



MR. AND MRS. CHARLES K. ACORN

Young Couple Are United In Double Ring Ceremony

Pownal United Church was the scene of a very pretty wedding on August 16, 1958, at 2:30 p.m. when Hilda Joyce, younger daughter of Mr. and Mrs. Willbur Jones, Pownal, became the bride of Charles Kimball, son of Mr. and Mrs. Everett Acorn, Village Green.

The church was tastefully decorated with baskets of cut flowers and bows of white satin ribbon with yellow panstems marked the guest pews. To the strains of Lohengrin's Wedding March masterfully rendered by the church organist, Mrs. Nat MacKinnon, the bride entered the church on the arm of her brother Arthur.

The bride looked lovely in her gown of white nylon taffeta which was copied from a New York original. It featured a fitted bodice with lace insert, having a scalloped neckline and short sleeves. The long flowing lines of the skirt were caught up in front by a double bow just above the ankle, and fell to a short train in back.

Her veil was of bridal illusion trimmed with sequins and was held in place by a sequin tulle headpiece. The bride wore a single strand of pearls, gift of the groom. Her bouquet was a cascade of yellow roses and white feathered carnations.

Mrs. Robert Hamby was matron of honor for her sister. She wore a princess line waist length gown of pink organza with matching semi-picture hat and mits. She carried a basket of pink and white feathered carnations.

The junior bridesmaids, Misses Phyllis Jones and Wilma Hyde, cousins of the bride wore matching gowns in pastel shades of green and yellow organza with matching semi-picture hats and mits. Each bridesmaid carried a basket of yellow mums and white feathered carnations.

The groom was capably attended by his brother, Mr. Lorne Acorn. The ushers were Mr. Douglas Hyde, cousin of the bride, and Mr. Edward Acorn, brother of the groom. All wore matching black pants and white coats.



MR. AND MRS. CHESEL W. IRVING

The Peter's Road Church Has Very Pretty Wedding

The Peter's Road Presbyterian Church was the scene of a very pretty summer wedding on Saturday, August 9th, at 3 p.m. when Alicia Mae, youngest daughter of Mr. and Mrs. Albert McLeod, Cambridge, P.E.I., became the bride of Chesel William, son of Mr. and Mrs. Naughton Murray Harbor, P.E.I., in a double ring ceremony with Rev. Carl Currie officiating.

Mr. Francis Vuozzo, cousin of the bride, was organist for the occasion. Mr. John Bears, soloist sang very lovely "O Promise Me", during the signing of the register.

The bride, given in marriage by her father, chose for her wedding a floor length gown of nylon net over taffeta. The bouffant skirt cascaded in four tiers of embroidered net. The dress had scal-

Women

Lena Caroline McLeure, Women's Editor. Phone 558

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HAPPENINGS

Mr. and Mrs. Milton Furness, Vermo Bridge, are celebrating their 51st wedding anniversary Thursday, Sept. 18. Two daughters live in Toronto, Anne, Mrs. Vernon Coles and Mrs. Phyllis Pelers; Dorothy, Mrs. Bernard Tebeau, Boston; Beryl, Mrs. (Dr.) H.P. Stewart, Charlottetown; Ruth Mrs. Murdoch MacLeod, Charlottetown. One son, Frederick, is with the Canadian Army in Picton, Ont.

Mrs. K.L. Messenger and Mrs. Keith Kennedy were joint hostesses Wednesday at the Messenger residence, 124 Brighton Road, honoring Mrs. George A. Purvis. The floral arrangements were very lovely. In the living-room were multi-colored gladioli. The dining-room table was centered with a silver bowl of sweet peas and bachelor buttons with tall matching blue tapers in candleabra. A hostess gift was presented to Mrs. Purvis.

Mrs. D. MacKay poured tea. Mrs. Chester Cooper and Mrs. Robert McGill assisted in serving. Mr. and Mrs. Purvis have been extensively entertained prior to their departure for Woodstock, New Brunswick, where Mr. Purvis will be manager for the Royal Bank in that district.

