

WOMEN

Page 8 The Guardian, Monday, August 8, 1955

LET'S EAT

Cheese and Ham Pielets

By Ida Bailey Allen

"In Italy," the chef was saying, "it is the pizza; in Latin America it is the enchilado; in Switzerland it is the cheese tart. For America, I nominate the Ham N' Cheese Pielet!"

"And what is that, Chef?" I asked.

"My latest invention, Madame, which I now present for taste-testing."

SAVORY PIES

He removed from the oven a muffin-panful of the most delicious-smelling little savory pies.

"Make them small, for hot hors-d'oeuvres, or in muffin-pan size for brunch, lunch, or to accompany a garden vegetable platter at dinner. They add protein to balance the meal."

Ham N' Cheese Pielets: Line muffin or tart pans with American piecrust; spoon in ham n' cheese filling; bake 20 min. in a hot oven, 400 degrees F. Serve hot or cool.

Ham N' Cheese Filling: Melt 1/4 tbs. butter in a small frying pan. Add 1 tsp. minced onion or chives and saute 30 sec.

Stir in 1/2 c. each minced cooked ham and sharp grated American cheese, then 1/4 c. and 1 tbs. light cream or homogenized milk and 1 beaten egg. Use as directed.

TOMORROW'S DINNER

Tomato Apic Saladettes
Cheese Pielets

Garden Vegetable Platter: Sugared Berries on Ice Cream

Hot or Iced Coffee or Tea Milk

Garden Vegetable Platter: Peel 2 lbs. potatoes and boil 20 min. in salted water to cover. Add 2 lbs. fresh peas or 1 (10 oz.) pkg. frozen peas. Boil 10 min. longer, or until the potatoes are tender. Add 2 tbs. butter. The liquid should be almost entirely evaporated.

Meantime, remove the skins from 6 medium-sized tomatoes. Place them in a low baking dish or platter that can go to table. Dust with salt, pepper and monosodium glutamate. Top each tomato with a half slice of bacon. Bake in a hot oven until crisp.

Arrange the potatoes and peas around the edge. Serve very hot.

CHEF'S FRENCH DRESSING

Use with any green or vegetable salad, or for putting together any salad made with meat, poultry, fish, seafood or eggs.

Measure 2 tbs. table mustard into a small deep bowl. Add 1 egg. Beat until foamy; beat in 4 tbs. cider vinegar, 1/2 tsp. monosodium glutamate, 1/2 tsp. salt and 1/4 tsp. pepper.

Add 3/4 c. salad oil (preferably olive), starting with one tsp. at a time. When beginning to thicken add 1 tbs. oil at a time. Beat well before using.

Keep cool, but do not put in the coldest part of the refrigerator, as it will separate.

ELLEN'S DIARY

By An Island Farmer's Wife

Granddaughter is home! After a two weeks' holiday spent with cousins and kin, during which she received much kindness and stored up, we are sure, many a nice memory she came back to us through the moonlight of weekend.

The folks at this house had already retired though we remained somewhat wakeful our thoughts going out to the time of her return. Then in the hush a door opened softly, footsteps light and buoyant were on the stairs and our bedroom door moved ajar and she, a little braided girl was there in the moonlight of the room to relate briefly the highlights of her stay.

Was enjoying television for the first time the best of all? Or the excursions ransacking with the cousins? Or her trips to the store on missions of shopping, to buy among other items a ball for Mack "just to show I always had him in mind"? Or for her, the rare enjoyment of being for a time part and parcel of a family of girls and boys, the fun of having a self-sufficient unit at hand always for the games they would play?

A little taller, had she grown? We measured her with our eyes.

Perhaps. And likely another freekie or two, this child who remains always so fair? At any rate it was good for us who had been lone in her absence to have this one maid of these places safely back with us again.

The first part of call next morning was to visit the kittens in a stable. What a prize they were to her! Eyes now open, they are naturally "the sweetest things, and something of a surprise too" since this is in the second family of the year for the "tiger" mother cat, her first having met a sad and cruel fate while still infants at the malice of some visiting feline.

The pet lambs in the orchard, how well they had grown! And the calves and the chickens. Every shrub and flower of the place was inspected and empty nests visited. Holidays are enchanting periods, but there is too a satisfaction not to be denied at any age, in coming back home.

This morning the farm-work followed the pattern we expect these days when there is no hindering factor of illness about and no breakage or wearing out of parts of machines to delay the field-work. The choring, at the minimum at this season at Alderley, was quickly done and presently that busy prevailing which indicated the workers were off to the haying at Rob's, the place again given over to feminine hand. Blackie the dog deserted us too, and in the afternoon, Grandfather and Mack set out for there by way of fields' paths they know.

