



GLORIA BROWN



PAULINE DIXON



MAUREEN MILLER



ELAINE NICHOLSON



JOAN STEWART



MRS. DONNA MUNROE



CAROLE ELLIS



MRS. JEANNETTE MACLAREN



ROMA RACKHAM



JANIS WHITE



MARILYN DIXON



GAIL LAVERS



JEAN MACLEOD



SANDRA SHAW



PHYLLIS CAMPBELL

Prince Edward Island Hospital School Of Nursing Graduation Set For Monday

The Prince Edward Island Hospital School of Nursing will graduate 14 nurses at the Graduation Exercises to be held Monday June 3rd at 8:00 p.m. in the auditorium of the Prince of Wales College.

A total of fourteen nurses and one technician in radiography will be receiving their diplomas.

Miss Margaret D. MacLeod, nursing consultant, health insurance, Department of National Health and Welfare is the guest speaker. William Hayward, chairman of the board of governors of the Prince Edward Island Hospital, will be chairman of the ceremony.

The following is a list and brief biography of each of the graduates:

Gloria Jean Brown - daughter of Mr. and Mrs. Robert Brown, Charlottetown, attended Prince of Wales College.

Mrs. Donna Margaret Munroe - daughter of Mr. and Mrs. Samuel Buchanan, Belfast attended Prince of Wales College.

Marilyn Maude Dixon - daughter of Mr. and Mrs. Roy Dixon, Bothwell. Attended South Hants High School.

Pauline Frances Dixon - daughter of Mr. and Mrs. Howard Dixon, Fortune Bridge. Attended South Hants School.

Carole Eleanor Ellis - daughter of Mr. and Mrs. Theodore Ellis, Souris. Attended South Hants School.

Bertha Gail Lavers - daughter of Mr. and Mrs. Theodor Lavers, Charlottetown. Attended Prince of Wales College.

Maureen Elizabeth Miller, daughter of Mr. and Mrs. Alex Miller, Amherst, N.S. Attended Amherst Regional High School.

Mrs. Jeannette June MacLaren - niece of Mr. and Mrs. Ernest MacLeod, Montague. Attended Baddeck High School, Cape Breton, N.S.

Joan Andrea MacLeod - daughter of Mr. and Mrs. Donald MacLeod, Montague. Attended Montague High School, President of the Students Council.

Margaret Elaine Nicholson - daughter of the late Frederick Nicholson, Breadalbane. Attended Kinkora High School. Vice-president of the Students Council.

Roma Grace Rackham - daughter of Mr. and Mrs. Judson Rackham, Fredericton. Attended Kensington High School.

Mary Sandra Shaw - grand-daughter of Mrs. William Shaw, Charlottetown. Attended Notre Dame Academy.

Joan Ailreda Stewart - daughter of Mr. and Mrs. Alfred Stewart, Souris. Attended South Hants School.

Janis Orla White - daughter of Mr. and Mrs. Roy White, Souris. Attended South Hants School.

Graduate in Radiography: Phyllis Margaret Campbell - daughter of Mr. and Mrs. Donald S. Campbell, Charlottetown. Attended Prince of Wales College.



PICTURE IN WOOL
Be a needle artist - you'll enjoy it! Use wool or a strand of cotton, natural colors.

Double pleasure. Enjoy embroidering this scene, enjoy the compliments. Pattern 7286: transfer 15x20 ins.; color chart; directions.

by Alice Brooks

MARY HAWORTH Problem Signifies Couple Unready For Marriage

Dear Mary Haworth: I have been going with this boy for almost two years. We both are 19. We have been engaged since last August, off and on.

Several times we have asked our parents to give us their consent, but their answer always is "Wait." It's not that my parents really object, as a matter of fact they like him as a son. I realize they have sound reasons for their attitude. Neither of us has a job and we both are college freshmen in different schools. If we marry, I planned to quit school and get a job and Jesse will continue his studies. I have a job for weekends and evenings.

