



MR. AND MRS. FERDIE WEDGE

Married At Tignish Lovely Choral Music

St. Simon and St. Jude Church, Tignish, was the setting for a pretty summer wedding on July 18, 1956, at 8 o'clock a.m., when Myrtle Keough, daughter of Mr. and Mrs. Milton Keough, Tignish, became the bride of Ferdie Wedge, son of Mr. and Mrs. Joseph M. Wedge, Bloomfield.

The officiating clergyman was the Reverend Father Dennis Gallant. The altar boy was Gerald McCarthy. Leonard Gallant was the organist. The Ladies Choir sang "Ave Maria"; "Oh Lord, I Am Not Worthy"; "On This Day, O Beautiful Mother."

The bride was given in marriage by her father. She wore a floor length gown of nylon lace and net over satin. Sequins in diamond-shaped patterns were a border on the deep skirt flounce. The bolero had long pointed sleeves and sequin trimmed Peter Pan collar. The headress was a bouquet style halo of nylon net, trimmed with sequins. The veil was fingertip and its scalloped edges were embroidered in sequins. The bride's bouquet was a sheaf of red roses.

The bridesmaid was Marion Keough, sister of the bride. She wore a pink cocktail length gown of nylon net with velvet dots. A

matching bolero, headress and gloves completed the ensemble. Her bouquet was yellow roses.

The best man was Gerald Gallant, a cousin of the groom.

The wedding breakfast at the bride's home was for the family. Supper in the evening was at the bride's home. The decorations were blue and white streamers. Over three hundred guests were at the wedding supper.

The bride's mother wore a pink nylon dress with white velvet dots, white accessories and a corsage of yellow roses. The groom's mother wore a charcoal grey taffeta, white accessories and her corsage was red roses.

Mr. and Mrs. Wedge's wedding trip was a motor trip through the Maritimes.

The bride's travelling costume was a light blue suit with white accessories.

Among the guests were Mr. and Mrs. Frank Le Clair, Summerside; Mrs. Jack MacAleer; Mrs. Ralph Millar; Mr. and Mrs. G. Finner; Mrs. Phillip Callaghan; Mr. and Mrs. Lester Gavin; Mr. and Mrs. Arthur Martin; Gregory Gavin; Terrance and Audrey Gallant; Mr. and Mrs. John Harper; Kevin Harper; Mr. and Mrs. Aubin Gallant; Arnold and Ralph Keough.—Sears Photo

ELLEN'S DIARY

So Much To Remember

Now August weaves her richest tapestries along the farmlands, warp of Island-red earth all but hidden beneath the enchanting design being woven. Varied lovely greens of field and tree, and now in the grainlands, the flash of first gold.

The loveliness, the fulness, in the garden tomatoes, corn, cucum-

bers maturing, and pumpkins rounding in warrant of the children's "Hallowe'en. About the lawns now flame the bright dahlias—golden, orange, yellow of shalia, "Glad," nasturtium, marigold. And to visit them this afternoon came babes of hummingbirds, cute fluffies, as Jeanie said.

Beautifully the August warmth shimmered then above the fields, a lazy, dreamy haze of it draping softly the far hills. How we love these days! And wish that we could halt their flight, keep them longer with us the better to enjoy the delights of sweet peas she had lost to us forever. New dawns come later through the leaves of the white birch in still silhouette against the morning sky; and the twilight drops earlier, to curtain duskily the valley.

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Efficiency Expert Puts A Home On A 7-Hour Day

MINNEAPOLIS (AP)—A bachelor schoolteacher claims he has proved that it requires only a seven-hour work day to care for a family of four children and do all the washing, ironing, cooking, baking, housecleaning, bathing and disciplining.

Maurice Enghausen, 36, a man of great courage, took a dare and found out what it's like to run a home.

It all came about after Enghausen, who teaches at Sau Rapids, Minn., read a Minneapolis Tribune story about the long week of today's young mother. He wrote a letter to the paper, saying, "Any woman who puts in that many hours is awfully slow, a poor budgeter of time or just plain inefficient."

Mrs. Dalton, previously more than a little skeptical, praised him.

