



MR. AND MRS. KENNETH SILAS

## Young Couple Pledge Vows At North Bedouk Church

North Bedouk United Church was the scene of a pretty wedding when Jesse Maroon MacCull, daughter of Mr. and Mrs. N. G. MacCull, exchanged marriage vows with Kenneth Silas Royner, son of Mr. and Mrs. P. E. Royner, Travelers' Rest, P. E. Bay.

S. Grant Walls performed the ceremony. The church was beautifully decorated with baskets of daisies, gladioli and autumn leaves. The guest seats were marked with white ribbon and sweet peas.

Mr. J. A. Stewart Williams acted as the groom's best man, and played "Praise My Soul the King of Heaven" as the processional hymn while the bridal party entered the church. He also accompanied the **groom** in a cascade of white and pink car-

RAYNER AND ATTENDANTS

nations.

Mr. George Moase was best man, and Mr. Marshall Callbeck and Mr. Gordon MacKenzie were the ushers.

Miss Marguerite MacCull, was maid of honor for her sister and Miss Dorothy S. in a new gown was bridesmaid. They both wore white, long length dresses of romance blue tulle, fashioned on princess lines in a full length gown of white satin. The fitted bodice of Chantilly lace was fashioned with Sabrina lace. They self covered buttons down the back and full length sleeves ending in lily points over the hands. The bouffant skirt worn over a hoop had a chantilly lace front panel and appliques of iridescent sequins and rhinestones.

Her finger tip veil of white nylon tulle fell from a Juliet cap embedded with iridescent sequins and rhinestones. Her bouquet was a cascade of white and pink car-



MR. AND MRS. K. W. ANDERSON

## Indian Man Is Married In Kingston, Ontario

In a quiet ceremony performed by Rev. Marshall Laverty, assisted by Canon Minb. Swan, in St. John's Anglican Church on Saturday, Dec. 7, Lorraine Ethel Jewitt, daughter of Mr. and Mrs. Helen Thompson, Kingston, was united in marriage to Kenneth Wendell Anderson, son of Mr. and Mrs. W. W. Anderson of St.

Peters Bay, P.E.I. They were attended by Mrs. Jeannet Wilson of Kingston and Mr. Barron Clarke of Toronto.

Following the ceremony a dinner party was served at Glen Arroy Manor after a short wedding trip. Mr. and Mrs. Anderson will reside in Kingston. — Photo by Wallace Berry, Kingston.

## Burgoyne - MacNeill Wedding Is Solemnized

A quiet but pretty wedding was solemnized on Thursday afternoon December nineteenth, 1957, at the home of the bride's parents Mr. and Mrs. Williams Rowland MacNeill, when their daughter, Frances Dianne, became the bride of Mr. Gerald Manfred Burgoyne, son of Mr. and Mrs. Maurice Emerson Burgoyne of Charlottetown.

The double ring service was performed by the Rev. W. L.

WEST ROYALT W. I.

The December meeting of West Royalty W. I. was held at the home of Mrs. Willard Lank with nine members present.

The bride's and groom's cakes, surrounded by sweet peas and lighted tapers, made a pretty centerpiece for the wedding table. The silver tea services were presided over by Mrs. Percy Marchbanks, great aunt of the bride and Mrs. Alexander Mac-

Neill. The bride wore a dress of Royal blue Lace with corsage of yellow chrysanthemums, and the groom wore a smart dress of the groom with black accessories.

Following the ceremony, a dainty lunch was served.

Mrs. Wendell H. Worth, aunt of the bride, poured coffee and was assisted by Miss Karen MacNeill and Miss Dianne Burgoyne.

The bride's going away costume was a cream brown wool suit with white feather hat and corsage of bronze chrysanthemums.

Following a short honeymoon on the mainland, the bride and groom will be at home to their friends at 91 Fitzroy St., Charlottetown after the first of the year.

## HOUSEHOLD HINT

If the finish on antique furniture shows signs of cracking and "bleeding" a good quality paste furniture wax for regular maintenance.

# Women

Lea Caroline McAure, Women's Editor. Phone 588

Page 8 The Guardian Friday, Dec. 27, 1957

## HAPPENINGS

The big day is over for another year. One of the most Christmas presents in Canada that everyone received was the word that Her Royal Highness Princess Margaret will visit Canada next year.

The Princess has already endeared herself to this great young nation of ours. Now we are waiting to express our affection to her in person.

"Vic-Regal Cowboy" by Tony Cashman is the title for the book on Alberta's J. Bowen — more formerly known as the Hon. Dr. Bowen, lieutenant-governor of Alberta. Dr. Bowen writes in a letter regarding his book: "As in all books that have been published there is much that has been left out and much that I think could have been cut out. I think, however, that Tony Cashman has done a fine job." Anyway Dr. Bowen had much fun in compiling the book.

There are thirty-three chapters, beginning with "The Man from Prince Edward Island" and ending with "The Vic-Regal Cowboy." The book is generously supplied with illustrations. Tony Cashman the writer is an Edmontonian. He has lived in California and Edmonton, completing his secondary education at St. Joseph's High School in Edmonton.

After the war he attended the University of New Brunswick. During the war he was a navigator in the R.C.A.F. He is now with C.I.F. in Edmonton.

At the time of the Alberta Golden Jubilee he thought a broad cast on the life of the Lieutenant-Governor might be appropriate.

Mr. and Mrs. Rayner will reside in Summerside where the groom is an electrician with Link Electric R.C.A.F. station of Summerside and the bride previous to her marriage was a member of the accounting office staff of Nordair Ltd., Montreal.