As times goes on and the answer always is "Wait," we have done heavy petting which we know isn't right. We never have lost our heads completely but we have done it. We have tried vainly to stop; not dating for a while, and even breaking off. But neither solved the problem.

Jesse is a sincere Christian, who studied in a prep school for seminarians. He goes to confession every week, for help as well as forgiveness. We pray every night for God to give us the guidance we need to do right.

Double pleasure. Enjoy embroidering this scene, enjoy the compliments. Pattern 7286: transfer 15x20 ins.; color chart; directions.

by Alice Brooks

Indeed the very existence of this particular problem signifies that you are far from ready for marriage.

Actually the problem refers to a weakly self-indulgent self-centeredness in each of you, comparable to an infant's mind pre-occupied with satisfying the appetite of the moment.

Perhaps each of you is basing your decision on the fact of your self-interest in self-control.

For example, when Jesse, like me, is inclined to be restrained in your company, perhaps you immediately involuntarily challenge his reserve and try to spark a flame, maneuvering hopefully for heavy petting, as presumable proof that his love (which you associate with desire) is still wholeheartedly fixed on you.

And possibly it is the other way around at times. When you are disposed to be carefully self-controlled - in remore at past heartache or for fear of wholly forfeiting his respect - maybe he takes up the challenge anyway, seeking reassurance that "nothing has changed," so to speak, in the relationship.

The anticlimax to your mutual anxiety tends to promote increasing surrender to heavy petting, which worsens your worries. It is a progressive penalty that adolescents pay for getting involved in physical intimacy while yet unready for marriage.

To the extent that you feel heartsick, unconsciously, with a sense of shame, failure and in tangible unwillingness to be loved. All of which rob you of pro-

IDA BAILEY ALLEN Hors D'Oeuvres Appear On Varied, Enticing Menu

"TAKE a half pound bunch of cooked asparagus," began a few lettuce leaves, one and one-half pounds ground beef, 1/2 cup Worcestershire sauce, 1/2 cup onion, 1/2 cup condensed vegetable soup and one of French-fried onions, a package of frozen potato puffs, some cooked rice and less than half a cup of thawed frozen raspberries and juice.

How could you combine these into a dinner that would "wow" glamorous?"

The Chef pushed up his highbrow.

"Let me think," he said.

"For a first course, make saladettes of the asparagus and a can of tomato soup - daughter of Mrs. Roy White, Souris. Attended South Hants School.

Phyllis Margaret Campbell - daughter of Mr. and Mrs. Donald S. Campbell, Charlottetown. Attended Prince of Wales College.

MAIN COURSE

"For the main course I suggest well-seasoned beef patties with a quick sauce made from canned vegetable soup and special seasonings to spark the flavor. Garnish with heated canned French-fried onions and parsley for a springtime touch."

"About the rice and the dessert," I went on. "One and one-half cups of rice will be enough for a lemon rice pudding. Bake ahead. Chill, cut in squares."

"And garnish with chilled raspberries, as they do in France," finished the Chef.

TOMORROW'S GET-AHEAD DINNER

Asparagus-Egg Saladettes with Vegetable Sauce and French Fried Onions Potato Puffs

Lemon Rice Pudding Melba Sauce

Coffee Tea Milk

Comment: The saladettes may be prepared ahead; the beef patties made ready to pan-fry; the rice pudding, vegetable soup sauce and chilled in the morning.

The potato puffs are frozen, ready to reheat before dinner with the canned French fried onions.

Measurements level: 1/2 cup butter, 1/2 cup oil

BEEF PATTIES ITALIAN WITH VEGETABLE SAUCE

1/2 cup melted butter, 1/2 cup minced green pepper, minced

Alumnae Annual Held At Convent

SOURIS - The annual meeting of St. Mary's Alumnae was held in the auditorium of St. Mary's Convent recently. Martha Rishe, president, presided with Mrs. MacLaren, secretary, and Marion Conway in the absence of the treasurer. The report was read by Mrs. D. Arthur MacLeod, provincial convenor for the convent alumnae, and the meeting was opened with prayer by Sister S. Christina.

