

WOMEN

Saturday, Dec. 31, 1955. The Guardian Page 11

HAPPENINGS OF THE WEEK

New Year's Day tomorrow! "A.D." the world writes the letters carelessly as it turns the page to record for the first time the new year; but in these letters is the "open secret" of the ages, for this, too, is a "year of our Lord," an "acceptable year," a "year of grace" — Jesse B. Thomas, D.D.

Mrs. Van Lochead, Llandough House, Penarth, South Wales, among her many activities is prominent in Women's Institute work in Wales, and has sent Christmas and New Year's greetings to friends of the Women's Institute in this province. Mrs. Lochead is a daughter of the late Right Honourable Ramsay MacDonald, Prime Minister of Great Britain.

Dr. Van Lochead, a lecturer at Cardiff University, has within the past year been in Trinidad for three months reporting to their Government on their social services. Dr. and Mrs. Lochead and their three lovely children James, Isabel and Allison live in a beautiful large old home which is surrounded by sloping lawns, trees and garden. Mrs. Lochead has a deep affection for Canada where she spent some years as hostess for her brother the Right Honourable Malcolm MacDonald, who was then British High Commissioner in Ottawa.

The Honourable Mr. Justice Tweedy and Mrs. Tweedy have had their daughter, Miss Jean Tweedy of Montreal with them for the holiday season.

Dr. W. L. Bailey, lecturer at Pennsylvania College writes to friends in Charlottetown that the name of the College has been changed to Chatham College, in honour of William Pitt the Elder, First Earl Chatham (1708-1778) the College thus resumes an historic link between U. S. A. and the British Empire. Pittsburgh was also named in honour of the first Earl of Chatham.

The British Ambassador came from Washington to speak at the dinner marking the change in the name of the College. Dr. Bailey was honored in having a part in the remaining and in penning the official ode. Chatham College has a beautiful setting and the students are housed in former mansions of the rich for example the Andrew D. Mellon residence. Pittsburgh's undertaking to raise money for the College a three million redevelopment plan is in full service and Dr. Bailey with his old specialty sociology is a fine Ambassador for the College.

Lieutenant-Commander R. J. Barcham and Mrs. Barcham of Plymouth, Devon, were making a great deal out of Christmas this year. Commander Barcham is now in command of a frigate and leaves in February for the East Indies and will be away for thirteen or fourteen months. This was the last Christmas at home until 1957. Mrs. Barcham is the former Miss Kathleen Bagnall, Commander and Mrs. Barcham have three children Gregory, Heather and Richard. Gregory is in Halifax with Dr. and Mrs. Stanley Bagnall, attending King's College preparatory to joining the Canadian Navy as a cadet.

Mr. and Mrs. Robert C. Parent are entertaining at a New Year's eve party Saturday evening at "Ravenwood."



NIGHT IN NEW ORLEANS

Down South in romantic New Orleans the ladies love this type of beautiful evening dress for the many parties and balls that make their city such a festive one during the holidays. And that is just where we saw this exciting gown. It is a full-skirted short dance dress of silk barathra with slim shoulder straps and a fitted bodice which is a delightful contrast to the full, full skirt worn over its own hoop. Below the waistline are full-blown magenta roses clasping the intricate harem draping of the skirt.

MORNING SMILE

Mother—We ought to have named our boy "Flannel."
Father—Why should we have named him "Flannel?"
Mother—Because he shrinks from washing.

ed a small group of friends at her residence Friday evening in honour of Mr. and Mrs. Raymond Player of Toronto.

Dr. and Mrs. E. M. Found entertained at supper bridges Wednesday and Thursday evenings at their residence, North River Road.

Mr. and Mrs. G. M. Avarad entertained the Atlantic Wholesalers' staff at a buffet supper Tuesday evening at the Avarad residence Thursday evening Mr. and Mrs. Avarad entertained again at a buffet supper.

Mr. and Mrs. D. M. Gass, Mr. and Mrs. F. M. Nash and Mr. and Mrs. F. B. Conrad entertained at a holiday party Wednesday at the Charlottetown Hotel.

Miss Katherine Gass left Wednesday by plane to visit her Cousin Miss Judy McCulloch, New Glasgow, Nova Scotia.

