



Women

Lena Caroline McLara, Women's Editor, Page 6008

The Guardian, Charlottetown, Tues., Aug. 4, 1959.

HAPPENINGS

Guest of His Honour Lt.-Governor F. W. Hyndman and Mrs. Hyndman at Government House Friday, and until Sunday was Mr. Ray L. Wilson of Melbourne, Australia. Mr. Wilson is home from a visit to Great Britain.

Mrs. Alfred MacLeod has returned to Charlottetown from a pleasant visit to Alberton, where she received a warm welcome from her many friends. Also visiting her were friends from Summerside: Mrs. Heath Strong, Mrs. Clarence Harris, and Mrs. Sharp, R.N.

Mrs. Regina Fraser, 25 Great George Street, is a patient in the Prince Edward Island Hospital. Mrs. Fraser is improving very nicely.

Miss Edith Stanley of Montreal is the guest of her sister, Mrs. C.C. Thompson, Palmer Apts.

Mrs. George Chappelle, Escher Street. Mr. and Mrs. Lee and son Jack of Lakeport, New Hampshire, have returned home after spending a week at Mrs. George Ramsey's cottage at Alberton. On Sunday the Lees entertained friends at dinner at the Queen Hotel.

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Trip From Coast To Coast Is Most Memorable Event

Mr. and Mrs. John Cash left Emerald on June first to attend the marriage of their daughter Rosemary to Robert McSweeney in Toronto on June sixth. Following the wedding Mrs. Cash returned home after spending a few days with her daughter and son-in-law, Mr. and Mrs. John McSweeney in Montreal, while Mr. Cash continued on to Calgary via the Canadian to visit his daughter and son-in-law, Mr. and Mrs. Alban Smith. While in Calgary he visited many former Islanders, the resort town of Banff in the Canadian Rockies, and some of the farming areas in Southern Alberta. He then continued on to Vancouver travelling through Lake Louise and Radium Hot Springs to visit his daughter Elaine. After spending an enjoyable ten days touring Vancouver and surrounding districts he returned to Calgary to attend the world famous Calgary Stampede, leaving on July eleventh via T.C.A. for Toronto where he spent a few days with his daughter and son-in-law, Mr. and Mrs. McSweeney before going to Detroit, Michigan, to visit his brother, Andrew. From there he and his brother motored to Boston, Mass., to visit their sisters Catherine, Mrs. Austin Callaghan and Mary, Mrs. Leo Cullen, and sister-in-law, Mrs. Lillian Murphy. He then motored to his home with Mr. and Mrs. Austin Callaghan having completed a most enjoyable trip from coast to coast.

ELLEN'S DIARY

Mother Made Biscuits Daughter Got Husband

Thrushes sang this evening. Across the fields from the woodlands the strange appealing notes, lifted, fell, and were repeated for every listener's enjoyment. So enchanting we found them, we fancied, in ancient temples in far-away lands calling their faithful, wherever they might be, to whatever work of their hands, to rest and pray. To return thanks for the temporal and spiritual blessings of their day.

And listening we thought it is good to count these at day's end, lest in our living we should tend to regard the commonplace items as, after all, neither here nor there, and our due. So much we are apt to take in gift these days without a word of thanks: the little song sparrow at the creeps outside the kitchen door who sings to us so prettily when we sweep the floor; the tiny pink rose opening on the old trellis on the lawn; the dahlia that in our haphazard gardening we intend to mark when we harvest them but neglecting provide some surprises when in next blossoms they flaunt some different shade than we had expected; a young smile at the screen-door and the query in new words "and now what are you doing? Busy baking something? Good!" A loved step on a yard-path, a little truck homing in the dusk safe and sound to the yard. How many things there are to count up as blessings at the end of our day.

A little lad, a manish fellow of two, and a pair of cooks manned this farm today as we shall on any having-days ahead. So silent it was here after the busy week of last week! Empty were the shorn haylands along the farm and empty the lane whence came down the laden hay-wagon of late. Yards were deserted. A high door beneath a barn - eave showed the dullish green of its new store.

