



MR. AND MRS. DONALD ROSS SMITH

### Wed At Summerside Couple Visit U.S.

Baskets of gladioli carnations and chrysanthemums decorated the home of Mr. and Mrs. Fred Bell, Summerside, on July 14 when their daughter Fernie became the bride of Donald Ross Smith, at a small family wedding. Rev. Donald MacKay officiated. Given in marriage by her father, the bride looked lovely in a waltz-length gown of imported Chantilly lace over satin with a bouffant accented pleated net skirt. Seed pearls and sequins adorned the collar of the matching bolero, lace jacket whose long sleeves ended in points over the hands. Her finger tip veil of illusion was caught to a cap of net trimmed with seed pearls and sequins. She carried a cascade bouquet of red roses and stephanotis. At least to the bride was proposed by Rev. Donald MacKay and responded to by the groom. For her daughter's wedding, Mrs. Bell chose a mauve sheath dress with matching duster, white accessories and an orchid corsage. Mrs. Smith the groom's mother, wore a two piece print silk dress, white accessories and a corsage of pink roses. Following a reception the bridal party left on a wedding trip to Boston, New York, and Montreal. For travelling the bride chose a two piece ensemble of natural linen sheath dress with two toned brocade duster, natural linen, accessories and a corsage of tansilmon roses. Mr. Smith, son of Mr. and Mrs. C.A. Smith, Town of Mount Royal, Quebec, is a graduate in science from Dalhousie University, and in Mechanical Engineering from Nova Scotia Technical College, Halifax. His bride is a science graduate of Mount Allison University, Sackville. Out of town guests at the wedding included Mr. and Mrs. C.A. Smith, Town of Mt. Royal, Quebec; Mr. and Mrs. S.A. Oldershaw, Wollastan, Mass.; Mr. and Mrs. J. M. Bell and Mrs. Helen Bell, Charlottetown; Mr. and Mrs. E.C. Bell and Mr. and Mrs. Nathan Bell, Cape Traverse.

### ELLEN'S DIARY

#### Red Roses And Memories

Now that Night casts a dusky shadow over the clean-washed farmlands, folding them and all things to rest in the gentlest of arms, we sit a moment with our memories. We must gather up those of today—the items we must file away to keep, we fancy forever. The scent and brightness of one of the last red roses we gathered from the wilted garden, prizing it above other shades in the garden now blossoming. Always the red roses have brought us the lush and the sweet of our summers. They were in bloom when in our young years we made the lengthy and exceedingly delightful trip by remembered horse and wagon along farmlands and by villages at crossroads to the Matriculation tests to gain our first experience in attending to us an immense school, one of a massed gathering of pupils, and to marvel over the niceties and bewilderments of a city. To waken to the clip-slop of horses hoofs on the streets, and be somewhat lost to the precision of home. Red roses were in richest blossoms—how well we remember it!—when one July morning, leaving the golden years of young girlhood behind, we set out again by horse and wagon (no plane in the sky, no car on the road, no tractor in a field, no radio-aerial pointed skyward, just the wide-angled quiet of those days) to commence our school-teaching years. They bade us a rather sad Au Revoir! on a bush-of-home, and welcomed us shyly in the district which was to be ours, week-end excepted, through the months ahead. We gathered one of the last of our red roses today — and thoughts on these things. Hollyhocks opened their first flowers today, the red demure and colorful against the white of a picket fence. And there was a dreamy shimmer of heat over the grain-fields and above the haylands where our workers raked and gathered some of the last-mown swaths. They worked steadily through the sunny hours, filling this loft with the fragrant gift of field, moving on then to another barn where golden-moted sunbeams through a high window danced undisturbed in the shadows, and a swallow's nest was cuddled against a high nook of rafter. And what a lot of new wonder that impatience in his tone, noting how smartly the forkful of swinging in at an eve's door from the great loads took care of the vacant space. Then suddenly out of the afternoon, halting the work, progress so happily, at a sign from a pointed thunderhead, came an electrical storm and rain in a down-pour. The workers in the field found shelter beneath the hayloads and one who in his haste had holed up for the moment beneath the hay-covered loader by its steel cables, receiving there a bit of a shock, thought twice and was happy he could find refuge elsewhere. The storm is past now, its dark clouds broken and gone. Night casts a dusky shadow over the clean-washed farmlands, folding them and all things to rest in the gentlest of arms. — Diary months ahead. We gathered one

