

MRS. GORDON MACMILLAN

## A COUNTRY GARDEN

To feel the warmth of the rain, and the homely smell of the earth. To feel the blood to jig to a joy past power of words. And the blessed green comely meadows seem all a-ripple with dew.

At the lilt of the shifting feet, and the dear wild cry of the birds.

—John Masfield.

Fled now the sudden murmurs of the North. The splendid raiment of the spring peeps forth. The spring wind passes over the breast of the earth to waken it, rare verdure buds tenderly on rough banks, between the withered tree roots and the crack of frost. Savage creatures seek their loves in wood and plain, and God renews His ancient rapture. Underfoot the violet, Crocus, and hyacinth brodered the ground.

The crocus here in the garden are at their best as I write and with the many purple colors have been added the golden and some white and variegated. They are a cheery sight and with the song of the birds to lighten the tasks of the trimming and cleaning necessary at this time of the year. The garden work is accomplished.

A great man once said, "There is nothing truly valuable which can be purchased without pains and labour." But he also wrote, "You must know, sir, that I look upon the pleasures which we take in a garden, as one of the most innocent delights in human life. It is naturally apt to fill our minds with calmness and tranquility and to lay all turbulent passions at rest. It suggests innumerable subjects for meditation."

O Earth, O dewy mother, breathe on us something of all thy beauty and thy might. Us that are part of thy world, but most of night, not strong like thee, but ever burdened thus with glooms and cares, things pale and dolorous; whose gladder moments are not wholly bright, something of all thy freshness and thy light. Make us aware of thy even, lasting beauty, and character. Because of reaching high-thou high Yor-man-he missed the close abundance of the world; the full moon, round and blinding; fern tips curled with April pregnancy; the caravan of seasons, moving like a motley clan across the earth.

### RENEWAL OF LIFE

We who love the land are conscious of the changing seasons and thrill to the renewal of life in the garden. The singing of the birds, and of all the harbingers of spring, is more eagerly awaited, nor more joyfully proclaimed by us than is the robin. "From apple bough, at break of day about a week ago he was seen here when windows were opened wide to the morning sun."

I love, in early April at six o'clock to wake to hear a sweeter music than instruments can make; twice happy are their voices, the birds upon the spray, for it is not only "Spring is near," but "Winter's gone," they say.

Let us learn like a bird for a moment to take sweet rest on a branch that is ready to break. She feels the branch tremble, yet gaily she sings. What is it to her? She has wings, she has wings! Certainly the bird can shame us into thankfulness at this season of the year when we grumble over the mud and the many tasks waiting to be done. The gathering up of the bones on the lawn left by the pup after worrying with them through the winter months and the sowing of grass seed in the bare spots the pruning of shrub and tree after the terrible ice storm in the winter, and the tidying of flower borders after the snow leaves the stalks and dead annuals which bloomed until covered with snow in early fall.

It is good to see the growth on perennial phlox and columbine Sweet William, Forget-me-not and

the red shoots of the peony. It is sad to see where the field mice nibbled the tulip bulbs and girdled the new lilac shrubs.

In country gardens there are usually chickens and so this week the litter was spread on new boards and old, when clean up work was done. Last spring this was also done and with success in every instance. The days are not long enough for all the interesting things we can do in the springtime. Just to walk in comfort over the bare earth once more after slipping, and sliding, and knowshoeing over deep banks for months gives us a wonderful feeling.

I remember a dear old relative writing from a sunny clime where there is never any snow. I remember how good it was to get out and walk on the fields after the long winter. And in those days they had long winters in our province, more like this last winter.

Another April! Those who use the phrase, the unconsidered casual words, with light inconsequence, have surely had but slight experience of April in all their days. They have not stood in breathless awe, to gaze upon a land new-born, and their hearts and all the world unite into one universe of praise. Another April? Those who truly know April are poignantly aware this April is the first, the pristine one. That this luminous evanescent glow of fresh young innocence in earth and air can never come again beneath the sun in just the same fashion.

