



MARK 50th YEAR OF SISTERHOOD

Former pupils, friends and relatives attended a Mass of Thanksgiving at Notre Dame Academy Chapel on a Saturday afternoon in honor of the 50th anniversary of the entrance into the sisterhood

of LEFT TO RIGHT: Sister S. Ethelred, Sister St. Helen Martyr, Sister St. Agnes Marie and Sister St. Helen of the Rosary. His Excellency The Most Rev. Malcolm MacEachern, DD, Bishop of Char-

lottown officiated. Following the Mass a luncheon was served. Sister St. Ethelred teaches a class of retarded children at St. Mary's Convent in Summerside. Sister St. Helen Martyr is sister super-

ior at St. Joseph's Convent in Charlottetown. Sister St. Agnes is the assistant superior at St. Joseph's Convent and Sister St. Helen of the Rosary is sister superior at Stella Maris Convent in North Rustico.

ELLEN'S DIARY

Folks Stopped To Visit And Chat By The Fire

Nice things the Postman brings in early morning to the mailbox — at least — end there where we look for a shrub of "dogwood" to unfurl presently its broad leaves. Missives come from their one girl to the folks in the house across the lane to the mother, or maybe to Alex, and odd times to his delight of Peter's "own name". On a calendar today, he commenced to count down the now few remaining days of her absence, and the close of her University year. It will be good then, to have once more the little family complete.

Letters relative to the farming come to the farmers. Inquiries in regard to the little registered herd it pleases the farm to cultivate; catalogues from distances of sales, full of that shop talk which interests stockmen, and giving our glimpses of other scenes, other herds. Tracts, circulars, brightly illustrated advertising matter, and how eagerly the younger boys go over these, if it chances they have to do with farm machines or with those great trucks and transports, it is ever the wish of a little lad like Peter to operate.

We too at this house receive interesting letters and heart-warming. And often as we go about our housework, to the tidings of spring, to washing a ceiling or painting a wall, in mind we put on our seven-league boots and are away with someone who tours. Today it was with an Island friend now touring Europe. "Up the Rhine by boat with its lively scenery, its castles, and its cherry trees in bloom; stopping by a lake in Switzerland surrounded by high snow-capped mountains; at a ski resort in the Alps where a cable car takes one to really exciting heights. Today, we leave for Italy." How exciting to us even the thought!

At Alderlea, we have a notion because of her absence today, that Tabby is stowed away somewhere with her kit-cats. There was no sign of her about. But cows drawn by the sunshine left the yards to browse on the fields, and went down, as I summer, to drink at the stream Gulls their white-plumage striking against the dark of the spruces by the mill and dam, ranged in land from the river below. Farmers fenced their lines, to promote good neighboring. And this evening the robins sang in to the dusk.

It was then folks came by to visit, to join us about the fire and talk of many things: of the season which broke early, yet is rather backward from lack of warming showers; of the young things of the farm, come and expected: the calves and the piglets, the lambs, which season is nearing; of the trout, for ever folks' thoughts in springtime turn to "the old fish" in "ole"; of the prevailing prices of the farm-stuffs and the expenses of the seedtime ahead. "There's no end to it!" James said. "You think of one outlay, and a dozen crowds to mind; gas and oils, seeds and fertilizers repairs to machines. . . or perhaps a new one to buy visitor added. "It surely takes an amount of outlay these times to get the crop in the ground!" James commented.

These days we stop, pleased to enjoy the long thrills of the robins. Or to watch one fly off bearing a length of cord. We take stock of the blue's buds, looking for stirring there. . . But oh dear, there it is again, intruding into our quest, the old clock's "knell of parting day!"

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



"POP" WOOD AND NANCY ANN THEY'RE 91... AND ONE

Alfred Wood of Mount Tryon recently celebrated his 91st birthday. Shown with him is his great granddaughter, Nancy Ann Wood, who also celebrated her first birthday on the same day. Mr. Wood is in reasonably good health and takes an active interest in affairs of church and community, as well as in the farming operations on the family farm where he was born and which, at present, is occupied by four generations.