Mr. Heath Macquarrie, M. P. for Queens, celebrates his thirtieth birthday on Thursday, September 18. Mr. Macquarrie has been again appointed to the Canadian Delegation to the United Nations.

Mr. and Mrs. Louis Sadler have as their guests Mr. and Mrs. W. Landels of British Guiana and Mr. and Mrs. David Brack. Mr. and Mrs. Landels are retiring in England. Their son-in-law and daughter will be in Montreal where Mr. Brack is a student at McGill University. Mr. and Mrs. Landels said from Montreal this Friday.

Mr. and Mrs. Harry Hyndman and their children Mary and Peter are on a visit to Bathurst, N.E. and Maine.

Mrs. Thomas Joyce and her daughter Miss Vivienne Joyce leave this Sunday for their home in Harrow, England. They had been here to attend the Joyce-Bingham wedding. Dr. and Mrs. H.H. Pierce will motor Mrs. Joyce and Vivienne as far as Moncton. There the Joyses will be the guests of Mr. and Mrs. Geoffrey Hogan, Moncton, from whence they take the plane en route to England.

Among the many interesting incidents which occurred during the last here, not the least was the celebration of Miss Vivienne Joyce's sixteenth birthday.

The opening meeting of the Earl of Hillsborough chapter I.O.D.E. was held at the home of the re-

ael Handrahan Sr. There were 15 members present. The meeting opened with the League prayer by the spiritual director, Father Croken. The minutes of the previous meeting were read by the secretary, Mrs. Joseph Trainor. They were approved as read.

A number of lottery books were distributed to be sold and passed in before the last week of September.

It was moved and seconded that all monthly meetings be reported to the Guardian, and the Casket for publication. A sum of money was voted for catechism prizes.

Mrs. Peter McKenna kindly invited the members to her home for the September meeting.

A vote of thanks was moved to the hostess for her delicious lunch. The meeting then adjourned.

VERNON RIVER C.W.L. The September executive meeting of Vernon River Subdivision C.W.L. was held on Tuesday evening, September 9th, at the Parochial residence. There were eight members present.

The president Mrs. Wisner, presided, and the meeting was opened by recitation of the league Prayer led by the spiritual director, Rev. Urban Gillis.

The minutes of the previous meeting were read by the secretary, Mrs. Vernon MacIntyre which were approved and signed. Minutes of three unit divisions reported and were also approved.

Mrs. Emmett Wisner and Mrs. Harold Dunn gave interesting reports of the activities of the C.W.L. Convention and the Catholic Girls Scholarships convention of which they were delegates.

The treasurer, Miss Catherine MacEachern, gave a very satisfactory financial report. Correspondence was read, including a letter from Rev. Father Robin, regarding lay retreats.

Discussion followed on the possibility of having a Retreat at a later date. The Rev. director gave a very informative talk on the subject.

Mrs. Leo MacDonald convener of Social Welfare, reported a number of cards sent to sick members. Press and Magazine convener, Mrs. MacIntyre reported twenty-seven subscriptions to League Magazine. It was moved and seconded



MARY MYRTLE SMITH



JOHN GEORGE MacLEAN

ENGAGEMENT ANNOUNCED

Mr. and Mrs. Albert Smith, Brookvale, wish to announce the engagement of their only daughter, Mary Myrtle to John George MacLean, Newport, P.E.I. Marriage to take place in the near future.

EILEEN'S DIARY

Alex Enjoys Breakfast -- Especially At Alderlea!

Such nice happenings come to us at Alderlea this morning in a pleasant surprise. A guest joined us at breakfast. Alex, the youngest grandson of the farms had found his way, not quite unattended from the house across the lane to our door, and was presently seated with us at the meal.

Mrs. C.R. Clark, convener service at home and abroad, reported she had received an acknowledgement from Isabel Hasluck, W.V.S. organizer in Germany for the pocket editions sent to the troops overseas.

At the close of the meeting lunch was served by the hostess, assisted by Mrs. Frank Johnson.

Mr. and Mrs. Kenneth G. Jenkins, accompanied by Mr. Gerald Smith, have spent a very enjoyable holiday in New York, Boston and other American cities.

