



WOMEN'S ORGANIZATIONS

Kilmuir WI Discusses Tree Planting Project

The members of Kilmuir Women's Institute met at the home of Mrs. Colin MacDonald...

Red Cross material was distributed February 8 at Trinity United Church.

Mr. and Mrs. Tom Rogers and Mr. and Mrs. D.H. Saunders served friends at an early evening party at Mrs. Rogers home...

Co-hostesses at a supper party for Miss Laura's home. Ron Storey and Ginny McNutt at the former's Fitzroy Street home...

The Centennial Planning Committee met at the home of the chairman, Herb Wyard on Thursday evening, January 23rd.

A penny auction was conducted by Mrs. Simon Campbell and Mrs. M.N. MacDougall. A contest conducted by the hostesses was won by Mrs. Campbell.

Members were invited to the home of Mrs. James Campbell for next meeting. Roll call will be a donation for a grocery basket.

Lunch was served by the hostesses assisted by Mrs. Dick Bier.

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HAPPENINGS

Adrety Jenkins, Women's Editor; Phone 4-5866

MR. AND MRS. RONALD E. WELCHER

Wedding Of Island Girl Solemnized In Vancouver

Central Presbyterian Church, Vancouver, B.C., was the setting for a double ring ceremony when Shirley Margaret, only daughter of Mr. and Mrs. W.A. Boiser, Charlottetown, P.E.I., became the bride of Ronald Eugene, only son of Mrs. Edith Welch, New Westminster, B.C.

The church was decorated with baskets of bronze and gold tapers. Bronze satin bows with gold mums and maple leaves marked the guests.

The ceremony was performed by Rev. E. Brag. The organist, Allan Thompson, accompanying Mrs. Marie Austin as she sang "O Perfect Love" during the signing of the register.

Given in marriage by her father, the bride wore a floor length gown of ivory pean de soie with a cascade bouquet of long lily point sleeves. The sheath skirt ended in a long chapel train. Her laced shoulder length veil of ivory nylon tulle illusion was held in place by a small ribbon. Her only jewelry was a cultured pearl drop, a gift from the groom.

She carried a cascade bouquet of red and bronze chrysanthemums, maraschino with wheat sheaves.

The maid of honour, Frances MacPherson of Charlottetown, P.E.I., wore a gown of tangerine pean de soie featuring a controlled skirt and jacket with round neckline and elbow length sleeves. Her headpiece was a matching wedding ring diadem with a circular veil and she wore matching shoes.

The bridesmaid, Caroline Buchanan of Belfast, P.E.I., and Peggy Gerrard of Trenton, N.S., and junior bridesmaid, Patsy Kamstra, niece of the groom, wore zowns identical to the maid of honour in shades of emerald green, gold, and brown. They carried cascades of bronze and gold mums interwoven with wheat sheaves.

Frank Raebourne, New Westminster, B.C., supported the groom. Umpires were Bill Currie, and Calvin Easter, (cousin of the bride) both of Vancouver, B.C.

Following the ceremony a reception was held at Sherry's Banquet Hall for approximately 100 guests. The bride's table was decorated with a red and white wedding cake topped with a pair of doves holding wedges of rice. The bride was proposed by Bill Barwise.

by Anne Adams

by Alice Brooks

Accessory Magic

FOR BED 'N' BATH

Create new color harmony in bedrooms and baths with matching bluebird linens...

Happiness Bluebirds — embroidered linens, pillowcases, shower, hosiery caps, bath towels, 10 motifs in 2 1/2 x 2 1/2 x 5 1/2 inches.

Thirty-five cents (coins) for this pattern. Ontario residents add sales tax. Print plainly size, NAME, ADDRESS, CITY, NUMBER.

Send order to ANNE ADAMS, care of Guardian - Patriot Papers, Dept. 69 Front St. W., Toronto, Ont.

HOUSEHOLD HINTS

Getting ready to paint a metal surface? Use an emery cloth to clean away rust and to the bare metal and so feather the edges of old paint.

Dental floss and nylon fishing line are both good for rethreading broken beads, being strong and durable.

If you soak a lemon in warm water before using it, you'll find an amount of juice will be brought out.

Peanut butter stays fresh longer if kept in the refrigerator to keep it from becoming rancid. Stir in a few drops of lemon juice before using to soften it.

Are Cars As Good As They Used To Be? Are cars tinier, more poorly constructed or less safe than they used to be? Can you still be "stuck with a lemon"?

February Reader's Digest answers these common questions in this first-hand report by a man who spent weeks researching the production of new cars. Get your copy of Reader's Digest today... 32 articles of latest interest.

With a Personal Loan you can obtain your money quickly. Repayments are arranged to fit your own budget. Best of all, you'll find your local branch manager helpful, understanding and interested in helping you for a customer. It's all part of a tradition we started 25 years ago as the very first bank to offer a Personal Loan Plan to Canadians.

When you'd like to enjoy the practical, economic difference between hoping and having, always make your first stop the Bank of Commerce.

Over 1260 branches to serve you!

IDA BAILEY ALLEN

Everyday Meat Loaf Wins Glamour Status

IDA BAILEY ALLEN A NEW AND easy cold-stuffed meat loaf recipe is being prepared for the "fired potatoes" has recently been developed. Here are some of its advantages.