Granddaughter was away with the others, driving the horse (a wise old fellow in the lift. And incidentally, we suspect, dreaming dreams as little maids will and have done all through the years, inspired by the dreamy blue haze which reached above the farm-lands and off to the hills. She would pick up a new freckle or two in the sunlight and gain as well those golden vitamins of summer to keep young mind and body healthy through the new school term now not far away.

"And I'm earning a little money too, I'm paid by the load—that would be by the piece," she chuckled this evening. "I'll need it too with Fair Week coming up!" "I don't know whether or not I'm on wages," Mack offered dolefully. "If I'm not, I should be!"

When I'm not driving a tractor, do you know what Granddaddy has me at? Tidying up what the hay loader misses at the corners of the windows! Yes! he nodded with little enthusiasm that's what I do."

Granddaughter tittered. "That will feed your heifer and her calf through the winter, won't it?" "Now here's a joke!" she laughed presently looking up from her reading. "A newly-wed was wondering why his bride's biscuits weren't as light as those he used to get at her home in his courting days."

"And why weren't they?" Mack asked. "Silly!" she giggled. "her mother made those!"

Until tomorrow—Diary—Good night!

IDA BAILEY ALLEN
Gourmet Dinner That's Ready Within An Hour

"A can on two of vichyssois proves to be a real timesaver and fine basis when preparing several delightful foods in the real gourmet class," remarked the Chef. "In the test kitchen, these await your taste-test and approval, Madame."

"Here, for the first course at luncheon or dinner, we have the familiar simplest form—canned vichyssois as a soup, chilled but differently served in crystal goblets. We also have it hot, in serene-bordered small bowls, with a garnish of chopped chives."

"The next two dishes are for buffet or cocktail service." "Congratulations, Chef! One is a dip, the second a new version of bite-size meat balls."

Measurements are level: Vichy Dip for Shrimp: Blend 1 (13-oz.) can ready-to-serve vichyssois, 1 pt. dairy sour cream, 2 tbs. lemon juice, 1 tsp. celery salt, 1/4 tsp. paprika, 1/4 tsp. salt and 1/4 tsp. pepper.

Refrigerate several hours. Chill shrimp for dunking. Serves 6. Five O'Clock Beef Balls: Shape any favorite twice-chopped beef mixture into small balls.

Brown in butter, then half cover with canned vichyssois and simmer 20 min.; stirring occasionally. Garnish with sliced stuffed olives.

One lb. meat makes about 30 balls. "Here are two new entrees, Madame," the Chef pointed out next, "veal birds in a chafing dish which I like served with risotto. And on the pedestal-plate is moussé elegant, frosty cold and designed for a summer luncheon or dinner buffet party."

Veal birds: Season 2 lbs. sliced, thin-pounded Italian style veal cutlets with 1 tsp. salt and 1/4 tsp. each pepper, garlic salt and powdered rosemary. Place 1 tbs. moist crumb stuffing on each veal slice. Roll up; fasten with wooden pick. Brown in butter in skillet. Add 1 (13-oz.) can ready-to-use vichyssois, 1/4 c. milk and 1 (4 1/2-oz.) can prepared mushrooms chopped in small bits.

TODAY'S TREAT

RAISIN BREAD
2 1/2 cups flour
1/2 cup sugar
1 tsp salt
1 tsp baking powder
1/4 cup shortening
1 cup milk
1 egg
1 cup raisins
Few red and green cherries
Method:—Crumb dry ingredients with shortening. Add milk, eggs, raisins, and cherries. Bake 1 hour in loaf pan. Glaze with white of with orange juice and white sugar.

Mrs. Arthur Proffit, Margate.
BANANA BREAD
1 cup white sugar
1/2 cup shortening
2 eggs
3 bananas (crushed with fork)
1 tsp. soda dissolved in 1 tsp. water
1 tsp. salt
2 cups flour
1/4 cup walnuts (cut fine)
1 tsp. vanilla
2 tbs. warm water.
Method:—Cream sugar and shortening and add beaten egg. Then soda and vanilla, then flour and salt. Add crushed bananas and beat well. Lastly add the warm water. Bake 35 minutes in moderate oven.

Mrs. Evelyn MacKinnon, Desable, P.E.I.