Miss Jean MacArthur, Carlisle, Mass., spent a week at Christmas with her parents Mr. and Mrs. Edgar MacArthur, Birchwood Avenue. Miss MacArthur was accompanied by a friend Miss Gladys Radetzki of Clinton, Mass., who made the trip by motor car.

Miss Donald MacLeod, a model at Saks Fifth Avenue, New York City arrived by plane to spend Christmas with her parents, Mr. and Mrs. McLeod of Victoria.

Early Canadiana—the origin of Canadian currency—especially drawn for R. C. A. Victor by F. Finley, A. R. C. A. is of especial interest in this province. The picture is explained in the following manner:

"Coinage was scarce in the little village of Charlottetown this year of 1836, and the citizens grumbled as the value of an English shilling rose by a sixpence. It was a nuisance to be without enough coins to trade at the market and at the fish wharves. Notes were being written by hand and passed from customer to customer, but they became lost and blurred. Paper money of doubtful value appeared.

It was in March of that year when William Fitzpatrick, a thrifty shoe maker in the town, deposited specie in the official treasury to the amount of several hundred pounds. Back in his little shoe shop he then laboriously cut and tooled out a large quantity of leather notes of small value using tough sole leather for the purpose.

He made only the equivalent of his deposit in the treasury. His notes became as "good as gold" and for many months Fitzpatrick's leather money eased the difficulty of local Charlottetown trading.

The leather notes were accepted by the fisherman and farmer alike, and many a transaction in those far off days in Canada's Maritimes was paid for by Fitzpatrick's leather.

In due time the notes were redeemed by this energetic shoe-maker and his gold returned by the treasury.

The notes were in use for some little time, but coinage continued scarce until 1872 when the local Legislature introduced the decimal Currency we know now." Mr. Hugh Joseph, Manager of R.C.A. Victor, Montreal, sent this card out as his Christmas Greeting card.

Mr. Joseph is a brother of Miss Muriel Joseph who has spent many summers in the Island, two of which were with Mrs. W. H. V. Dunbar at Keppoch.

Mr. and Mrs. Millard Coles and their little daughter Cynthia arrived by plane Thursday from Montreal to spend the holidays with Mr. Coles' parents, Mr. and Mrs. Roy Coles, Milton.

Mrs. Gordon Evans of Montreal spent Christmas in Ottawa.

Mrs. Keith S. Rogers entertained Monday evening at her residence in honour of Mr. and Mrs. Raymond Player of Toronto.

Mrs. Harry W. Davison entertained



WED AT WELLINGTON

On Wednesday afternoon, December 7th, at 2.30 p.m., the Wellington United Church was the scene of a pretty wedding when Rev. W. B. MacPhail united in marriage, Edwina Tanton Delaney, daughter of Mr. Patrick Delaney, and the late Mrs. Delaney, of Linkletter, and Roland Claude Barlow, son of Mr. and Mrs. Clayton Barlow, of Wellington.

The bride was given in marriage by her father.

She was attended by Mrs. Vernon Gallant, while Mr. Robert Barlow was the best man for his brother, Mrs. Howard Barlow was the organist and played several selections.

Following the wedding, the bridal party motored to Summerside. A reception was held at 6.30 in the school hall for about 60 guests.

The remainder of the evening was spent in sing-song and dancing. Many beautiful gifts were received by the bride and groom for which Claude, on behalf of his bride, thanked all.

Edwin Heckbert Studio

months with Mrs. R. W. Hogg, 135 Summer Street, Summerside.

Miss Sandra Logan entertained at her home on Eustane Street where twenty girls were present.

Miss Ferne Bell returned to Halifax this week. She has been spending the festive season with her parents, Mr. and Mrs. Fred Bell, Willow Ave.

Miss Betty MacMurdo who has been visiting her parents, Dr. and Mrs. J. A. MacMurdo, left yesterday for Montreal to visit her sister, Mrs. Ian Phemester.

Miss Sandra Logan left Thursday night by plane for Montreal where she is a student at the Montreal General Hospital School of Nursing. She has spent a month with her

parents, Mr. and Mrs. J. M. Logan, Eustane St.

Dr. and Mrs. J. K. Beer will entertain on New Year's Eve prior to the dance at the Officer's mess, R.C.A.F. Station, Summerside.

