

Women

6 The Guardian, Charlottetown, Tues., Oct. 6, 1959.

HAPPENINGS

The executive of the Drama Festival Association held their first meeting recently in the teacher's room of Prince of Wales College. The president, Mrs. M.F. Rodd, presided. In the absence of the secretary, Mrs. Hazel Howard, Miss Dorothy Cullen was appointed secretary pro tem. Considerable discussion took place regarding junior drama. Mrs. Rebe Scantlebury was appointed chairman of a committee to formulate on a satisfactory basis to all interested in the production of plays.

Mr. and Mrs. George Douglas, 96 Upper Queen Street, have returned home after an enjoyable holiday in Toronto where they visited members of their family.

Mr. Carlyle Gaudet was guest of honor at a farewell party given recently at the home of Mrs. Lockwood Llewellyn, Longworth Ave. Mr. Gaudet, who left last week for Wolfville, N.S., was presented with several useful gifts. Lunch was served by Misses Carlene Llewellyn and Sylvia MacGee.

Miss Bertha Hogan has entered the Charlottetown Hospital for treatment.

Miss Kathleen Brennan, Tignish, is spending a brief visit with

her sister and brother-in-law, Mr. and Mrs. J.R. Praught, City.

Mr. and Mrs. Stejling McLure and daughters Sharon and Gaylene, accompanied by Mrs. Ethel McManus have just returned from Toronto, where they spent a very pleasant holiday visiting with Mrs. MacLure's parents, Mr. and Mrs. Garfield Taylor and Marilyn. They also spent some time in Niagara Falls, Buffalo and New Hampshire.

Mr. Charles Rogerson has returned to his home in Hamilton, Ontario, after spending his holidays with relatives and friends in Peakes and Charlottetown.

Mrs. Lloyd Inman entertained at her home in Summerside on Friday evening in honor of Mrs. C.A. Scharfe (the former Margaret Matthews) who is visiting from Toronto.

Mrs. Harry Silliphant, Mrs. Leslie Simmons, Mrs. Albert Sharp and Mrs. W.P. Callaghan were hostesses on Saturday afternoon at the former's home in Summerside when bridge was in play. Many friends from Charlottetown were in attendance.

Mrs. Harry Dye will be hostess at her home in Summerside tonight when bridge will be in play.

MacNeill - Coady Nuptials Performed In Hamilton, Ont.

St. Patrick's Church, Hamilton, Ontario, was the scene of a pretty wedding on Saturday September 5, when Mary Noreen, only daughter of Mr. and Mrs. Walter Coady, New Wiltshire, P.E.I., was united in the holy bonds of matrimony with Bernard Ronald, son of Mr. and Mrs. Leonard S. MacNeill, Miscouche, P.E.I. Rev. Father Demert officiated. Given in marriage by her father, the bride was radiant in her floor length wedding gown of white lace and net over taffeta. Her finger tip veil fell from a tiara of pearl sequins. She carried a white prayer book trimmed with white streamers and red rosebuds.

The bridesmaid, Mrs. Ole Anderson, wore sea blue taffeta, waltz length, matching mitts, and white headress. She carried white nosegays.

The groom was supported by his brother, Mr. Desmond MacNeill of Val d'Or, Quebec.

The ushers were Gerald Coady, brother of the bride, and Bernard Laughlin, friend of the groom.

Following the wedding, a reception was held at Wagon Wheel Inn, Dundas, Ontario.

The toastmaster was Mr. Desmond MacNeill and the toast to the bride was proposed by Mr. Ole Anderson, and was responded to by the groom.

The bride and groom left following the reception for Buffalo and Grand Island, N.Y. For travelling the bride wore a suit of powder blue. Her corsage was pink and white carnations.

Out of town guests included the brides parents, Mr. and Mrs. Walter Coady New Wiltshire, P.E.I.; Mr. and Mrs. Desmond MacNeill, Val d'Or, Quebec; Mrs. Joseph P. Coady, Ottawa; Mr. Justin MacNeill, Miscouche, P.E.I.; F.O. Gerald Coady, Rockcliffe, Ontario; Mr. and Mrs. Earl DesRoches, Toronto; Mr. Kevin Coady, Churchill, Manitoba; and Mr. and Mrs. John Tuck, Watertown, Ontario.

