



MR. AND MRS. ANTHONY T. SPENCELEY

## Quiet Wedding Solemnized In Chapel At Holy Redeemer

A quiet but pretty wedding was solemnized in the Chapel of the Rectory of Holy Redeemer Church on February 24, 1962, when Mary Pauline, eldest daughter of Mr. and Mrs. Frederick DeCoste, Charlotteville, became the bride of Anthony Thomas Spenceley, eldest son of Mrs. James Cairns, Lakewood, New Brunswick, and the late Thomas William Spenceley, Very Reverend C. H. Moreau, C.S.R. performed the ceremony. Given in marriage by her father, the bride was wearing a cocktail length gown of white silk faille. The fitted bodice of alcon lace features a round scooped neckline and elbow length sleeves, topped a bell shaped skirt of silk faille. Her shoulder length veil of french illusion was attached to a petal shell hat of nylon mist embroidered with sequins and pearls. She carried a bouquet of American Beauty roses. The maid of honor, Miss Rosemary Mulligan, R.N., wore a cocktail length gown of shrimp peau de sole. The fitted torso featured a scooped neckline and short sleeves. The slim sheath was topped by a dome shaped over skirt. Her headpiece, a nylon tulle brimmed hat, was caught to a bow of matching shrimp peau de sole. She carried a bouquet of white carnations.

Mr. Kim Spenceley, brother of the groom, was best man. The reception and buffet luncheon were held at the Charlotteville Hotel. Mr. James Reddin was master of ceremonies, and Mr. Larry Hickey proposed the toast to the bride. The bride and groom were toasted by many of the guests among whom were Dr. F. A. MacMillan, Dr. W. R. Gillis, Dr. L. I. Duffy, Mr. Fred DeCoste, Mr. Kim Spenceley, Mr. E. S. Jelly, and Mr. Connie LeClair, Godfather of the bride. Miss Myrtle Perry, R.N., classmate of the bride, presided at the piano.

The bride's mother wore a blue silk crepe sheath with white and black accessories and a corsage of white carnations. The groom's mother wore a beige silk sheath with mauve accessories and a corsage of yellow mums.

Following the reception, the bride and groom left for Bangor, Maine. For travelling, the bride donned a powder blue knitted suit with blue and black accessories and a corsage of blue and white carnations.

The bride is a graduate of the Charlotteville Hospital. The groom is a graduate of Saint Dunstan's University. The nuptial couple will reside in Charlotteville. The groom is employed as principal of Queens Regional High School at Hunter River.

# Women

Anne Bond, Women's Editor, Phone 4-8506

The Guardian, Charlottetown, Fri. May 4, 1962. 7

## HAPPENINGS

Mrs. J. Hornby, 128 St. Peter's Road, was hostess to the XI Beta Chapter on Wednesday evening. During the business meeting twenty-five dollars was voted for a scholarship to attend the Music Festival. A sum of money was also donated to the Mentally Retarded Children's Fund to help purchase musical instruments for the Rhythm Band.

Mrs. Hornby was program convener and had as guest speaker, Dr. Margaret Burke, who gave a vivid description of the famous Passion Play held at Oberammergau, Germany. This Passion Play has been presented by the townspeople in gratitude for their deliverance from the Black Plague since 1634, and is put on every ten years during the months of May to September inclusive.

Refreshments were served by the hostess assisted by Mrs. D. Gordon.

The Girls Auxiliary of St. Peter's Cathedral recently held a surprise party in honor of their president, Miss Gladys Dickson, prior to her departure on a visit to England. They also presented her with a lovely Travel Diary. The evening was pleasantly spent with a varied programme of music and readings.

Assisting the girls were their G.A. leaders, Mrs. James Harris, Mrs. A.E. Breeden and Mrs. H.S. MacPherson.

Mr. and Mrs. Ernest A. Wentworth of Stoughton, Mass. are visiting Mrs. Wentworth's sister and brother-in-law, Mr. and Mrs. Ilett Richards of Cherry Valley. After their stay in Prince Edward Island Mr. and Mrs. Wentworth will travel to Halifax, N.S. where Mr. Wentworth is a delegate for the Dominion Royal Canadian Legion Conference there in June.

