



SMITH-LACY WEDDING

Mr. and Mrs. Bertram Smith were married on July 23rd in St. Bonaventure's Church, Tracadie Cross. The bride is the former Mary Eileen Lacey, daughter of

Mr. and Mrs. William Lacey, Tracadie Cross. The groom is the son of Mr. and Mrs. Lawrence Smith, Tracadie Cross.—Photo by Craswell.

ELLEN'S DIARY

Farmer Not Unemployed Nor In Search Of Work

"I guess we must be getting the tail end of that hurricane they've had in the South. Breezy this evening, isn't it!" a visiting farmer offered noting the sound of the wind about the eaves.

"I'm thinking it won't be much help to the grain-fields" James sighed.

"Blows like rain" we said, detecting in its voice that mournful note.

"And a shower wouldn't hurt a mite" the visitor commented. "Things are getting fairly dry. It's amazing how soon the land gets so thirsty. We could do with rain once a week" he smiled.

"Except in the haying" James chuckled.

"A good haying we had."

"The very best" James nodded. "I never saw better not since I started to farm. It was ideal. We just don't appreciate how well off we Islanders are in respect to crops and weather. I was reading that they're having it rough in the West-some areas with little or no crop, they say."

"Pretty disheartening, eh?" the other farmer commented.

"Aye, pretty disheartening indeed."

In the brief silence following we could see the branches toss above the wind-swept yard. Not too good for the grain fields...nor it came to mind as more inconsequential things will at such a time. The dahlias and glads of these housewives now bringing spots of color to the place.

"Didn't commence the harvest?" the visitor inquired.

"No" James replied. "There's none ready, though some is turning. With this moon now, it will ripen as much by night as by day-

or so the old folk used to say. Suppose you're at it?"

"Not yet. It needs to be fairly ripe to combine...Perhaps you'll be using a combine this year?"

"No" James shook his head. "We'll have to follow the old way-binder and thresher. We'll potter along with them for this year, I guess."

"They were busy today without any harvesting" we said.

"That Fair Week" James offered soberly "set us back with our work!"

We left some weeds in the root-field, we should have cleared away before that. And I can say he smiled ruefully "the delay didn't make them any easier to pull! So we got that settled away and today we went to the bush to cut a few logs. We need a bit of stuff to repair the inside of a pigery-the partitions are getting old and worn."

"And there's the wood to store" we said, lunch-time dawning bringing it to mind.

"Oh there's plenty to be done this time of year on a farm" the visitor smiled. "There's this to it he chuckled "A fellow is never-one of the unemployed, nor has he to go home to search for work!"

And because of the summer sun the day was pure gold, the sky a dreamlike whereon puffs of fleecy clouds hurried by above the horizon. Now the night has its stars, caught in the blown branches. They shine intermittently like the revolving lights of a distant lighthouse of childhood.

And another summer day we count off reluctantly from August failing precious store, until tomorrow-Diary-Good-night

Gala Meal At Waldorf Inspires Home Dinner

By IDA BAILEY ALLEN

"In just two days," said the Chef, "the Bastille Day celebration will be held in France. It is a day that means much to me, Madame. In France, it corresponds to our Fourth of July."

"To celebrate, I propose we take our readers on a word conducted tour of the recent Festival Gastronomique we enjoyed at the Waldorf-Astoria, which was dedicated to the glorious epicurean traditions of France."

FAMOUS ROOM

Up the soft carpeted stairs we went through the gleaming gold-lit lobby, past the deep re-cushioned benches to the famous Peacock Alley. There the Maitre D', John Manca, waited to greet us.

First, we had aperitifs. Next, Crabmeat Lorraine, which the maitre d' fessed deftly at table-side, heaped into scallop shells and garnished with minced chives.

Crabmeat Lorraine: Into a bowl, measure 1 1/2 tsp. Dijon mustard, the juice of 1 lemon, 4 tsp. mayonnaise, 1 1/2 tsp. chili sauce, 1 1/2 tsp. sauce Provençal, a little fresh ground black pepper and 1 1/2 c. chilled flaked crabmeat. Serves 4.

We also enjoyed a special chicken entree and a dessert from the classic French repertoire gathered from famous restaurants in France by our good friend and host, M. Claude Philippe, Vice President of the Waldorf.

Here are Americanized versions of the recipes.

Chicken Hotel de la Poste: Wash, clean and section a 3 lb. all-purpose chicken. Dust with seasoned flour. Sauté until golden brown with 1/2 c. diced bacon, 1 chopped small onion and 1/2 c. carrots, cut in julienne. Add a bouquet garni and 2 c. strong chicken broth (the French use

Women

Lena Caroline McLure, Women's Editor. Phone 6508

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HAPPENINGS

The Calgary horse, Percy Yates ran off with the honors at the Camachia Derby at the Exhibition grounds race track, Edmonton, Saturday, August 16th, before the eyes of Edmonton's Mayor, William Hawrelak, and Mrs. Hawrelak, who were guests in the official box at the races.

Hon. Dr. J.J. Bowden, lieutenant-governor of Alberta, was pictured with his guests. Among these were the governor's daughter Mrs. Mary Mooney, Mr. and Mrs. Al Anderson and Mr. Walter Sprague. Beautiful hats and gowns were worn by the ladies. Particularly lovely was a large tricorne in fine straw worn by a charming looking lady in the Government House party at this summer social highlight.

