MR. AND MRS. E. B. MacEWEN AND ATTENDANTS

# Pretty Wedding Is Held At St. Mary's Church

St. Mary's Church, Souris, was the scene of a pretty wedding when Claire Dorothy, R.N., youngest daughter of Mr. and Mrs. St. Clair Paquet, was united in the holy bonds of matrimony to Eric Bernard, son of the late John MacEwen and Mrs. Anne MacEwen, Charlottetown.

The double ring ceremony was performed by Right Reverend Monsignor J. A. Murphy, who also celebrated the nuptial mass. Reverend Edwin Steele was seated in the sanctuary, and the acolytes were Alfred Fraser, cousin of the groom, and Bobby Pierce. The altar was tastefully decorated with bouquets of white and yellow mums, and the guest pews were indicated by white satin rosettes.

To the strains of the wedding march played by Reverend Sister St. George, C.N.D., the bride entered the church on the arm of her father, by whom she was given in marriage. She looked radiant in a portrait gown of nylon net over satin. The fitted lace bodice, fashioned with Sabrina neckline, outlined with sequins, and long sleeves tapering to points over the hands, was buttoned in back with tiny, covered buttons. It topped a full bouffant skirt, with wide front lace panel and scattered lace medallions. Her shoulder length veil of tulle illusion, fell from a sequin studded Queen Anne headdress in coronet style. She carried a cascade bouquet of white roses, and her only ornament was a single strand of pearls the gift of the groom.

Mrs. Jack Ready, R.N. as matron of honor, and Miss Catherine MacEwen, R.N., as bridesmaid, wore gowns of pale blue net over taffeta, with copen blue velvet capelets and matching bonnets. They carried baskets of pink and white carnations.

The groom was attended by Mr. H. C. McDonald, Charlottetown, and the ushers were Mr. James Hughes, brother-in-law of the bride, and Mr. Leo Gallant.

During the ceremony Miss Jean Bevan, R.N., guest soloist, beautifully rendered "Ave Maria," "Mother, at Thy Feet I'm Kneeling," and other appropriate hymns.

A reception for sixty guests was held at the Sea View hotel, where the mothers of the bride and groom received with the bridal party. Miss Joyce Paquet was in charge of the guest book.

The tables were decorated with white and yellow mums. The bride's table being centered with a three tiered wedding cake, topped with a miniature bride and groom under an arch of pink rosebuds and white bells, and flanked by tall white tapers in silver candelabra.

Mr. H. C. MacDonald capably acted as master of ceremonies, and called upon Rt. Rev. Monsignor J. A. Murphy, who proposed the toast to the bride. This was fittingly responded to by the groom. Congratulatory remarks were made by Rev. Edwin Steele, Mr. Jack MacDonald, Mr. Fred Dillon and Mr. Vernon Fraser.

Numerous telegrams read by Mr. MacDonald brought congratulations and good wishes from friends and relatives who were unable to be present. Among these were messages from the bride's sisters, Edna and Ken Almond, Penticton, B.C., and Grace and Gordon, London, Ontario.

While the bride and groom cut and served the wedding cake in the traditional manner, Miss Mary MacInnis, P.H.N., presided at the piano for an enjoyable sing song.

The mother of the bride wore a sheath dress of Dior blue, with navy blue accessories and a corsage of pink roses, while the groom's mother chose a sheath dress of navy blue with white accessories and a corsage of pink roses.

For travelling the bride wore a smart fur trimmed autumn suit of black and white tweed, with white accessories and a corsage of pink carnations.

Mr. MacEwen is with the Beneficial Finance Company, Dartmouth, and following a honeymoon trip through the Maritimes the happy young couple are residing at the Laurentian Apts, Dutch Village Rd., Halifax.

Prior to her marriage, Mrs. MacEwen was entertained at two miscellaneous showers by her friends in Charlottetown, one by Miss Catherine MacEwen, R.N., and Mrs. Jack Ready, R.N., at the latter's apartment and one by the graduate nursing staff of the Charlottetown Hospital at the apartment of Miss Bertha McCarthy, R.N. At these she received many useful and beautiful gifts.