### ELEANOR ROSS

#### Colorful Cleaning Aids

Maybe there's no substitute for experience when it comes to keeping a house. But there's one mistake this year's young bride won't make that so many of her older sisters did—and that's loading up the kitchen and the broom closet with a lot of unattractive dull-looking cleaning equipment. Today all of us are so aware of the psychological importance of color that we look for it in almost everything. Because of this, kitchenware and the tools for keeping a house are really colorful as well as nicely designed. Remember when a sponge was just a sponge? Well, just look at the new crop. The sponges are being turned out in the most luscious colors imaginable. And how nice it is to know that some of the most efficient when it comes to washing dishes or car.

#### MOPS AND BROOMS

Even mop and broom handles are more attractive as well as other items that are primarily intended to be functional. Sweeping surely must be less of a chore when tackled with one of those new plastic brooms with their efficient plastic bristles. Their colors are so clear and transparent, you can see the hair to let them

### Canadians Urged To Eat Salads Observe Salad Rules

By OLI DAUM Canadian Press Staff Writer TORONTO (CP) — The Federal department of agriculture continually urges Canadians to eat more fresh fruits and vegetables. The Canadian Fruit Wholesale Association says many people who do not eat fresh produce are borderline cases of malnutrition. **HIDDEN HUNGER** The hidden hunger prevails not only in the poor or unemployed but stretches across all sections of society. It includes the girl who practically stops eating to lose weight; the person who lives alone and doesn't bother to cook; the teen-ager who over-indulges in sodas and candy and the man who prides himself on being a meat-and-potato man and who looks on fruit and vegetable salads as "rabbit food." Housewives can encourage proper diets by making salads attractive to the eye and pleasing to the palate. Here are some tips that will lift salads from the ordin-

### HAPPENINGS

Miss Elizabeth Wright, a bride-elect was the guest of honor Wednesday evening at a miscellaneous shower. The hostesses were Mrs. Harry M. Davidson, Miss Gladys MacMillan and Miss Christine Shaw. Miss Wright was assisted in opening the many lovely gifts by Mrs. Robert Mayhew and Miss Christine Shaw. After this a programme was given in which the following ladies took part: Mrs. Leigh Warren, Mrs. H.W. Platts, Mrs. M. Hubley, Miss Hazel Hunter and Mrs. Harry Davidson. Miss Lena McLure played for a singing. Following this the guests were taken to the dining-room. The lace cloth table was centered with an assortment of summer flowers. Mrs. E.A. Large poured tea assisted by Miss Christine Shaw and Miss Gladys MacMillan. The popular bride elect graciously thanked her friends for the lovely evening. Mrs. Mark Enman, Westboro, Mass. and her aunt, Mrs. Ernest Bissey, Brockton, Mass., were recent visitors to this province. They were in the city by train. Mrs. Dingley who is ninety-two was visiting her brother, Mr. William Judson, Mill View, who is ninety-four. Mrs. Enman is the oldest in the family of the late Mr. and Mrs. Thomas Knight, Brahat, Alexandria. Miss Ann Cerry, Charlottetown, and Miss Barbara Stewart, Strathgaitney, student nurses at Montreal General Hospital, School of Nursing, have returned to Montreal. They had a month's holiday in this province. A farewell party was held in Lower Montague Hall, July 28 in honor of Floyd Thompson who left on Sunday for basic training at Petawawa. Music was supplied by Alexander MacDougall, Mrs. Cecil Elicken and Mrs. Dan Condon. The well filled purse was presented to Floyd by his many friends. All join in wishing Floyd every success in his new career. Mr. and Mrs. Eric Boudreau, St. John, N.B. are spending their holidays in Lower Montague and Sturgeon. Mr. Horace Hewitt and Cecil Jesso accompanied by Mr. Philip Burke, have left for Petagrat with Mr. Hewitt's weekly load of scallops. Best of luck to Mr. Hewitt. Mr. and Mrs. William Annear, Mr. and Mrs. Albert Ellsworth and family are spending the week-end in Nova Scotia. Mr. Frances Campbell, Charlottetown, is spending his vacation at his home in Panmure Island. Congratulations to Mr. and Mrs. Sterling Sorrie, Sturgeon, who were recently married. Mr. and Mrs. Maynard Aitken, had as their guest last week, Mrs. Hazel Fulton. Mr. Albert Aitken, Charlottetown, is spending the weekend at his home in Lower Montague. Friends are glad to see Mrs. Wm. Coulson out again after her recent illness. Mr. George Poole has accepted a position with Hooley's Mens Wear, Charlottetown. Mr. and Mrs. Leo Jamieson and family, Millanocket, Maine, are visiting Mr. and Mrs. John T. Landrigan, Lower Montague. Mrs. Mary Hadlock, Whitman, Mass. is visiting with friends and

