



MR. AND MRS. W. A. MILLAR & ATTENDANTS

Very Pretty Wedding Is Held In Georgetown

St. David's Manse, Georgetown was the scene of a very pretty wedding at five o'clock on Saturday, July 27th, when in the presence of the parents of the bride and groom, Rev. W. A. Paterson united in marriage in a double-ring ceremony Anna Joan, daughter of Mr. and Mrs. John Nicholson, Milltown Cross, and Wilmet Andrew Millar, son of Mr. and Mrs. Edward Millar, Murray Harbor North, P. E. I.

The bride was lovely in a ballerina length gown of white Chantilly lace and nylon net over satin, fashioned in a full skirt, with fitted bodice embroidered with iridescent sequins and pearls. The long sleeves tapered to the points over the hands. Her finishing veil of embroidered tulle was held in place by a coronet of matching sequins and pearls.

The bride's only ornament, tiny gold filled pearl earrings, were the gift of the groom. Her corsage was red roses.

Miss Jessie Nicholson, as her sister's bridesmaid, was gowned in yellow taffeta with matching stole and headress. Her corsage was white carnations.

Mr. Sam Johnston of Murray Harbor North acted as best man.

Mrs. Nicholson chose for her daughter's wedding a dress of navy silk with white accessories. Her corsage was pink carnations. Mrs. Millar, the groom's mother, wore a light blue nylon dress with matching accessories. Her corsage was pink carnations.

Following the ceremony a reception was held at the Bison, Montague for about fifty guests. The bride's table was nicely decorated with summer flowers and centered with a three tier wedding cake topped by a miniature bride and groom under an arch of pink roses.

Rev. W. A. Paterson proposed the toast to the bride, to which the groom fittingly responded. Miss Doris Nicholson was in charge of the guest book.

For travelling the bride chose a navy and white corded sheath dress with matching duster and white accessories. After a short honeymoon spent in Nova Scotia, The happy couple left for Ontario where they will reside. —Photo by V. Pepler.

Webster - Foster Wedding Solemnized In Winnipeg

At a double ring ceremony held Tuesday evening, June 18th, at 6.30 in St. Stephen's Broadway United Church, Winnipeg, Myrna Jane, only daughter of Mr. and Mrs. J. Knox Foster, exchanged marriage vows with Donald Bremner, son of Mr. and Mrs. Alfred L. Webster, Charlottetown, P.E.I. Rev. Arnold A. Matthews officiated. Mr. Filmer Hubble was at the organ and soloist was Robert Jeffrey.

The bride, given in marriage by her father, was attended by Miss Diane Langdon, of Edmonton, Alta.

Knox B. Foster brother of the bride, was best man. Ushers were Murray Moncrieff and William Owen.

A reception for the immediate family was held at the home of the bride's parents, 325 Elm St. Mr. and Mrs. Webster will reside in Regina.

The bridegroom is a 1956 graduate in engineering, of Nova Scotia, Technical College, Halifax, Nova Scotia.

lowed by sentence prayers by several members.

The study book was reviewed by Mrs. Lloyd Fraser, who in a most interesting and instructive way, conducted a panel discussion. She illustrated the geography of Malaya and Indonesia, discussed conditions and religions in these countries and the part played by W.M.S. in the work there. Mrs. H. Van Buskirk and Mrs. R. Gillis acted on the panel by representing women natives of these countries.

The following committees were appointed: Devotional leader, Mrs. R. E. MacPherson; Study Book, Mrs. Arthur MacKinnon; Lunch, Mrs. D. MacKinnon; Mrs. J. Nicholson, Mrs. K. MacPhee and Mrs. Robert MacPhee.

Following Mizpah benediction

Miss Katherine MacDonald showed films which she had taken in Japan and Korea. These included landscape and rice paddies in Japan, some of the battle area in Korea and evacuation of wounded and orphans from Korea.

A hearty vote of thanks was tendered Mrs. MacDonald for the very interesting films, by the members. Refreshments were served by Mrs. E. MacPhee, Mrs. P. Peardon, Mrs. Martin MacDonald, and Mrs. R. Gillis.

HOUSEHOLD HINT

For those who freeze vegetables at home, a set of kitchen tongs will be found helpful for placing such vegetables as broccoli into cartons and handling other large-sized hot vegetables.

THE EXPERTS SAY

Sketching And Painting Provide Real Enjoyment

By MARY BURKE
Canadian Press Staff Writer

TORONTO (CP)—Every day, Canadians young and old are discovering the fun and satisfaction in sketching and painting.