Previous to her marriage Mrs. MacEwen was on the nursing staff of the Charlottetown Hospital of which she is a graduate. —Photo by Baxter Studio.

MR. AND MRS. J. H. McCARDLE

# Young Couple Will Reside In Levack, Ont.

Miss Marilyn Audrey McDonald, daughter of Mr. and Mrs. Wilfred McDonald of Summerstown, Ontario, became the bride of John Howard McCardle, Levack, Ont., son of Mr. and Mrs. Daniel McCardle, Chelton, P.E.I., at a recent wedding in St. Mary's Nativity Church, Williamstown.

Rev. A. L. McDonald, officiated at high mass held before an altar decorated with gladioli.

Given in marriage by her father, Wildred McDonald, the bride wore a waltz length dress of white brocaded satin highlighted by glimmering silver thread. A white satin ribbon tied in a bow at the front of the dress emphasized the fitted bodice designed on Empress lines. Her tapering sleeves were closed by tiny satin buttons at the wrist.

A coronet crown of irridescent beads secured the bride's fingertip veil. She carried a white prayer book with white carnations and tiny pink rose buds on streamers.

Miss Virginia McCardle, sister of the groom as maid of honor, wore a blue shot crystallette gown, waltz-length and carried, a cascade of white shasta daisies.

Francis McDonald, brother of the bride was best man.

Mrs. McDonald, mother of the bride, was attired in a navy blue suit and coat with matching accessories and a corsage of pink carnations. Mrs. McCardle wore a brown tweed wool dress with brown accessories and beige coat and a corsage of pink roses.

Following a reception at the home of the bride, the couple travelled to points in the New England states. Mrs. McCardle wore a short muskrat jacket over a royal blue suit with a dusty rose colored hat and gray accessories. The couple will reside at Levack.

Attending from a distance were Mr. and Mrs. D. J. McCardle, Chelton, P.E.I., Mr. and Mrs. G. D. Lord, Mr. and Mrs. F. Chisholm, Levack; Mr. and Mrs. W. brams, Sarnia; Mr. and Mrs. A.F. MacDonald Mr. and Mrs. L. McDonald, Miss Vi Young, Miss B. Whitton, Miss A. MacDonald, Mo treal; E. S. Stanley, Miss I. Lefebvre, Mr. and Mrs. H. King, Watertown, N.Y., and Miss M. Gendron, Montreal.

Prior to her marriage, the bride was honored at several entertainments. They included a miscellaneous shower give, by her aunt, Mrs. Russell Lefebvre and her grandmother, Mrs. Bella Lefebvre; a presentation of a vacuum cleaner by ladies of a community of Williamstown hostesses being, Mrs. Elgin Alguire, Mrs. Ernest Larocque, Mrs. Clement Cardinal, Mrs. Clarke MacDonnell, Mrs. Denis Lauber, and Mrs. Bernard McDonald.

Presentation of a blue negligee at a cocktail party given by Miss Vi Young and Miss Anna MacDonald; a linen shower given by co-workers with Miss Marlette Gendron and Mrs. Paul Perrault, hostesses, a surprise shower given by Mrs. Victor Brown.

# HAPPENINGS

Dame Flora MacLeod, who is on another world tour, is expected to arrive in Charlottetown on January 28th, 1958. Dame Flora will be the guest of Mr. and Mrs. W. C. McLeod, Park Terrace.

Dame Flora MacLeod has been a recent guest of Miss Tui MacLeod in Wellington, New Zealand.

Miss Tui MacLeod, of Wellington, New Zealand, who visited this province last year writes some very interesting news about herself. Miss MacLeod is to be married on January 25 to Mr. Desmond Williams of New Zealand.