"In cooking, he did better than I do," she conceded. "In cleaning, I am more thorough. But perhaps some of that is unnecessary. He certainly fit beautifully in our family, and the kids were sorry to see him go."

POINT PROVEN

He offered to prove his point by keeping house for a family. The Tribune arranged for him to take over for three days at the Minneapolis home of the Robert Daltons, subject of the original story.

So, armed with nothing more than his theories and bravery, Enghausen moved into the Dalton house and told the parents to take it easy, that he was there to do all the housework and child tending.

When the stint was over, Enghausen checked victoriously. "I still wish teaching 115 students were as easy as handling four children and a house."

MARY HAWORTH

Morals Bring True Freedom

DEAR MARY HAWORTH: I hope you will answer this quickly, for I must settle things soon. I've heard it wasn't possible, but I am in love with two women and must make a choice between them, and I really don't know what to do.

One is my wife of eight years. Jane is older than I, and a wonderful person. Our marriage is dull, however, and we don't have children. The other woman is younger, very vivacious and beautiful, and so much fun to be with. We are together almost all the time.

My wife has known of the affair for four months and says she will not release me; but will forgive me and we can begin anew if I will promise never to see the other woman again.

"BOTH LOVE ME"

Both women say they love me; and the younger is willing to wait for me until my wife gives in. But, with the way I feel, how can I promise never to see her again? She is now in process of divorce (and has a child); and if she were to ask me next month to return to her, how could I refuse?

I know that lack of will power is my real problem; but I don't want to promise my wife one thing and do another, as I am feeling badly enough about this already.

I never thought anyone could get so mixed-up, two different emotions towards two different women. I really could use some disinterested counsel. Naturally our friends think I should give up Eve (the other woman); but she is wonderful, too. And what about my future?—G.S.

SELF-INDULGENCE

DEAR G. S.: It seems to me this isn't so much a case of your really loving two women, as it is a matter of your giving free rein to a personally selfish (and, on the one hand, corrupt) dependency upon their flattering attentiveness to you.

Love (as you may, or may not know) is the desire to give fullness of life to another. Or as a pioneering analyst has said, love is that state in which the satisfaction and security of another person has become as important to one as the satisfaction of his own needs of well-being.

In the triangle you report, it is probable that your wife is a more nearly loving person than you or Eve. By which I mean that she probably has some capacity to care competently and loyally for a mate in adult fashion; whereas you and Eve are as yet pretty callously self-engrossed, in catering to your whims and appetites.

AN ESCAPEE

Feeling as you do about Eve, no doubt you take for granted that here is an instance of overwhelming mutual attraction—in which sympathetic regard for each other operates. But the probable truth of the matter is that each is blindly gratifying an appetite at the other's expense (morally and socially). Each is infatuated with his own experience of being wildly adored (presumably); and is almost entirely ignorant of, and indifferent to, the other's real self and literal life situation.

The reason you are so terribly mixed up isn't due to "loving two women," as you think. Rather it is due to your trying to make something "worthy" of an escapee.

RULES OF FREEDOM

Until people learn better, they tend to suppose that the godly commandments—the classic "thou shalt" and "thou shalt not" of Christian ethics—are designed to make life grimly sacrificial in this "vale of tears." But, as moral philosophers have discerned, these are the ground rules of perfect freedom—freedom from the pitfalls and guilty anxieties that rob men of peace of soul.

You have violated the rules and are punished automatically; this is the significance of your confusion and pain. Thus the only healing course is to do right for its own sake—without regard to whether it happens to please you or present. In short, put your marriage first; and let Eve save herself.

M. H.

Mary Haworth counsels through her columns, not by mail or personal interview. Write to her in care of this newspaper.

HOUSEHOLD HINT

Neutral colors such as gray or beige make a room seem larger. Strong colors have the opposite effect.

KNOWS WAY AROUND

"He's so methodical. The only thing he forgot was to find his watch."

"And he knew just where to find everything—the soup in the basement and the pliers on the rear of the refrigerator top."

Enghausen figured his work load totaled 20 hours over the three days.

Here is part of what he did just to get started:

Washed three loads of clothes and hung them outdoors to dry.

Ironed and did the laundry, including underwear and sheets, which Mrs. Dalton does not iron.

ONE ESCAED

Cleaned the first floor.