IDA BAILEY ALLEN

A Brown Peanut Gravy You Can Put Stock in It

At last we can enjoy at full peak of ripeness the flavorful fresh foods grown thousands of miles away.

A new process, called Oxy-truck, maintains the color and fresh-peak condition of fruits and vegetables through the displacement of oxygen from the truck-trailer or railroad car in which they are being shipped and its replacement with pure nitrogen gas. This sharply reduces the respiration process of fresh produce until unloaded at its destination.

Can "Breathe" Again

Once back in the air, normal respiration and oxidation begin again. The vegetables and fruits shrink less; show no sign of deterioration, and even after their long journey keep fresh longer than usual.

ROSEMARY ELLIOTT ENGAGED

The engagement of Rosemary Elliott, 102 Lake St., Wilmington, Mass., to Howard G. Murray, son of Mr. and Mrs. Howard G. Murray, 31 Parker St., Wilmington, Mass., is announced by her parents, Mr. and Mrs. John Elliott, also of Wilmington, Mass. and formerly of Elliott's Mills, P. E. I. A graduate of Wilmington High School, Miss Elliott is employed by Technical Operations in Burlington, Mass. Mr. Murray, also a graduate of Wilmington High School, served four years in the U. S. Navy and is presently employed with Gildart Chevrolet of Wilmington. Wedding plans are not yet announced.

Informative Talk On India Heard By Church Groups

More than 50 women representing eight churches in the area attended a meeting in Irishtown Community Hall, sponsored by St. Stephen's WA of the Anglican Church on Tuesday evening, April 26.

Mrs. Leslie Files of New London Presbyterian Church was guest speaker. Mrs. Files, who was introduced by Mrs. Leigh Paynter, president of St. Stephen's WA, was born in India where her parents were missionaries. She told something of the physical aspects of the country, customs of the people of India, and of her life there as a child. One of her earliest tasks as a little girl was that of acting as interpreter of a certain dialect for the people who came to her parents, who at times had to take the place of doctors, in search of bodily healing. When she was only about eight years of age she was sent to a school in the North away from her parents.

Mrs. Files displayed a loin cloth such as worn by the women of India, and the WA women. The speaker was thanked for her informative and interesting address by Mrs. James Evans.

The meeting opened with the WA hymn, and the WA Prayer by Mrs. H. B. MacLeod. Mrs. Keith Harrington led in a prayer for India, and Mrs. Borden Campbell prayed for unity. Mrs. Jessie MacLeod read a poem.

Following Mrs. Files' address

PEOPLE CROSSED OCEAN

The Island of Madagascar is 250 miles from Africa, but its inhabitants are thought to have migrated from Indonesia, 4,000 miles to the east.

P. E. I. Building Appeal

Objective: \$35,000

"HELP THE ARMY ATTAIN THEIR GOAL — ADD YOUR NAME TO THE CONTRIBUTOR ROLL."

toast with boiling water; drain. Layer over bean mixture in baking pan. Pour in 1/4 c. of half 'n' half. Cover with remaining bean mixture. Add remaining half 'n' half and bake 35 min. at 350 degrees F., remove from oven. Let stand 3 min. Unmold; slice; serve with Brown Peanut Gravy.

BROWN PEANUT GRAVY:
Melt 2 tbs. butter or margarine in pt. - sized saucepan. Stir in 2 tbs. peanut butter and 1/4 tbs. flour. Cook-stir until smooth and brown. Gradually add 1 1/2 c. vegetable stock (see Chef.) Season with 1/4 tsp. salt and 1/4 tsp. paprika.

RHUBARB AND FRESH
1 recipe baking-powder biscuits from mix (recipe on pkg.)
3 tbs. room-soft butter or margarine
1 1/2 c. sweetened cooked, diced rhubarb (warm)
1 c. chopped hulled fresh strawberries (cold)

While hot, split biscuits, and spread with butter. Combine rhubarb and strawberries; spoon 1/4 onto lower halves of biscuits. Top with upper halves, placing them upside-down; fill with remaining rhubarb-strawberry mixture. Serve at once with or without ice cream.