Mr. Allan McLeod, a student at Mt. Allison University, is home for the holidays with his parents Mr. and Mrs. W. C. McLeod.

Mr. and Mrs. G. R. Greenough will spend the holiday season with their son-in-law and daughter, Mr. and Mrs. David F. Dreyer, Saint John.

Craftsman J. A. Bradley, R.C.E.M.E. school, Barriefield, Ontario, is home for the holidays with his parents Mr. and Mrs. Austin Bradley, Grafton Street.

Miss Margaret MacDougall, regional secretary for Christian education in the Maritime synod of the Presbyterian Church in Canada is spending Christmas and New Year's with her father Captain Finley MacDougall and Mrs. Roland Beaton, Kent Street.

C.S.C. John MacDougall, Royal Military College, is spending his holidays with his parents, Mr. and Mrs. Lemuel MacDougall.

Miss Roberta Hines of the Royal Bank, Montreal, is home for a week visiting her mother Mrs. Mae Hines.

The latest in hats from Paris is a David Crockett inspired swansdown spotted with black. However, designer and hairdresser, Fernand Aubry calls it the Magic Boa.

Mr. Vincent Beck, fourth year science student at Dalhousie University, is spending his holidays with his parents, Mr. and Mrs. Preston Beck, Mt. Edward Road.

# MARY HAWORTH

## Be Forthright In The Matter

Dear Mary Haworth—Circumstances led my natural mother to give me up for adoption some 30 years ago. I had a very happy life not knowing that I was an adopted son.

However, when I did find out about the adoption eventually, it made very little difference to me. I loved my adopted family very much and was content not knowing my real mother's name or whereabouts. To me she was a stranger who, if I let her, would intrude in my family life.

Now I am married and the father of two lovely and wonderful children. Recently I received word that my real mother was near death and had been trying desperately to reach me. I understand that she was unmarried when I was born and cared nothing about me (which may, or may not, be true).

**SENSE OF PITY**

I called her on the telephone and my wife and I send friendly letters, enclosing pictures of our children—all this within the past week. Now we wonder if this was right? We have no proof that she is ill, nor do we know what she wants. She is on public relief but hasn't asked our financial help yet.

If there are two sides to her story, we have heard only one. Should we continue writing and find out for ourselves, which may cause heartache? Or, should we stop this correspondence? My adopted mother is still living and I wouldn't want to hurt her for the world. Above all, we don't want our children tinged with this woman's faults (if any).

I am not really concerned about her; but I wouldn't let even a stranger die without granting a favor within my power. I have no sentiment for her except pity—if pity is needed. (I understand I have a sister also.) Please give me your valuable advice. P. W.

**TO HIS CREDIT**

Dear P. W.—The fact that you didn't back off suspiciously, bidding your time, reckoning the risk, etc., is altogether to your credit. I think — after you got word that your real mother was dying, and trying desperately to reach you before the end.

Your prompt wholehearted rejoinder in calling by phone and sending letters, enclosing snapshots of the children, was right, I am sure. It gave indirect testimony to your moral excellence.

It was a tribute not only to the stuff of your natural heritage (since one can't make a silk purse of a sow's ear); but also it spoke well of your adopting parents—who set you a lifelong example of generous loving consideration, I take it.

In short, you are a nice person and a good man, obviously—something for which your natural mother may rejoice. Whatever the circumstances that impelled her to give you for adoption, now she has evidence that this choice was sound — in surrendering you to opportunities that produces fine character. So don't kick yourself for acting as you did in that instance.

**BE FORTHRIGHT**

As for what to do next—now that you've shown that your heart is in the right place, a pause for examination of the situation is probably appropriate. I see no reason to pursue a close correspondence. But it would seem sensible and responsible to try to discover, if possible without probing and prying, just what are the facts of the case at present.

Whatever the truth, it can't hurt you or your children, if you aren't afraid; if you have sound values and self - respect; and if you abide by right standards of conduct in relation to family and society.