Shakespeare has written: "When well apparelled April, on the heel of limping winter trends, and a Canadian poet writes, "Once more in misted April the world is growing green. Pale season, watcher in unwept suspense, still priestess of the patient middle day betwixt mild March's humored petulance and the warm wooing of green kirtled May. Maid month of sunny peace and sober gray and weaver of flowers in sunward glades that sing with murmur of libation to the spring."

Pansy lifted up sad blue faces after the snow was gone from the bank on the south of the evergreen hedge and bleeding heart was inches high in pale pink shoots soon to break into finely cut leaves. These perennials pushing through the snow give the gardener a wonderful lift each springtime and with a little care reward us with beauty for a long time.

NEAR THE SEA  
For days the river has run clear and on sunny days is blue and lovely after a long winter season. It is a delight to live near the sea, and it is difficult to go indoors to attend to the necessary tasks. On a sunny hillside garden, the spring came quickly and seeds of annuals were sown in makeshift cold frames last week. This culture produced good results. Here, there are three colors grown and from the colored illustrations I have found out their names for the first time. They are wintered in the cellar because they have grown into huge bushes and now have been brought to light. They are several years old and many slips have been taken.

In the cultural hints in this catalogue we read that few plants are more beautiful and effective for such a long period. According to the conditions given, they can be in flower from the end of April till September, or even later.

Here they bloom until heavy frost and are then stored in the cellar covered with flowers because of lack of room. A partial shade from bright sun is advisable, a reasonably moist root run during the growing season is necessary as when in full growth they need lot of water, though they should have free drainage and never be waterlogged. Applications of liquid manure help the growth so they need rich soil.

In some sections of England it is possible to winter Fuchsias out of doors and their base stems are covered with ashes or mulch to a depth of six or eight inches. Many varieties make splendid standard plants, and they are used here in this manner.

When starting with young plants the main stem should be planted to a stake and any side growths that appear pruned back to two eyes, not at once close to the stem. These shortened side growths help to strengthen and thicken the main stem and can later be cut off close to the stem. When the main stem is four feet high, it should be stopped, having of course, left the last three or four side growths that were previously partially pruned. From these side growths, other growths will appear which should also be stopped as required until a nice bushy head is formed.

Fuchsias are also used for hanging baskets and with moss lined baskets carefully watered are very lovely plants. As flowers for cut flower arrangements the fuchsia is a graceful flower and is used by all good flower arrangers.



## BULEY - TREDENICK WEDDING IN SUMMERSIDE

Saint Mark's Anglican Church, Summerside was the scene of a lovely Spring Wedding on Monday morning at 11 o'clock, April 2nd when Elizabeth Louise (Betty Lou) Tredenick became the bride of Flying Officer Michael John Buley of Charlottetown, Ontario and Greenwood, N.S.

Venerable G.R. Harrison officiated and celebrated the Nuptial Eucharist. The church choir sang their processional hymn "Lead Us, Heavenly Father Lead Us," and during the signing of the Reg-

ister, sang "Love Divine, All Loves Excelling." Easter lilies and Spring flowers were in the Church, and the guest pews were marked with tiny nosegays of daffodils, tied with satin ribbons.

The bride was given in marriage by her brother, Mr. John Tredenick Greenwood, N.S. Mrs. Terrence Rogerson, Greenwood, N.S. as Matron of Honour and Misses Nan Pope and Peggy Preston as bridesmaids. Flying Officer Donald Whitehead of Greenwood was best man and Mr.

Alexander Green of Summerside and Mr. William MacNeill of Charlottetown were the ushers. The bride wore a gown of white satin, fashioned with a portrait neckline, which was edged with embroidered lace and a seeded sleeves, and a bouffant skirt which fell into a tiny chapel train. She wore a cap of shirred satin with a veil of silk illusion and scalloped embroidered edge, and carried a cascade bouquet of Easter lilies and stephanotis.