THE CHEF'S
VEGETABLE STOCK OR BROTH
Meditations: All liquid saved from cooking vegetables, or from canned vegetables is delicately flavored and contains valuable minerals and vitamins. Pour such liquids into glass jars, refrigerate, and use in making soups, sauces or gravies.

SAMBO UNDER FIRE
COLORADO SPRINGS, Colo. (AP)—The local chapter of the National Association for the Advancement of Colored People wants the children's classic, Little Black Sambo, removed from all United States school libraries and is seeking support from other chapters.



Ice Cream Finales
Maytime is Ice Cream Festival time, when this popular year round dairy food really comes into its own. What a choice of delicious flavors and what a multitude of shapes and sizes! Choosing from them is almost as much fun as letting your imagination run wild on how to present them in perfect form for spring.

For the Bridge Club
Wind up the season with a pretty Rainbow Ice Cream Pie. Line the bottom of a baked 9-inch pie shell with a pint of lime sherbet and freeze. Add a layer of vanilla ice cream, packing it down lightly and top with scoops of fresh strawberry cream. For best results return pie to the freezer for a short time after adding each layer so the ice cream won't melt. Served with a warm lemon sauce this pie is fresh as springtime.

For the Merry-Makers
Deception is fun—when it takes the form of an ice cream pizza. Bake your favorite pie crust in a 12-inch pizza pan using sufficient dough for an ordinary two crust pie. Cool thoroughly, then fill with 2 pints of vanilla ice cream, packing down lightly. Now to fashion the "pizza", drizzle thick strawberry or cherry sauce over top of pie. Decorate with sliced maraschino cherries and desiccated coconut. Return to freezer until ready to serve.

Freezing Tip
Cheers for modern day freezers that make possible advance preparation of almost any ice cream dessert. But please, don't forget to wrap each creation in heavy duty foil before storing it! Ice cream, like any other food, will dry out if left open to the air in your freezer.

For Spur-of-the-Minute Fun
Keep a polka dot party loaf in the freezer ready to bring out and garnish with whipped cream on a minute's notice. Just soften 3 pints of strawberry ice cream slightly, either by working with a wooden spoon or beating with an electric mixer. Quickly stir in 1 cup miniature marshmallows and 1/2 cup silvered almonds. Turn into a 9 by 5-inch loaf pan that's lined with chocolate wafers and freeze. Good with fresh strawberry sauce, too!

KON-TIKI
Golden Fruit from MALAYA

KON-TIKI
CHOICE PINEAPPLE

Delicious!

HAPPENINGS

Audrey Jenkins, Women's Editor. Phone 4-8500

Mrs. E. E. Larter left Alberton on Saturday to visit her brother-in-law and sister, Mr. and Mrs. John Dunn in Vancouver. At Montreal, she was joined by her daughter, Mary Larter, RN.

Kenneth Leard, Fortune Cove spent the weekend in Toronto, as the guest of his brother and sister-in-law, Rev. Earl Leard and Mrs. Leard. During this week he will be taking a civil defense course in Annapolis, Ont.

Paul Godfrey, Moncton, N. B. is spending a few days at Fortune with his grandparents, Mr. and Mrs. Geo. Jackson.

Mrs. Ronald Mallett accompanied by her two sons, of Toronto, Ont. will spend three weeks with her parents, Mr. and Mrs. David Sorrey, Montague.

Mr. and Mrs. John Nicholson Montague left Thursday for Toronto, Ont. to visit with relatives and friends.

ACL Nelson MacLeod left on Saturday for Winnipeg, Man., after spending his 30-day leave at the home of his parents, Mr. and Mrs. John A. MacLeod, Vernon River.