Mr. and Mrs. MacNeill will reside at 123 Crosswaite Street, South Hamilton, Ontario, where the groom is employed with the Steel Company of Canada.

IDA BAILEY ALLEN Bridge Dinners Center On Gourmet Main Dish

By IDA BAILEY ALLEN
"One evening a week Alberto and I usually play bridge with another young couple," remarked my daughter Ruth Castelli, while

I was visiting in Westport, Connecticut.

"The youngsters are usually in bed at 7:30 p.m. Then we have appetizers, an hour or more of bridge, a late dinner and more bridge."

"What dinners do you serve?" I asked.

SIMPLE DINNERS

"They are always simple, with a main dish of gourmet type, accompanied with a tossed salad. I try to vary the menus, have a surprise, you know."

"The salad is always out of the ordinary, with peaches, diced cooked artichokes, avocados, Belgian endive or even hearts of palm tossed with the salad greens. For dessert we have a choice of fruit, or sometimes unusual crackers, fine imported cheese and cafe noir."

"For your next bridge dinner," I suggested, "try Chicken Lombardy, which the Chef brought from the northern part of Italy. It's seasoned with whole fennel seeds. They look like caraway and taste like anise. This adds, as he says, a certain 'je ne sais quoi'."

"The Chef also found a recipe for Fennel Seed Cookies, delightful with after dinner coffee, or with milk for children."

Measurements are level
Fennel Seed Cookies: To ¼ c. room-soft butter or margarine add 1 tsp. ground fennel seed and ¼ tsp. salt. Blend in 1 c. sugar and 1 unbeaten egg.

Sift 1¾ c. pre-sifted enriched flour with 1½ tsp. double-acting baking powder. Gradually work into butter mixture. Cover. Refrigerate 2 hrs.

Shape in 1" balls. Place on slightly-oiled cookie sheets. Press flat with bottom of glass covered with damp cloth.

Bake 10 min. in mod. oven. 375 F. Makes 4 doz.

Chicken Lombardy Gourmet Style: Add ¼ c. dried onion flakes to ½ c. cold water. Let stand 5 min.

Drain; saute in 2 tsp. butter or margarine until color changes. Cut 1 (3 lb.) broiler-fryer into serving sections. Dust with 2 tsp. flour. Slow-brown in ¼ c. shortening or olive oil.

Add to sauteed onions, together with 1 c. boiling water and 1 chicken bouillon cube or 1 tsp. instant chicken broth powder. Cover.

Smart Debut Of Autumn Fashions At Curling Club

Baskets of Marigolds, Fern and Leaves in lovely variegated autumn shades, provide the decorations in the Banquet room for the 3rd annual "Fashions for Fall" sponsored by the ladies branch of the Charlottetown Curling Club which was held last night and continues tonight and tomorrow evening.

Mrs. Clifford MacDonald, president of the club, welcomed the guests. Mr. Royson F. Muggford, A.R.C.O. added much to the enjoyment of the show as he rendered many lovely selections on the Lowry Organ throughout. Commentators for the evening were Mrs. J.C. Gallant, Mrs. Gordon Storey and Mrs. Clive Cudmore.

COATS AND SUITS
The lovely fashions modelled included a collection of fascinating styles and colors that are flattering and becoming to Milady's fall wardrobe. The smart coats and suits, some lavishly fur trimmed. One smart number was a cherry-red stroller length suit worn with winter white clothe hat and black patent accessories, another in olive green with Kobinsky trim was most attractive.

DRESSES
A wonderful selection of dresses, smartly designed for day and dress occasions, in the classic wool, the always lovely crepe and many novelty fabrics were shown, most were fashioned in the favorite slim line styles with the high rising waist and perky necklines. One eye-catching fashion was an afternoon dress in sage green crepe, sheath style, shirred sleeves and self rose, and the waist satin trimmed. A chic feathered wig completed this outfit.