The matron of honour wore a gown of emerald green tulle tulle, feta, waltz length and the bridesmaids wore gowns of mint green tulle tulle, in waltz length. Their matching hats were made on pill-box style and they wore short white gloves. Their bouquets were of daffodils with ribbon streamers.

Mrs. Tredenick, the bride's mother, chose a two-piece dress of navy blue grosgrain with matching hat and white accessories and a corsage of pink roses. Mrs. F.O. Rogers, mother of the groom chose a dress of turquoise with matching jacket, rose and white accessories, and wore a corsage of white roses.

A reception was held at Mulberry Lodge. The bride's table was centered with a three-tier wedding cake encircled and topped with white roses and the floral setting was rosebuds and lighted tapers. Venerable G.R. Harrison proposed the toast to the Bride. Miss Donna Palmer was in charge of the guest book.

Following the reception, Flying Officer and Mrs. Buley left by car for a honeymoon in the Maritimes, the bride travelling in a spring green suit of "Pussy Willow Tweed" with yellow and brown accessories, and a corsage of daffodils. They will reside in Middleton, Nova Scotia.

Out of town guests were: Mrs. John H. Rogers, London, England; Miss Sara Estey, Moncton, N.B.; Mr. and Mrs. John A. Matthews and Miss Sandra Matthews, O'Leary, P.E.I.; Mr. and Mrs. John W. Palmer, Freeport, Mr. and Mrs. John Tredenick, Montague; Miss Audrey C.O.L.E.S., Tryon; Miss Elizabeth Smith, Charlottetown; F.O. William Woods, F.O. and Mrs. Terrence Rogerson, F.O. and Mrs. H. Snow and F.O.D. Whitehead, Greenwood, N.S. (Photo by Edwin Heckbert Studio)

## HAPPENINGS

Miss Lillian Wonnacott sailed from Montreal on Friday on board the S.S. Saxonia. She plans a four-month tour of the British Isles and Europe. In Scotland she will visit her niece, the former Marion Andrew of Charlottetown, wife of Wing Commander H. A. Jenkins.

Mayor Charlotte Whitten, the Capital's energetic top civic executive, has revealed her pet secret. She fortifies herself for long evening council meetings in this way: "I cook myself a filet mignon."

In great quantities by the frost and severe winds experienced in February. It is estimated that over one hundred thousand plants, perched outside Buckingham Palace, these have been replaced by forget-me-nots and other bedding plants, as well as shrubs and bulbs grown in pots. Bulbs planted in the autumn promise to give a fine display and the forty thousand red tulips planted outside Buckingham Palace in the Victoria Memorial Gardens should make a grand show. I am surely thankful that the wallflowers lived in the gardens here, for the fragrance "is out of this world."

I am also thankful for the green good varieties. Here, there are three colors grown and from the colored illustrations I have found out their names for the first time. They are wintered in the cellar because they have grown into huge bushes and now have been brought to light. They are several years old and many slips have been taken.

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(fairly rare), add horseradish and sliced tomatoes and drink two cups of coffee. Then I can ride council through until one o'clock in the morning."

Miss Whitten who celebrated her 60th birthday early in March, told housewives recently at a cooking school in Ottawa that there still is no higher feminine qualification than that of being a good cook.

As a civic leader whose council clashes frequently make headlines she said she felt fairly qualified to open a cooking school. "Where I sit there's something cooking all the time," said the Capital's mayor.

Mrs. S. K. Todd and Mrs. E. W. Sterns leave Sunday for Montreal. They sail May first on the Empress of Britain for two months holiday trip in Great Britain and the Continent.

Miss Pamela Stirling was a recent speaker at the University's Women's Club, Toronto. Miss Stirling told the club that bilingual element in Canada had always interested her because, as a girl, she was sent to an English finishing school for her family felt she spoke too much of a french accent.