Guests from a distance attending the wedding were: Mr. and Mrs. Edson Williams, Tye Valley; Mrs. D. S. Ramsay, Northam; P.E.I.; Mr. J. A. S. Williams; Mrs. John Taylor and Mrs. Leah Warren all of Charlottetown; Mr. and Mrs. Herman Barrow, Middle Sackville, N.S.; Miss Jean MacGee, Capraud; and Mr. John Dwyer, Belfast, Ireland. — Heckbert Studio.

The world leaders attending Nato meetings in Paris said goodbye to that beautiful city in time to get home for Christmas. The few wives travelling with their important husbands were like all other visitors to Paris—stopping for the precious feminine things that only Paris can offer.

Seen luncheon together at the Ritz were Mrs. John Foster Dulles, Mrs. Amory M. Houghton, and Mrs. Margaret Bonnet. Mrs. Dulles with her outfit was wearing a beige hat. Mrs. Houghton, wife of the Canadian ambassador to France, was in deep blue

with beige handbag; Madame Bonnet, wife of the former French ambassador to the United States was in a brown and white checked suit with self-fabric stole lined with beaver.

Miss Beryl Morson, who is co-furlough from India, and Miss Endy Morson, who is in the office of the alumni at Mt. Allison University, were in Charlottetown for the Christmas holidays. They entertained at dinner Christmas Day at the Queen Hotel.

Mrs. Roland Ford and Miss Elizabeth Gillis were joint hostesses in the latter's apartment at 82 School Street on November 20 at a lunch shortly in honor of Miss Norma Scott.

After the bride was escorted to an attractively decorated chair Miss Kathleen Gillis and Mary MacLean carried in a basket laden with gifts which were opened by the bride. The accompanying verses were read by Miss Thelma Newsome.

Although completely taken by surprise, Norma, in her usual pleasant manner, thanked her friends for the beautiful gifts. A dainty lunch was then served by the hostesses assisted by Mrs. Harry Wakelin and Mrs. Harold Murray.

Mr. and Mrs. F. W. Hyndman have their daughter, Miss Nancy parents.

## LET'S EAT Corn Holds Its Own As A Major Food Item

Corn literally saved the Plymouth Pilgrims from starvation and has continued to hold its place as a major food. On countless tables today, it is presented in the form of New England's Indian pudding.

All measurements are level unless otherwise stated. Scald 3/4 c. milk over low heat.

Mix 2 1/2 c. enriched cornmeal with 1 additional cup of milk. Stir into the scalded milk. Cook 10 min.; stir often.

Remove from the heat. Mix in 1/2 c. molasses, 1 tsp. salt, 1/4 c. sugar, 1 tsp. powdered ginger and 1 beaten egg. Transfer to a 7 by 11 in. baking dish. Bake 1 1/2 hrs. in a slow oven, 225 degrees F.

Serve cut in squares, and half warm, with whipped cream sweet with maple syrup, or a medley with vanilla or ginger ice cream. Serves 8.

AN AMERICAN TRADITION In our next menu we feature fish fillets with spaghetti in clam sauce. Both fish and clams are welcome foods in Colonial days. Today, they are often gourmet dishes.

Tomorrow's dinner — Cauliflower and pimiento vinaigrette salad, baked fish fillets, spaghetti in clam sauce, broccoli, warm baked apples with cream, coffee or tea, milk.

Cauliflower - Pimiento Vinaigrette. Cauliflower, Post Graduate Student at Toronto University and their son Fred Hyndman, studied at Kings Collegiate College, Windsor, N.S. home for the holidays.

Miss Irene Simmons and Miss Hiloude Ooker of Ottawa, arrived on the Island by plane on Tuesday morning to spend the Christmas holidays with their parents.

THE regular meeting of the canoe crew will meet at the home of Mrs. Harold MacCannell on Friday evening December 6th. The president, Mrs. John MacCannell, presided. Meeting opened by singing the ode and repeating the creed in unison. Roll call was answered by six members.

The minutes of the last meeting were read and approved. Committees gave their reports. Correspondence was read and discussed.

It was moved and seconded to send \$5.00 to the T. B. League. Mrs. John MacCannell reported that she received the equipment for a First Aid Post.

It was moved and seconded to give \$10.00 to a family who suffered loss by fire. It was moved and seconded to treat the children with candy at Christmas. Mrs. George Darrach to look after same.

Members decided to sell candy at the Christmas concert and also go to the hall on Wednesday night for a First Aid Post.

Next meeting at the home of Mrs. John MacCannell. Roll call to be answered with a cent for every letter in your name.

Meeting closed with Queen after which a delicious lunch was served by the hostess.

## WIFE PRESERVERS

If you have difficulty encouraging a young child to eat, it may be because his food is too much like an infant and appearance. An infant's system is able to take more than bland foods, present him with a meal that has variety. He appreciates it as much as you would.

## Try my delicious DESSERT BRAN MUFFINS

Mix in 1 1/2 c. crisp breakfast bran cereal

1 egg  
1 c. sour milk or buttermilk  
1/2 tsp. butter or margarine, melted

Beat well, thick and brown

1/2 c. lightly-packed brown sugar

2 c. one-cupped pastry flour or 1 1/2 c. one-cupped all-purpose flour

2 tsp. Magic Baking Powder  
1/2 tsp. baking soda  
1 tsp. salt

Sift together 3 times

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