### RELATIVES IN LOWER MONTAGUE

Mrs. Douglas Beck has returned to her home in New Glasgow, N.S. after spending the past month visiting in Lower Montague. Mr. and Mrs. John McInnis and son Charles, Charlottetown, were Sunday guests of Mr. and Mrs. John T. Landrigan.

### ROSE VALLEY W.I.

The Rose Valley W.I. met at the home of Mrs. George Matheson on Aug. 2. The president presided. The meeting opened by repeating creed in unison. This was followed by the roll call. Seven members were present and three visitors. The minutes of the last meeting were read, approved and signed. The new stove for the school was purchased and erected in school. The executive committee gave their report. It was moved that new bucket and other articles would be purchased for school as soon as possible. Mrs. James Macintosh moved that money would be sent to Mrs. Burge for a present for Mrs. Manning who is leaving the Institute work. Seconded by Mrs. Wm. MacDonald. Motion carried. It was decided to hold a chicken and ham supper in Rose Valley Hall on Sept 18th. Next place of meeting will be at the home of Mrs. Emma McKenna. Collection 65 cents. Meeting adjourned. Lunch was served by hostess and a social enjoyed by all.

### ST. ANDREWS C.W.L.

On Aug. 5, the members of the St. Andrews sub-division of the C.W.L. met in the parish hall for their regular monthly meeting with thirty members present. The president, Mrs. Geo. MacCormack, called the meeting to order. The director, Rev. Geo. MacCormack, opened the meeting with the League prayer. The minutes of the last meeting were read and approved. The treasurer, Mrs. Harold MacDonaldd gave her report. It was decided to hold a pantry sale in the village on Aug 18, at 3 pm Mt Stewart and Glen Roy will supply the food and look after the sale. The following ladies were appointed for this work, Mrs. Wilfred Affleck, Mrs. D.L. Mullen, Mrs. Wm. Griffin, and Mrs. Jas. Atkins. The nominating forms were then filled out for the convention which takes place at SDU on Aug 21-22. A discussion concerning a chicken supper followed. The date was not decided. Mrs. Geo. MacCormack was appointed official delegate to the convention. The meeting closed with prayer.

### SEVEN MILE BAY C.W.L.

Sunday afternoon at 3 p.m., August 5th, the members of St. Peter's Sub-Division of the C.W.L. of Seven Mile Bay, met in the church for their regular meeting. There was an attendance of twenty-three members. The president presided and the meeting was opened by the director, Rev. Reginald MacDonald. The League Prayer was said in unison. In the absence of the secretary, Mrs. Donald Sutherland was appointed secretary pro-tem. The minutes of the previous meeting were read and approved. The treasurer then gave her report. Correspondence was read from Miss I. Arsenault, re-Blood Donor Clinic to be held in Summerside, August 24th. It was decided to clean the church on Thursday, August 30th in preparation for confirmation. Mrs. Earl Murray and Mrs. Donald Sutherland were appointed delegates to attend the Provincial Convention, Charlottetown, on August 21st and 22nd. It was decided that the Councilors of the Sub-Division should meet at the home of the president, Mrs. Earl Murray on Thursday evening. They will finalize plans. Collection was taken. On the motion the meeting was adjourned. The Act of Consecration was delivered by the Rev. Director.