## IDA BAILEY ALLEN

### Broiler Hens Are Ideal For Moist, Tender Entrees

BY IDA BAILEY ALLEN  
IN THIS country, young hens are called broilers, a short term for broiler hens. They weigh about six pounds and, because of superior breeding, cook tender in much less time than old-fashioned stewing hens.

For broiling, braising, pot-roasting, currying, covered-roasting and all entrees calling for moist heat, they are unexcelled.

**RESTAURANT SPECIALTY**  
Every Tuesday at the Bull and Bear Waldorf restaurant in New York City, the special is Roast Young Hen with Sage Stuffing, Browned Potatoes and Windsor Beans.

Banbury deep-dish apple pies are customarily served as dessert, and at this season strawberries are added; other varieties of berries follow as the season advances.

Measurements: level; recipes for 6

**COVERED-ROAST YOUNG HEN**  
1 (6-lb.) young hen (broiler)  
3 teaspoons monosodium glutamate  
3 teaspoons seasoned salt  
1 recipe sage stuffing (recently given)

1/3 cup butter or margarine  
1/2 cup bouillon  
Clean and wash hen as necessary. Rub all over inside and out with monosodium glutamate and salt.

Fill cavity with sage stuffing, skewer with picks and truss into shape. Rub surface with half the butter.

Place on rack of double roaster and roast uncovered at 400 degrees F. until well browned. Turn once.

Four in bouillon, cover, and continue to roast at 375 degrees F., allowing 20 minutes to the pound.

Uncover last half hour to brown-crisp. Then turn off heat, open door and let hen stand 15 minutes to lose excess steam and so produce meat of velvety texture.

**TOMORROW'S DINNER**  
a la Bull and Bear  
Chilled Vegetable Juice  
Roast Young-Hen  
Sage Stuffing  
Pan-Roast Potatoes  
Buttered Green Beans  
Or Windsor Beans (canned)  
Little Spring Banbury Pies  
Coffee  
Tea  
Milk

**LITTLE SPRING BANBURY PIES**  
2 1/2 cups thin-sliced peeled, cored tart cooking apples or 1 (No. 2) can pie-apples  
1 cup sliced fresh strawberries



## FYFE-MOASE NUPTIALS

Mr. and Mrs. Francis Moase are shown following their wedding which took place in the Margate United Church Manse on Saturday, February 17. The bride is the former Mary Fyfe, daughter of Mr. and Mrs. Elmer Fyfe of Stanley, P.E.I., and the groom is the son of Mr. and Mrs. Walter Moase of New Annan. (Photo D. W. Sears, Read Studio)

## Pastor And Wife Honored Prior To Departure

KENSINGTON — Members from the United Church congregations of Margate, New London and Long River, gathered at the Margate Church on Friday evening, April 27, to bid farewell to their pastor, the Rev. W.G.C. Elliott, Mrs. Elliott and family.

The gathering was called to order by Mr. Harold Mayhew of New London. Mr. Robert Healey of Margate, read an address and a gift of an upholstered swivel armchair was presented by Mr. Wilfred Pickering and

375 degrees F. and bake 35 minutes more.  
Serve warm.  
Note: As traditionally made, the pie pastry for the preceding deep dish pie is slightly sweetened; so, if desired, add 1/2 tablespoon sugar to dry ingredients of pastry or to the "mix" when preparing.

**BANBURY TARTS FROM THE CHEF**  
These British small oblong tarts, served at afternoon tea, are made with rich pie pastry with a raisin - nut filling, the edges sealed by pressing with the tines of a fork.  
Bake 12 to 15 minutes at 375 degrees F.