Mrs. Fred Smith, who has been visiting her sisters in Boston and New York, returned home last weekend.

Mrs. R.W. Auld and Mrs. Willard Stewart of Kensington were co-hostesses at the home of the former on September 4 at a delightful afternoon tea in honor of Miss Marlene Davison who is a September bride. Mrs. Fred Davison, mother of the bride, poured and assisting Mrs. Auld in serving were Mrs. Stewart and Miss Barbara Ann Auld. A gift was presented to the guest of honor by the hostesses.

Rev. Lewis M. and Mrs. Murray, Kensington, left on Monday morning for Ottawa where they will attend sessions of the General Council of the United Church of Canada. Mr. Murray was appointed a commissioner during the Maritime conference in June. They will be away for two weeks.

Mr. and Mrs. Allison Proffitt and Mr. Sidney T. Green, Charlottetown, made up the party leaving the island by car.

Mr. and Mrs. Garnet MacIntyre, Montague, returned from a pleasant motor trip to Toronto, Niagara Falls, Montreal and Boston. They were accompanied as far as Toronto by Mr. and Mrs. Kimball Jarvis (nee Frances Murphy) and young daughter, who will take up residence in that City.

Mr. Ivan Scott, Toronto, Ontario, is spending his vacation in Montague, guest of his parents, Mr. and Mrs. Eric Scott.

Dr. and Mrs. R. G. Lea returned Sunday from an enjoyable ten days visit to Ontario. Dr. Lea was attending the council meeting of the Canadian Medical Association in Ottawa, Dr. and Mrs. Lea also visited Mrs. Lea's parents, Mr. and Mrs. Archibald Armstrong, Bayfield, Ontario.

The September meeting of the Palmer Road sub-division of the C.W.L. was held in the church vestry on September 7th at 2:30 p.m. with the recital of the League prayer led by the president.

The minutes of the August meeting were read by the secretary approved and signed by the president. There were nineteen members in attendance.

The treasurer reported \$14.43 cash on hand after bills were all paid. Proceeds of Bingo held in August amounted to \$19.35. A detailed report of the C.W.L. convention held in Charlottetown recently was read by the attending delegate, Mrs. Pat Callaghan.

Mrs. Clovis Doucette, Social Welfare Convener reported all work finished for the Red Cross and was authorized to send in same to office.

Meeting adjourned by the members reciting the Act of Consecration.

AUGUSTINE COVE W.I. The Augustine Cove W.I. met at the home of Mrs. James Murray on Thursday evening, September 4th with the president in the chair. The meeting opened by singing the Ode followed by reciting the collect in unison.

Roll call was responded to by twelve members paying amount of the date of their birth from which the sum of \$1.88 was realized. One visitor was present.

Minutes of the last meeting were read and approved. Reports of Committees were then heard and all the bills were paid.

The new committees are: school committee—Mrs. Wendell MacFayden and Mrs. Alban Cameron Lunch—Mrs. Eldon Burke, Mrs. Elmer Dawson, Mrs. Leaman MacWilliams and Mrs. Marven Sherren.

It was decided to start meetings at 8 p.m. instead of 8.30. Next meeting is to be held at the Abegweit Hotel, Borden. Roll call to be answered with a dish towel or dish cloth for the Institute kitchen.

WHEATLEY RIVER W.I.

The September meeting of the Wheatley River, Women's Institute met on Wednesday evening, Sept. 3rd, at the home of Mrs. John and Henry Ross.

Meeting opened with the singing of "Clementine," followed by the "Creed" in unison. Roll call was answered by eleven members and one visitor passing in a home made article.

Minutes of last meeting were read and approved and signed. Correspondence was read and discussed. One "Thank-you" card received for sympathy card sent, also oral thanks for treats sent.

Sick committees reported fruit sent to three who were sick. New committees are: School, Mrs. Leonard Ling, Mrs. Lillian Ling, Sick, Mrs. Walter Ling and Mrs. Milton Rackham. Lunch, Mrs. Leonard Ling, Mrs. Cora Ling and Mrs. Gordon Andrews.