Miss Stirling who adjudicated the regional drama festivals in Canada, was born in England, but lived most of her life in France. She started acting at the age of seven and was the first English person to become a member of the Comedie Francoise.

Mrs. Blaine Taylor, Hazel Grove, left by train April 16th, for Quebec City, from there she sailed on the "Empress of France" and will join her husband who is stationed with the armed forces in Soest, Germany.

SUMMERFIELD C.W.I.  
The April meeting of the Summerfield Sub-division of the C.W.I. was held at the home of Mrs. Maurice Croken last week with a good attendance.

The President, Mrs. Everett Clow, presided and opened the meeting with the recitation of "The League Prayer". In the absence of the secretary, the minutes of the previous meeting were read by Mrs. John Cash. Correspondence consisted of a letter from Mrs. W.J.P. MacMillan, convener of Immigration.

The Treasurer, Mrs. Clayton Green, gave her report showing a substantial balance on hand. It was moved by Mrs. Leslie Trainor and seconded by Mrs. C. W. Croken that \$25.00 be sent to "The Catholic Girls Scholarship Fund" and that \$10.00 be sent to "The Sisters of St. Martha". It was also moved and seconded that a High Mass be said for a deceased member.

A nominating committee namely: Mrs. Leslie Trainor, Mrs. Gerard Allan and Mrs. Joseph Hughes was appointed to take charge of the election of officers for the coming year. The meeting closed with prayer after which lunch was served by the hostess assisted by Mrs. C. W. Croken.

140 VALUABLE PRIZES IN SALADA TEA CONTEST

See this newspaper Friday, April 27th.

## LET'S EAT

### Pumpkin Is A Favorite In Most Latin America

By Ida Bailey Allen

"One of the foods enjoyed in all South America is the pumpkin," observed the Chef.

EXCELLENT SOUP  
"In Brazil, coarse-grated pumpkin is sometimes cooked in beef broth to make an excellent soup. Pumpkin is also baked whole."

"To do this, a large round is cut from the top. Then the seeds and fibres are scooped out, the inside dusted with salt, cinnamon and pepper and a cup of brown sugar is added."

"The top is replaced and the pumpkin baked about 3 hours in a slow oven. The pulp is spooned out and eaten with butter, as an accompaniment to meat."

FAORITE DESSERT  
"I like it for dessert, Chef," I remarked "because it's sweet. Our North American pumpkin pie is a favorite with passengers of all nationalities on the Pan American Airlines. The pastry chef bakes it in a large oblong pan and serves it cut in squares instead of wedges—a good tip for homemakers."

Pan American Day Dinner: Tomato sea food saladettes; arroz con pollo; crusty bread; buttered corn kernels; pumpkin pie squares; coffee, tea or milk.

All measurements are level. Arroz Con Pollo: Clean and section a 3 lb all-purpose chicken for serving.

In a large fry pan, put 2 tsp. each butter and olive oil, 1/2 c. fine - chopped onion, 1 crushed peeled section garlic, 2 tsp. minced parsley and 1/2 tsp. salt. Add the chicken; slow-fry until beginning to brown. Turn often.

Make a sauce by pan-frying 2 peeled sliced onions, 1/2 section crushed peeled garlic and 3 diced seeded green peppers in 2 tsp. additional butter. Add 1 (No. 2) can tomatoes. Simmer 30 min.; sieve into the chicken.

Meantime, add 3/2 c. chicken broth to 2 1/2 c. uncooked white rice. Stir into the chicken mixture. Cover and bake 45 min. in a hot oven, 400 degrees F. Uncover. Garnish of green peas, strips of pimiento and chopped hard-cooked egg. Serves 6 to 8.

Trick of the Chef: Season arroz con pollo with 1/2 tsp. powdered terragon.

