

Women

The Guardian, Charlottetown, Mon. Aug. 30, 1965. 7

MARY HAWORTH Wife, Struck By Mate Fears For The Future

Dear Mary Haworth: My problem is that I've been married two years and just recently my husband slapped my face while I had our 10-month-old baby in my arms.

We expect to buy a home in two years. However, I'm doubtful about this future planning now. If minor things can fire his temper to the point of his striking me, just because I ask a simple question (he didn't like the tone of my voice), then I am afraid it will happen again.

He says I am an excellent mother and housekeeper but sometimes I "step out of my place." He is a hard worker and good provider, but temperamental. I work part-time, also.

That slap-in-the-face took something out of me, and I now find it difficult to respond to him. Please advise me—D.L.

Dear D.L.: In slapping your face because he disliked the tone of your voice, or, in other words, because he felt uncomfortably defensive about a question you asked him, your husband struck a blow from which the marriage will never recover, to the extent of being the same as it was before.

I think both of you have got to recognize that fact, in trying to pick up the pieces and get on with your lives.

It is my impression that your husband slapped your face to make you point that he's not answerable to you about anything.

In taking issue with your "tone of voice" he was saying, in effect: "Don't get above your self; don't try to speak to me as an equal." Which, diagnosed, means simply that he felt he couldn't give an honest answer to the particular question, without putting himself in line for merited criticism.

You are suffering from persistent emotional shock and profound moral outrage. In the wake of his insolent, ignorant prohibition of your inherent right to speak to him directly of what concerns you.

In charging that you sometimes "step out of your place," dog is debasing you to kicked-dog status in his scheme of things, indicating that your place is "to heel," as it were. Evidently, also it is his unspoken assumption that you should respond as if grateful for his favor, when he feels in the mood for treaty-making on his terms.

Any competent family life consultant would affirm the validity of your feeling that it is almost impossible to have a self-respecting, self-giving experience with your husband henceforth unless and until he profoundly regrets his mistake in trampling your self-respect and dignity of spirit, with your child as witness. And don't imagine, for a moment, that the destructive quality of the slap wasn't felt, soul-deep, by the baby, too.

As for what to do, my advice is, try to emerge from this shattering experience with your integrity still collected and com-

posed: "all-in-on-piece," as the phrase is.

To achieve this, make sure that your feelings of outrage and revulsion, at being abusively treated (both physically and emotionally), don't go underground, psychologically. Don't try to gloss over or "forget" them; don't try to sweep them under the rug and go on as if nothing shameful had happened.

Don't try to make peace in terms of becoming a mask-wearing emotional coward and moral cripple, in relation to your husband.

Dare to be honest, in actions if not in words (if he won't let you speak your mind), about the damage done. Meanwhile talk things over with a Family Service counselling specialist, to clarify your thinking and relax your shock-reaction.—M.H.

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

Dear D.L.: In slapping your face because he disliked the tone of your voice, or, in other words, because he felt uncomfortably defensive about a question you asked him, your husband struck a blow from which the marriage will never recover, to the extent of being the same as it was before.

I think both of you have got to recognize that fact, in trying to pick up the pieces and get on with your lives.

It is my impression that your husband slapped your face to make you point that he's not answerable to you about anything.

In taking issue with your "tone of voice" he was saying, in effect: "Don't get above your self; don't try to speak to me as an equal." Which, diagnosed, means simply that he felt he couldn't give an honest answer to the particular question, without putting himself in line for merited criticism.

You are suffering from persistent emotional shock and profound moral outrage. In the wake of his insolent, ignorant prohibition of your inherent right to speak to him directly of what concerns you.

In charging that you sometimes "step out of your place," dog is debasing you to kicked-dog status in his scheme of things, indicating that your place is "to heel," as it were. Evidently, also it is his unspoken assumption that you should respond as if grateful for his favor, when he feels in the mood for treaty-making on his terms.

Any competent family life consultant would affirm the validity of your feeling that it is almost impossible to have a self-respecting, self-giving experience with your husband henceforth unless and until he profoundly regrets his mistake in trampling your self-respect and dignity of spirit, with your child as witness. And don't imagine, for a moment, that the destructive quality of the slap wasn't felt, soul-deep, by the baby, too.

