mrs. Mary Pullerton, left Tuesday on a motor trip to Ottawa.

Miss Daisy Hobkirk has returned from Saint John, N. B., where she spent a pleasant visit.

Miss Marion Pucher will be guest of honor at a luncheon today being held at the Charlottetown Hotel by her bridesmaids and soloist.

Miss Mildred Walker, R. N., has returned to her duties on the staff of the Toronto General Hospital, after vacationing with her parents, Mr. and Mrs. John H. Walker, Carleton.

Mr. and Mrs. Thomas A. McAdam and Mr. and Mrs. Vincent J. Leonard have arrived home from a two-week vacation in the New England states, Mr. and Mrs. McAdam spent a week-end in Ottawa, the guests of Mrs. McAdam's brother-in-law and sister, Fil. Leut, and Mrs. Lloyd Chambers. They returned by way of the Matapedia Valley and north-eastern shore of New Brunswick.

Mr. and Mrs. Vic Runtz are attending the Maritime Gideon Convention held this week-end in Truro, N.S.

Mr. and Mrs. Elwyn Wilson of Moncton, N. B. spent a few days this week in Summerside, guests of Mr. and Mrs. Harold L. Milligan.

Mr. and Mrs. J. Lloyd Gorrell left Summerside Wednesday for Ontario where they will visit their sons-in-law and daughters, Mr. and Mrs. Kenneth Thomas in London and



### ORANGE MARMALADE

6 oranges  
2 lemons  
Slice very thin, take out seeds and put in crock. Cover with 2 quarts water. Let stand 24 hours or more. Boil 2 hours, add 4 lbs. white sugar (heated). Boil one hour or until liquid jells.

—Mrs. Frank MacDougall, Bloomfield Station W. I.

### Shrewsbury Biscuits

2 cups sifted flour  
1 tsp. baking powder  
1 tsp. grated lemon rind  
4 oz. butter  
1/2 cup sugar  
1 egg  
Cream butter and sugar, add lemon rind. Beat in egg and flour which has been sifted with baking powder. Knead lightly and roll out thinly. Prick with fork and cut into fingers.

Bake in moderate oven (350 degrees F.) for 15 minutes on greased trays.

### Household Hint

While preparing a recipe, tape the recipe file card to your cupboard door where it is within easy reading range, but away from any possible chance of splatter.

Mr. and Mrs. T. J. Timmerman in Burlington.

Mrs. I. P. Park of Revere, Mass., and Mrs. O. S. Waldron of Miami, Florida recently returned to their homes after visiting their sister, Mrs. Thomas Bishop in Summerside.

Dr. and Mrs. A. A. Lockhart returned last Saturday to their home in Summerside after visiting in Toronto and Montreal, also in Dorval where they spent several days with their son and daughter-in-law, Mr. and Mrs. R. W. Lockhart.

Mr. and Mrs. R. M. Crockett of Summerside, are visiting this week in Windsor, N. S.

Mrs. J. A. Carruthers of Charlottetown, spent a few days with friends in Summerside this week.

Miss Barbara Dalton left Summerside this week for Montreal where she will enter St. Mary's Hospital as student nurse.

Mrs. Elton Robertson has returned to her home in Summerside after spending the Summer with relatives and friends in New Hampshire and Massachusetts.

N. B. was the guest of her brother and sister-in-law, Dr. and Mrs. A. R. Grant, Summerside, this week.

Mr. and Mrs. Harold Huling of Boston, Mr. Loren Nesbit and Mrs. George Nesbit of Norton, Mass., while in Summerside were guests of Mr. and Mrs. Key and left on return Wednesday.

Mrs. Thomas Bishop and daughter, Mrs. Hazel Dystant, returned to their home in Summerside after spending the week-end in Parrisboro, N. S., guests at Ottawa House.

Dr. and Mrs. J. A. MacMurdo of Summerside, have as their guests the latter's sister, Mrs. James Graham, of Vancouver, B. C.

Mr. and Mrs. T. O'Meara of Waltham, Mass., are spending their honeymoon in Hamilton, guests of the latter's grandmother, Mrs. W. Ramsay. On return they will be accompanied by Miss Donna Silphiant of Summerside who will visit with relatives.

Mrs. L. MacPhail of Montreal who has been visiting in Summerside for the past two months with Mrs. Albert Sharp, left this week on return.

