



COLORFUL woven throws are a specialty of Mrs. Wilfred Livingstone of Charlotteville, one of the Craftsmen's Council members exhibiting today and tomorrow in the foyer of Confederation Centre. She learned to weave less than two years ago.

A 'Showcase' Of Handcrafts Is On Display At Centre

A SHOWCASE OF HANDCRAFTS Beginning today at 10 a. m. in the foyer of Confederation Centre the Craftsmen's Council of P. E. I. are offering to the public a "showcase" of their products for the third year. Just in time for the Christmas gift season. Approximately 90 craftsmen scattered throughout the province will have on view examples of weaving, copper and silver jewelry, wood carvings and wood turned articles, wrought iron, knitting, hooked rugs and quilts, silk screen printed and textile painted articles, and true reproductions of Colonial accessories (such as spice boxes and miniature cradles). Country tweeds will also be on display. The majority of these craftsmen have learned their skills through courses offered by the Handcraft Branch of the department of tourist development under the direction of Mrs. Marjorie Lister. Organized in February of 1965, the Council has as its aim the products, the providing of up-to-date information and the solving of mutual problems. The Council is also a group member of the Canadian Craftsmen Association. It meets semi-annually and Donald Stewart is serving his second term as president. Each country is represented in the executive. The hours of the Craftsmen's Fair are 10 a. m. - 9 p. m. Friday and 9 a. m. - 6 p. m. on Saturday. Great interest has been shown by individual buyers and business firms in the past and the Council is extending a cordial welcome to anyone wishing to become better acquainted with the Craftsmen and their work.

MARY HAWORTH

Debt-Ridden Existence Disheartening To Wife

DEAR MARY HAWORTH: I was 20 and my husband 23 when we married, eight years ago. Since then, whatever feeling I once had for him (pity, I think) has evaporated. Now I'm just used to him. But I want to be free to start over, to make something of my life. He is used to debt; it bothers me; I can't go on like this. He was an only child for 11 years, then cast aside when another baby was born. But his family paid his bills all his life, even during his Army service. He got into trouble because of his debts. I didn't know this at the time or I might not have married him. We have three children; the eldest is a girl, 7. He ignored her until she was old enough to walk; never fed or held her or anything. When we were expecting the second child, he said, "If you want it, you pay for it" - which meant I had to get a job to meet the medical costs. The first pregnancy was paid for from group health insurance I'd carried in my (then) place of employment. I also paid for the helping to support the household with my earnings. Last April, he made me quit a job I'd held for 3 1/2 years, where I was well liked and had worked my way up in seniority. We were just getting on our feet financially, getting out of debts he had made, when this happened. I told him I would work no longer; that he would have to support us. He averages 8 to 15 job changes a year; seemingly can't keep a job for one reason or another. But since I took him to Domestic Relations Court on a charge of non-support last summer, he has been more attentive to the children. Also he has stayed on one job the past 10 weeks. I wanted a separation and a child. But the judge ruled that as long as my husband provides food for the family he's not guilty of non-support, though the case is still pending, with another hearing soon. Now my husband insists that I go back to work, to help pay of bills, buy clothes for the family, etc. - and though I have made a few job applications, without success, he says it's my fault I am not employed; that I don't want to help him. If I pack and leave, as my lawyer, family and friends advise, what obligations have I to him and the children? The children are my main concern; I don't want to hurt them. What do I do now? - continue going in circles? R. T. DEAR R. T.: In your detailed recital, here cut in half, you mention that "bills are piling up" at the present time, with your husband the family's only wage-earner. Also, that "we will be put out of the house if

Anniversary Is Celebrated By Montrose Couple

Mr. and Mrs. Eldon Barbour of Montrose celebrated the 25th anniversary of their marriage last Saturday. In the evening a number of relatives and friends assembled at their home to extend congratulations and good wishes. On behalf of the Barbour family an address was read by Marjorie Barbour and a presentation made by Mrs. Basil Matthews. On behalf of Mrs. Barbour's family, an address was read by Mrs. Lorne Crockett and a presentation made by Mrs. Myri Matthews. Presentations were also made by their children, Mr. and Mrs. Blair Barbour and Linda Barbour, and gifts were presented by many of their friends. During the evening music was furnished by Mrs. Hubert Campbell and refreshments were served. Mr. Barbour, a son of Mr. and Mrs. Harry Barbour of Alma, and Mrs. Silas Matthews, daughter of Mr. and Mrs. Silas Matthews of Alberton south, were married at Elmsdale United Church Manse on November 12th, 1941, by Rev. W. A. Patterson. They were attended by the bride's sister, Mae Matthews (now Mrs. Lorne Crockett) and Lorne Crockett.

