



MR. AND MRS. DOUGLAS GOOD

### Former Winsloe Man Wed In British Columbia

The recent wedding of Betty Ann Huska to Douglas Francis Good took place in the Campbell River United Church with the Rev. D. F. Baldoock officiating.

The bride is the daughter of Mr. and Mrs. Walter Huska of Campbell River, Vancouver Island and the groom is the son of Mr. and Mrs. John O. Good of Vancouver.

The bride, given in marriage by her father, wore a floor-length gown of white peau de soie with train, and a white brocade jacket buttoning down the back with self covered buttons. The headpiece which supported a butterfly veil was of the same material as the jacket. She wore a single pearl pendant, a gift of the groom, and carried red Barcarole roses.

The maid of honor, Susan Ellis, and the bridesmaid, Judy Stillin, wore dresses of red peau de soie, with bell shaped skirts and matching red satin shoes. Ring shaped headpieces covered in red peau de soie completed the ensembles.

The groom was attended by his brother Don, and ushers at the church were Phil Warren and Ken Dercole.

Mrs. Huska, mother of the bride chose a two piece aqua brocade dress with matching accessories and a white carnation corsage. Mrs. Good wore a Tealrose dress of lace over taffeta, with pink brown accessories. Her corsage was Tallman roses.

During the signing of the register at the church, Mrs. A. de la Ennis sang, accompanied by Mrs. D. Campbell at the organ.

A reception was held at Carpenter's Hall. Telegrams were read by John Jackson, and Ernest Lawson proposed a toast

to the bride, to which the groom responded. Don Good gave the toast to the bridal attendants.

The bride threw a rose from her bouquet, which was caught by Diane Christensen, and her bouquet was given to her maternal grandmother, Mrs. James Dunlop.

For her going away outfit, the bride chose a three piece wool boucle suit in pastel pink with matching hat and black accessories, and she wore a corsage of white carnations.

In 1954, Mr. Good received, through the Royal Bank, a Mutt scholarship to the University of British Columbia, a five year course towards a degree in commerce. Mr. Good, an employee with the Royal Bank since May 1950, is formerly of Winsloe, P.E.I.

The young couple will reside in Vancouver, where Mr. Good is attending university. Out of town guests included Mr. and Mrs. J. O. Good and Barry Mr. and Mrs. Jack Lascelle, Mr. and Mrs. B. Calvin, Mr. and Mrs. Lee Davidson, Mr. Warren, K. Dercole, J. Boucher, all of Vancouver; Mr. and Mrs. D. Keizer, Victoria; Constable T. W. Huska, Moose Jaw, Sask.; D. W. Good, Port Alice. (Photo by A. Waldref, Campbell River, B.C.I.)

### MARY HAWORTH

## No Respect For Privacy 8 Foot Fence Is Answer

DEAR MARY HAWORTH: Your discussion of the two housewives who were friendly until their children, clashed on the playground evokes my compassion for the "tall shy neighbor," against whom the letter writer was complaining. Thank you for answering with such wisdom.

I came here as an English bride, full of hope for a fresh new life. Very much in love with my American husband of diplomatic background, who had spent most of his youth abroad, I felt confident of making a good adjustment.

But trouble started soon after our first baby became a toddler. Neighbor children, his age and older, simply took over in our yard. They pushed Michael, broke his toys and, when I brought him into the house, they swarmed in, too.

I was started that such behavior was permitted by American mothers. Against my husband's better judgment ("It will anger them," he said), we put up a wire fence to keep out invaders. It did no good. Mothers simply opened the gate and let their youngsters in!

While waiting to move to a better (i.e. costlier) neighborhood, where we hoped to find better manners, I had another baby. The neighbors, intruding with colds and measles, taunting Michael on my aloofness, broke me down. On borrowed money I went into therapy. Within a few months I had recovered my old buoyancy, thanks to excellent treatment.

The treatments might have continued, except that we were assigned to an Asian post, to our great joy. When I said goodbye to the psychiatrist, he said: "My wife was having neighbor problems similar to yours. Inspired by your reminiscences of your peaceful orderly childhood behind a high wooden fence, I had an eight-foot fence built around our yard! It has made a wonderful difference to her and the children!"

Returning last year from Asia, the old dread of America seized me, but not for long. Remembering the psychiatrist's words, we put up a high fence as soon as we had selected the house.

There was a little trouble at first, with one neighbor trying to use us as baby sitters and another calling our children snobs. I have coped in the only way I know: I tell them we prefer the English style of living, which entails great respect for privacy.

Within our high walls we are free from the envy and the contempt of otherwise - onlookers. We can be sociable instead of gregarious. We can be alone a great deal in other words, we can be civilized.