It was moved and seconded that the delegates to the convention be paid \$2.00 each. It was reported that the grass around the war monument had been cut, and

MOVING! LONG DISTANCE FURNITURE MOVING ETC. AGENTS ALLIED VAN LINES JENKINS TRANSFER

Eileen's Beauty Salon Efficient Operators Modern Equipment With or Without Appointment Hours:— Mon. Fri. Sat. 9 a.m.-6 p.m. Tues. Thur. 9 a.m. - 9 p.m. Closed Wednesdays "Opposite Eaton's" Telephone 7141 Block Bldg. Kent St.



It was decided to have it done again soon. Collection amounted to \$1.15.

Next meeting to be at the home of Mrs. Fred MacRae Roll Call to be "Something I am Thankful For." Meeting closed with "The Song of Peace."

The program period was an auction sale of the home-made articles passed in for roll call. Mrs. Walter Ling capably acted as auctioneer. Ice-cream and cake was served by the hostess assisted by committee in charge.



When you bake at home, they are easy to make with Fleischmann's Active Dry Yeast.

DUTCH DOUGHNUT TWISTS (Crueters)

1. Measure into measuring cup 1/2 cup lukewarm water. Stir in 1 tsp. granulated sugar. Sprinkle with contents of 1 envelope Fleischmann's Active Dry Yeast. Let stand 10 mins. THEN stir well.
2. Cream in a large bowl 1/2 cup shortening. Blend in 1/2 cup granulated sugar, 1/4 teaspoon salt, 2 well-beaten eggs. Add dissolved yeast. 1 teaspoon vanilla. 1 1/2 cups once-sifted all-purpose flour and beat until smooth and elastic. Work in an additional 1/2 cups (about) once-sifted all-purpose flour.
3. Turn out on floured board; knead until elastic. Place in greased bowl. Grease top.
4. Cover. Let rise in warm place, free from draft, until doubled in bulk—about 1 1/4 hrs. Punch down dough. Turn out on floured board; roll into an 8 x 12" rectangle. Cut dough into 24 strips, 1/2" wide and 8" long. Fold each strip in half; twist lightly and pinch ends together. Place on lightly-floured cookie sheets. Grease tops. Cover. Let rise until doubled in bulk—about 3/4 hr. Deep fry in fat, heated to 375°; cook until golden, turning once. Drain on absorbent paper. Coat warm doughnuts with a mixture of 3/4 cup granulated sugar and 1/2 tsp. ground cinnamon. Yield 2 doz.

CONFIDENTIALLY YOURS

—by Byrne Hope Sanders
MONTREAL, Sept. 18th — Secrets of success are often, I find, so simple. I'm thinking now of one secret for helping to find energy for a restful day's work — a good breakfast. My mother taught us that secret — and served us RED RIVER CEREAL — the way I serve it to my family today. This delicious blending of cracked wheat, rye and flax, is really an ideal start for the day — whether it's for youngsters or hard workers who need the energy value it brings... or for older folk and sedentary workers who find Red River guards regularly. Ready in a few minutes, and good for everyone! Let's move into autumn with good piping-hot Red River breakfasts!

I'M A REAL FAN for anything I can use in a lot of different ways... especially when it makes my cookery taste better! That's why I depend so much on BAKER'S CHOCOLATE CHIPS — those unusually delicious, deeply-rich bits of chocolate goodness. Baker's Chocolate Chips do magic things to cookies, cakes, desserts, and frosting — and do them more flavorfully than any other chocolate chips I know. Their unflattering crunchiness, fresh quality is perfectly preserved by the exclusive foil package, which keeps the chips as fresh as the day they were made.

"WHAT'S FOR DESSERT?" ... is the cry as your hungry brood comes roaring home from school. As a special treat, serve them one of the 7 scrumptious ROYAL INSTANT PUDDINGS. And remember, Royal is the instant pudding you can make with skim milk. Try it, and save on calories and money. For your family's extra delight make Chocolate Marshmallow Pudding.

1 pkg. Royal Instant Chocolate Pudding... 6 large marshmallows, quartered, or 24 miniatures... 2 cups of cold milk. Mix Royal Instant Pudding with milk until smooth, about 1 min. Allow to start setting. When slightly thickened, stir in marshmallows. Turn into serving dishes. Allow to set. Makes 5 servings.