HAPPENINGS

Audrey Jenkins Women's Editor. Phone 4-5506
Eleanor Hyde, Meadowbank, Judith Archer, Parkdale, and Carolyn Toole, Charlottetown, of the Rehabilitation Centre staff, returned this week from a holiday trip to Washington, DC, New York and Peepack, N. J.
Mr. and Mrs. Lorne Dingwell and son Roger, accompanied by Mrs. Claude Delaney and her brother, Leonard MacKenzie, all of Bay Fortune, visited recently in Saint John, N. B.
Mr. and Mrs. Francis A. White of Souris West, left recently on a motor trip to the United States.
Mrs. Edwin Peters and Mrs. Kenneth Doucette of Robo Bay spent the weekend at Moncton, N.B., where they visited Mrs. Peter's daughter and son-in-law, Mr. and Mrs. Peter Rafferty.
Mr. and Mrs. Howard Murray and two children, Arthur and Margaret, Meadow Bank, were recent visitors to Moncton, N.B. at the home of Mr. Murray's uncle and aunt.
Mr. and Mrs. Herbert Cheve-
rie, Souris, recently visited in Saint John, N.B., with relatives.
Premier Alexander Campbell and Mrs. Campbell and family, were recent guests of Mr. and Mrs. George Dickleson, New Glasgow.
Mr. and Mrs. James Coakley and son Mike, West Royalty, returned recently from Scarborough, Ont., where they were guests for several weeks with Mrs. Coakley's sister and brother-in-law, Mr. and Mrs. Harrison and family.
Mr. and Mrs. Henry Jarvis, Elmira, and Mr. and Mrs. Joseph MacIsaac, St. Eleanor's, have returned home after visiting their families in Windsor and Trenton, Ont.
Mr. and Mrs. Allison Coseen and family, Montague recently were guests of Mrs. Coseen's mother, Mrs. Blanche Pound, New Glasgow.
Mr. and Mrs. Peter Mossey, East Baltic, have left for the United States to spend the winter with their family.

A Sauna Facial Treatment Is Actually A Steam Bath

By PATRICIA McCORMACK NEW YORK (UPI) - A booklet from a rather fancy store tells how a woman can fight the timeclock wrinkling her face - by slapping on this mask. Maybe it's the last word in laziness. Said mask seals out the normal-air and replaces it with steam. This, in turn, forces impurities out of the skin. And that, in turn, helps to keep father time from making wrinkles - the ad claims. It's called a sauna for the face. In plain terms, this thing makes the face sweat - opens the pores until they pour out all sorts of things. If we don't want to submit treatment, we ought to know how our great-grandmothers did it. If we can bring ourselves to the bare-faced facts, we can do the same thing they did without buying one of these contraptions. The object: make your face sweat. If you have a wash-tub and you're washing a sweat-shirt or something equally heavy, you know the work works well at making your face sopping with perspiration. It's a beauty treatment.

By spending a lot of money, I'm told, is an experience called a shake - a weigh. The treatment consists of getting into some kind of contraption that's like a chair with shaking palsy. It really gives you a time, bouncing and shaking. Like riding on the gram with a bike having no air in the tires. Well, no need to regret you must be denied this "beauty treatment" because you cannot afford the price of admission to one of these high-class spas. Buy yourself a bike. Pedal it over some rough pavement - cobblestoned streets or avenues full of cracked and pot-holed surfacing.

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IDA BAILEY ALLEN

Hold That Budget Line With Special Mince Pie

After mastering the preparation of a number of budget-wise foods, a young housewife reader of this column with great success tried the recipe for Cranberry-Orange Relish Mince Pie, given last December. This fall she and her husband planned to celebrate their wedding anniversary by going to the theatre, - a 30-mile drive into the city. "Let's come directly home afterwards for our celebration," she suggested. "Good," said her husband. "I nominate my favorite pie, the one with orange relish and cranberry and mincemeat in it." Next day she rummaged in a kitchen drawer for the recipe. It had disappeared! But one of her friends came to the rescue. She had remembered to file her copy of the recipe. So, yes, this little story had a happy ending. For other readers who may have misplaced the fabulous pie recipe or who did not happen to see it, we are offering this recipe again today. It stands as a high in the estimation of this columnist.