Rev. Ralph B. MacCaul and Mrs. MacCaul of Great Village, N. S. were recent visitors to Carleton, Bedouque North Bedouque and Summerside.

Mrs. Wallace MacKay returned to her home in Stanley Bridge after spending the winter months in Charlottetown. She

was accompanied by her daughters, Mrs. Earle Ebers of Connecticut and New York and Florence of Brighton, Mass.

Mrs. Arthur C. Brooks, Fredericton, N. B. recently visited her father, Rev. E. S. Weeks at Bedouque.

Wayne Rogers of Guelph, Ont. is spending some time as guest of Bob MacPhee, Montague.

Mr. and Mrs. William H. Burns have returned to Baltic after an enjoyable holiday spent at White Rock and Vancouver, B. C. They also visited relatives and friends in Calgary, Toronto and Montreal.

Mrs. Hugh F. MacKay who spent the winter months in Summerside has returned to her home in Breadalbane.

Kathy Stewart, daughter of Mr. and Mrs. Harry Stewart, Montague, has returned home from Halifax, where she underwent surgery at the Victoria General Hospital.

Mr. and Mrs. Earle MacKay, Sea View, were recent visitors to Moncton, N. B. the guests of Mr. and Mrs. Charles Adams.

Sherren Crozier, Halifax, N. S. is spending some time with her parents, Mr. and Mrs. Bruce Crozier, Baltic.

HEADS UP COUNCIL
UNITED NATIONS (AP)—Ambassador J. G. De Beus of The Netherlands started a Sunday month's term as president of the UN Security Council, succeeding Ambassador M. O. S. Leo Kelta of Mali. The post rotates monthly.

4833
SIZES 10-18

7269

by Alice Brooks

NEWEST PILLOWS
Smocked pillows—easy and fast to do! Use velveteen, corduroy, heavy cotton, silk.

New smocked pillows—they are smocked on the wrong side of fabric. Pattern 7269, transfer, directions, 12 1/2 in. round, 12 square, 13 1/2 bolster.

THIRTY-FIVE CENTS (coins for each pattern no stamps, please) to Alice Brooks, care of Guardian-Patriot Needlecraft Dept., 60 Front St. W., Toronto 1, Ont. Ontario residents add one cent sales tax. Print plainly pattern number, name, address, GIANT 1966 Needlecraft Catalog stars knit, crochet—many more needlecraft designs, 3 free patterns printed in catalog. Send 25 cents.

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RELAXIN' WRAP
New! It's the Kabuki Coat nifty, swifty breakfast, brunch or beach wrap. Doubles as dress or smock, too. Whip it up for pennies in crinkled cotton, Dacron or rayon.

Printed Pattern 4833: Misses' Sizes 10, 12, 14, 16, 18. Size 16 takes 3 1/2 yds. 45-in.

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Send for our new Spring Summer Pattern Catalog, 125 top shapes for sun, fun, dancing, dining, everyday! One free pattern—clip coupon in Catalog. Send 50c.

Women

6 The Guardian, Charlottetown, Tues., May 3, 1966.

MARY HAWORTH Wife Of Army Officer Laments Early Retirement

DEAR MARY HAWORTH: I have not yet seen in your column any discussion of the economic hardships and mental suffering associated with enforced, early retirement of officers in the Armed forces.

Perhaps you aren't aware of this early retirement necessity, deriving from the promotion policies of the military establishment.

To explain: After a given officer has been considered for promotion a certain number of times, and has been in grade a certain number of years (i.e., at a standstill, promotion-wise) he is obliged to retire, even though he may have been rated "fully qualified" (for promotion) by the selection board.

For example, in the case of Colonel to Brigadier General, an officer may be rated outstanding, yet never selected for promotion. Why? Because there are so few officers in line for consideration. Hence, a growing roster of compulsory retirements.

In our case, my husband served in the Second World War through 1945, and in Korea through 1948, after which we started our family. Now he is at the age of obligatory retirement and we still have young children, the eldest having entered high school.