SWEET-TINTED AS AUTUMN LEAVES! Lovely to look at — and lovely to taste — these Apricot Coconut Balls, made quick-as-quick with BORDEN'S EAGLE BRAND Sweetened Condensed Milk. They'll keep fresh for ages! Serve them as candy — or as enticing little cakes! Apricot Coconut Balls. 1/2 cups dried apricots, ground — 2 cups shredded coconut — 2 1/2 cups (1/2 of a 15 oz. can) Eagle Brand Sweetened Condensed Milk — icing sugar. Combine apricots and coconut. Add Eagle Brand Sweetened Condensed Milk and blend well. Shape into small balls and roll in icing sugar. Chill.

There's a family treat — and a party delight, too! CHEESE AS YOU LIKE IT MA'AM... Take your choice — perfect slices, velvety spread, or handy loaf. MAPLE LEAF PROCESS CHEESE gives you all three — in mild and mellow cheddar flavor, just as if it had been cut from a cheddar wheel. Secret of the delicate, yet zesty flavor is the new "Flav-arrest" process perfected by Maple Leaf — a new method of putting up old-time taste delights in modern packages that are so easy to use. You'll find Maple Leaf Cheese Slices, Maple Leaf Cheddar-Spread in use-again tumblers and refrigerator jars and loaf-style Maple Leaf Process Cheese are three top favorites of refrigerator raiders!

LOVE THAT DOG! OF COURSE YOU DO!... and be sure to express your affection by feeding him a daily diet of DR. BALLARD'S CHAMPION DOG FOOD... the superb veterinary diet that contains all the nutrients your dog needs in exactly the right proportions. All dogs relish the three Dr. Ballard flavors — Liver, Chicken and Regular. Insure your pet's sound digestion, bright eyes and glossy coat by seeing to it that he always gets his daily feeding of Dr. Ballard's Champion Dog Food... then you can't fail to delight in and share his abounding good spirits!

I USED TO BE A "NO-ACCOUNT"... in my finances, I mean. Never knew where I stood from one pay-day to the next. Then Madge put me wise. "Why not be a 'Two-Account'?" she asked. Next pay-day, open a BANK OF MONTREAL Personal Chequing Account. Use it for paying your household bills. At the same time, open a Savings Account, strictly for saving! It will help you keep track of every dollar you spend — and save money as well. Now I'm a confirmed "Two Account". Why don't you try it? Your B of M Manager will be glad to show you how to save money with a Personal Chequing Account — strictly for spending — and a Savings Account — strictly for saving.

"HE'S GAINING BEAUTIFULLY!" INDEED HE IS!... and thriving in every way with fewer feeding disturbances, because his wise mother is giving him one of the four famous FARMER'S WIFE Formula Milks, long prescribed by doctors and approved by mothers. The doctor chose Farmer's Wife Whole Milk Formula for this healthy, happy baby. Under other circumstances he might have recommended the Partly Skimmed Milk or the Skimmed Milk Formula — or perhaps, the popular, new Farmer's Wife PREPARED FORMULA, with the baby sugar already added. All are easily prepared. Vitamin-D enriched, and packed in easy opening tins with golden-enamel lining.

WEEKEND SPECIALS

SHOULDER ROAST PORK, COUNTRY STYLE

RIND ON lb. 49c
FRESH BACON lb. 49c
LOIN ROAST PORK, rind on ... lb. 49c
FRESH HAM 55c
SHOULDER ROAST VEAL lb. 49c
BEEF LIVER lb. 39c

ALSO CAPONS, FOWL, LAMB, VEGETABLES & CANNED GOODS

SEA FOODS

HADDOCK, HADDOCK FILLETS, SALMON, HALIBUT, MACKEREL, FRESH HERRING, FRESH COD, SALT HERRING, SALT MACKEREL, SMOKED FILLETS, CORNED COD FISH

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Vacuum Cooked, Vacuum Sealed for that Delicious, True Fruit Taste