So another Monday came in gift to us and is away now-caped, we fancy, in a nuns' veiling of warm fog which gives no great promise for any haying tomorrow.

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

HOUSEHOLD HINT

It is wise to wash sweaters separately, since lighter colors may tend to pick up excess dye from darker ones.

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Double Wedding at St. Dunstan's Basilica



Mr. and Mrs. Kenneth Morrison

Mr. and Mrs. Lewis McCabe and attendants Mr. and Mrs. Kenneth Morrison and attendants are seen at Dalvay House, Dalvay, where their double wedding reception was held. The ceremony took place at St. Dunstan's

Basilica, Charlottetown, on June 29. Mrs. McCabe is the former Pauline Annette, and Mrs. Morrison is the former Lorraine Camilla, both daughters of Mr. and Mrs. Wendelin Morrissey, East Royalty. The grooms are the sons of Mr. and Mrs. Ber-

Mr. and Mrs. Lewis McCabe

nard McCabe and Mr. and Mrs. Alfred Morrison from Pleasant Grove.

The members of the McCabe-Morrissey bridal party are, from left to right: Mr. Joseph McCabe, best man; Mr. and Mrs. Lewis McCabe, the groom and

bride; Miss Mary Morrison, bridesmaid. In the Morrison-Morrissey photo are Mr. Alfred Morrison, Jr., best man; Mr. and Mrs. Kenneth Morrison, the groom and bride; Miss Leona Morrissey, bridesmaid; Barter's Film Lab

Sisters Wed in Double-Ring Ceremonies on June 29

The morning of June 29 St. Dunstan's Basilica was the scene of a pretty double wedding when Pauline Annette R. N., daughter

of Mr. and Mrs. Wendelin Morrissey of East Royalty and William Lewis Bernard, son of Mr. and Mrs. Bernard McCabe of Pleasant Grove, and Lorraine Camilla, daughter of Mr. and Mrs. Wendelin Morrissey of East Royalty and Kenneth James, son of Mr. and Mrs. Alfred Morrison of Pleasant Grove were united in the holy bonds of matrimony in two double-ring ceremonies. Rev. P. F. MacDonald officiated at the marriage ceremonies and celebrated the Nuptial Mass.

The altar was prettily decorated with bouquets of carnations and baskets of peonies and snowballs amidst red vigil lights.

Ascending the aisle on the arm of her father to the strains of the "Wedding March" Pauline chose a floor-length Portrait gown of white lace over satin. The strapless lace bodice extended to

the full skirt of nylon net in a long torso effect and was topped with a lace jacket with Queen Elizabeth collar, and sleeves tapering to points over her wrists.

Following on the arm of her eldest brother Walter, Lorraine was also given in marriage by her father. She chose a floor-length white bridal gown of lace over satin. The bodice was embroidered with pastel colored sequins extending down over a four-tiered net skirt in a redingette style topped with a matching lace jacket with Peter Pan collar and sleeves tapering to points over her wrists.

The brides wore identical head-dresses of nylon net arranged in pillbox fashion from which fell elbow-length veils of net applied with satin. Each bride carried a Mother of Pearl prairie book topped with a corsage of pink Sweetheart Roses with pink streamers decorated with pink roses.

Miss Mary Morrison, R. N., classmate of Pauline, attended as

her bridesmaid. She was gowned in floor-length gown of blue net over taffeta topped with a dainty lace bolero.

Miss Leona Morrissey sister of the brides acted as bridesmaid for Lorraine and was attired in a gown of blue net and lace over taffeta with a matching lace bolero. Each wore identical bridesmaids caps of blue net decorated with tiny flowers. They carried nosegays of blue net decorated with tiny flowers. They carried nosegays of pink carnations and yellow mums.

Mr. Joseph Morrison, Jr. acted as best man.

Mr. Frank MacIntyre rendered hymns and Mrs. Joseph Dougan supplied the organ music. Seated in the sanctuary were Rev. O. P. Wood and Rev. K. C. MacPherson. A reception was held at Dalvay-by-the-Sea Hotel for approximately 90 guests. The brides' table, decorated with white bells and pink and white streamers was centered with a bouquet of pink and

white carnations and on either side was a three tier wedding cake topped with miniature bride and groom. Rev. P. F. MacDonald proposed a toast to the brides which was responded to by each groom. Rev. O. P. Wood and Rev. K. C. MacPherson spoke briefly about this memorable day in the lives of the two young couples.

