



MR. AND MRS. J. A. MACFARLANE

Married In Fredericton Will Live In Summerside

St. Paul's United Church, Fredericton was the scene of a pretty wedding, when Genevieve Carey Conn, daughter of the late Percy W. Minus, Fredericton, became the bride of John Alan MacFarlane, son of J. A. and Lorne MacFarlane, Summerside. J. Arthur Forbes, Summerside, performed the double ring ceremony. Miss Helen Roth, Summerside, acted as bridesmaid and Miss Joan Seppel, Summerside, as maid of honor. The bride wore a white tulle gown with a long train and a white tulle and lace headpiece. The bride carried a bouquet of white and pink flowers. The groom wore a dark suit and a white shirt with a white tie. The ceremony was held at 11 o'clock. The bride and groom were accompanied by their parents and other relatives. The reception was held at the home of the bride's parents. The bride and groom will live in Summerside.

deep blue velvet chiffon ballerina-length gown, with matching velvet trim and matching wide-brimmed hat, she carried a bouquet of fuchsia carnations. The bridesmaids wore identical ballerina-length gowns of fuchsia rayon chiffon, having velvet trim, and matching hats. They carried bouquets of tinted blue carnations.

The little flower girl looked winsome in a full-length pale blue nylon chiffon gown and matching hat. She carried a tiny basket of blue, white and fuchsia baby mums.

Mrs. Thomas Boyd wore a plumbeous gown of pure silk, with matching leather hat, and a grey squirrel cap. Her corsage was of Biarritz roses. The bridegroom's mother wore a toast brown ensemble with avocado green accessories, and a mint neckpiece. Her corsage was of Biarritz roses.

Following the ceremony, a reception was held at the bride's home, the residence of Mr. and Mrs. Thomas Boyd. A profusion of hydrangeas and red roses decorated the rooms. The bride's table was decorated with a three tier wedding cake, red roses in cut glass bowls, and bridal place cards.

Presiding over the tea cups were: Mrs. W. E. Farrell of Halifax, Mrs. J. D. Mackay, Mrs. W. Hedley Wilson and Mrs. J. Ernest Anderson. Mrs. Douglas Miller was hostess about the rooms. Miss Nancy MacFarlane, sister of the groom, and Miss Joan Seppel served the bride's party. Serving the guests were: Mrs. D. Douglas Campbell, Mrs. D. Douglas House, Mrs. Alden R. Clark, Mrs. Boyd MacFarlane, Miss Helen Roth, Miss and Miss Betty Nichol. Mrs. B. R. Ross and Miss Lillian Copp replenished Miss Eleanor Bailey's circulated the guest book.

The young couple spent their honeymoon in Boston and Montreal. For travelling the bride chose a drift blue tailored suit with matching hat, fuchsia accessories, light blue topcoat, and a white orchid corsage.

Mr. and Mrs. MacFarlane will reside in Summerside, P.E.I., where the groom is with MacFarlane Produce Company, Ltd. The bride is a graduate of Northwood School for Girls, and Fredericton Business College. The groom is a graduate of Robtson Collegiate School. Prior to the wedding, the bride was entertained at several social functions out of town guests included: Mr. and Mrs. C. Simpson, Mr. and Mrs. Ivan Vaughan, Mr. and Mrs. Gerald Sheen, Mrs. Lloyd

NORTH RIVER W.I.
The November meeting of the North River Women's Institute was held at the home of Mrs. Earl Younker on the evening of the 4th.

Roll call was answered by twenty-one members paying dues. Minutes of the last annual meeting were read and approved. The committee reported that the cake sale had realized the sum of \$42.60. Reports were given by the secretary and committees and bills paid. Correspondence was read and discussed.

Election of officers then took place with the following results: President, Mrs. John Warren; vice president, Mrs. Ernest Ladner; secretary-treasurer, Mrs. Earl Younker; directors: Mrs. Russell Whyte, Mrs. Kerr Warren and Mrs. Clayton Stevenson; Rot Cross Convent—Mrs. Milton Wilks; Auditors—Miss Eleanor Younker and Mrs. Norris Kilson. Sick committee for next three months—Warren Grove, Mrs. Norris Kilson, East Whitshire, Mrs. Jack McKenzie, School committee, Warren Grove, Mrs. Keith R. Ross and East Whitshire, Mrs. Rimer. Yeas, Press Reporter Mrs. Harold Younker.