Baked two cakes, neither from commercial mixes.

Prepared two salads to be eaten the next day.

Fixed a soup and sandwich lunch and a big supper which he served in the back yard.

Bathed Mary, 6, Maryann, 3, and Robbie, 2, at the same time.

Timmy, 7, escaped when he heard water running.

Washed the woodwork.

WELL TRAINED

Undressed the children for their naps, and dressed them again when they awakened.

Borrowed soda for the cakes from a next door neighbor 'who looked as though she thought she had better humor me.'

Disciplined the children mildly.

Scrubbed the kitchen floor—at 8 p.m. because he doesn't believe in letting things go until tomorrow.

Enghausen says his efficiency arises from the fact he has kept house for himself for seven years and did housework to earn money while at college.

HAPPENINGS

VALLEYFIELD W.M.S.

The Valleyfield Auxiliary of the W.M.S. met in the church school room for the August meeting. Mrs. Raymond Nicholson was devotional leader, assisted by Mrs. Roy Gillis and Mrs. Sadie MacKinnon.

Mrs. Bruce presided over the business part of the meeting. In her opening remarks, she welcomed all visitors and members, who had been absent for some time.

24 members responded to the roll with a verse of scripture containing the word "sin."

Mrs. Cooper, Stewardship Secretary was in receipt of correspondence concerning the allocation. Mrs. Sadie MacKinnon read a letter of particular interest from Miss Wilma Thomas outlining her missionary work in Japan.

Mrs. W.A. MacLeod, friendship secretary, checked on calls, cards etc. Mrs. Pearson, treasurer, received the offering for the evening. She presented the report of the previous meeting.

A chapter of the Study book "No Vanishing Race" was presented by Mrs. J.A. MacPherson. She described the work of the missions among the Indians of B.C.

The meeting concluded with the Mizpah Benediction.

EMERALD W.I.

The August meeting of the Emerald Women's Institute was held at the home of Mrs. Austin Muring. The president Mrs. G.C. Green presided. The meeting opened by repeating the Mary Stewart Collect in unison. Roll call was answered by eleven members; three visitors were present. Minutes of the previous meeting were read and approved.

Correspondence was read and discussed. Sick committee reported making two calls. On motion a bill of \$1.20 was paid. Mrs. Peter Clark and Mrs. Clayton Hughes were appointed on sick committee for next month.

Next meeting is to be held at the home of Mrs. Spencer Hughes.

On request it was decided to have a banquet for the Norborns!

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WOMEN

Lena Caroline McClure, Women's Editor, Phone 3506

Page 8, The Guardian Monday, Aug. 27, 1956

LET'S EAT

Oysters Now Available As A Year-Round Treat

By Ida Bailey Allen

"With modern processing there are no more seasons for special foods," observed the Chef.

For example, a few years ago oysters were in season in the 'R' months from September through April. But now, with excellent frozen and canned oysters, we can enjoy them the year round.

FINE FLAVOR

For Oyster Cocktail, chill the can of oysters. Drain and save the liquid to add to clam chowder. Add half the quantity of diced celery to the oysters.

Line 4 to 6 oyster cocktail glasses with lettuce. Blend the oysters with chilled cocktail sauce. Fill the glasses. Top each with a stuffed olive and garnish with a lemon wedge.

And now for the debut recipe, Madame oyster spinach chowder: Oyster Spinach Chowder: Cook 1 (10 oz.) pkg. chopped frozen spinach according to printed directions. Do not drain. (Or use 1 1/2 c. liquid.) Add 1/2 c. water and 1 (10 oz.) can oysters.

Saute 1 tsp. minced onion and 1/2 crushed peeled section garlic in 2 tsp. butter or margarine. Add to the spinach and oysters. Bring to boiling point.

Stir in 1/4 tsp. Tabasco and 1/2 c. undiluted evaporated milk or light cream. Serve at once, preferably with hot buttery croutons.

Tomorrow's Dinner: Oyster spinach chowder; savory pie plate omelette; fresh fries tossed salad with tomatoes orange-date cake; hot or iced coffee or tea; milk.