HOUSEHOLD HINT

Always store books upright or lay flat—never on fore edges or backs. The bindings will not stand the strain.

Save that empty lipstick container. Pack it with cotton and you have a neat pin and needle case for your purse or week-end bag.

Tie a rubber jar ring to the end of the string on baby's pull toy. It's easy to hold and easy to pick up.

Have a special place for deposit bottles and return them promptly; they represent cash.

gelatin in it. Stir in 4 (13-oz.) cans ready-to-serve vichyssois. Refrigerate until slightly thickened.

Fold in 1 c. small-diced boned chicken, 1 1/2 c. sliced stuffed olives, 1/4 c. diced celery, 1/4 c. chopped blanched almonds, 1 tsp. salt, 1/4 tsp. each Tabasco and white pepper, and 2 tbs. chopped chives.

Transfers to slightly oiled 2 qt. mold. Refrigerate 4 hrs., or until firm. Unmold; serve sliced on lettuce; pass Russian dressing for taste and color contrast.

TOMORROW'S DINNER
Tossed Green Salad with Beets
Veal Birds
Zucchini Saute
Sliced Peaches Pouring Dream
Hot or Iced Coffee Tea Milk

TRICK OF THE CHEF
Season steam-butter-sautéed zucchini sparingly with chopped fresh or powdered dill.

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REOPENING OF PUBLIC SCHOOLS

The School year consists of 200 teaching days. School boards and teachers should plan the year so that, exclusive of holidays, the full period of 200 days shall be completed by June 30, 1960. Please note that the earliest closing date allowed will be June 24, 1960.

It is suggested that schools close for the Christmas holidays on December 22 or 23 and reopen on January 4. It would then be possible for schools with a fall vacation of two weeks to reopen on August 24 or 25 and complete the required number of teaching days by June 30, 1960. Under no circumstances should these schools reopen prior to August 18.

Similarly, schools with a fall vacation of three weeks could reopen on August 17 or 18 and complete the required number of teaching days by June 30, 1960. Under no circumstances should these schools reopen prior to August 11.

M. MacKENZIE,
Deputy Minister and Director of Education.

Department of Education,
Charlottetown, P. E. I.
August 1, 1959.

MR. AND MRS. J. L. HOGG

Pretty Summer Wedding Held At Trinity Church

A pretty wedding was solemnized at Trinity United Church, Charlottetown on June 30th at 3 p.m. when Velma Clady, only daughter of Mrs. Edith Chappell, became the bride of John Darius Hogg, son of Mr. and Mrs. Darius Hogg, Wilmet Valley, Rev. A.F. MacLean performed the double ring ceremony.

The church was decorated for the occasion with baskets of summer flowers. Mr. R.F. Mugford was organist and accompanied Miss Joyce MacCallum as she sang, "The Lord's Prayer" during the ceremony and "The Voice that Breathed O'er Eden" during the signing of the register.

The bride given in marriage by her brother, Mr. Fred Chappell, was lovely in a floor length portrait gown of white Chantilly lace and pleated nylon over satin and net with flowing bouffant skirt. The fitted bodice featured a sabbina neckline and was trimmed with iridescent sequins and pearls. The sleeves were long and came to points over the hands.

A coronet of pearls and sequins held her elbow length veil of tulle. She wore cultured pearl earrings, gift of the groom, and carried a cascade bouquet of American Beauty roses.

Miss Katherine Younker, cousin of the bride, as bridesmaid, wore a walk-length gown of green lace over taffeta with matching bolero, headdress and mitts and carried a nosegay of yellow mums and white carnations.

Mr. Donzel Hogg, brother of the groom was best man. Mr. Sterling Chappell, brother of the bride and Mr. George Smallman ushered the guests to the pews

which were marked with flowering Quince and white satin bows.

The mother of the bride chose for her daughter's wedding dress of blue lace over taffeta with white accessories and a corsage of white feathered carnations. The groom's mother chose a dress of blue silk print with beige accessories and a corsage of pink feathered carnations.

Following the ceremony a reception was held at the Charlottetown Hotel where the bride's table was centered with a three tier wedding cake topped with a miniature bride and groom and flanked by tall white tapers in silver candle-holders. The toast to the bride was proposed by Rev. A.F. MacLean and responded to by the groom.