COCKTAIL DRESSES
For late day elegance, lovely cocktail dresses were shown, one charming figure flatterer was a shimmering siamese pink satin, fashioned on princess lines, another in coral nylon chiffon with shirred bodice was stunning.

MARY HAWORTH
Children Leave Home To Escape Mother's Tyranny

Dear Mary Haworth: Four years ago I left home, at age 23, to take a secretarial job here. My two brothers had left home before me, and my younger sister Helen, now 17, plans to leave when she is of age.

The problem is mother. She is driving Helen away, as she drove me, but refuses to see herself as she is.

My move was made for reasons too numerous to mention; but stemmed mainly from mother's selfishness, lack of understanding and interference in my personal life—in opening my mail, listening in on phone calls, and phoning my boy friends' mothers to cause trouble.

Mother never has faced a domestic problem; nor will she discuss them without hysterics. We never could bring friends into our nice home, as she criticizes everybody; nor does she ever entertain. At home I contributed \$100 a month; and she demanded my bonus checks and felt my overtime pay belonged to her too.

REJECTS APPEALS
Since I've been here, mother has bombarded me with letters about my selfishness and wickedness in living apart from her supervision in this big city. Recently I wrote her a long letter, giving my reasons for leaving home, and begging her understanding, that we might have a good mother-daughter relationship. I asked that we talk it all out when I go home for vacation this month.

Dad answered for her, saying she was "too upset" to write, and that he would be taking her away for a trip the week I had planned to be home. The thing is now, how can we make things a little easier for Helen at home? And how develop some compassion and understanding for mother at this late date?

Our family doctor once advised psychiatric help for mother, but she was furious and never saw him again. She says I am trying to influence Helen to leave home, which is untrue, of course. Also she refuses to let Helen visit me.

I would appreciate advice as to how my brothers and sister and I might cooperate to work this out for all concerned. Dad is completely dominated, so we can't enlist his support. We've tried it, unsuccessfully. F.G.

NO WISHFUL THINKING
Dear F.G.: My advice to you, four sisters and brothers is to learn to live, in a relaxed spirit, with the knowledge that your mother is a ruthlessly difficult person, who isn't going to change her despotic ways, so long as she has her foot firmly planted on your father's neck—which doubtless will be for as long as they both shall live.

In the event he precedes her in death, and she can't find another submissive sacrificial goat at hand, to be her companion on her utterly self-centered terms—in that event she just might make some efforts to "listen to reason" if she hoped thereby to coax this or that son or daughter back into the traces at home. I say she might; but I wouldn't bet on it.

Various and sundry proverbs—the capsuled wisdom of the human race—underscore the futility of trying to "teach an old dog new tricks," or trying to "change the leopard's spots" (which are figurative references to human traits).

STARTS WITHIN
Character is the deposit of habit. What a person has been, he is and will continue to be.

Remove from heat. Beat 2 egg yolks with 1 tsp. fresh lemon juice and stir into sauce. Heat ½ min.

Serve surrounded with flaky rice. Garnish with a few cooked green peas. Serves 6.

SUNDAY DINNER
Hot or Jellied Bouillon
Chicken Lombardy Gourmet Style
Flaky Rice Spinach Parmesan Tossed Fresh Greens
Zucchini Salad
Boston Cream Pie

Coffee Tea Milk
TOMORROW'S DINNER
Sliced Cucumbers
Tomato Vinaigrette
Broiled Swordfish Maitre d'Hotel
Parslied Potatoes
Nuttled Green Beans
Deep-Dish Plum Pie

Chef's Suggestion
Roast walnut meats in a very slow oven until they begin to turn color. Use with hors d'oeuvres, in green salads, over cooked green beans or wedges of butter nut squash, or as a garnish to fruit cups or sundaes.



ELIZABETH ANN GALLANT JAMES FRANCIS MCKINNON

ENGAGEMENT ANNOUNCED

The engagement is announced of Elizabeth Ann, R.N., daughter of Mr. and Mrs. Austin Gallant, Charlottetown, P.E.I. to James Francis McKinnon son of Mr. and Mrs. Stewart McKinnon of Dundas, Ontario. Wedding to take place on Saturday, October 17, 1959 at St. Augustine's Roman Catholic Church, Dundas, Ontario.