So, to shy American mothers: you probably are innately sensitive, kind and gentle. You suffer greatly from living in a country where most people have little respect for such feelings. ("Most Americans are rude and brassy," my husband says.)

Respect yourselves, your privacy and your children's sensitivity and in time others will respect you. Sincerely, L.Y. DEAR L.Y.: appreciate both the friendly spirit, and the would-be good neighbor desire to edify, which animate your critique of the characteristic insensitive American foolishness (alleged).

However, responding candidly in the same vein, I feel obliged to point out that your concept of civilized, (or supposedly exemplary) family life is a hangover from an era in human history that is passing away. It is a primitively limited, essentially self-centered ("me first") mode of being.

As of today (speaking in terms of the ages), mankind is toiling slowly upwards along the slopes of Christianity (both England and this country tend to identify themselves as Christian nations). towards a God-given concept of life as being neighbor-oriented - to a dawning recognition of the truth of St. Paul's pronouncement that "we are all members one of another."

From the viewpoint of subjective ease and objective comfort, an ordered existence in a high walled private garden may seem infinitely preferable to being always accessible to ungenial neighbors. But the fact is, that breed - of person is doomed to extinction in the long run of history, unless he (or she) can catch up with the evolutionary procession.

The product of the sheltered routine just hasn't the ingrained stamina, the staying power, seasoned awareness, robust assurance and flexibility in trying circumstances, to hold his own and make a vital contribution to the whole, in the increasingly integrated "fellows hip of man" that is coming to birth all over the world.

Your own retreat is a case in point. M.H. Mary H. worth counsels through her column, not by mail or personal interview. Write her in care of Guardian.

Morell WI To Hold Sale Of Remnants Mrs. Ada Jay was hostess to Morell Women's Institute when they met for their monthly meeting recently.

The theme was "health and welfare" and a very interesting letter was read from Mrs. Roy E. Drinnan, in which she requested help for less fortunate people, especially Prince Edward Island.

A questionnaire was presented and answered with regard to the procedure of the provincial convention. This was forwarded to the WI office.

The Red Cross convenor reported on the sale of capsules and advised that a number of them were still on hand. It was also decided to do the usual box of sewing for the Red Cross and it was reported that classes for 4-H Club garments are well under way.

A sale of remnants will be held at the February meeting and at future meetings a collection will be taken for "friendship".

The meeting came to a close with the singing of the Queen, followed by refreshments which were served by the hostess Mrs. Jay and the committee in charge.

# Women

The Guardian, Charlottetown, Wed., Jan. 27, 1965. 7

## HAPPENINGS

Andrey Jenkins, Women's Editor. Phone 4-5506

Mr. and Mrs. Keir Clark, Montague, had as their guests last weekend their daughters, Gwenneth, student at Dalhousie University, Halifax, and Marjorie, attending Acadia University, Wolfville, N.S.

Barbara Campbell, Alberton, left during the week end for Saint John N.B. where she expects to be employed.

David MacLure, student attending Mt. Allison University, spent the weekend visiting friends in Montague.

Elmer Gallant, Saint John, N.B. is spending a week visiting relatives in Piusville.

Corporal and Mrs. Doug Hender and three children of Montague spent the week-end with Mrs. Hender's parents, Mr. and Mrs. Stewart MacGregor, East Baitie.

Thomas Griffin, and Mrs. Sterling Jeffrey of Brockton, and Mrs. Wilfred Griffin of Elmsdale, left for Hamilton, Ontario where they will attend the marriage of Mr. Griffin's daughter.

### IDA BAILEY ALLEN

## Collected Fruit Syrups Flavored Liquid Assets

WHEN you buy canned fruits, you pay as much per ounce for the fruit-flavored syrup as you do for the fruit. And sometimes the syrup is not all used.

Why throw it out? It contains sugar and fruit juice and is worth pennies—which you would never throw away!

Saving Suggestion We suggest you set aside a pint- or quart-size glass jar, and accumulate in it a mixture of syrups drained from canned fruits. Refrigerate it up to a week.

When jar is full you will have a merger of flavors that is surprisingly good, and can be used in various ways to help save sugar, and to add the fine fruit flavor. In using it in some dishes, a little spice, or fresh lemon juice or grated lemon orange rind may be needed.

Here in the test-kitchen we use the syrups in many ways," adds the Chef. "For example, as basis of a fruit-juice gelatin or whip, a molded fruit salad, a moistener for a fruit cocktail, the basis for an excellent syrup for pancakes, a substitute for half the water in cooking farina or rice, in place of water and part of the sugar in lemon pie filling, in making fruit butties or applesauce, in combination with milk as the liquid for soft-cooked or baked cup custards, in making dessert sauces.