**Raisin - Nut Filling:** Combine and stir together 1/2 cup each currants and raisins, 3/4 cup sugar, 1/4 teaspoon salt, 1/4 cup water and grated rind and juice 1 lemon.  
Simmer 5 to 10 minutes or until thick.  
Add 1/2 cup coarse-chopped walnut meats.  
Cool before using.  
Enough for 12 tarts.  
These may be kept a week in a closed container; reheat before serving.

## WOMEN'S ORGANIZATIONS

### Fredericton WI Discuss Entrance Sign For District

FREDERICTON — Mrs. Clinton Glydon was hostess to the members of the Fredericton Women's Institute for the April meeting with the president, Mrs. Hyatt Haslam in the chair. The meeting opened by singing "Pack up your Troubles", and repeating the Collect.

Mrs. Haslam was convener and the topic was "Home Economics." Fourteen members answered roll call with something for a "bring and buy" sale.

One member, who was absent for the winter months, was welcomed back. The minutes of the previous meeting were read and approved. The various Committees gave their reports. Mrs. L. Weeks reported that Mr. Cutcliffe would be available for a First Aid Course to commence at once, this course is now in progress.

The talk given by Mrs. Jorgensen on the CAC meeting held at the Charlottetown Hotel in March was much enjoyed. A discussion on the signs to mark the entrance to the district was brief. Mrs. Younker and Mrs. Glydon were named a committee to attend these signs.

A letter was read from the principal of Central Queens Regional High concerning prizes and \$2.00 was voted for same. On motion all bills were paid. All correspondence was dealt. Five dollars was voted for

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## Church Group Holds Cantata In Elmsdale

The Montrose Christian Fellowship presented the cantata "The Easter Garden" in the Elmsdale United Church on Easter Sunday evening. The cantata was presented again on April 29th in Montrose. It was directed by Mrs. Blanche Crockett.

The pageant, which told the story of Christ's crucifixion and resurrection, was interspersed with Easter music. The music was provided by the Elmsdale Girls' Choir, Mrs. Archie Barbour, Mrs. Keith Bowness, Miss Marion Barbour and Arthur Rennie. Quartettes were sung by Mr. Rennie, Mrs. Bowness, Miss Barbour and Mrs. Barbour; duets by Mrs. Bowness and Mr. Rennie and Mrs. Barbour and Miss Barbour.

The organist was Mrs. Blanche Crockett.

Portraying the characters in the pageant were Dona Barbour as Easter; Sherrill Rennie as Judith; Janice Crockett as Naomi; Joan Gulliver as Tirzah;

Lieut. Col. E.W. Johnstone on behalf of the three congregations.

A convex mirror from the United Church Women of the three congregations was presented to Mrs. Elliott by Mrs. Heath Mayhew, and an island scene was presented by Mrs. Reg Dennis on behalf of the CGIT.

Mr. Elliott expressed thanks for himself and family, not only for the tokens of appreciation, but for co-operation and good fellowship in all the congregations during his four years of service.

Mrs. Louis MacLeod led singing and a delicious lunch was served by the ladies.

The Margate Fellowship group at their regular meeting, presented Mr. and Mrs. Elliott with some island pottery as a moment of appreciation for their guidance and direction during their years in the Margate Charge.

Lucas Bowness as Mary Magdalene; Verna Clark as Salome; Jean Gulliver as Joanna; Linda Barbour as Mary; Wayne Barbour as Joseph of Arimathea; Barry Pridham as Peter; Jerry Gulliver as John; Blair Barbour as Chuza; Jean Vincent and Beverly Clark as the maidservants; David Barbour and Donnie Matthews as the menservants; Nadine Crockett, Orville Crockett, Arthur Barbour and Betty Barbour as seekers; Keith Dunbar, Clair Dunbar, Elmer Pridham and Dale Rennie as martyrs; and Carol Barbour as the crusader.

## WANTED

Donations of odds and ends of knitting wool and sewing materials for patients at the Provincial Sanatorium will be gratefully accepted at switch-board any time.