### How To LIVE FALSE TEETH More Firmly in Place

Do your false teeth annoy and embarrass when you eat, laugh or talk? Just sprinkle a little FASTEREETH on your plates. This alkaline (non-acid) powder holds false teeth more firmly and more comfortably. No gummy, gooey, sticky taste. Does not check "plate odor" (denture breath). Get FASTEREETH today at any drug counter.

### How To LIVE 365 Days a Year

"99% of those seeking medical help can't sleep. I have had this problem for years," says Dr. John Schindler. But how can we have the nagging insomnia that plagues our daily lives? May Reader's Digest, in a contribution from this doctor's best selling book, shows the simple, effective way to sleep peacefully and enjoy the benefits of good rest. It's the only book that tells you how to sleep peacefully. It's the only book that tells you how to sleep peacefully. It's the only book that tells you how to sleep peacefully.

## University W. Club Studies Bright Child

The April meeting of the University Women's Club of Charlottetown was held at the Vocational School on Thursday, evening, April 19th. Mrs. Frank McKinnon was named chairman of a Nomination Committee for the officers to be elected for next year at the meeting on May 17th.

Later interest and discussion were divided between Mrs. Robert Acorn's able resume of the results of a year's study by the Ontario University Women's Clubs of "The Problem of the bright child" and the Clubs Brief presented to the Ontario government, and the recent announcement by the Canadian Federation of University Women of the award of its Fellowships for the session of 1956-57.

## COOK'S CORNER



### POT DUMPLINGS

2 cups all purpose or bread flour  
3/4 tsp. salt  
4 tsp. baking powder  
2 tsp. fat  
Blend dry ingredients and mix with 3/4 cups milk. Drop in hot soup in spoonful. Let boil 12 minutes without raising lid.

## ELLEN'S DIARY

### Recording Operation-Tonsils

Today we fancy, will be long remembered by Granddaughter and Mack and the others of the Alderlea family. Tuesday April 17, 1956, the children will recall brought a morning which took them adventuring into a strange quiet land. The date will be marked down by Jamie. She will write, "Operation Tonsils," in those books which recording important events are the respective chronicles of their tender years. For us, these are engaging volumes, piecing holding together the tales of their lives. First smiles, and noticings, and recognitions; the miracle of the first tooth's appearance, a first step and the successive developments that attend a child's way.

First and later birthdays, excursions and young illnesses, like the measles also claim theirs of the story. Other unwritten items, not easily set down by a mother's pen, Jamie, being closest at hand to them in this their first hospital stay, will have all to herself to remember: that edge of fear which gives loved ones over to the temporary loss of skills of strangers, the visit for them to the strange—and merciful—land of anaesthesia, whence they must go alone... and the subsequent joy then when the shadowy bridge of way has been safely crossed and all emerge happily into the bright of the sunshine again.

Their Dad will remember the day. We sensed that by the way he stopped in the yard on his way to the stables this morning to stoop and pat the pup's head. The carcases were on behalf of the children whose greetings and laughter were missing.

Rob's too will think of it—Jamie a serious fellow, has been ticking of recent days on the calendar, those leading up to today. And Gage had a cheery and significant "I'll be seeing you when you get back!" in a parting at week end.

LONG DAY  
And we at this old house! Our day has been long. And the surroundings hushed and still, and sober. Even the April breeze to gush in from the hills seemed to move quietly about the yards. The sparrows met in solemn session in the rosebush and there were lonely notes entwined in the robin's song.

And James came in several times during the morning, young names on his lips. And once to say, "Perhaps it would have been as well, Ellen, if they had been left as they were. Children have a way of outgrowing their troubles."

At last accounts the patients are doing nicely. Mack was already lost in a healing sleep and Granddaughter's eyelids were heavy when their father came away from visiting them not more than an hour ago.