Since your natural mother has intruded into your family circle, filing claim to your consideration, it is probably good judgment and fair play to let your adopting mother know about this. By sharing the jolt with her, you make clear that she is "in" on all that affects you — that nothing and nobody gets between.

Well meant efforts to conceal the exchange, supposedly in kindness to her, might leak out and cause her to feel deceived and betrayed, and angry and hurt. Just be careful, conscientious and above - board, with the several adults immediately concerned.

Mary Haworth counsels through her column, not by mail or personal interview. Write to her in care of this newspaper.

M. H.

**MARGATE W.M.S.**

The December meeting of the Margate W.M.S. met at the home of Mrs. George Mayhew. A Christmas service of Worship was led by Mrs. Heath Mayhew. Mrs. A. Profitt read a Christmas story. The hymn "In Christ There is no East or West" was sung.

The business part followed with the president, Mrs. W. Dennis presiding. Minutes were read and approved and roll call answered with a Christmas verse. Treasurer's report was given. Baby Band meeting was planned for Thursday, December 12th, if not fine Friday at 2.30 p.m.

Mrs. R. Dennis read a Temperance reading. The following were appointed for next meeting. Devotional, Mrs. J. Johnson, Study Book, Mrs. H. Mayhew, Place of meeting, Mrs. A. Johnson, Mission Band Visitor, Mrs. A. Profitt, Missionary Prayer, Mrs. A. Profitt, Lunch committee, Mrs. W. Dennis, Mrs. J. Johnson, Mrs. H. Mayhew, Mrs. T. Glydon.

Roll call to be answered with a verse containing the word "Happy". Several members paid their Birthday money. Offering amounted to $4.65, Mite Boxes, $31.65 and Birthday Box $6.76.

The following officers were elected for ensuing year: President, Mrs. W. Dennis (re-elected) Vice-President, Mrs. H. Mayhew, Recording Secretary, Miss Selina Johnson, Corresponding Secretary, Mrs. T. Glydon, Treasurer, Mrs. J. Johnson (re-elected), Mission Band Leader, Mrs. R. Howard, Mrs. R. Dennis (Assistant), Baby Band Leader, Mrs. A. Profitt, Christian Stewardship Secretary, Mrs. Sharpe, Community Friendship Secretary, Mrs. H. Mayhew, Christian Citizenship Secretary, Mrs. C. Howard, Press Secretary, Mrs. R. Thompson, Associate Helpers Secretary, Mrs G. Mayhew, Penny-a-week fund Secretary, Mrs. R. Dennis, Organist, Mrs. H. Woodside, Mrs. J. Johnston led in prayer for Missionary and meeting closed with the Lord's Prayer repeated In unison. Lunch was served by the hostess and committee in charge.

# LET'S EAT

## Fish Is Good Eating, Nutrition And Economy

By IDA BAILEY ALLEN

"Which lunch dishes are popular with men?" asked the Chef. "Seafood and fish, often both with shrimp cocktail for the first course," he answered himself.

"Why is it that men pay good money for fish dishes in restaurants?," he continued. "Because few get well-cooked fish at home.

"The ladies of this country should learn how to cook fish, Madame. We do not use enough of this fine food. It is good eating, good nutrition and good economy, too."

"I'll go along with you, Chef," I said. "Seafood is now available all over the country."

"Even the busiest career homemaker can serve a fish meal once or twice a week, by cooking frozen fish fillets and fish steaks in new ways, or by using the newer ready-to - heat - and-eat frozen fish combinations. With a bit of extra seasoning and garnishing these are really good."

**TO ADD MORE FLAVOR**

"For example, Madame," the Chef suggested, "before re-heating ready - prepared frozen fish and chips, to add more flavor I dust the French fried potatoes from the package with onion salt, and the breaded fish fillets with celery salt.

"Often I cut the fillets in halves before heating to make four servings. Then I extend the package of fish and chips into a fine seafood platter for four, by using it with one package of frozen batter-fried mixed seafood, which includes clams, shrimp, sea-scallops, fish sticks and fish bites. These I dust with Italian seasoning before heating.