For a honeymoon trip to the U.S.A. the bride wore a sheath dress of white nylon with large multi-colored dots with matching three quarter length jacket and white accessories. Her corsage was blue and white feathered carnations.

Previous to her marriage the bride was presented with many lovely gifts by the staff of S.A. MacDonald's, where she was previously employed. A miscellaneous shower was held at the home of Mrs. Lincoln MacLeod where many lovely and useful gifts were received.

On return from their honeymoon a reception was held at the home of the groom's sister, Mrs. Thane Baglole. Also a community shower was held at the home of Mrs. George Hogg, Wilmet Valley, where they received many lovely and numerous gifts.

The grand winner Miss Canada Pageant will be under the direction of Bob Russell, producer and director of Broadway production shows.

The grand winner Miss Canada will receive an all-expense-paid trip to Europe, will meet the Royal family, tour Canada, receive a complete wardrobe on a \$5,000 scholarship to continue studies. She will be eligible for Miss America and sent to Atlantic City in the fall to participate in this contest.

Miss Farnell, born in London, in Nova Scotia most of her life Ontario, 24 years ago, has lived and is widely known for her vocal and musical abilities. Her vital statistics are 38, 25, 38, and she is 5 feet 9 inches tall.

Edna Farnell Represents Halifax As Miss Canada

Another brilliant member of the Farnell family is Miss Edna Farnell, niece of Mrs. R.A. MacKay, Amherst, N.S., and the late Elmer Farnell, also a cousin of Audrey Farnell.

The following article is from the Halifax Mail-Star.
Miss Edna Farnell, 9 Merson Avenue, has been selected to represent Halifax in the "Miss Canada Pageant" held in Hamilton, Ontario, August 6-13.

She will be sponsored by Oland and Son Limited who have in the past sponsored numerous sporting activities and cultural talent groups in dramatics, music and the arts throughout the Maritimes.

Mrs. Cherie Bowie was asked by the national director in Hamilton to head a selection committee in Halifax for the province. Judging for the area was completed July 1 and Miss Farnell was announced winner. The final contestant had to be a single girl, ranging in age from 18 to 26 who was "fair of face and form, intelligent, with personality, poise, charm, talent and excellent character."

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helt at the bride's home in Rocky Point, Prince Edward Island. Mrs. MacEachern chose for her daughter's wedding a navy crepe dress and white accessories, while the groom's mother wore an azure blue lace gown with white accessories. Both wore corsages of white carnations.

The bride's going-away gown was a printed fawn sheath dress and beige duster with matching gowns and picture hats of yellow chiffon. They carried nose-trimming with green accessories, gowns of red and white carnations and she wore a corsage of yellow roses.

The bride's table was centered by a three tier pedestal wedding cake topped by a miniature bride and groom and was cut in the traditional manner by the bride.

The master of ceremonies was Mr. Cecil Stewart, Hampshire, P.E.I. while Mr. Allison MacMillan proposed the toast to the bride which was fittingly responded to by the groom.

A bevy of beautifully gowned young ladies, all friends of the bride, served refreshments. Miss Elizabeth MacNeill, was in charge of the guest book. Mrs. Bruce MacLean (aunt of the bride), and Mrs. A.E. MacMillan presided over the tea urns.

The out of town guests included Mrs. Hicks, (mother of the groom) Margaret Hicks, Russ Hodgins and John Berrywell, all from London, Ontario, Mr. and Mrs. William LaCourse, Bedford, New Hampshire; Clare Maerott, Marlon Sterling and Mr. and Mrs. Hunter of Halifax.

The young couple will make their home in London, Ontario, where the bride is on the staff of Emco Ltd., and the groom is a valued member of Canadian Pacific Railways, London Ont. Photo by R.B. Hamby.

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Canoe Cove Church Is Scene Of Lovely Wedding

On the afternoon of June 27, 1959, to the strains of Mendelssohn's wedding march beautifully rendered by Miss Eleanor Manchions, the Canoe Cove Presbyterian Church was the setting for the marriage of Hazel Lois, youngest daughter of Mrs. Hazel MacEachern and the late Angus MacEachern of Rocky Point, P.E.I. to George Charles Hicks of London, Ontario.