All measurements are level unless proportioned to serve 4 to 6. Savory Pie Plate Omelette: Rub a deep 9" or 10" pie plate with 1/2 tsp. butter or margarine and heat in the oven. Arrange in this 1 c. butter-sauteed cubelets of canned luncheon meat.

Separate 5 eggs. Beat the yolks until thick. Then beat in 3 tsp. hot water, 1/4 tsp. salt and 1/4 tsp. pepper.

Beat the whites stiff. Whip in 1/4 tsp. baking powder. Fold in the yolk mixture.

Spoon into the pie plate. Bake 15 min. at 375 degrees F. or until puffy and pale brown. Serve at once, cut in wedges.

Trick of the Chef: Dust French Fries lightly after frying with crushed celery seed.

ESKIMOS HELP

Near the main entrance to the food products building at the big Toronto exhibition, which opened Aug. 24, a snow-white igloo set on an Arctic-blue island has been constructed by the department to show "southerners" how the Eskimos live. Arctic officials explained that the igloo set out to show the interior complete with authentic Arctic "furnishings" and three Eskimo attendants.

Pretty Paulette Aneroudluk and Mary Pennygoshoon, parka-clad, will answer questions on Arctic life. Information on hunting will be given by Johnny Eksinak and RCMP Corporal Tom Auchterlonie.

Putting the display through a dress rehearsal there before the CNE opened at Toronto, northern affairs officials explained that an Eskimo's food is not divorced from his heat, light and clothing, or even, in summertime, his shelter, for these primary needs all spring from the same animal or fish sources.

The exhibit, however, does emphasize Arctic food by displaying the traditional cooking utensils—a heavy seal-oil cooking lamp and cooking pot of stone—with pieces of dried reindeer meat and large photographs of Eskimos hunting and preparing food.

MORNING SMILE

During the filming of a prison story, a group of convicts lined up for a game of football.

"Hey," protested the film producer, "you have twelve men a side. That's against the rules."

"Yeah," grinned one of the prisoners, "that's why we're here. We cheat!"

ADAPTED BY WHITES

The Arctic recipes themselves are really variations on a theme—examples of the adaptability of "southern" housewives who have gone to live in the north and found ways to supplement their basic food supplies with the resources of the region.

was held a sum of \$2.14 was realized. A contest was put on by Mrs. George Mayne and Miss Muriel Clark.

Whale Skin Tastes Like Fried Eggs Says Cook Book

By CAROLYN WILLET
Canadian Press Staff Writer
OTTAWA (CP)—You never can tell. Some day, southern Canadian housewives may be appraising polar bear cuts with an eye to steaks or bearburgers.

Or busy working wives may race home to whip up a seal meat casserole, or perhaps toss whale skin into a frying pan for a meal of muktuk.

At present these dishes are restricted to the Arctic, where food is a symbol of the struggle for life, says Canada's newest and most original recipe book.

This gay, illustrated folder with Arctic recipes has been printed by the northern affairs department for distribution at its Arctic foods display at the Canadian National Exhibition in Toronto.

With a humorous introduction to most recipes, the booklet notes that "between the eastern and western it's not hard to get mixed"—but both areas provide ingredients for "Arctic mixed grill." It's a dish that calls for seal liver, ptarmigan and the ribs of a young seal.

As for polar bears, the recipe book says these can provide delicious steaks or the meat may be broiled, boiled, frozen or eaten raw with Arctic blueberries.

Muktuk—whale skin—has a rubbery texture and tastes like

COOK'S CORNER

CHOCOLATE FUDGE
1 Pkg. Cream Cheese
2 oz. (2 squares) unsweetened chocolate
few grains of salt
2 1/2 cups sifted icing sugar
1/2 tsp. vanilla
1/2 cup chopped nuts
Melt chocolate and cheese over low heat and take from heat and add rest of ingredients and put in pan and cool.

fried eggs, but is good when eaten either raw or fried. With the fat removed, whale meat may best be served as steaks.



The recipes were gleaned from the collection of Mrs. Alma Houston of Ottawa, who has lived in the eastern Arctic.

Mrs. Houston and her two young sons leave again next month to join her husband, northern service officer James Houston, a former Montreal artist who illustrated the recipe book and now is stationed at Cape Dorset on the southwest side of Baffin Island.

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