Many Possibilities "Oh is is! There are dozens of ways to use the syrups left from canned fruit. Mesdames, Described as

### AMERICA'S FOREMOST EVANGELIST

JACK WYRTZEN

Described as America's Foremost Evangelist to youth, and intervention director of the WORLD OF LIFE FELLOWSHIP will speak at the QUEEN CHARLOTTE HIGH SCHOOL on THURSDAY, JANUARY 28th at 8 p.m.

The Public is Cordially invited to attend

2 c. celery cut in 2" lengths  
2 tbsp. minced parsley  
Sour Cream Horse-Radish Dressing  
Place pork butt and bay leaves in 4qt. kettle. Add soup greens. Cover with boiling water and simmer-boil 1 hr. Add sectioned broiler-fryer and boil 30 min. (foster set your timer). Add vegetables, except parsley, and simmer-boil 30 min. more.

To serve: Cut pork thin; arrange slices down center of large platter. Cover with broiler-fryer sections. Dust with minced parsley; surround with potatoes, carrots, celery and diced vegetables from soup greens. Pass sour cream horse-radish dressing (see Chef).

Save broth as basis for vegetable or green pea soup to serve another day.

PEACH-MERINGUE-CRUMB CAKE  
1 can (1 lb. 13 oz.) cling peach slices  
1-3 c. butter or margarine  
1 c. sugar  
1/4 tsp. almond extract  
1/4 tsp. salt  
1 tsp. grated lemon rind  
2 eggs, separated  
1/2 c. orange juice  
1/2 c. lemon juice  
2 c. soft, coarse white bread crumbs

Drain peaches; reserve liquid (see our suggestion above). Cream butter with 1/2 c. of the sugar, almond extract, salt, grated rinds and egg yolk until well mixed.

Add orange and lemon juice to bread crumbs, then stir into creamed mixture until well mixed.

Set aside 6 peach slices for garnish. Add remainder to crumb mixture. Turn into 3 pt. buttered casserole or pudding pan. Bake 25 to 30 min. in a mod. oven, 350 degrees F.

To Finish: Beat the egg whites until stiff, gradually beat in remaining sugar to make a meringue. Spoon this around the edge over the entire top of the dessert. Return to the oven. Bake 10 min. longer or until the meringue is a light brown. Serve warm. Garnish: reserved peach slices.

THE CHEF'S SOUP CREAM HORSE-RADISH  
To 1/2 c. sour cream, add 1/2 tsp. sugar, 1/4 tsp. salt and 1/2 c. prepared white horse-radish. Sometimes I stir in 1 tsp. grated tart apple just before serving. Et voilà!

H and S Project Is Planned At Kensington  
Plans for a tea to be held on January 27 to raise funds for the school library were given in detail by the library chairman, Mrs. Keith Kennedy, at the January meeting of the Kensington Elementary Home and School Association.

Tickets will be sold prior to the tea and also at the door. Other plans for the tea include having the grade eight girls serve, and free taxi service for those who need it.

The president, Robert Carru-

which opened with the singing of "O Canada". Mrs. Gordon Cousins accepted the office of vice-president.

Mrs. Philip McInnis gave a report on the semi-annual meeting held in Sumner, Me., saying that the theme "Guidance" proved to be very enlightening and brought enthusiastic response from those present.

The sale of candy at the Christmas concert was a great success and the treasurer, Mrs. Hubert Murphy, gave a satisfactory report on the financial situation. A motion was passed that the music teacher, Mrs. Keith Bowtell, be authorized to order necessary music sheets for the festival.

The attendance cups went to Mrs. Gordon Cousins' room. Rev. Dr. L. P. Callaghan, the speaker of the evening, gave an interesting address dealing with the development of the child. He said the home is the foundation of society, and the four corners of the home relating to the child are discipline, protection, education and religion. The school is an extension of the home with the teachers taking over the parents' role. The speaker was introduced by Rev. L. M. Murray.

The meeting closed with the National Anthem.

Bride Graduated At Lamont, Alta.  
A community shower was held in the United Church Hall, Murray Harbor recently to honor Mr. and Mrs. Percy Motley, who were married in Alberta.

Mrs. Motley was the former Valma White, daughter of Mr. and Mrs. Fred White, Murray Harbor. She was a recent graduate of the School of Nursing at the Archie Memorial Hospital at Lamont, Alberta.

The evening was spent with games, contests and a sing song. Envelopes were opened by Mrs. Louis Herring and the verses read by Mrs. Roy Nicol.

Mrs. John Gosbee presented Mrs. Motley with a gift from the UCW group, as she was the first girl from this area who

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## HEAR and SEE ALEXANDER CAMPBELL and WILLIAM ACORN

Speaking on Provincial Affairs  
WEDNESDAY, JAN. 27, 6 P.M.  
CFCY - TV

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