The bride was given away by her brother Lorne while the marriage vows were performed by Rev. Donald Nicholson. The cousin of the bride, Miss Stella MacEachern, was guest soloist and rendered most acceptably "The Lord's Prayer" and "O Perfect Love".

The young bride was resplendent in a white satin gown made on princess lines with empire waist line, sabbina neckline, pinned sleeves and chapel train of

French imported lace over satin. Her headdress of brocaded satin pill box design, studded with pearls, held in place a nylon over all shoulder veil. She carried a white Bible with cascade of red roses interspersed with sprigs of heather, (the gift of a friend in Scotland).

The matron of honor, her sister Anna, and the two bridesmaids, Mary Shenahan, Charlottetown, and Margaret Hicks, sister of the groom, wore identical and picture hats of yellow chiffon. They carried nosegays of red and white carnations.

The groom was assisted by his friend, Russ Hodgins, London, Ontario, Angus A., brother of the bride, and John Berryhill, cousin of the groom, ushered the guests to the pews which were marked with white ribbon.

About one hundred guests attended the reception which was

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LORNE VALLEY

Mrs. Gertrude Crane, Charlottetown, spent a few days in Lorne Valley, during the past week. She was the guest of her son-in-law and daughter, Mr. and Mrs. Donald Shaw.

Mr. and Mrs. Kenneth MacLeod, Toronto, Ontario, are vacationing in this vicinity. They are guests of Kenneth's parents, Mr. and Mrs. Malcolm MacLeod, and his brother and sister-in-law, Mr. and Mrs. Peter MacLeod.

Mr. and Mrs. Lloyd MacDonald motored to Marie on Sunday. They were guests of Mr. and Mrs. Cuyler Dingwell.

Mrs. Daniel Shaw spent a few days in New Perth and Montague during the past week. She was the guest of Mr. and Mrs. Bruce Myers, and Mr. and Mrs. Howard Vickerson.

Master Garnet Ross, Union Road, is vacationing at the home of his grandparents, Mr. and Mrs. Ed Lowery.

Miss Florence Hayden, Truro, Nova Scotia, spent the past week in Lorne Valley. She was the guest of Miss Joan MacIntyre.

Mrs. Edward Lowery is a patient in the Kings County Memorial Hospital. A speedy get-well is wished for her.

Mr. Maurice Fisher, Toronto, Ontario, is holidaying on the Island. He is the guest of his mother, Mrs. Edna Fisher.

Mr. Vernon MacDonald, Charlottetown, was a recent visitor to Lorne Valley, the guest of his brother, Mr. Wilbur MacDonald.



ENGAGEMENT ANNOUNCED

Mr. and Mrs. Blair Andrew, New Glasgow, P. E. I., announce the engagement of their daughter, Doris Blair, to Mr. John Ross Whalen, son of Mr. and Mrs. Cleve Whalen, Summerside, P. E. I. The marriage will take place on Wednesday, Sept. 2nd, Cavendish United Church at 2 o'clock.

BURTON

Mrs. Nina Doyle of Toronto, is spending holidays with her sister, Mrs. Myrtle Doyle, Campbellton.

Mr. and Mrs. Harold Howard, Burton, recently visited Mrs. Howard's former home in Iona.

Mrs. Regina Coughlin of Boston, Mass., is spending holidays at her summer home in Campbellton. Miss Audrey Doyle of Toronto is spending holidays at the home of her parents, Mr. and Mrs. Vernon Doyle, Campbellton.

Rev. Preston Hamill of Kinkora was a visitor to Lot 7 on Sunday. He celebrated 10 o'clock mass at St. Marks Church, and delivered a very eloquent sermon.

Mrs. Ada Lalint and daughter Carol Ann, her friend Miss Eileen Dolan, also Mr. and Mrs. Robert Campbell and their daughter Marjorie of Cambridge, Mass., spent a pleasant holiday with her brother-in-law and sister Mr. and Mrs. Charles Rogers, Glengarry.

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