When the National Young People's Union visited Prince Edward Island over the weekend the local Young People's Union of Trinity United Church after the youth service catered for the reception which was held at Mr. and Mrs. Gordon MacDonald's residence, Fitzroy Street.

It was a remarkable sight to see young people from all over Canada arriving in such large numbers. As someone remarked during the evening "Surely the future of our wonderful young nation is assured when it is entrusted to such very fine young people."

Miss Gladys MacMillan was the chairman of the luncheon committee. Assisting her were the following: Miss Constance Davies, Miss Joyce MacKie, Miss Carol Thompson, Miss Joan Mallett, Miss Iris Frizzell, Miss Cottie Toombs, Miss Gail Johnson, Miss Patsy Cooper and Miss Wayne MacDonald.

Mrs. Ruby Houle ushered the guests into the dining-room. Mrs. Frank MacLean and Mrs. Robert Lattimer presided over the tea-

cupps. The dining-room table was covered with French ecru lace doilies. The table was centered with a silver bowl of pastel color snapdragon and flanked with silver candelabra of yellow tapers. One hundred and fifty young people were present at this memorable and happy evening.

The MacLeod clan picnic was held Saturday at the Gulf shore road, Laird's Cove, in the Cavendish North Rustico area. The day was one of the most ideal in this summer of lovely days. There was a good representation of the clan MacLeod in attendance from Prince Edward Island as well as from many other parts of Canada and the United States.

Bathing and games were enjoyed as well as the usual program of piping, dancing and singing. Bountiful and delicious refreshments were served. President W.C. MacLeod and Mr. Murdoch MacLeod, vice-president and convener of the picnic, were being congratulated upon the success of another MacLeod clan picnic.

Sgt J.M. and Mrs. Doyle are spending their holidays at Savage Harbour, Morell and Stanhope.

Cpl. Grant, Mrs. Grant and daughter Gail, Cambridge St., Summerside, have returned home after spending some time camping in New Brunswick and Nova Scotia. They were guests of Mr. Grant's brother-in-law and sister, Mr. and Mrs. George Fisher, Chatham, N.B. On their return they visited Mr. Grant's parents, Mr. and Mrs. J. Grant and family, Souris. They also visited Mrs. Grant's mother, Mrs. Helen Carmody, Spring Street, City. Cpl. and Mrs. Grant and their daughter Gail returned to their home on Sunday.

Island Clergyman Saved In A Dramatic Rescue

"Priest Is Snatched from Quinny Rip Tide"—"Clergyman Unconscious When Saved"—"Eight Assist in Daring Rescue of Canadian"—are the headings and sub-headings on the front page of the Boston Daily Globe in regard to the dramatic rescue of Rev. Rupert MacLellan after he nearly drowned in Black's Creek off Merrymount Beach, Quincy.

The article continues—Eight persons teamed up to save the life of a visiting Canadian priest at 3:45 p.m. Tuesday, August 19th after he had been caught in a rip tide off Merrymount Beach, Quincy.

Rev. Rupert MacLellan, 29, of St. Ann's parish in Calgary, Alberta, was rushed to Quincy Hospital where he was reported in poor condition. His name was placed on the danger list.

Father MacLellan, who had been visiting friends in North Quincy, was swimming a few yards off Merrymount Beach when he was carried by the tide into the Morrissey Blvd. bridge into Black's Creek.

Ten year old John Matranga, c. 27 W. Squantum St., Quincy, who was fishing in the creek, saw that Father MacLellan was in trouble. He ran to the beach and notified lifeguard David Egan, 21, of 34 Chickatabot rd., Quincy.

In the meantime, three bathers, John Stockman, 40, of 310 Furnace Brookpkwy., Quincy, Raymond Hill, 16, of 120 Winthrop Avenue, and John Dennisen, 16, of 103 Grandview Av., heard cries and swam from the bridge 200 yards to where Father MacLellan was sinking 50 feet from shore.

They were quickly joined by Egan and Edward Flavin, 18, of 909 Hancock St., Quincy, who swam 50 feet from the opposite shore. The priest is Saved—Hill and Stockman reached Father MacLellan first and pulled him to the surface. He was unconscious. Egan, recently discharged from the navy, yelled to summon a near by boat and the five hoisted the priest over the side.

Another lifeguard, Gerald Aliman, 18, of 73 Samoset Av., Quincy, applied artificial respiration with Egan until M.D.C. police and Quincy firefighters arrived.

M.D.C. patrolman applied a resuscitator and then a human chain was formed to pass the priest up a steep 30 foot hill to a waiting

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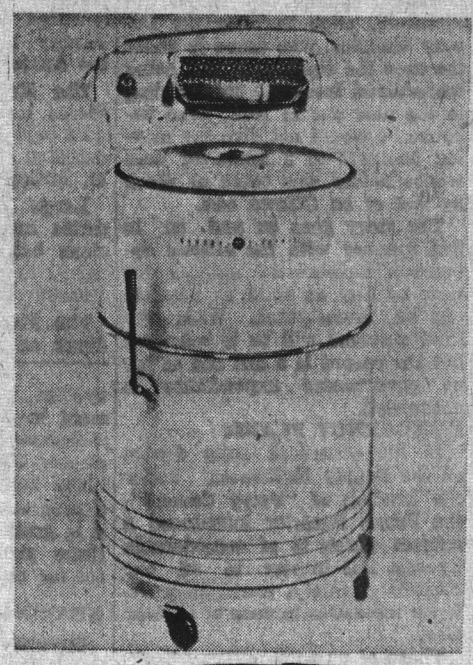


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