We've moved 16 times in 17 years, and accumulated little except household goods and a car. We barely made ends meet on his salary, ravaged by perennial emergency resettlement expenses, such as motel living and eating at home, if you have a home.

It would be impossible for us to maintain our family of seven and educate the children on my husband's retirement pay. So he must find a new job and we must begin to buy a house, borrowing against his insurance, much of which offered only to active duty personnel) will be cut off by his retirement.

Months ago some of your readers, dubbing with a retired Army wife's complaints about the "incivility" of civilian neighbors, made a big thing of the army family's financial security at taxpayer expense.

If our situation today equates financial security, I would hesitate to recommend it to anyone as such. On the other hand, I wouldn't trade my 20 years in the service with any civilian wife. Not even if it means I have to take in washing for the next 20 years, until our children are through school. Sincerely, C. W.

DEAR C. W.: In your letter, here condensed, you say, speaking of the necessity of your husband's finding new employment in retirement, to support his growing family: "At retirement age he must find a new job, in some field of which he knows nothing inasmuch as his only experience has been in the service." Etc.

To the average civilian way of thinking, you are taking an unduly negative, rather than a properly positive attitude towards the realities of your situation, in its economic aspects.

By virtue of early enforced retirement, on guaranteed pension "facings life," in comparatively youthful years, your husband is a man with resources assured, that most men his age don't have, unless born rich. That is, unless born into families rooted in wealth nurtured frugally from generation to generation, and

handed on from father to son, more as backlog security than for free-spending purposes.

Rather than mourn your husband's civilian inexperience, job-wise, why not appraise thankfully his considerable experience as an Army officer, which is to say, as a leader of men. This, I should think, would recommend him as prospective executive material to organizations looking around for first-rate candidates of that sort, always in short supply and brisk demand. M. H.

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

Cheques In Mail

OTTAWA (CP)—Special relief cheques totalling \$989,940 for Lac Saint-Jean, Que., farmers are being mailed, Agriculture Minister Greene said Tuesday.

Gilles Gregoire (Creditiste-Lespointe) asked in the Commons why the farmers had received provincial but not federal cheques.

THE LIVELY LOOK IN PLAID

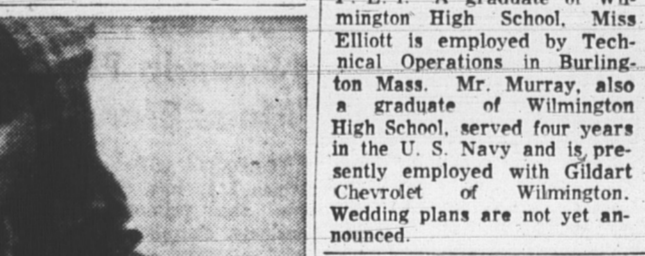
This semi-dressy plaid of man-made fibres was included in a recent children's fashion show in Toronto. The coat features double-ruffled collar and cuffs, with head scarf to match. The outfit comes in color combinations of orange and yellow, rose and pink, or pale and dark blue. (CP Wire photo)

Couple Observe 25th Anniversary

Mr. and Mrs. Gordon Jeffery, Alberton, celebrated their 25th wedding anniversary recently. Mr. Jeffery and the former Freda Barnett were married April 13, 1941 at St. Peter's Rectory in Alberton when the officiating clergyman was Rev. S.J. Davies.

The first years of their married life were spent in Elmsdale and 14 years ago they moved to Alberton. They have a son, Gerald who lives at Alberton South, a daughter Janice (Mrs. Wendell Oliver) who lives in Alberton, and three grandchildren.

The anniversary was celebrated with a family dinner at the home of their son-in-law and daughter, Mr. and Mrs. Oliver. Among the guests were Mr. Jeffery's mother, Mrs. Louis Jeffery and Mrs. Jeffery's mother, Mrs. Arthur Barnett. The table was centered with a two-tiered anniversary cake topped with miniature bride and groom.



H. BENNETT CARR

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