The grade eight pupils of the convent, graduating to the regional high school, were received into the alumnae, and it was decided to hold a tea in their honor on homecoming Sunday early in October or September. It was announced that the biennial convention of CCA will be held in August at Saskatoon.

It was decided to write to former members of the alumnae giving a report of the year's activities, and a committee was appointed to attend to the matter.

Following the meeting a musical program was rendered by the stars of the festival under the direction of Sister St. Felix. The meeting was closed with prayer.

ELLEN'S DIARY

Night For Unrolling Life's Weaving To See The Design

Warm cornbread in place of the usual butter, complemented the delicious baked beans of this afternoon's supper. Easy to mix, it was. And from time to time I answer to the question as to "Now what shall we prepare that will bring something different to the table?"

The recipe is simple: a cup each of cornmeal and flour, three tablespoons baking powder, 1/2 cup sugar, 1/2 cup milk, 1/2 cup oil, 1/2 cup liquid, a beaten egg plus a cup of milk. Baked in an eight inch square pan, or in a bread pan, and served in squares or sliced, when buttered or spread with syrup and jam or marmalade, it provides a nice change from the usual breads.

What was to be wined up the affairs of the week - to complete this or that piece of work - for Sunday? A night of this, to unroll this length of life's weaving and look on the design woven in the concerns and the sorrows. And note throughout, the pattern, the golden thread which declares the combined delights enjoyed: the little things that highlight a day or an hour.

We remember there was: sun shining glint on river or sea, white of cloud drift; the coral pink of a maple's top, a child absorbed in his play; farmers on their fields, the sun on a farmstead; a herd or flock come to pasture; a friendly smile; a daisy glassed, an adobe nest taking shape beneath the barn's eaves. A dandelion gathered - admired, esteemed. Because it is the realization of a wish expressed long ago in the bleak of some winter day, past.

Not the first of the cropping, the first of the spreading, the first of manure from the field - heaps, came today to this farm. So weigh the farmers have struggled to place it, when the drifts were so deep they could not take it farther after. Machines passed and passed down the lane to a far field, moving so smartly, it behoved the workmen to keep a watch on the children.

But now the night is here. We recall the beauty and peace of the sunset. The rare colors mounting, spreading, dissolving slowly to a flush of pink above the dark of woodland tips to the west. The new moon appeared a crescent of amber against the evening's blue. Stars pricked out, one by one, in a bread pan, and served in squares or sliced, when buttered or spread with syrup and jam or marmalade, it provides a nice change from the usual breads.

And throughout its days, where had we "been and gleaned"? And how? What after all was required of us? One says: "What asks our Father of His children save Justice and mercy and humility. A reasonable service of good deeds. Reverence and trust, and prayer for light to see. The Master's footsteps in our daily ways."

Until Monday - - - Diary - Good-night

STUDENTS PROTEST

TOKYO (Reuters) - Police clashed Friday night with more than 1,000 Japanese students marching through Tokyo to the United States Embassy. The students carried banners denouncing planned visits at Japanese ports by American nuclear submarines. Police said four policemen and one student were slightly injured in scuffles during attempts to break up the demonstration.

Jiffy Cut

LEMON RICE PUDDING
1 1/2 c. cooked rice
1/2 c. sugar, large
1/2 c. sugar
1 c. heated milk
Juice and grated rind 1/2 medium lemon
Melted Sauce (recipe follows)
Mix all ingredients, except sauce, in the order given.
Pour into buttered 1 of oblong baking - dish. Set this in pan. Pour in hot water to the depth of 1/2 inch.
Bake in slow to med. oven, 325 deg. - 350 deg. F. about 40 min. until firm in center and slightly browned.
Cool and refrigerate. Cut in squares.
Serve garnished with Melba Sauce.

MELBA SAUCE FROM THE CHEF
Combine one - half cup raspberries and one - half cup currant jelly in a saucepan, bring to a rapid boil.
Pour into a small bowl and mix with one - half tablespoon cold water; stir into the boiling liquid.
Cook-stir three minutes or until clear and slightly thickened. Add two tablespoons raspberries.
Note: Use one item and one-half ounce package thawed frozen raspberries.