"To arrange smartly, heap the seafood in the center and dust with minced parsley. Ring the fish fillets and French fries around. Border them with sliced tomatoes, cucumbers and cress. What have you? A beautiful platter of fish!"

Tomorrow's Dinner: Artichoke-cress-lettuce salad, fish and chips and mixed seafood, half and half seafood chips into a fine seafood platter for four, by using it with one package of frozen batter-fried mixed seafood, which includes clams, shrimp, sea-scallops, fish sticks and fish bites. These I dust with Italian seasoning before heating.

"To arrange smartly, heap the seafood in the center and dust with minced parsley. Ring the fish fillets and French fries around. Border them with sliced tomatoes, cucumbers and cress. What have you? A beautiful platter of fish!"

Tomorrow's Dinner: Artichoke-cress-lettuce salad, fish and chips and mixed seafood, half and half seafood chips, buttered beets, horseradish, hot pineapple ambrosia.

All measurements are level; recipes proportioned to serve 4 to 6.

Artichoke - Cress - Lettuce Salad: In a salad bowl, blend 4 tbsp. olive oil, 1 tbsp. lemon juice, ½ tbsp. vinegar and 1 tbsp. garlic (or plain) seasoned salad dressing mix.

Add 3 c. shredded crisp lettuce, 1 c. cut water cress, 3 cut-up chilled cooked frozen artichokes. Toss to blend. Top garnish of cress.

Hot Pineapple Ambrosia: Dice 9 canned apricots; add 3 c. drained canned pineapple chunks. Arrange half in a buttered low 1-qt. casserole. Sprinkle over ¼ c. shredded or flaked coconut.

Add remaining fruit; spread over ¼ c. shredded or flaked coconut. Pour in a mixture of ¼ c. maple-blended syrup and 2 tbsp. lemon juice

Bake 20 min. in moderate oven, 365 F., or until the coconut delicately browns.

**Chef's half and half seafood relish:** I call this relish "Half and Half" because two kinds are served side by side on individual butter chips, which are old-fashioned butter dishes.

On one half of the chips I spoon chili sauce, on the other half mustard with horse-radish. On the dividing line I put a strip of minced parsley or dill.

**MILO W.I.**

A very pleasant evening was spent on December 12th when the members of Milo W.I. met at the home of Mrs. Chas. Milligan for their regular monthly meeting, which was presided over by the new president, Mrs. Alvin MacLean.

Meeting opened with the singing of ode and repetition of collect in unison. Nine members answered roll by receiving gifts from a nicely trimmed Christmas tree. Five attendance gifts were also opened.

The minutes of last meeting were read, also the financial statement given by the secretary, Mrs. Angus MacLean. Correspondence was read, which consisted of a letter from P.C. Hospital and T.B. League.

It was moved and seconded to send a donation to T.B. League. Motion carried. It was decided to give $3.00 to teacher as a treat for the children of the district at Christmas. Also that the elderly folk of the district be remembered at Christmas with a treat.

Mrs. Alvin MacLean gave a very interesting report on the leadership course held in Ottawa recently. Next meeting to be at Mrs. Norman Campbell's. Meeting closed with "The Queen" Institute news was passed around. Lunch was served by hostess, assisted by two of the members.

**LONG HOLIDAY**

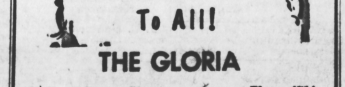
Yuletide celebrations in Scotland in the 15th century lasted from about Dec. 18 to Jan. 7.

# WIFE PRESERVERS

For fine cooking, over the holidays and during the rest of this year, your kitchen must be neat and well-organized. Get it in shape now for the busy week ahead. Also, put aside a special spot on one of the shelves for snack bits, such as crackers and cookies, and stock it now.