Mr. and Mrs. R. M. Crockett entertained at their home on Granville Street Tuesday evening.

The following girls from Notre Dame Academy, Charlottetown, are spending their Christmas vacation at home with their parents: Ruth Dalton, Patsy Dalton, Patricia McNeill, Patty and Peggy Grant.

Mr. and Mrs. Raymond Grant, and son Danny, of Summerside, spent Christmas Day with Mrs. Grant's parents, Lieut. Colonel and W. J. MacDonald, Charlottetown.

Mrs. Arthur H. Duvar, Spring Park Road, entertained at bridge Tuesday and Wednesday afternoons at her residence.

Mr. and Mrs. W. C. MacLeod had as their guests over the Christmas holiday, Mr. and Mrs. Lewis McCoy, Windsor, Nova Scotia, and Mr. and Mrs. MacLeod's son, Mr. Donald MacLeod of Montreal and Mrs. MacLeod, and their other son Allan, a student at Dalhousie University.

Dr. and Mrs. S. R. Cameron entertained at a buffet supper party at their residence in Alberton on Wednesday evening.

Mrs. Alan Bruce MacLean and young daughters Heather and Susan, Point Claire, Que., are spending the Christmas and New Year's holidays with Mrs. MacLean's parents, Mr. and Mrs. W. A. Gaudet, Fitzroy Street, Summerside.

Mrs. Kenneth Crump and children Leslie and Kenneth, are spending the Christmas holidays in Montreal.

Miss Mary Cairns has as her house guest for a few days Miss Deanna Bell of DeSable.

Mr. Gordon MacDonald of Toronto is spending some time with his parents, Mr. and Mrs. Russell MacDonald, Cambridge Street.

Mr. and Mrs. W. Albert Gaudet and children Joel and Jennifer of Moncton, N. B., spent Christmas with Mr. Gaudet's parents, Mr. and Mrs. W. A. Gaudet, and returned to Moncton on Tuesday.

Mrs. Harold Crockett, Granville Street, was hostess to her bridge club on Tuesday evening.

Mr. and Mrs. William Crandall, Moncton, N. B., spent Christmas with Mrs. Crandall's parents, Mr. and Mrs. Robert Dewar, Water Street, East.

Miss Carol Ann Wasson, Moncton, has been the house guest of Mrs. A. A. Lockhart, Summerside, for several days early this week.

Mr. Frank Lockhart, student at the University of Toronto, spent Christmas with his mother, Mrs. A. A. Lockhart, Summerside.

Miss Nancy Lou Bell of Toronto is spending the Christmas holidays at the home of her parents Mr. and Mrs. Harrison Bell, Summerside. Their twin daughter, Janet and Joyce, nurses in training at the Prince Edward Island and Prince County Hospitals also spent Christmas at home.

Mrs. Seaman Bell and Mrs. Charles Tanton were joint hostesses on Tuesday evening at the former's home, at a miscellaneous shower honoring Mrs. Tommy MacKenzie, a recent bride. The gifts were opened by the bride, and Mrs. Charles Tanton read the verses. Lunch was served by the hostesses.

Mr. and Mrs. Don Simmons, Halifax, have returned home after visiting their parents, Mr. and Mrs. Leslie Simmons, and Mrs. George Meikle, Summerside.

Rev. and Mrs. Ross, Lot 16 have taken up residence for the winter

KEEP IN TRIM

Banish One-cylinder Look

By Ida Jean Kain

This girls keep asking for a miracle-working routine to put a little meat on protruding collarbones, banish the plucked-chicken look across the chest and round and firm the upper arms. All this and better health too.

The right kind of exercise can work wonders in the direction of curves by stirring up the circulation and sending nourishment to impoverished tissues. Exercise always normalizes... and all exercise is developing in underdeveloped spots.

Start off easily with massage action. On a full diet massage is developing, for it helps bring nourishment to the spot massaged through the increased circulation. Here is a stroke to turn hollows at the base of the throat into dimples.

Place right hand on tip of left shoulder, and draw lightly across the base of the throat. Then follow quickly by placing left hand on right shoulder and stroking across the right hollow. Repeat 20 times, alternating sides. This will step up the circulation in that area and leave the neck all rosy.