### COOK'S CORNER

**BRIGHT UTENSILS** How nice it is to work in a kitchen bright with pink canisters, saucers, even a pink garbage receptacle, not to mention stove and refrigerator. This equipment is beautiful, too, in pale yellow, green or light blue. And again we want to emphasize that all this color makes us doubly aware of the need to keep everything color-fresh and clean. There's no doubt about it—equipment that looks nice to start with does make the whole routine of keeping house less irksome. One is rarely ever tempted to put away a lovely turquoise blue sponge without sudsing it thoroughly so that its color will remain bright. And, for some reason, one doesn't get as bored swabbing off the table top with a raspberry-colored sponge!

#### BUTTERSCOTCH SQUARES

1/2 cup shortening  
1 cup brown sugar  
1 egg plus 1 egg yolk (beaten)  
1/2 tsp. vanilla  
1.34 cups flour  
1/4 tsp. salt  
1 tsp. baking powder  
1 cup nut meats  
Cream sugar and shortening. Add egg and yolk, add vanilla, then dry ingredients and nuts. Spread in pan 9 inch by 15 inch or smaller will do. Top with mixture of:  
1 egg white (beaten stiff)  
1 cup brown sugar  
1/2 tsp. vanilla  
Some coconut sprinkled on finished squares improves flavor. Bake at 350 degrees for 30 minutes. Cut while hot.

#### MORNING SMILE

"Spare twenty cents for a cup of coffee, mister?"  
"But coffee on only a dime."  
"I know, but won't you join me?"

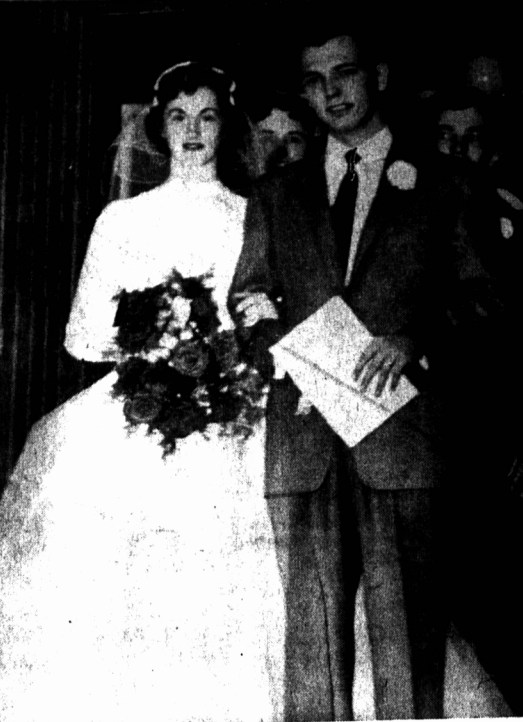
#### ROYAL CRUISE

MONTE CARLO (Reuters) — Prince Rainier and Princess Grace, who is expecting a baby in February, sailed from Monaco Tuesday on a 10-day Mediterranean cruise in their yacht Deo Juvante. Mrs. David Niven, wife of the British movie actor, sailed with them on their tour of the coasts of Greece and Sardinia.