"Do it yourself" is the advice of Florence Cairns to the amateur artist. Miss Cairns, who has been painting since childhood, is a director of art supplies at a local department store.

All the novice artist needs, she says, is the will to paint.

A keen observing ability is a great help to the success of a painter, along with a good memory and a vivid imagination.

CREATIVE HOBBY

"Painting develops a person's latent creative ability and their appreciation of beauty, thus opening new vistas to the finer things in life," Miss Cairns added.

Miss Cairns recommends painting as a method of relaxation also.

"The amateur is advised to start off with a sketch book and some fairly soft charcoal pencils. Through sketching the student can master the rudiments of drawing."

"Every painting has to have a good composition," said Miss Cairns. She emphasized the importance of learning to draw first.

"Oil painting is the medium for the novice," she said. It is the best way to study as changes and correction can easily be made.

"Through using oil the amateur can study color subtleties and can attain basic knowledge which he can apply later to the medium he prefers, such as water color painting," Miss Cairns said.

USEFUL GUIDANCE

If at this time the beginner does not seek the guidance of a teacher, Miss Cairns recommended books on how to draw and paint. These contain all information needed on drawing, sketching, characteristics of paints, preparation for painting, step-by-step demonstration in all media, technical recipes and general guidance in picture-making.

The beginner needs a paint box to store colors, to hold brushes, palette and pans.

Miss Cairns recommends 10 student colors. They are white, alizarin crimson, bright red, French ultramarine, cadmium yellow, lemon yellow, verdian green, raw sienna, raw umber and burnt sienna.

"As the beginner becomes more experienced he can continue to add to these shades," she said.

A wooden palette fitted to the paint box is the best. This can be made at home, given a coating of linseed oil before using.

At the end of each day's work Miss Cairns advises the removal of surplus paint from the palette, then rubbing it well with a paint rag, using linseed oil occasionally. By doing this the palette will acquire a protective sheen and give an excellent surface for mixing colors.

A sketching easel is best for the beginner. It may be used for working indoors as well as for outdoors. One that folds into a small compact unit is the most serviceable.

The student also needs a palette knife, to scrape off unwanted paint from the surface of the canvas. It can supplement a brush in mixing colors.

Every well equipped paint box should have a minimum of four brushes, she said, and "the novice should buy the best brushes he can afford."

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Printed directions on each pattern. Send FORTY CENTS (40c) in coins (stamps cannot be accepted) for this pattern. Please print plainly: SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to ANNE ADAMS, care of Charlottetown Guardian, Pattern Dept., 60 Front Street, W., Toronto, Ontario.

GREENVALE W.I.

Members of Greenvale W.I. met at the home of Mrs. S. B. Spence for their regular monthly meeting. There were seven members and four visitors present. The president, Mrs. Douglas Way, presided over the meeting, which was opened by repeating the Collect in unison.

The minutes of last meeting were read and approved. The secretary reported that the net proceeds of the Pantry Sale amounted to \$15.60. It was moved by Mrs. MacRae and seconded by Ms. Silphian that \$5 be

VALLEY FIELD W.M.S.

On July 17th the Valleyfield Auxiliary of the Women's Missionary Society held their regular meeting in the church. The Worship period was conducted by Mrs. Arthur MacKinnon, who followed the theme for Senior Citizens, "He Shepherd Me." Hymns: "The King of Love My Shepherd Is" and "Unto the Hills Around Do I Lift Up My Longing Eyes," were sung.

The twenty-third psalm was read in unison followed by meditation on "The Shepherd and his Flock" and silent prayer.

A dramatization entitled "Senior Citizens" was given by Mrs. Arthur MacKinnon assisted by Mrs. Alex MacKinnon, Mrs. D. MacKinnon, Mrs. P. Peardon, Mrs. R. Nicholson, Mrs. E. Gillis and Mrs. E. MacPhee.

The president, Mrs. W. A. Bruce, extended a hearty welcome to several members who had been away from P.E.I. for several months. Twenty-two members responded to roll call by repeating a scripture verse containing the word "obey."

The word for next meeting is "righteousness." The treasurer, Mrs. P. Peardon, reported thirty-three dollars in offering.

Mrs. A. J. MacPherson and others gave a good report of the W.M.S. Rally and Mrs. J. N. MacPherson told the members about the meeting at Cornwall which she and other members attended, where the speaker was a Japanese teacher who described their conditions and stressed the need for church workers in Japan. The missionaries were remembered in silent prayer following.