Now to strengthen the chest muscles and straighten shoulders...

A wand is needed for this exercise—the handle of the carpet sweeper or an old broom handle will do. Sit in a straight chair and hold the wand overhead, hands wide apart, palms forward. Then slowly lower wand behind head and shoulders. Raise wand and repeat 6 counts. Put force on the down ward motion and come up lightly and hold head erect throughout exercise.

Finish with this exercise: Position: Standing, feet apart, arms outstretched in front of chest.

Movement: Keeping arms at shoulder level, swing arms to far right, then circle to far left. Keep arms at shoulder level. Hold body still, keeping movement through arms. Repeat a dozen times. Rest and repeat a dozen more times.

But girls, something else must be added, and that's fresh air. If you'll get out and walk for 30 minutes a day, about a mile and a half, head up... you can walk yourself into buoyant health and a figure of a figure.

With a balanced program—good nutrition, healthful exercise and adequate rest, you can be a vital slim girl.

Marilyn Bell Once More Is Woman Of The Year

BY THE CANADIAN PRESS
Marilyn Bell, Toronto's plucky 17-year-old swimmer who twice has stroked her way through turbulent waters to fame, is Canada's woman-of-the-year, for the second consecutive year.

The golden-haired schoolgirl, as much admired for her modesty as for her swimming prowess, was chosen Canada's outstanding woman for 1955 in a Canadian Press poll of Canadian daily newspaper women's editors.

Miss Bell, who gave prestige to Canada last year when she became the only person to conquer frigid Lake Ontario, made history again last July 31 when she became the youngest to swim the English channel.

Her victory over the treacherous 21-mile stretch won her international fame and Canada's woman-of-the-year title a second time.

ONLY ONE NEWCOMER
Only one of the five women voted 1955's outstanding leaders in their fields is a newcomer to the poll. She is Gabrielle Roy, a Montreal author who topped the literature and art division.

Miss Roy, who won the 1947 Governor-General's Award for fiction with her first book, "The Tin Flute" won acclaim this year for her latest novel, "The Cashier."

It is the story of a timid, nervous Montreal bank cashier who regards himself as a profound thinker on deep subjects but his mind is stocked only with catch phrases from the newspapers.

Reviewers say the deep under-

standing for the poor and unhappy that Roy reveals has given her writings a distinction unique in Canada.

CAPITAL'S MAYOR HONORED
Reigning in public affairs is Ottawa's fiery Mayor Charlotte Whitton. In music, Toronto soprano Lois Marshall and in stage, screen, and radio, Frances Hyland.

This is the fifth year in a row that 59-year-old Mayor Whitton has been named to the poll. As the fearless chief administrator of Canada's capital city she was woman-of-the-year from 1951 to 1953. She took over top spot in public affairs last year.

Lois Marshall's performances this year at New York's Town Hall, with the Toronto Symphony Orchestra and in concerts in the U. S. and Canada have tightened her hold on the top spot in the music field.

Critics raved about every performance and Canadian women named her their leading artist for the fourth consecutive year.

Regina-born Frances Hyland who thrilled critics during her second season with the Stratford Shakespearean Festival last summer also made her second appearance on the poll.

The petite blonde actress who was lured back to Canada from the London stage, was acclaimed this year for her portrayal of Portia in "The Merchant of Venice."

Later she joined The Canadian Players for their 1955-56 tour of the U. S. and Canada in George Bernard Shaw's "Saint Joan."

ELEANOR ROSS

Travelling By Plane

WARDROBES for airplane travel these days are neat, streamlined and smart. Keeping in mind luggage limitations of 44 pounds for budget flights and 66 pounds for the luxury flights, it is wise to plan around one basic color. That way, accessories, such as shoes and handbags, the weight items, are kept at a minimum. Navy, gray or beige are each and all good hues. Personally, we like navy, since it is easy to brighten it with touches of white or red and it is always smart.

For travel wear, choose a good town suit, one that is as right en route as it is in any city, which means a well-fitted, but softly tailored classic, with this, wear a coat carefully selected to go with dressier things as well.

It is wise to carry an extra coat, the all-weather kind, which serves as an alternate for wear in rainy weather.