As for what to do, my advice is, try to emerge from this shattering experience with your integrity still collected and com-

HOUSEHOLD HINTS

A grated raw potato added to a pound of hamburger will stretch the meat and give it a delicious juiciness.

When you bake apples, fill the holes with whole cranberry sauce. Flavors of both fruits are improved when blended this way.

A couple of strips of bacon on the bottom of the pan in which you cook your meat loaf will prevent sticking or burning.

Soft cookies stay that way for a longer period of time if a few slices of fresh bread are placed in the cookie jar.



MR. AND MRS. WAYNE HAMBLY
MT. STEWART WEDDING

Mr. and Mrs. Wayne Hambly, the former Wilma Laura Coffin, were united in marriage at St. John's United Church, Mt. Stewart, by Rev. D. R. McLaughlin. The bride is a daughter of Mr. and Mrs. Clarence N. Coffin of Mt. Stewart and the groom's parents are Mr. and Mrs. William L. Hambly, Charlottetown.



MR. AND MRS. WAYNE JOHNSTON
RESIDING IN SAINT JOHN

Trinity United Church was the summer setting for the marriage of Florence Carol MacDonald, daughter of Mr. and Mrs. Daniel MacDonald, Montague and Wayne Allison Johnston, son of Mr. and Mrs. Murray Johnston, Saint John.

N.B. Rev. Russell Burns officiated. After honeymooning in Boston and Hamilton, the couple took up residence in Saint John.

(Photo by the Craft Studio, Montague)

HAPPENINGS

Audrey Jenkins, Women's Editor, Phone 4-5506

Mr. and Mrs. Alan Lecky and baby son, Scott, have returned to their home in Staten Island, N.Y., after spending their holidays with their sister and brother, Mrs. Catherine Hirtle and Claude Lecky.

Mr. and Mrs. Louis Harper, Tignish, had as weekend visitors their daughter, Mrs. Rachel Miller and grandchildren, Rosetta and Ralph of Charlottetown.

Mr. and Mrs. John Murnane have returned to Montreal after holidaying with Mrs. Murnane's mother and sister, Mrs. James Murphy and Mrs. Arthur Wright, Vernon River.

Mrs. Gordon C. Gillespie and daughters, Sue, Jan and Lynn of Montreal, Quebec, have returned home after spending the past week with Mrs. Hazen MacWilliams, Cape Traverse. They also visited at the home of Hazel Gillespie, Carleton.

Mr. and Mrs. Aubrey Hughes and sons returned to Montreal Wednesday after an enjoyable vacation on P.E.I.

Wendell MacLeod, Toronto, is here for two weeks vacation with his parents, Mr. and Mrs. George T. MacLeod, Long River and other relatives and friends.

The Kensington Lion's Regional Band with their bandmaster Raymond Lacke, and majorettes spent Saturday at Shediac where they paraded and put on a concert at the Lobster Carnival. They were accompanied by Eric Jessome and Dr. Benson Reihl of the Lion's Club, and Mrs. Clark Caseley, Mrs. Stewart Peppin, director of majorettes and Mrs. Fred Campbell as chaperones. Ian MacMurdo was the bus driver.

Dianne and Debbie Ferguson, New Jersey, are vacationing on the island, guests of their grandfather, Meri Ferguson, Murray River.

Mr. and Mrs. M.C. Reynolds, Montague, left recently on an extended train trip to Winnipeg and other western cities.

Mr. and Mrs. Louis Harper, Tignish, had as visitors recently their son-in-law and daughter, Mr. and Mrs. Jack MacAleer and family, Karen, Kirby and Kirk of Charlottetown.

Mr. and Mrs. Ronald England, with their children Ronnie and Kent, have arrived from St. Louis, Miss., to visit the former's parents, Mr. and Mrs. Vernon England, Alberton.

Mr. and Mrs. John H. Gordon have returned to Arvida, P.Q., after visiting Mrs. A.C. Green and Mrs. R.M. Dunn, Alberton.

Mr. and Mrs. Joseph McHowell and nephew George, returned to Brookline, Mass., Wednesday having spent an enjoyable vacation on P.E.I.

Harriet Campbell, Toronto and her aunt, Mrs. Anna MacLeod, Halifax, left on Monday to return to their homes after visiting the former's parents, Mr. and Mrs. George Campbell, Darnley.

