



MR. AND MRS. DONALD MacDONALD

St. Dunstan's Basilica Is Setting For Wedding

A very pretty wedding was held at St. Dunstan's Basilica, Charlottetown, on Saturday, February 15th, 1958, at 9.15 a.m. when Margaret, daughter of Mr. and Mrs. William Giddings, Charlottetown, was united in marriage to Donald Frederick, son of Mr. and Mrs. John Lewis MacDonald,

Charlottetown.

The double ring ceremony was performed by Rev. Father Francis Corcoran, Mrs. Joseph Dougan was organist and Mr. Frank McIntyre as soloist sang "Just for Today," the "Ave Maria" and "Pams Angelicus". Baskets of multi-colored flowers decorated the altar.

The bride given in marriage by her father, looked charming in a ballerina gown of white net over slipper satin. Her finger tip veil of tulle illusion fell from a Juliet cap of sequins and seed pearls. She carried a white prayer book.

The bride was attended by Miss Elizabeth Gallant who wore a mauve net dress. She carried a nosegay of yellow pom-pom chrysanthemums.

Mr. Robert Inkpen was best man. Following the marriage a reception was held at the home of the bride. The toast to the bride was proposed by Mr. Robert Inkpen and responded to by the groom.

The bride and groom left by plane on their wedding trip through the Maritimes. For travelling the bride wore a blue frock with matching accessories and her corsage was of pink roses. — Photo by Garnhum.

Women

Lena Caroline McLure, Women's Editor. Phone 8506

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HAPPENINGS

Senator F. Elsie Inman is visiting her brother-in-law and sister, Mr. and Mrs. O. C. Craswell, Great George Street, and also Mr. and Mrs. Walter Bears.

Mrs. Murdock McGowan, Kilnuit, past president of the Prince Edward Island Women's Institutes, left Monday to join her husband in Boston. Mr. McGowan is undergoing treatment at the Peter Bent Brigham hospital.

Mrs. R. L. Burge, St. Peter's Bay, secretary-treasurer of the Women's Institute, is progressing favorably after her recent serious illness. Mrs. Burge was taken to the Charlottetown Hospital on Saturday last.

Mr. and Mrs. F. M. Nash and Mr. and Mrs. D. M. Gass are entertaining at a supper party Sun-

day evening at the Nash residence, Upper Prince Street, in honor of Mr. and Mrs. B.E. Rogers.

Mr. and Mrs. E. C. Bell of Cape Traverse have arrived home after spending the winter with their son Lorne and family in McMasterville, Quebec.

Mr. and Mrs. Gerald Connors, Forestville, Quebec, are on an extended visit with their families in Charlottetown.

Mr. Connors has been transferred to Montreal. Later he and Mrs. Connors will be taking up residence in that City.

Mrs. Stuart D. Irvine leaves Thursday morning by plane for Fort Lauderdale, Florida, and will be the guest of Mr. and Mrs. George M. Andrew and family.

ELLEN'S DIARY

It Will Be Nice To Hear The Robins Sing Again!

"I can't think of any excuse for keeping so many horses around" James said this evening, apparently summing up the leaks in the farming at Alderlea. "There's really no sense to it — not these times. One could easily take care of all the work that's required of them. And think of the feed they take! Why we could fatten a number of cattle with the hay and grain they consume. And they take up quite a bit of our time too!" he nodded.

"But a fat heifer," even the most aristocratic of them can't nicker a welcome when they recognize a footstep," we chuckled. James smiled. "And I never consider a farm a farm if there is no horse on it" he said. "At the same time a farmer has to be sensible about things. Everything has to count nowadays."

"The pastures wouldn't be right without them" we offered. "That's so" James agreed.

"And cattle would be out of place in horse stalls" we suggested.

"Oh I don't know, Ellen. A fellow would I suppose get used to it in time. But it's this way — which can we part with?"

"Which indeed! He named them over, each one a part of the farm. Considered it as would the mother of many, requested to give any one of her children away. "As it is," he said "we can't do very well without Rex — he's handy horse and willing. Nor the young mare. . . she" his eyes brightened at the thought "would

raise a fine foal, wouldn't she? And the young horse. By rights he is the exact horse the farm needs, a blocky, able fellow. And as for the foal, I'd kind of like to see what he will grow into. I guess" he shrugged "there's not much we can do about it, is there? Oh" he smiled relieved, "we'll see."

And we in yet another Summer will see again and admire the horses on pasture: see them crop grass there when the morning is new and dew-laved, or when the sun is warm through the day, canter playfully down to drink at the stream. There will be too some summery day at the sowing, when the spell and promise of the seedtime lie bonnily along the countryside and James will rest his reins on an ancient seeder and we shall lunch royally on some near or far green headland of field. And we will be glad that

on this farm, some old ways at the farming are still followed. A March day this — skies as silvery as a blown pussy willow by the roadside.