Some discussion took place regarding having a Shur-Gain program this fall and it was also decided to have a cake sale on November 22nd if possible to accessories place on that date.

Next meeting will be held in Warren Grove School, lunch committee Mrs. Elmer Yeas, Mrs. Mae Yeas, Mrs. Keith Wheatley and Mrs. Roy Campbell. The meeting then adjourned and a social lunch was served by the hostess and committee.

HEIRESS DENIES DIVORCE STORY
NEW YORK (AP) — Heiress Barbara Hutton was en route to the United States Monday amid rumors she is going to divorce her eighth husband, German Baron Gottfried von Cramm.

Miss Hutton refused to accept transatlantic telephone calls aboard the liner United States, which docks here Thursday.

However, von Cramm, in Dusseldorf, Germany, called the reports "just the usual complete nonsense."

"There is nothing unusual about her going to the United States," the former tennis ace added. "And I am often in her company. We will meet again in Mexico next month or in January."

The New York World-Telegram and the Sun, in a copyrighted story, claimed to have it on good authority that the two-year-old marriage was over.

Press Secretary Has A Fine Naval Tradition

Commander Richard Colville, who was born in 1907, served for 22 years in the Royal Navy, including four years in the Royal Naval School of Artillery, and four years in the Royal Naval School of Artillery, and four years in the Royal Naval School of Artillery.

During the second world war he served at Fort William, Scotland, in the Coastal Craft Training Establishment, and in the cruiser Sirius with the Mediterranean Fleet; he took part in the operations around Cos and Lepros in 1943 and won the Distinguished Service Cross.

After the war he was for a time instructor at the Royal Naval College, Greenwich.

He was appointed press secretary to the late Admiral the Hon. Sir Stanley Colville. It was Sir Stanley's first flagship, H.M.S. Colingwood, that the late King joined as midshipman in 1913. Before taking up his present employment Richard Colville, who was born in 1907, served for 22 years in the Royal Navy, including four years in the Royal Naval School of Artillery, and four years in the Royal Naval School of Artillery.

Heiress Denies Divorce Story

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Reopen Newspapers
COLOMBO, Ceylon (Reuters) — The three newspapers owned by the Times of Ceylon group reappeared Tuesday after a lapse of five weeks. The newspapers are the Times of Ceylon and the Daily News, both English language dailies, and the Sinhalese daily Lanakadiya. They were closed Oct. 8 following what management described as "acts of unbecoming" within office premises arising from trade union activity.

The first railway mail service in the West was carried over the Winnipeg-Brandon line in 1852.

Household Hint

To remove a tight ring, moistened soap around your finger and the ring will slide without damaging the jewelry or your finger.

Early Mails

The first railway mail service in the West was carried over the Winnipeg-Brandon line in 1852.

So easy to make! Sweet 'n' luscious Honey Bun Ring

When you bake at home, try this scrumptious Honey Bun Ring. It's so easy, when you use fast rising dry Best Yeast!

HONEY BUN RING

Scald ¾ c. milk, ½ c. granulated sugar, ½ tsp. salt and ¼ c. shortening; cool to lukewarm. 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. Add cooled milk mixture and stir in 1 well-beaten egg and 1 tsp. grated lemon rind. Stir in 2 c. once-sifted all-purpose flour; beat until smooth. Work in 2 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 set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough and roll out into an oblong about 9" wide and 24" long; loosen dough. Combine ½ c. lightly-packed brown sugar and ½ c. liquid honey; spread over dough and sprinkle with ¼ c. broken walnuts. Beginning at a long side, loosely roll up like a jelly roll. Lift carefully into a greased 8½" tube pan and join ends of dough to form a ring. Brush top with melted butter. Cover and let rise until doubled in bulk. Bake in moderately hot oven, 375°, 45-50 minutes. Brush top with honey and sprinkle with chopped walnuts.



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