Mr. and Mrs. Harry Dickie will leave Summerside tomorrow on a visit to Boston.

Mr. and Mrs. G. Franklyn Cameron left Summerside this week for Lake Placid, New York.

Mr. and Mrs. Raymond Parsons returned to Montreal on Tuesday after visiting in Summerside, guests of the former's aunts, the Misses Carrie and Gladys Holman.

Miss Nora Brown, R. N., who has spent the past three months at her former home in Summerside returned last Friday to Pittsfield, Mass. She was accompanied as far as St. Stephen, N. B., by her sister, Miss Sadie Brown of Summerside.

Mrs. Beecher Best returned last Saturday to her home in Summerside after an extended visit in Hamilton, Ont., guests of Mr. and Mrs. Nelson Best and Mr. and Mrs. Stanley Phillips.

Mr. and Mrs. W. K. Llewellyn of Summerside, have as their guests their daughter, Mrs. Norman Olsen, R. N., and granddaughter, Norma Lynn, of Canton, Mass.

Mr. and Mrs. George Key, Jr. left Summerside by motor on Thursday for Boston and New York City.

Mrs. R. W. Wood returned last Saturday to her home in Summerside after visiting in Everett, Mass., guest of her aunt, Mrs. W. M. Ward and Miss Etie MacDonald.



Christian Dior took time out from his "Flat Look" designing to create this wrap stole in Royal Canadian Onyx Silver Fox. It was one of 24 garments in fox designed by European couturiers and shown at a Montreal fashion show. Canadian silver fox fur is predicted as a fashion leader this year.—(CP Photo).

## ELLEN'S DIARY

by an Island Farmer's Wife

It is a mad wind which rails now about the coasts. Is it we wonder, strengthening into the hurricane forecast, or does it only appear more intense as it rudes intrudes into the peace which marks the close of our workaday week? Early this afternoon, out of a spiritless gray sky, rain fell to put an end to our first spell of threshing and scatter the workers to their homes: the younger farmer to pick up pieces of choring at Alderlea, our carpenter done with his roof-shingling to his holiday of week-end and Pat, friend of ours had come by with a brogue and a twinkle and a willing heart to lend fine assistance to the rest at the work. Right merrily the loads of sheaves from a far field had been coming down the farm-lane to the threshing and then... a shower to halt suddenly machines and men.

"And now close doors and windows and see that everything is secure," James said, "I'm thinking we're going to feel some of the weight of this hurricane that's been on the move. I've seen odd wind-storms in my day," he nodded, "and there are pleasanter things to remember!" And hearing we smiled recalling the words of a wise farmer who once said: "Every farm should have a grandfather and an old mare and cart. They come in very handy around a place—he to attend to those details younger folks are inclined to over-look, and the other to save them carrying many a burden."

### Changes In Moles

MOLES should never be neglected. They may be either brown, black, red, or blue although some are colorless. What causes them to occur and how to keep them from growing has yet to be discovered. Most, but not all of them, if left alone, cause little serious difficulty. Practically everyone has at least one mole. They can occur at any time of life although most of them appear shortly after birth.

The most important medical significance of its changing to a cancerous growth. One to two per cent of all malignant growths are due to an innocent birthmark that has become cancerous.

When a mole changes in size or color, is painful or uncomfortable, becomes infected, bleeds, crusts or becomes ulcerated, it may be turning into a most dangerous type of cancer, melanoma, and therefore should never be neglected.

Moles can occur at any place on the body but the most common sites are around the eye on the soles of the feet, palms, fingers, toes, and around the nails. A growth that is suspicious should never be burned out or cut into, except by the physician, because this could spread it throughout the body in a speedy manner. If treated early enough, melanoma, a type of cancer, can be cured.

Unqualified Persons  
Many people who remove moles are not qualified to do so because they do not have the medical experience necessary. Any mole that shows a change should be seen by a physician who will remove the entire mole at one time and then have it examined to determine if any cancerous changes have taken place so that whatever further treatment may be necessary may be carried out at once.

QUESTION AND ANSWER  
Mr. B. C.: I received a penicillin shot three days ago. I have now broken out with hives. What could be causing this?  
Answer: You are probably allergic or sensitive to the penicillin you received. It would be well for you to consult your physician immediately about this condition.