# WOMEN

Lena Caroline McLure, Women's Editor. Phone 3506

Page 8, The Guardian Friday, Aug. 10, 1956



MR. AND MRS. WINSTON EDWARDS SMITH

### Married At Belfast In Pretty Midsummer Wedding

The historic St. John's Presbyterian Church, Belfast, P. E. I., was the scene of a pretty midsummer wedding on Saturday, July 7, at 3 p.m., when Janet Catherine, elder daughter of Mr. and Mrs. Kenneth J. MacRae, Point Prim, became the bride of Mr. and Mrs. Harold P. Smith, Pownal. Rev. Donald Nicholson, officiated at the double ring ceremony. Mrs. John MacRae played suitable music previous to the ceremony and as guest soloist sang "O Perfect Love" during the signing of the register. Mrs. Nathaniel MacKinnon was her accompanist. Baskets of multi-colored summer flowers formed a charming setting in this historic church. Miniature flowers tied with white satin ribbons marked the guest pews. The lovely bride given in marriage by her father, was attired in a floor length gown of nylon net over satin with hooped skirt. Her lace bodice was trimmed with sequins, and fashioned with a high neckline in front coming to a V in the back with scalloped edging and tiny covered buttons extending to the torso. Her long sleeves tapered gracefully to points over the hands. Her shoulder-length veil of tulle illusion was held in place by a head-dress of matching lace and sequins. She carried a cascade bouquet of red roses. Miss Constance M. Ross, as maid of honor, wore a ballerina length gown of sky blue nylon net over taffeta with lace bodice and matching net stole and head-dress. Misses Judith MacRae, sister of the bride, and Marilyn Smith, sister of the groom, acted as junior bridesmaids. They wore similar gowns of pink nylon net over taffeta with matching head-dresses. All the bridal attendants wore white gloves and carried nosegays of multi-colored mums. Donald Smith was groomsmen for his brother, Robert Ross and James Smith were the ushers. The bride's mother chose for her daughter's wedding, a dress of navy sheer over printed taffeta with pink and navy accessories. She wore a corsage of pink roses. The groom's mother was attired in a printed taffeta frock with

### WEDDING HELD

Fredericton U.C.

A pretty summer wedding took place in the United Church on June 27 at three-thirty p.m., when Laura Kay, daughter of Mr. and Mrs. Edgar Reeves was united in marriage to Alfred Lester, son of Mr. and Mrs. Lester Baglole of Summerside. The ceremony was performed by Rev. J.K. Campbell, assisted by Dr. C.A. Britton. The church was beautifully decorated by friends of the bride, Snowballs, columbine, geraniums and hydrangeas against a background of ferns made a pretty setting for the ceremony. The guest pews were marked with pansies and white ribbon. The bridal party entered the church to the strains of the wedding march played by the organist, Mrs. Harold Clark and J.E. Lewis sang "I love you truly" before the ceremony and "O Perfect Love" during the signing. The bride who was given in marriage by her father was lovely in a blush satin gown fashioned on princess lines. The dress has a white collar and lily point sleeves. Her finger tip veil was of blush tulle illusion and was held in place by a pearl and rhinestone headress. She carried a bouquet of red roses. Miss Wane Reeves was her sister maid of honor. Mrs. Sydney Green and Mrs. George Caseley were bridesmaids, sisters of the bride and groom respectively. The attendants were dressed similarly in floor length gowns of net over taffeta in heavenly blue and shrimp and mauve with matching hedges and milts. They carried nosegays of American beauty roses, white and pink carnations and yellow carnations. Mr. Wilfred Waugh was groomsmen, Mr. Sydney Green and Mr. George Caseley were ushers. The bride's mother chose for her daughter's wedding a dress of pink brocade with matching accessories and wore a corsage of white and pink carnations. The groom's mother wore a gray box suit with white accessories and a corsage of pink carnations. A reception for fifty guests was held at Birch Hill Lodge. The bride's table was centered by a three tier wedding cake and silver candelabra. The toast to the bride was proposed by Dr. C.A. Britton and was responded to by the groom, Miss Sheila Baglole, sister of the groom was in charge of the guest book. Following the reception the young couple left for a trip to Maine and the White Mountains. Mrs. Harold Clark, the bride travelled in a charcoal suit with pink accessories. Her corsage was pink carnations. Mr. and Mrs. Boyle will reside in Summerside. Prior to the wedding Kay was tendered a shower at her home, where many lovely gifts and costly gifts. At the shower the wedding march was played by Mrs. Lester Baglole. Kay was escorted to the seat of honor, decorated in pink and white, by her cousin, Erma Reeves. The baskets were carried by Mrs. C.A. Britton, Mrs. Deborah Sharon and Beverly Branch. The gifts were opened by Jean McQueen and Wilma Reeves. Audrey MacEachern and Adele Jardine read the names. Mary Rogers and Sheila Baglole arranged the gifts. Kay very graciously thanked everyone for their lovely gifts and invited all to visit her in her new home. The remainder of the evening was spent in singing and dancing. Lunch was served by the hostess and aunts of the bride. Mrs. Blaine Ballen, Summerside, entertained for Kay before the wedding, when the girls from the telephone office showered her with many lovely and useful gifts.