As for packables, a couple of sweaters in white nylon or Orlon wash in a jiffy, require no shaping and, if of good quality, always look smart. A few white blouses, also of synthetic fabrics, weigh almost nothing and emerge from suitcase uncrushed, unrumpled, even the dressiest type.

A nylon print or two is a good idea. Select separates for daytime wear to allow skirt-blouse switches, and separates for evening wear that give the most "drama" for the least number of garments.

A richly embroidered Orlon cardigan will prove a boon. Take a couple of smart knits for easy packing and easy upkeep. Have all lingerie of nylon.

As for shoes, travel in sensible but smart ones, preferably oxfords with sensible heels. They are fine for the walking one has to do when sightseeing. A pair of pumps with medium but dressy heels, and a pair of shoes of the really dressy variety that seem to be nothing but thin strips of fabric or

leather, complete the shoe wardrobe.

Wear a small but pretty hat and pack one or two of fabric. Pack also one small handbag, preferably of silk, that can be used for smart afternoon and evening wear. A rhinestone clip is handy to really dress it up.

Words Of The Wise

Nations have no existence apart from their people. If every person in the world loved peace, every nation would love peace. If all men refused to fight one another, nations could not fight one another. —(J. Sherman Wallace)

Wife Preservers

Most spouses on made shoes may be removed with the safety board line that in the manure set. The enemy will be on the mud, which can then be brushed off easily.

LETT'S EAT

An Open House Menu For New Year's Day

By Ida Bailey Allen



A PRETTY TABLE offering well-chilled eggnog, served in an heirloom holiday pitcher and cups, will delight New Year's Day callers.

If there's one time above all others when a woman wants to look and feel her best, it is on New Year's Day. But this happens so seldom it's positively a rarity! I do hope that you will all manage a little time for rest and prettifying up before the New Year's callers begin to drop in on Sunday afternoon.

FOR OPEN HOUSE
Fortunately, for Open House entertainment on New Year's Day it is customary to supply only something to drink and an interesting unfrosted cake to pass with it, such as angel or sponge cake, nut cake, raisin cake or thin slices of fruit cake.

Provide a choice of tea, coffee and/or New Year's eggnog.

IMPORTANT TASK
The making of the eggnog used to be a most important task, but as with many other specialty food items, non-alcoholic eggnog can now be purchased from the dairy.

It's an easy matter to set the refreshment table with the tea and coffee service, slice the cake in half-pieces and arrange it neatly on plates covered with paper doilies.

The eggnog should be well-chilled. If a little eggnog is left over, the Chef recommends using it, instead of milk, in making a soft custard sauce, or in place of half the milk in baked custard. It also can be used in making a chiffon pie or a dessert soufflé.

MONDAY DINNER
Citrus Fruit Cup
Roast Beef Hash
Escalloped Tomatoes
Picadillo
Canned or Frozen Suetash
Pineapple Juice "Gel"
Coffee
Tea
Milk

Panned Roast Beef Hash: Chop oddments roast beef fine but do not put them through the food chopper.

Add half as much chopped cold cooked potato and 1 tsp. scraped onion to each 2 c. of hash mixture. Season to taste with salt and pepper.

CREOLE SAUSAGE
1 lb. sausage meat
2 tbsps. minced onion
2 cups cooked spaghetti
1 1/2 cups cooked tomatoes
2 tbsps. chili sauce

Pan fry sausage and onion, spaghetti, tomatoes and chili sauce. Blend. Cover and cook slowly 30 minutes.

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FOR WINTER WEAR

TORONTO—This model wears a brown wool flannel dress and holds a flecked wool jacket, both designed for winter wear. The dress has a plain neckline with curved-slot seams. Double-breasted, the jacket has a rolled collar and side-front hem slits. (CP-Photo)

CLASSES BEGIN
NIGHT SCHOOL
MONDAY, JANUARY 9
7:30 to 9:30 P.M.
Typewriting — Bookkeeping — Shorthand
Union Commercial College
Royal Bank Bldg. — Phone 3285

Wife Preservers
Most spouses on made shoes may be removed with the safety board line that in the manure set. The enemy will be on the mud, which can then be brushed off easily.

HAPPY NEW YEAR in 1956!

A few words of thanks and the Season's Greetings to all our friends. May the future days bring Prosperity, Health and Happiness.

S.A. McDONALD