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## NO TEETHING HERE

## LET'S EAT

### A Good Reducing Diet Needn't Be Expensive

By IDA BAILEY ALLEN

"It is my considered opinion," said the Chef, "that many persons stay overweight because they cannot afford to buy the expensive fine steaks and chops they think are needed in a reducing diet. They also often cannot afford the out-of-season vegetables called for in many la-de-da reducing diets."

**DINNER FOR REDUCES**  
(Omit butter or margarine in seasoning vegetables)  
Vegetables Vinaigrette  
Protein Bread Cottage Cheese  
Boiled Beef Horse-Radish Sauce  
Caraway-Cabbage Green Beans  
Honeydew Melon  
Coffee Tea Milk

Family Dinner: Add parried potatoes; use butter or margarine in preparing the vegetables. Garnish cabbage with sizzling fried croissants. Peach Shortcake for dessert, if desired.

**Vegetables Vinaigrette:** Add 1 recipe Vinaigrette Sauce to 3 c. cooked vegetables such as sliced beets, carrot rounds, cut string beans, sliced okra, coarse-chopped spinach or chard; or use a combination of cooked vegetables, such as green beans, carrots, peas, corn, and small-diced turnip. Let stand 10 min. Use hot or cold.

**Vinaigrette Sauce:** To 3 tbsp. salad oil, add 1/2 tsp. each minced sour pickles, minced seeded green pepper, minced parsley, grated onion and 1/4 tsp. salt, 1/4 tsp. freshly ground black pepper, 3 tsp. tomato juice and 1 1/4 tsp. cider vinegar.

Let stand 1 hr.; or cover, refrigerate and keep on hand until needed. Stir before using.

**Boiled Beef:** Plunge 4-5 lbs. roll ed brisket, chuck or arm pot roast into 2 qts. boiling water. Add 1 tsp. cider vinegar, 4 bay leaves, and 2 tsp. salt. Cover. Simmer until tender, about 3 hrs. Skim the fat from 1/4 c. of the liquid and make horse-radish sauce.

**THE CHEF'S CARAWAY-CABBAGE**

To 4 c. cooked fine-shredded cabbage, add 1 tsp. minced onion and 1 1/2 tsp. caraway seeds sauted in 2 tsp. either butter or margarine

## Colorful Table Settings

By ELEANOR ROSS

HOME furnishings are good to look at as well as useful today. The American housewife demands and receives color and brilliant design in all her domestic aids.

**Formality Is Passe**

Formality is out, but comfort is in. The modern kitchen is more attractive than ever before.

Tables are handsome, yet practical. Good silverware, china and glassware may be obtained at modest prices.

This sort of sensible, inexpensive styling is characteristic of today's young homemaker. Why should things be drab in appearance because they fill a utilitarian role?

**New Show**

A happy example of this type of fresh approach to home design was given at a recent table setting show. One arrangement used an oval pine table as a background for delicate green linen mats, yellow so-called "plastic" china, sterling silver and a centerpiece of roses.

Just as sterling silver comple- mented yellow dinnerware in one setting, stainless steel cutlery looked fine against a handsome cloth of blue Irish linen.

**Becoming Important**

Stainless is coming out of the cheap category. Today unusually designed stainless steelware may be obtained for every possible place setting.

Easy to care for, with no polishing needed, this type of cutlery is an excellent and practical choice especially now that it is available with ceramic handles which won't chip or break.

Spring green, desert tan, winter white and jasper yellow colors are pleasant color notes in any scheme. Handles come in these beguiling tones, and the ceramic composition is tough enough to take on any detergent.

Arranging a table is fun nowadays with so many new innovations. "Plastic china", unique glassware and table accessories all add to the charm of modern dining.

## Banna Bread

1 cup sugar  
3 bananas (smashed)  
4 lbs. melted flour  
4 lbs. melted butter  
1/2 tsp. salt  
1 tsp. soda  
2 eggs

Mash bananas to a thin batter, add sugar and eggs, beat up, then add butter, salt and soda, sifted with the flour. Bake in loaf tin in a fairly hot oven.

## Morning Smile

First Girl—"You're not going on the water with Harry again?"  
Second Girl—"Not likely. Not only did he lie to me about the size of his yacht but he made me do the rowing."

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