### CROWN MISS SEPIA

WINDSOR, Ont. (CP) — A 19-year-old Detroit beauty, one of 19 contestants, Monday night won the 1956 Miss Sepia crown. Joyce Felson walked off with the \$500 first prize, consisting of a trophy, a watch and a wardrobe. The new queen was crowned amid whistles and ooh-la-las from more than 12,000 spectators.

### LET'S EAT

#### Try A Yeast Crust With Your Next Pie

It is often possible to save time in cooking by spending enough time to prepare food to serve for two or three meals in advance. For instance, the fabulous new flaky "yeast-riz" piecrust shells can be made three at a time, then refrigerated to use within 10 days. All measurements are level unless proportioned to serve 4 to 6. "Yeast-Riz" Crust: Scaled 1-3 c. milk. Stir in 1/4 c. shortening, 6 tsp. sugar and 1/4 tsp. salt. Cool to lukewarm. Measure 1/4 c. warm, not hot, water into large bowl. Stir in 1 pkg. active dry yeast or 1 cake compressed yeast. When dissolved, stir in the milk mixture, 1 beaten egg and 1 1/2 c. sifted enriched flour. Beat until smooth. Stir in 1 1/4 c. additional sifted enriched flour. Turn out on a slightly floured surface. Knead until smooth and elastic. Place in a well-oiled bowl. Brush the top with shortening. Cover with a clean towel. Let rise in a warm place, free from draft, until doubled in size, about 1 1/2 hrs. Punch down. Turn out on a lightly floured surface. Divide in 3 equal parts. Roll out each into a 10" circle. Fit and pat into (9") pie pans. Trim the pastry even with edge of the pans. Press onto the edge with a fork. Brush the shells with unbeaten egg white. Let rise 20 min. in a warm place, free from draft, or until doubled in size. Prick with a fork in a dozen places. Bake 8 min. in a moderate oven, 350 degrees F. Do not brown. To store, cool, stack and wrap in aluminum foil. Refrigerate up to 10 days. When ready to use, fill and bake in a moderate oven, 350 degrees F. for 15 min., or until lightly browned.

#### BERRY CREME PIE

Filling: Slice 3 c. fresh strawberries into a saucepan or use 3 c. fresh raspberries, loganberries

#### HOUSEHOLD HINT

After using a rubber food scraper, wash it immediately with warm soapy water. Fat or grease left on will soften the rubber.

#### PHONEY money from Formosa

Chinese Nationalists have a new twist in their psychological warfare. They are dropping from the air "silver" dollars that turn out to be aluminum discs urging mainland Chinese to join the Formosa forces. While this money was phoney, real aluminum coins are widely used — in France and Italy, for instance. A fraction the weight of other metals, and perennially bright and shiny, aluminum pays off as small change. It also pays off for Canada, as an industry that converts raw materials and waterpower into purchasing power in the world market. ALUMINUM COMPANY OF CANADA, LTD. (ALCAN.)

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Really good pies are everyone's favorite and Stewart's pies are always top choice.

When mamma has removed the mustard it's time to try Our pie of mustard.

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