# TRAVEL RIGHT

There's no such thing as a set travel or vacation time these days, when people seem to take off anywhere at a moment's notice. So a wise investment or gift is a good travel handbag of fine leather, one that is as smart as it is capacious. If it contains handsome fittings, so much the better. Dark gray, soft-grain leather is used for this handsome handbag, generously fitted with alligator wallet, key case and other inside - handbag accouterments. With it are shown matching gray leather shoes, a two-tone gray leather hat and pale gray kid gloves — a good example of the popular monochrome look.




# HOUSEHOLD HINT

When spray-painting in a confined area, you can avoid spattering everything in sight if you arrange the object so that you can aim down at it rather than spraying horizontally. If papers are spread beneath, they should catch all the excess paint.

MR. AND MRS. CHARLES H. BEEBE

# The Father Of The Groom Officiates At Marriage

A very pretty wedding was solemnized at Cambridge, Mass., on August 31st, 1957, at the Evangelical United Brethren Church, when Miss Eva Annette Finlayson, formerly of Bangor, P.E.I., daughter of Mrs. Cairns McCallum, and the late Samuel Finlayson, was united in marriage with Charles Herbert Beebe of Cambridge, Mass.

The marriage ceremony was performed by the groom's father, Rev. Harold R. Beebe. David Beebe was best man for his brother. Miss Joan H. Jenkins, cousin of the bride, was bridesmaid.

The young bride was a picture of loveliness, in her wedding gown, of nylon, over taffeta. Her finger tip veil was held in place by a coronet of pearls. She carried an arm bouquet of white, and pale yellow roses. She entered the church on the arm of her uncle. Mr. Walter Jenkins who gave her in marriage.

The bridesmaid wore a pretty dress of shrimp pink nylon over lace. After the reception, a buffet lunch was served. Among the near relatives from P.E.I. who attended the wedding was the bride's mother, Mrs. McCallum, the bride's brother, Lieut. Sam Finlayson of Winnipeg, Mrs. John C. McDougall of Charlottetown, Mrs. Miller Matheson, Mr. and Mrs. Edison Smith, also Mrs. W. R. Jenkins of Cambridge.

Mrs. McCallum chose for her daughter's wedding a blue silk with pink accessories and an orchid corsage. The groom's mother a blue dress, accessories and corsage.

Ushers were Alden Neal and George Dixon. The soloist, Mr. Tom Saunders sang very beautifully the Lord's Prayer. Organist was Mrs. Alden Neal.

Many useful and costly gifts were received by the happy young couple. They left for a honeymoon, visiting several American cities, and will reside in Cambridge, Mass.

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BEST YEAST

CHEESEBREAD

Scald 3 c. milk, ¼ c. granulated sugar, 1½ tbs. salt and 4 tbs. shortening; cool to lukewarm. Meantime, measure into a large bowl ½ c. lukewarm water; crumble and add 1 cake Best Yeast—or stir in 1 tsp. granulated sugar and sprinkle with 1 envelope Best Dry Yeast. Let stand 10 minutes, THEN stir well.

Stir in cooled milk mixture. Stir in 4 c. once-sifted all-purpose flour; beat with a rotary beater until the batter is smooth. Cover and set in a warm place, free from draft. Let rise until doubled in bulk. Work in 2 c. lightly-packed finely-shredded silk cheese and 5 c. (about) once-sifted all-purpose flour. Knead on lightly-floured board until smooth and elastic. Place in greased bowl and grease top of dough. Cover and let rise until doubled in bulk. Punch down dough; turn out on lightly-floured board and divide into 4 equal portions. Cover lightly with a cloth and let rest for 15 mins. Divide each portion of dough into 3 parts; knead and shape into smooth balls. Place 3 balls in each of 4 greased loaf pans (4½" x 8½"). Grease tops and sprinkle each loaf with ¼ c. shredded cheese. Cover and let rise until doubled in bulk. Bake in moderately hot oven, 375°, 45-50 mins.