Flavor like that of well-baked pot roast. Cold-stuffed meat loaf is convenient; no special utensils; a marked improvement over the old-fashioned meat loaf with no sauce. Served 6 to 8.

TRICK OF THE CHEF For flavor variation, dust French fries with celery salt or onion salt or seasoned salt instead of plain salt.

gloss when baked. Let stand 1 hour at room temperature. Bake 25 min. in moist oven (350 degrees F.) or until potato is golden brown. Serve hot sliced, with brown gravy or cold with no sauce. Served 6 to 8.

FRID POTATOES Pare potatoes; cut lengthwise as for French fries into strips approximately 1/2 inch wide. Dip in absorbent paper towels. Put potato strips in a single layer in 10 inch by pan. Cook in just enough pure vegetable oil. Here is over; turn in over strips.

Turn heat to medium - high, or use electric skillet. Fry at 350 degrees to 375 degrees. Sit 15 to 20 minutes to keep potatoes crisp.

Cook 15 to 20 min., depending upon brownness desired. (Frozen potatoes take about 12 min.) Turn off heat; remove potatoes with slotted spoon; drain on paper towels and dust with salt.

The oil will not be too hot to give good results with immediate second cooking.

TOMORROW'S DINNER Citrus Fruit Cup Crusted Meat Loaf. Browned Ground Potatoes. Buttered Diced Carrots. Green Beans (optional). Baked Unsalted Fresh or Canned Peas. Coffee, Tea, Milk.

Measurements are level unless noted. CRUSTED MEAT LOAF (Glamour Version) 1 lb. ground raw veal 1/2 lb. ground raw pork 1/2 lb. beef, ground 1/2 c. fine cracker crumbs 1 egg, beaten 1/2 tsp. salt 1/2 tsp. pepper 2 tsp. milk or broth 1/2 tsp. provolone cheese 1 tsp. hot vegetable oil 2 tsp. milk or broth 1 recipe flaky American pie pastry or use a mix Combine and mix all ingredients except hot vegetable oil and pie crust in order given. Continue to mix until it feels firm.

Shape into loaf about 9 inches x 4 inches x 2 inches or size that will be little smaller than shallow pan, to allow room for moving without breaking pastry covering. Refrigerate loaf about 20 min.

In fry pan, heat vegetable oil. Slightly brown loaf all over in 1/2 in. then cook. Roll 1 flaky pie pastry into large rectangle, more than 12 inches thick. Place loaf carefully on pastry. Fold up sides, pinch edges together for smooth finish. Place loaf side down on oiled shallow baking pan or cookie sheet.

For glamour, garnish top of pastry covering with cutouts from pastry trimmings, such as circles, leaves and flower shapes. Brush all over with slightly beaten egg to add high gloss.

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The school committee reported that treats had been bought and delivered to the children at Christmas, and to senior citizens and shut-ins.

A discussion was held regarding the planting of trees in the district, also planting flowers at the school and gate ways.

Correspondence included a letter from Mrs. Eric Kipping with information on an essay contest sponsored by the 1864 Centennial Planning Committee and a letter from Mrs. Oscar Gallant, provincial director of health and welfare, which stressed a safety consciousness in every age, education of children, regarding cigarette smoking, and the importance of 4H clubs.

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CARNIVAL QUEEN CONTESTANT

Patsy Lappin, daughter of Mr. and Mrs. Frank Lappin, Charlottetown is the Senior representative in the Saint John's Carnival Queen competition. Patsy attended Notre Dame Academy until she entered N.Y. Training year at the Charlottetown Hospital, Patsy, who has had considerable training in the field and is often called upon to entertain in plays and variety shows. In addition, she enjoys acting, dancing, and skating.

White Cross Project Is Discussed A box of clothing and other items for the White Cross is to be packed by the Murray Harbour United Baptist and Ladies Aid.

This project was discussed at a recent meeting held at Mrs. A.L. Vandendorpe's and presided over by Mrs. Thomas Fraser.

Scripture from the fourth chapter of Mark was read in union and prayer was offered by Willie Fraser.

Rev. Malcolm Harlow, pastor of the First Baptist Church in Charlottetown, read the devotion "Master of His Life" from the Secret Place booklet. Roll call was answered by naming a missionary and where stationed.

The lesson entitled, Home For The Colored Children was presented.

Refreshments were served by the hostess.

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H. BENNETT CARR Insurance Counselling District Supervisor Sun Life of Canada Phone 4-8817 - 4-5415 Charlottetown, P.E.I.

LAUNCH A-3 MISSILE CAPT. KENNEDY, FA (AP) The U.S. Navy launched a long range Polaris A-3 submarine missile from a surface ship Monday. The navy reported the missile flew a course of about 2,000 miles after being fired from a tube on the deck of the test ship Observation Island. The A-3 is being developed for a range of 2,625 miles more than 1,000 miles greater than the earlier A-1 and A-2 models.

More Comfort Wearing FALSE TEETH Due to fully elimination can be relieved overnight with the help of DR. CHASE'S K-L PILLS

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