## NEW DEMOCRATS SPEAK

T. Dunphy Kings

**SERIOUS SITUATION**  
We can no longer logically separate the problems of the farmer from the worker or the local business man. Today, we are all affected by the same trends. Modern machines and automation are producing more with less human labour. The news jobs that open up require men with special technical training. Official estimates suggest that in the U. S., in the next ten years, 28 million workers will lose their present jobs because of automation. On top of that the U. S. Labour force will increase by over 12 million workers. This means that, at present trends, over 40 million new jobs must be found in the U. S. One analyst suggests that this means creating a new enterprise as big as General Motors every six weeks. Now, with Canadian figures and trends it means that before 1970, on top of our half million unemployed, we must find employment for at least another two and a half million people.

Unemployed workers cannot buy ample farm products, appliances or other goods and services that this country can provide in abundance. Nor can underpaid farmers buy the products of industry. Neither can we expect great improvements in this situation in Canada so long as the most of our big industry is run by non-Canadians. Their policy has been, and naturally will continue to be, to take our new materials out of Canada for processing and thereby provide employment for their own citizens and pay taxes to their own countries (principally U. S.). Some definite action should be taken to plan things for our own country, so rich in natural resources.

Latest D. B. S. figures show that 56 per cent of Canadian industry is foreign owned and 63 per cent is foreign controlled. In the 1957 and 1958 election campaigns, Mr. Diefenbaker travelled around the country proclaiming dramatically at every opportunity that his government believed in "Canada for Canadians". But foreign ownership and control have continued to increase under the Conservative administration. In 1957 foreign ownership amounted to 54 per cent and foreign control was 61 per cent. By 1959 foreign ownership had risen to 56 per cent and foreign control to 63 per cent of Canadian industry.

It grew under the Liberals, too. In 1954 foreign ownership amounted to 51 per cent and foreign control to 55 per cent of Canadian industry. It increased under a Liberal Government to 54 per cent and 61 per cent in 1957, as noted above.

Tomorrow: How would planning be done?  
This Ad. Inserted by the P. E. I. New Democratic Party.

## ELLEN'S DIARY

### A Final Look At The Stock Brings The Day To A Close

And now the day had come to an afterglow which left little pools of brightness here and there along the fields. And these would fade, and the shadows deepen. Now the birds rendered last trills, last notes from branch and meadow before the night-silence should come. An angler at the stream called to a companion the call echoing hollowly in the stillness. There was a sound of a motor starting, and a car came out along the old mill-road and felt its way cautiously on to this road of ours. James closed a piggy-bank and crossed to the barnyard. Alex hauled his little red Christmas-wagon in the direction of the woodshed, where it would shelter for the night.

"When I put this away," he called to us on a veranda, "I want you to come with me to the barns!"

Not yet five, but a quiet, trusty fellow, he already has his chores to do. He runs errands between the two houses. And it is interesting to see him carry grain to the fowls on occasion, obviously pleased with the manish responsibility it offers. He also brings in, in a small pail, the new-laid eggs to this or that cook. Does one suffer a dent at the time? Perhaps, but after all, as he has pointed out, "The shells mostly have to be broken anyway, before they are used, so what difference does a little dint make?"

At the barns, high rafters, bared now, await the return of the swallows. And below? James rested a moment the fork he was using to carry bundles of this fodder to an outpost of stable to survey a mow.

"The hay is lasting well, Ellen," he offered, "we'll have plenty to see the things through to the grass. And," he smiled, "shouldn't we be grateful for that!"

"Now, where'll we go next?" Alex questioned awaiting our move. "Oh, I know! To the pole-barn to see the calves and cows there! There's a nice little new one," he beamed.

This is an interesting stable, where shelter the cattle loose-housed. Some were still munching hay at the longish feeding rack, while others already satisfied, their youngsters tucked cozily beside them in the straw bed, had settled down for the night. How comfortable a place it was with the wide door drawn, as it is overnight, or when a blank wind blows.

"They're happy," Alex offered turning away. "Let's call now on the goats." "Did you ever set eyes on a prettier kid? Black as night - with white markings. It's like a holstein, isn't it?" This lad, who is well

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