John Ramsay, Alberton South, has left for Halifax.

Mr. and Mrs. George Dunn, Chilliwack, B.C., have been guests of Mrs. R.M. Dunn, Alberton.

Muriel MacDonald has left by plane for Toronto after spending six weeks' vacation with her

IDA BAILEY ALLEN Early Vegetable Dishes Make Custard Comeback

IN earlier days in this country during the warm months when fresh vegetables were plentiful and this had to be used before it "turned," vegetable custards were frequent supper dishes.

These custards were based on half-cooked, diced fresh asparagus or green beans; or on fresh corn kernels; or broccoli flowerettes (tops) — placed in custard cups or in a low bowl, covered with an unsweetened, well-seasoned egg-milk custard. Don't think of your worries, but think of your work.

The worries will vanish, the work will be done.

No one sees his shadow, who faces the sun!

Until Monday—Diary—Good-night....

and steamed over hot water, or slow-baked.

Laden With Vegetables

At this season, our gardens and supermarkets are laden with vegetables, a perfect time to enjoy one of these old-time treats as a main dish for luncheon or a meatless dinner, or even for brunch.

Measurements level

BROCCOLI CUSTARDS

2 c. fresh broccoli flowerettes (tops) cut short

2 eggs, beaten foamy

1/2 tsp. salt

1/2 tsp. pepper

1-16 tsp. ground nutmeg

2 c. milk, heated lukewarm

Cook broccoli flowerettes in 2" boiling salted water 5 min., in 8" - 9" deep skillet. When half-tender, drain.

Stir beaten eggs and seasonings into milk. Thoroughly butter 6 (5 oz.) custard cups. Divide broccoli flowerettes in cups, placing them on bottom. Pour egg-milk mixture over broccoli.

Set cups in pan; surround with boiling water to depth of 1" and bake 40 to 45 min. in moderate oven, 350 degrees F. or until plain inserted in custards comes out clean. Remove at once from water. Cool 5 min. Loosen edge of the pan and forms a ball. Re-onto serving plates. Serves 6.

MINIATURE "CREAM PUFFS"

1/2 c. soft-type margarine

1 c. sifted flour

4 eggs

Combine margarine and water in 1 qt. saucepan. Bring to rolling boil. Reduce heat. Stir in flour all at once; cook-stir until mixture comes away from sides of the pan and forms a ball. Remove from heat.

Beat in eggs one at a time until mixture is smooth and glossy. Cool 5 min. Through a pastry bag with a plain lip, press dough into small balls 1/2" in diameter, onto 2 lightly oiled, good-sized baking sheets or inverted roasting pans. Keep puffs about 1/2" apart.

H. BENNETT CARR
Insurance Counselling
District Supervisor
Charlottetown, P.E.I.
Sun Life of Canada
Phone 4-8817 - 4-4435

ELLEN'S DIARY

Slanting Silver Shower Clean - Washes The Air

"And what?" James inquired of Mack this morning, "is our work to be today?" The early choring was over then, and the breakfast, and Mack, the eldest son of the family in the house across the lane, which also includes the one girl, Alex and Peter, had come by, bringing in a share of the milk from the one cow, which supplies in part the dairy requirements of this farm.

"But it's not always the same cow we milk" we overheard one of the little lads say to a visitor one day, one who was under the impression, as it happens, that as once, almost every farm — and village-home, including those of the minister and doctor — continued to have its own dairy. (James recalled to Alex and Peter only the other day, the fact that a calf he particularly remembered through the years, was a fine one, the doctor had given him in boyhood, a pretty heifer. "A black one", his black cow had birthed. "It's milk from a cow that has freshened, we use. And so it's not always the same one.")

"Freshened!" the visitor echoed. "What is that?"

"Isn't that funny?" the little farm-boy observed with a grin, "you don't know what that means!"

"There's talk of getting back to saw that wood" Mack replied. A quiet morning, it was. One lightly overcast. The wind stirred the leaves, the under-sides noticeable against the gray of the day.

"We could make a start at it" James said.

mix 1/4 a soft-type margarine 3 egg yolks and 2 1/2 tsp. vanilla. Stir in 1/4 c. sifted confectioners' sugar and continue to stir until very smooth.