Later in the day the newly-weds left for a short honeymoon trip throughout the Maritime Provinces. The brides chose light blue suits with white accessories and wore corsages of pink roses.

Out-of-town guests included Miss Florence Morrissey, Mass.; Mr. and Mrs. Walter Morrissey and North Sydney, N. S.; Mr. and children Frances and Johnny; Mrs. Cecil Lawless, Truro; Mrs. Carl Lockhart Truro; Mr. and Mrs. James Lawless, New Glasgow, N. S.

Mr. and Mrs. McCabe have taken up residence in East Royalty and Mr. and Mrs. Morrison are residing in Pleasant Grove.

Barbara Ann Scott To Wed In September

OTTAWA (CP) — Barbara Ann Scott is to be married in the first week of September in Toronto, The Citizen said Thursday.

The paper says the wedding will be followed by a one-day honeymoon after which rehearsals will begin for her own Canadian ice show.

The story says Miss Scott would not reveal the actual wedding date, adding that "from other sources it was learned the wedding was all but set for early September."

The skating star told the Ottawa Citizen by telephone from Toronto that she can't yet name the day of the wedding because arrangements with a Toronto Presbyterian church are not complete.

MANAGER-HUSBAND

She said her husband-to-be, publicity man Tom King, will travel with her and manage the show.

"I have always felt in the old-fashioned idea that a wife should be at her husband's side," Barbara Ann said. "So we are going to have both marriage and a show at the same time."

"It has always been my dream to produce my own show and to tour Canada," she told reporters. "Now I hope to realize this dream."

She said her show will tour Canadian points and also visit northern Minnesota and Michigan.



Plan Convent Alumnae Convention

Mrs. William Fyles and Mrs. J. Young, chairman and vice-chairman of the convention committee, make plans, above, for the 9th biennial convention of the Canadian Federation of Con-

vent Alumnae to be held this month in Regina. Delegates from Catholic college, convent and high school alumnae groups across Canada will attend the convention, to be held August 23 to 25. National president of the

CFCA is Mary Bridget Thompson of Halifax. Delegates in attendance from P.E.I. will be Mrs. F. A. Coyle and Mrs. Mitchell MacDonald, Charlottetown, and Miss Eleanor Des Roches, Miscouche.

HISTORIC TRADE

The first commercial shipment of tea from India was sent to London, England, in 1838.



Smart Steppers

By Tracy Adrian

A smart outfit, whether it is a new suit, a handsome coat or the latest combination of dress and jacket, simply demands brand new accessories to complete the fashion picture this season.

The pumps shown are one of the latest couturier specialties and very smart they are for wear with autumn costumes. These are made of black patent leather with a button-down tongue in two tones of contrasting leather. The lines are slim and foot flattering and the heels are graceful.

Three Island Ladies Will Attend Convent Alumnae Convention

REGINA. Graduates of Maritime colleges, convents and high schools will be among the hundreds of delegates meeting in this western capital for the 9th biennial convention of the Canadian Federation of Convent Alumnae on August 23-25th.

Heading the delegates from the east will be national president Mary Bridget Thompson of Halifax, and national vice-president Mrs. F. A. Coyle of Charlottetown.

The three-day convention will include reports of the Federation's major projects—education, mission aid, promotion of the spread of Catholic literature in Canadian libraries, a nation-wide drive for more Christmas cards, and a vigilance committee which has helped to delete unfair and objectionable text-books from school courses.

Most important education project is scholarships for teaching Sisters, which now total 5, as well as bursary awards to communities whose alumnae associations are affiliated with the CFCA.

The national officers and chairmen will lead the delegates in planning extension of the CFCA work throughout Canada and representative of the nation-wide scope of the 24 year-old Canadian Federation of Convent Alumnae: Mary Bridget Thompson, Halifax, national president; Mrs. J. P. Leier, Saskatoon, 1st vice-president; Mrs. Paul Dostert, Montreal, 2nd vice-president; Mrs. F. A. Coyle, Charlottetown, 3rd vice-president; Mary Chaisson, Saint John, N. B., 4th vice-president; Mrs. W. A. Lyons, Portland Hope, Ont., recording secretary; Muriel Stone, Halifax, corresponding secretary, and Mrs. G. T. Clarke, Halifax, treasurer.

Mrs. H. T. Rossiter, Toronto, Mary's Day chairman; Mary Chaisson, Saint John, Sisters' Scholarship; Mrs. Paul Dostert, Montreal, Dolores Murray, Rentfrew, Ont. and Mary Louise Long, needy missions chairman; Margaret McManus, Toronto, chairman of governors; Mrs. W. C. Macdonald, Halifax, Newsletter.