- 1 1/2 tsp. powdered sage
- 1/4 c. not-seasoned bread crumbs
- 3 halves, cored apples (skin on)
- 1 tsp. butter or margarine
- 1/4 p. apple juice or cider
- Dust pork chops all over with salt, pepper and sage. Then roll in bread crumbs. Place in slightly oiled baking pan, keeping chops 1" apart. Place half a cored apple on each.
- Bake in mod. oven, 350 degrees to 475 degrees 75-90 min.
- Crumbs are slightly browned; add apple juice or cider to pan. Continue to bake 45 min. more or until chops are fork-tender and apples are thoroughly cooked.

THE CHEF DISCLOSES A CULINARY AXIOM
Meadames: The seasonings added when making a dish, must blend with and not overpower the natural flavors of the main foods used in making it.

FOR YOUR WEDDING ALBUM

A record of your wedding will prove more precious with each year of your marriage. To assist you in preparing an accurate and complete account of the occasion to place in your album or send to relatives and friends, forms are available from the women's department of The Guardian-The Evening Patriot. Early publication of the wedding is facilitated by submitting the completed story (and photo if available) as soon as possible after the ceremony. Early submissions are given preference and the deadline for the publication of the full write-up is one month. There is no charge for this service. Information concerning showers should be submitted prior to the wedding. Audrey Jenkins or Avila Rogers of the women's page department will be happy to supply additional information. Telephone 4-5506.

ELLEN'S DIARY

Dreary November Days Have Flaming Sunsets

There was little sign of sun today, we recall. Only the rose-red of the ficke sunrise, and the surprising flame of it again at sunset. All day, gray clouds. Not even one clear, low white one upon which we might wander. Just the warm creamy white of the fleeces on the ewes in the Fall pasture below to remind us of those delightful days against the blue of the summery days. "It could be, we'll get a spell of this weather," a farmer, come by, commented eyes on the hills scarred then in gentle mist. "Yes," James agreed, "we might see this moon come in mild." "Aye. It certainly will be 11 as the older folks used to say the last quarter of the old, rules the first quarter of the new!" "And that" we offered with a twinkle, "won't do much to help with the Fall housecleaning!" "Which would be just as well!" the visitor said drily. "One such upheaval in a year is enough!" "One day when Christopher Robin and Winnie - the Pooh, and Piglet, were all talking together, Christopher Robin finished the mouthful he was eating and said carelessly, "I saw a heffalump today, Piglet." "What was it doing?" asked Piglet. There are infectious chuckles about her on the couch, as their sister reads to them. They listen with rapt attention obviously well pleased to be so entertained and to have her at home from the mainland, come for another weekend. James too smiles at sight of the three so happy together. Cozy the night is, with the dark at the windows. No rain against them now, only a dampness, left by the odd showers of the day. "Our weather's good" a stranger with whom we chatted in the yard this afternoon offered. "It's amazing to have this mildness when we hear of the cold, yes, and snow, folks in other parts of Canada are having."

HOUSEHOLD HINTS

A piece of window screening placed inside a floor register does wonders to cut down the dust circulated by the heating system. It keeps small items out of the ducts, too, and with practically no loss of heat.

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Kingston RCL Ladies' Auxiliary Holds 7th Annual

The seventh annual meeting of the Kingston Ladies' Auxiliary was held at the Legion Hall, New Haven on November 18th. Ten members answered the roll call. The president, Mrs. Ruth Barrett gave a very interesting report on our activities during the year. Some of these were: remembering the sick and shut-in; helping all fire-victims in our territory; aiding Salvation Army; Cub Camp; sending a representative to Montreal for the Dominion Convention; making donations to the branch, and buying several articles for the hall. Mrs. Myrtle MacDonald was chairman for the election of officers, Mrs. Ruth Barrett, president, (re-elected); Mrs. Katy Murphy, 1st vice president (re-elected). Following the meeting refreshments were served and the usual social hour was spent with members of the branch. We wish to thank the entertainment and members of the branch for their co-operation during the past year.

P.E.I. FEDERATION OF AGRICULTURE

Notice of County Annual Meetings
Queens County—Tuesday, November 23, 1966—Birch Court.
Prince County—Thursday, Nov. 24, 1966—United Church Centre, O'Leary
Kings County—Wednesday, Nov. 30, 1966—United Church Hall, Souris
ALL MEETINGS AT 8.00 P.M.
These meetings will have a minimum of speech-making and every opportunity for those present to take part in small group discussion.
Feature attraction, Mr. Keith Kennedy in an illustrated talk on Russia.
Agriculture is starting to move, keep the Federation moving with it.
P.E.I. FEDERATION OF AGRICULTURE

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DON'T FORGET
For Christmas Gifts that are different
Visit the P.E.I. Craftsmen's Council Sale and Fair, at the Confederation Centre today and tomorrow. Open tonight until 6 p.m.