Miss Gallant is a graduate of the Charlottetown Hospital School of Nursing and Mr. McKinnon is a graduate of the University of Toronto.

ST. AUGUSTINE'S C. W. L. The regular monthly meeting of the St. Augustine's Parish Council was held on Sept. 30th. The president, Mrs. Frank Doucette, presided.

The minutes of the previous meeting were approved as read. The treasurer, Mrs. Cyril Gallant stated \$29.35 on hand.

Corresponding Secretary, Mrs. Wilfred Doiron read a letter received from Miss Ighigine Arsenault. It was decided garments be made for the Red Cross, next month.

The membership convener, Mrs. Edmond Gallant stated four members had paid fees at the last meeting, and all members of her committee were notified to canvass for new members.

The roll call was answered by naming the saint on your birthday. A psychiatrist might be infinitely more profitable to you than a week spent at home this season. M.H.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of this newspaper.

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They had received. He was re-lized. It was decided the league serve the Holy Name club a communion breakfast on Oct. 4. Holy mass will be said in the morning, followed by the serving of breakfast in the hall. Mrs. Felix Pineau and Mrs. Theodore Doucette were appointed as supervisors. It was decided that cocktail, hot chicken sandwich, rolls, sweets, apple pie and tea or coffee be served. This was moved and seconded by Mrs. George Gallant.

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MARGARET LEONA DEVINE

ENGAGEMENT ANNOUNCED

Mrs. Loretta Devine, Peake's Station, announces the approaching marriage of her daughter, Margaret Leona, to William Thane, son of Mr. and

Mrs. William G. Doyle of Charlottetown. The marriage will take place at Saint Dunstan's Basilica on Saturday, October 24th, 1959.

ELLEN'S DIARY

Song Of The Cricket Says End Of Harvest Is Near

Now Autumn kindles her fires far and wide along the valley. They catch and flame—scarlet and gold, amber and crimson. And even as we pause to admire reverently the perfection of the artist's revealed, we own to a feeling of sadness. This loveliness, we recognize as the sunset shades of the year.

These days leaves drift away from the golden yard-wilfows. Even in a calmness they fall. Yellowed, they drop from the birches. And noting such descents we remember how winsome they were when clad in the delicate new lace of the Springtide. And over the interval of months flown, we see again in fancy the orchard trees and wildings of farmstead and wood—crowned beautifully with their bloom. And the frogs! Can we not remember tonight the delight of their music! But today it was a crickets' orchestra played for us as we strolled with Alex up the lane. And their melody was a threnody—the song of lamentation of the year.

Somewhat sad, yet how precious a season on farms this is—ripening and full. Autumn implements now the promises of Spring. And as the busy ants, and the squirrels with harvest-gold in their coats, concern themselves with their hoardings in this time of plenty, so the housewife adds to her larder's shelves, gifts of garden and field-row. Orchards yield their fruits for her. And for the farmer barns and granaries and cellars fill.

"We're not getting the yield of grain we had last year," James commented this evening of the threshing.

"No," Mack agreed. "I've been noticing that. It's taking the granaries longer to fill. But" he smiled, doubtless recalling some

CADETS GET ADVICE

KINGSTON, Ont. (CP) — Gen. Charles Folkes, chairman of the Canadian armed forces chiefs of staff, warned cadets at the Royal Military College convocation Saturday that being "bright" isn't enough to make a good officer. Gen. Folkes said he was once told he wouldn't make a good soldier because he was "not too bright." He said sound education and leadership ability were more important.



STYLISHLY SUITED FOR STROLLING

Mrs. Jack MacEachern and Mrs. Kay Johnston, two of the models who took part in last night's "Fashions for Fall" at the Curling Club, are shown wearing two of this season's smart stroller suits. Mrs. MacEachern in a three piece cherry wool, complimented by a winter white clothe hat. Mrs. Johnston

is wearing a blue and grey wool mohair stroller, with pink cloche and carrying a shaded blue umbrella.

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