Mrs. G. T. Clarke, Halifax books; Mary Casey, Halifax, publicity; Mrs. P. K. McCasey, Montreal, convention publicity; Mary J. Chisholm, Antigonish, Mrs. Eleanor Haddow, Windsor, Ont. and Mrs. Harrison, Vancouver, vigilance chairmen; Mrs. F. A. Coyle, Charlottetown, study clubs, and Mrs. J. A. Thompson, historian.

Past president of the CFCA is Mrs. F. James Carson of Aylmer, Que. Honorary chaplains of the Federation are Their Eminences James Cardinal McGuigan, Archbishop of Toronto, and Paul-Emile Cardinal Léger, Archbishop of Montreal, who have extended their patronage to the 1955 convention.

Leading Maritime delegates will include the governors and vice-governors of provincial CFCA chapters: Nova Scotia—Mrs. I. Currie Young, Halifax, and Mrs. F. X. Feuson, Sydney; New Brunswick—Monte McWilliam, Newcastle, and Mrs. D. J. MacDonald, Saint John; Prince Edward Island—Mrs. Mitchell MacDonald, Charlottetown, and Eleanor DesRoches, Miscouche; Newfoundland—Agnès O'Dea, St. John's.

Maritime colleges, convents and high schools are to be represented at the convention are from Nova Scotia—Mount St. Bernard College, Antigonish; Sacred Heart Convent, Mount St Vincent College and St. Patrick's High School, Halifax; St. Theresa's Convent, Margaree Forks; Holy Angel's Convent, Sydney; St. Andrew's school, St. Andrew's; Holy Redeemer School, Whitney Pier. From New Brunswick will be St. Vincent's Convent and Mount Carmel Convent, Saint John; St. Mary's Convent, Newcastle; St. Michael's Academy, Chatham; and from Prince Edward Island Notre Dame Academy, Charlottetown; Marian Academy, Miscouche; St. Mary's Convent, Souris, will be represented.

MORNING SMILE

"Bobby," said the teacher sternly, "you know that you have broken the Eighth Commandment by stealing John's apple?"

"Well, miss," replied the unrepentant Bobby, "I thought I might as well break the Eighth and have the apple as break the Tenth and covet it."

Cook's Corner

DATE CHURCH BREAD

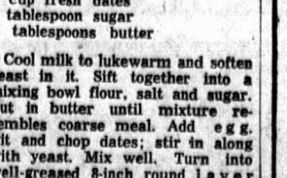
1 cup scalded milk
1 cake compressed yeast
1 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
2 tablespoons sugar
13 cup butter
1 slightly beaten egg
1 cup fresh dates
1 tablespoon sugar
2 tablespoons butter

Cool milk to lukewarm and soften yeast in it. Stir together into a mixing bowl flour, salt and sugar. Cut in butter until mixture resembles coarse meal. Add egg. Pit and chop dates; stir in along with yeast. Mix well. Turn into well-greased 8-inch round layer cake pan. Sprinkle with the tablespoon sugar and dot with 2 tablespoons butter. Let rise in warm place (85 to 90 degrees F.) until doubled in bulk, about 1 hour. Bake in moderately hot oven (375 degrees F.) 25 to 30 minutes. Remove from pan immediately and serve warm or cold. Makes 6 to 8 servings.

Words Of The Wise

The best way to make children good is to make them happy.

—(Wilde)



Relax with ICED TEA!

Mrs. Nell McCosham left for Cornwall, Ont. to attend the wedding of her daughter Teresa to



Serve Supper Outdoors

It's flower-showing time — so take supper to the garden where friends and neighbours may enjoy both food and flowers. A Corn Chilli with Swiss Loaf and crunchy garden relishes, followed by a baker's tart butter cake, will please your guests and their appetites too!

CORN CHILI
3 tbs. fat
2-3 cup chopped onions
Two 20 ounce cans tomato juice
1-2 tbs. chili powder
1 tsp. garlic salt
1 tsp. salt
Two 14 ounce cans corn niblets drained.
Two 20 ounce cans kidney beans drained.

With a sharp knife, make 9 equal diagonal cuts in French loaf, almost through to the bottom crust. Melt butter in a skillet. Add onion and saute about five minutes. Add chili sauce and celery seeds and heat five minutes longer. Remove from heat. Spread onion mixture and place 1 slice

ANNE ADAMS PATTERNS

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