Tonight is prettily moonlit. And it comes to mind that after this, Mack will not likely voice the same complaint that he did the other evening: "Granddaddy heard an owl calling just now from away over the fields. I listened but I couldn't seem to hear him at all. My ears don't appear to be as sharp as his. I don't know by."

Quiet April sunlight—and moonlight... this was today. Until tomorrow — — — Diary — Goodnight.

SANTIAGO, Chile (AP)—A truck jammed with construction workers plunged into a 230-foot deep ravine in northern Chile Saturday.

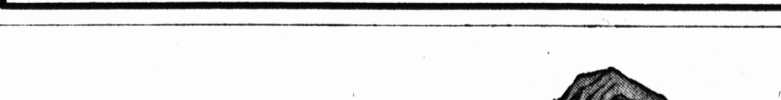
## WARNER'S STYLIST TO VISIT MOORE & McLEOD LTD., APRIL 26 to 28

Moore & McLeod Ltd. are pleased to announce that Mrs. Muriel Waring (right), stylist for Warner Brothers Company of Canada Ltd., will be in their Corset Department for three days, APRIL 26th to 28th

Mrs. Waring will be only too pleased to show all the latest models of Warner girdles, corselettes and brassieres.

Warner garments feature such well known and patented features as: "STA-FLAT" FRONT "STA-UP-TOP" BAND "VEIL-OF-YOUTH" CORSELETTES -- "FREE-LIFT" CORSELETTES WARNER'S "A'LURE" ELASTIC BRASSIERE AND MANY OTHERS

Have YOU any particular fitting problem? If so, now is the time for you to take advantage of Mrs. Waring's skill and experience. Come into our department or make an appointment by telephoning 6541.



### What's missing here?

Pokey old bones. Gone at last!

# WARNER'S Exclusive New Sta-FLAT!

Goodbye to pokey long bones! They've been replaced with Warner's new STA-FLAT Front—circular springlets pocketed in the girdle's front panel. A revolutionary idea—and so simple. These magic circles are flexible as you are. They bend, breathe with you; give not just pin-point support (like old-fashioned bones) but firm a greater area with far more comfort. Combined with Warner's famous Sta-Up-Top, here's a shape that will keep you beautiful in a beautiful new way. Come in, let our expert fitters show you this almost unbelievable improvement.

#952 with strong less elastic sides, a down-stretching satin elastic back. Sizes 26 to 34. #953 in long length, sizes 26 to 36. Both in white at \$16.50. The tan, #976 at \$22.50.

Moore & McLeod Ltd. 6541

# MOORE & McLEOD Limited

## ANNE ADAMS PATTERNS



2-PIECE FLATTERER  
Full-circle skirt—snap to sew! Halter-blouse—c-o-o-l flattery for summer! Wonderful paired together as an outfit; smart when separated, to wear with other blouses and skirts. Sew them for many pretty fashion changes! Pattern 4501: Misses' Sizes 10, 12, 14, 16, 18. Size 16 halter-blouse takes 1 1/4 yards 35-inch; full-circle skirt, 4 yards.

This pattern easy to use. Simple to sew, it tested for fit. Has complete illustrated instructions. Send THIRTY-FIVE CENTS (35 cents) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to ANNE ADAMS, care of Charlottetown Guardian, Pattern Dept., 50 Front St. West, Toronto Ontario.

MORNING SMILE  
"Our dog's missing."  
"Have you advertised for him?"  
"What's the use? He can't read."

HOUSEHOLD HINT  
HOUSEHOLD HINT  
Before painting a wall from which the wallpaper has just been removed, wash off any sizing or paste that may remain. When this is dry, apply a coat of wall primer, and then the wallpaper.

Pumpkin Pie Filling: Beat 6 eggs with 1/2 c. unsupphured molasses until light. Stir in 1 1/2 c. brown sugar, 1 tsp. each salt, nutmeg, powdered ginger and cinnamon, and 2 c. heated milk. Add 3 c. canned or sieved cooked pumpkin.