CONFIDENTIALLY YOURS

By Byrne Hope Sanders

MONTREAL, Aug. 22nd — How to clip your money's wings and how to do it as I did with a Personal Chequing Account at the BANK OF MONTREAL. Now, every pay-day, I deposit enough money to cover the bulk of my expenses — the groceries, rent, payments on the car — and keep only enough cash to pay for incidental expenses. The low service charge is a small price much easier to keep track of my spending, too. I record each expenditure in the special Personal Cheque Book provided by the B of M free of charge. Why not open your Personal Chequing Account at the B of M today? It's the best way I know to make your money last longer.

THEY'RE INCOMPARABLE! That's what my family has decided about the LIPTON SOUPS. And we know good soups! Each flavor is just right. Wish you'd try them and see what I mean... The delicate Lipton Chicken Noodle—Tomato Vegetable—Beef Noodle—Onion and Green Pea Soup. They're wonderful as soups—or in combination with other foods. For instance, use Lipton Tomato Vegetable Soup in making Chili Concarne. Add Lipton Onion Soup to your meat pies or stews. Toss a little Onion Soup in your green salads. Use Beef Noodle Soup with your Shepherd's Pie. Lipton Soups are soup-erb!

IF BABIES COULD TALK . . . THEY'D TELL US MOTHERS that their health and happiness is largely the result of the foods we feed them. Little digestive systems are so delicate that they need formulas designed just for their needs—such as the famed FARMER'S WIFE Milk Formulas, which come in three types. Ask your doctor whether your little one will thrive best on Whole Milk (Red Label); on Skimmed Milk (Yellow Label) or on the high-protein, low-fat concentrated formula—Partly Skimmed Milk (Blue Label)—which was prepared at the special request of pediatricians. All are Vitamin D increased and are vacuum packed in the most modern type of food container.

TAKING CARE OF YOUR DOG is a simple matter, once you realize that his health and happiness largely depend on a completely balanced diet, every day. DR. BALLARD'S CHAMPION DOG FOOD will provide your pet with everything he needs for a happy, healthy, playful life. Do beware of careless feeding as it shortens the life of a dog—makes him sluggish and dulls his coat. Veterinarians know that Dr. Ballard's, the quality dog food you can trust, will ensure your dog a longer, fuller life. So pick up Dr. Ballard's Champion Dog Food from now on, whenever you shop—and watch your dog thrive!

DID YOU EVER THINK OF THIS? It's a Busy-Day Dressing for serving with lettuce wedges that brings a new taste delight to a summer meal. The secret of its fine flavor is AYLMER CATSUP:

Busy-Day Dressing
3 oz. creamed cheese 1/4 cup finely sliced green onions
1/2 cup mayonnaise 1/2 cup Aylmer Catsup
1/2 cup Aylmer Catsup
Cream the cheese until soft. Blend in the mayonnaise and Aylmer Catsup gradually. When smooth add the lemon juice and green onions. Makes approximately 1 cup.

I think you'll find this is a "quicky" dressing which will become part of your menu-planning these warm days. Do try it! I've found it a wise idea, and so will you, always to keep my bottle of Aylmer Catsup near the stove so that I can reach it easily for a quick flavor lift to soups, gravies and meat dishes.

MEATS
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Everybody loves this fragrant

Cheesebread

• And it's so easy to make, when you use fast rising dry Best Yeast! If you bake at home, please your family by baking this treat tomorrow!

CHEESEBREAD

Scald 3 c. milk, 1/4 c. granulated sugar, 1 1/2 tbs. salt and 4 tbs. shortening; cool to lukewarm. Measure into a large bowl 1/2 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.

Stir in cooled milk mixture. Stir in 4 c. once-sifted all-purpose flour; beat with a rotary beater until the batter is smooth. Cover and set in a warm place, free from draft. Let rise until doubled in bulk. Work in 2 c. lightly-packed finely-shredded old cheese and 5 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 let rise until doubled in bulk. Punch down dough; turn out on lightly-floured board and divide into 4 equal portions. Cover lightly with a cloth and let rest for 15 mins. Divide each portion of dough into 3 parts; knead and shape into smooth balls. Place 3 balls in each of 4 greased loaf pans (4 1/2" x 8 1/2"). Grease tops and sprinkle each loaf with 1/4 c. shredded cheese. Cover and let rise until doubled in bulk. Bake in moderately hot oven, 375°, 45-50 mins.

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P.S. If you're watching your waistline, try a tall, frosty glass of juice instead of that calorie-packed between meal snack.

GRAVES VITAMINIZED Apple Juice 2 20 oz. Tins 25c	LIBBY'S Tomato Juice 48 oz. Tin 37c	DEL MONTE Pineapple & Grapefruit Drink 48 oz. Tin 38c
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