MAY COST HALF MILLION
OTTAWA (CP) - The Canadian share of the deficit on the United Nations peacekeeping bill may be between \$300,000 and \$500,000, External Affairs Minister Paul Martin said Friday in reply to questions by Opposition Leader Diefenbaker. Mr. Martin told the Commons that the exact amount will depend on just how many arrears are made up by donor countries.

Women HAPPENINGS

Marjorie Corro, Appin Road, who married to Dale Hicks of Montreal, takes place today was entertained at a community shower at her home recently. Mrs. Corro also held in her honor at the home of Mr. and Mrs. Allison MacLeod, Caprao, August. Guests were relatives and friends of the bride.

Everett Donald, Kensington spent a few days recently at Alberton visiting relatives and friends.

Richard Dickleson and Mrs. Ruth Dickleson who recently returned to their home in New Glasgow, P.E.I., after spending the winter months in Vancouver, B.C. were recent guests of Mr. and Mrs. Harry Brown, Kensington.

Miss Mary MacNeil, Charlottetown, is visiting friends in Summerside and Kensington.

Mrs. John W. Thompson, Margate, was a recent overnight visitor at the home of Mr. and Mrs. Labon Byron, Summerside. Mr. Byron is a patient in the Prince County Hospital, Summerside.

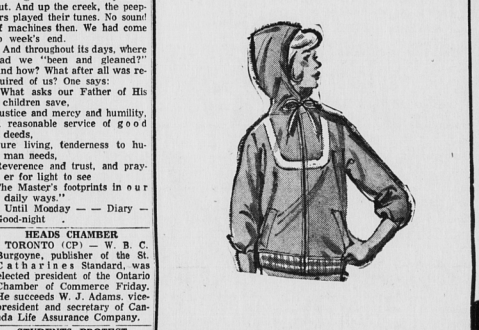
Lieutenant Commander J.M. Riley and Mrs. Riley have returned to Sherwood, N.S., after having been called home on the sudden passing of Lieutenant Commander Riley's mother, Mrs. Malcolm F. Riley, at her home at Belle River, on Friday May 17. Funeral services were held on Tuesday, May 21st.

Charles E. Praught, administrator of the diabetic control program, is attending the tenth annual meeting this evening of the Canadian Diabetic Association in the Westbury Hotel, Toronto. The agenda for the meeting will include the reports of the president, national board, auditors, and nominating committee.

Mrs. James Zaccaria leaves Charlottetown today for Montreal and after spending two weeks vacation with her son and daughter-in-law, Mr. and Mrs. Leonard Spencer and family. Mrs. Zaccaria is a resident of Fort Charles, N.Y.

Reports were read by Mrs. H. MacKenzie, secretary, and Mrs. Alfred Weatherbie, treasurer. Mrs. R.E. Sutherland invited the members to visit her summer home at Stanley Bridge during the summer. The next meeting will be held at the home of Mrs. Edwin Cook and family. Mrs. E. Tanton was in charge of the meeting and dinner.

A Fashion Item At HOLMAN'S



completely nautical jacket, with sailing slogans printed in white on a turquoise ground... long sleeves... and useful patch pockets... worn with plain white slims... a delightful jacket for summer in turquoise and white, in sizes 12 to 18... 9.98

HOLMAN'S

Holmans Bridal Gift Registry

BRIDES-TO-BE

Come in and list your favorite patterns in china, crystal or silverware in our "Bridal Registry". Choose from our large selection of Royal Albert, Wedgwood, Doulton or Spode dinnerware; Clappert crystal and Community and 1847 Rogers silverplate.

A Note To Brides...

We carry a complete line of Wedding Invitations and Announcements, personalized napkins, etc. Place your order with us and register your wedding date and your choice in crystal, china and silver.

HOLMAN'S OF P.E.I.

Charlottetown Summerside