"My, how fast the winter is going!" Granddaughter said today. "But" she smiled wistfully "will not it be nice to hear the robins sing again!"

Above a crackling woodfire the kettle sings to an ageing couple, a nose-on-paws dog, and a napping cat, a melody of content. Until tomorrow — — Diary — Goodnight. . . .

"No-Cook" Cookies Are Like The Parisian Sweets

By IDA BAILEY ALLEN

"Congratulations on the no-cook fruit cookies you created yesterday, Madame," said the Chef.

"I had a delightful young helper Chef," I replied. "A 10-year-old girl, who actually put the ingredients together, finished the cookies and took some home to her father for a surprise. "She loves to bake. However, her difficulty is that her parents will not let her use the oven unless one of them is present. So I devised what she calls 'No Cook Cookies.'"

"May I help myself to another, Madame?" asked the Chef. These cookies remind me of a confection called Parisian Sweets. They are made by putting a variety of dried fruits through a hand food chopper several times—which is very tiring."

"With this no-cook recipe, an electric blender does the mixing in a mere 25 seconds, Chef. My little friend made them with no difficulty. For each blending period, instead of watching the clock, she just counted slowly to tick off the seconds."

All measurements are level. Blended No - Cook Fruit Cookies in the container of an electric blender, put 1 c. nutmeats, any kind. Cover.

Blend on high speed for 10 sec. Empty the ground nuts onto a sheet of waxed paper.

Into the container, put in the following order 6 halved pitted dates, ½ c. shredded coconut, ¼ c. raisins, ½ c. nutmeats, 6 moist dried apricots and 1 graham cracker. Creov.

Blend 10 sec. on high speed.

Add 1 tbsp. orange juice and ½

c. Peanut butter. Blend 5 sec.

With the motor off, scrape down the sides of the container with a rubber spatula, then blend on high speed 5 sec. longer.

Divide the mixture into 3 parts. Shape each into a small roll 4 in. long and 1 in. thick. Roll these in the reserved ground nuts.

When ready to serve, slice the rolls crosswise a scant ½-in thick with a sharp knife. Makes from 2 to 2½ doz. cookies.

Monday Dinner Red and white cabbage slaw, broiled liver with bacon and onions, creamed whole potatoes, stewed tomatoes, peach cobbler, coffee, tea and milk.

All measurements are level; recipes proportioned to serve 4 to 6.

Broiled Liver with Bacon and Onions Scald 1½ lbs. sliced lamb or beef liver.

Pour over boiling water and drain. Remove any tough veins or membranes. Brush the liver all over with not-sweet French dressing. Arrange on a broiler pan. Start to broil at moderate heat.

Peel and slice 3 large onions ¼ in. thick. Brush with French dressing and put on the broiler.

Broil 5 min., then turn both onions and liver.

Scald ½ lb. sliced bacon with boiling water. Drain. Place over the liver.

Broil 5 min., or until crisp. Arrange on a heated platter, with parsley as the garnish.

Trick of the Chef—Add 2 tbsp. pepper - up mayonnaise and ½ tsp. parsley flakes to 1 c. white sauce for creaming potatoes.

MARGATE W.I.

Members of the Margate W.I. met at the home of Mrs.

TONIGHT

10:45 P.M.

CFCY-TV

CHANNEL 13

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Smartly styled oxfords in the popular balmoral, blucher and brogue styles, also a neat side-laced style. Well made of smooth kip leather with "Goodyear" welted leather soles and rubber heels. Sizes 6 to 11. Width D. Brogue (brown only), Side-lace (black only), Blucher and Balmoral (black and brown).

EATON'S COOKING DEMONSTRATION CONTINUES FRIDAY ---

EATON'S Special Representative is Visiting Charlottetown and will give a Cooking Demonstration on a new 1958 VIKING Electric Range.

T. EATON CO. MARITIMES LIMITED CHARLOTTETOWN BRANCH

SPRINGTIME

A hint of Spring in printed Arnel jersey for half-sizes. Becoming styled with square neckline short sleeves and flared skirt, this print also offers Arnel's ease-of-care qualities. Hand-washable, Arnel jersey shrugs off wrinkles, stays cool and crisp, and retains its soft colours.

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CANADA PACKERS LIMITED

Charlottetown

Chester Howard, February 11th.

The meeting opened by singing "Let Me Call You Sweetheart"

and repeating creed in unison Roll call was answered by nineteen members each passing in a baby picture.

Minutes of previous meeting were read and approved. Correspondence was read and discussed. It was moved that \$10.00 be contributed to the Multiple Sclerosis society. Reports of the school and sick committees were heard.