THE CHEF'S LEMON-WHIPPED POTATO Mesdames: This innovation is very tasty. Try it with poultry, fish, or game. In a double-boiler or top, prepare 1 pkg. instant mashed potato (or enough for 6 persons), following pkg. directions. Whip in 2 tsp. soft butter or margarine, 2 beaten egg yolks, 1 tsp. lemon juice, 1-16 tsp. nutmeg and 1-4 tsp. each salt and pepper. Keep warm over hot water.

ed rather sad! summer through. Across the fields, the lights of the farmhouses twinkle mistily tonight, now that the rain has ceased. Clean-washed the air is, that lightly moves the curtains at our window.

"Ellen" James calls from the kitchen, "how is it that you never had a thought about the morning?"

DeSable UCV Hear Reports

Mrs. J. W. MacDougall entertained the DeSable UCV members in August with the president, Mrs. Mac Dixon in charge. The worship service was conducted by Mrs. MacDougall, the theme being "Yellow Cowardice". Scripture was read by Mrs. Mac Dixon and Mrs. John Dixon. 10 members answered roll call with a verse of scripture containing the word "humble".

The supply secretary, Mrs. Harry Dunsford reported a box of notions sent, and a complete layette sent. She also reported a box of used clothing for the Pro-

Professional Catering In your hall or home

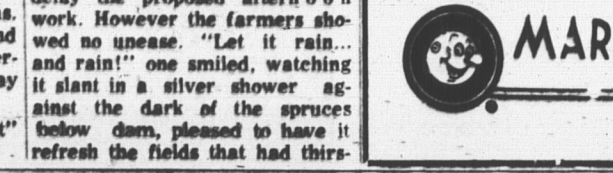
Banquets, Smorgasborg, Weddings, Teas and Meetings.

Orders taken for:
Fancy Sandwiches, Cakes, etc.

Quality and Quantity—Everything Home Made
COVEHEAD 6-2

INTERRUPTION NOTICE

There will be a series of short interruptions of electric power beginning Wednesday September 1, 1965, to permit our crews to string conductor on the new high voltage transmission line. These interruptions will affect Peakes Station, St. Teresa and Vicinity.



MADE TO MEASURE SALE!

Get the look of success in our new...



Tailored to measure

SUITS

An advantageous opportunity to select your Fall requirements of tailored-to-measure suits at this exceptional price. Assured perfect fit. There's quality too, in the complete selection of imported fabrics, and for the next 2 weeks you can save

SAVE
20%

- OR
- EXTRA-TROUSERS FREE
 - Reg. \$85 to \$125
 - No Deposit necessary at time of measurement
 - Allow 3 weeks for delivery.

Tailored by Savile Row

Free Parking at Confederation Lot

HENDERSON & CUDMORE

WHERE QUALITY IS SURE

Grafton Street
Charlottetown

Convenient Credit Available

Announcement

Due to lack of space the Maritime Stationers will not carry school books this year..

MARITIME STATIONERS

Lifts Faces Out Of Lines and Wrinkles

Most mothers of any age, now can know the thrill of a 2nd Debut by letting an amazing discovery lift their faces out of the aging maze of lines and wrinkles at home the new easy way. It's the Weisbaden Discovery called CEP 600 and 1200 double strength blended into the new skin lotion called 2nd Debut. Moisture is carried under the wrinkled skin layers to push up and out. Once again skin is smooth, soft and so much younger looking. Most mothers call it a 2nd Debut. Most drug and department stores feature 2nd Debut. Results are almost immediate.

Lila Hamilton

PURITY DAIRY

"Parents Prefer Purity Products"

317 Kent St. Dial 4-7125

Wonderful things happen with CASH from Beneficial..

Call for your vacation cash now!

Just call up, ask for a "Treat-Yourself" Vacation Loan — and wonderful things start to happen! You get cash to get ready, cash to go, and an International Credit Card to get cash along the way — at any Beneficial office coast-to-coast! Phone now — and let Beneficial put cash in your pocket today!

Loans up to \$5000 — Your loan can be life insured 42 month contracts on loans over \$1500

BENEFICIAL FINANCE CO. OF CANADA

108 KENT ST., CHARLOTTETOWN
2nd Fl., Tweel Bldg. • Phone: 894-6518
OPEN EVENINGS BY APPOINTMENT — PHONE FOR HOURS