New committees were appointed for next three months. Sick, Mrs. Edwin Bearisto and M. r. s. Keith Warren; school, Mrs. Charles Dennis and Mrs. Reg. Dennis. The Red Cross convener Mrs. Howard distributed knitting and sewing articles.

Mrs. Clair Mayhew invited the members to her home for the March meeting. Roll call to be answered with a penny for size of shoe.

A pleasant social hour followed with members guessing the identity of the "Baby Pictures". The meeting closed with singing "The Queen", after which lunch was served by hostess, assisted by committee.

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Snugg @ brand Denture Cushions are a triumph of science, a sensational new plastic re-lining that gets rid of the annoyance and irritation of loose, badly fitting false teeth. Snugg eases sore, irritated gums due to loose fitting dentures. Applied in a few minutes, makes the wobliest plates stay firmly in place — gives perfect comfort. Eat anything — talk, laugh — plates "stay put". Harmless to gums or dentures.

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CONFIDENTIALLY YOURS

—by Byrne Hope Sanders

MONTREAL, Mar. 13th—I'm insuring for next Christmas! Bills after Christmas are not my idea of fun! So, I've totted up my Yuletide expenses now. By dividing the total by the number of what the premiums will be in my Gift. Fund at the BANK OF MONTREAL. When Xmas shopping time comes I'll be in the clear. My B of M Gift Fund is the best way I know of putting "merry" into Christmas. Why not open your B of M Special Christmas Account today? You'll find it a policy that will pay rich dividends next December.

YOU LOVE HIM, DON'T YOU . . . whether he is an aristocrat among show dogs or whether he is simply a loyal, affectionate pooch of uncertain lineage. He's the family dog and a treasure. So treasure him by keeping him in fine health with DR. BALLARD'S CHAMPION DOG FOOD . . . it contains every known nutrient to prevent diet deficiency . . . proteins, vitamins, minerals and carbohydrates, giving him a scientifically balanced diet which assures him the peak of health, with well conditioned coat and abounding spirits. Vary his menu with the three grand flavors: Chicken, Liver and Regular . . . and watch him thrive on Dr. Ballard's Champion Dog Food!

ANY SPECIAL DAY is excuse for a special cake! Here's the cake that will grace our table on St. Patrick's Day! Its smooth, luxurious frosting is made with BAKER'S CHOCOLATE CHIPS for gorgeous chocolate flavor. Bake two 8-inch cake layers. Heat 2 pkgs. Baker's Chocolate Chips over hot water until partly melted. Remove from heat, add 1/3 cup butter; stir until smooth. Fill and frost cake. Decorate in shamrock design with green candies. Only Chocolate Chips with Baker's name makes such easy frosting. Baker's Chocolate Chips fresher—longer.

MARCH WINDS MAY HOWL . . . outside, but that makes us feel even more cosy inside — specially when there's an adorable baby with us — thriving blissfully on one of the special FARMER'S WIFE Formula Milks. Ask your doctor which one of these famed products yours should have — Whole Milk, Skimmed Milk or the high-protein, low-fat formula, Partly Skimmed Milk. And do ask about the new Farmer's Wife PREPARED FORMULA — easiest way to prepare a formula yet. It's the complete infant formula — and made with no fuss at all!

FORGET LUNCH — IF YOU WANT TO, but do, do, do have a good breakfast! All the experts tell us that — so let's have it, and serve RED RIVER CEREAL, for sure. It's so delicious, with its flavorsome blending of cracked wheat, rye and flax. So quick 'n' easy to prepare — cooks in a jiffy. So money-wise, as it costs only about two cents a serving. So popular with everyone, young or old, active or sedentary, because it provides energy needs for the active — and guards regularity for the sedentary. Be good to your family, and start the day well with a piping-hot bowl of Red River!

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FOOD BUYS OF THE WEEK

Graves LARGE APPLE JUICE 29¢	Graves 28 OZ. APPLES 29¢	Graves 20 OZ. APPLE SAUCE 29¢
2 FOR 45¢	2 FOR 49¢	2 FOR 45¢
Graves BEANS & PORK 20 OZ. CAN	Onions, 3 lb. 25c	SUNKIST Oranges, 2 doz. 89c
2 FOR 45¢	Ketchup . . . 2 for 45c	OGILVIE OAT ^s 49¢
		QUICK 5 LB. COOKING BAG
		FOR FAMILY WASH Wisk . . . can 39c
		Jell-o, 3 for 29c
Graves FANCY QUALITY 400 PEAS 20 OZ. CAN	When Quality counts. Count on our MEATS	YOUNG TENDER FOWL . . . lb. 39c
2 FOR 45¢		FRESH CLEANED BROILERS . . lb. 49c
		FRESH FROZEN MACKEREL 29c
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