



MR. AND MRS. DAVID WOOD

## Married At Springhill General Proposes Toast

St. Andrew's United Church, Springhill, was the scene of a pretty wedding on Wednesday, August 15th, when the Rev. D. B. Tupper united in marriage Ruth Kathleen, daughter of Mr. and Mrs. H. J. Pike of Springhill, and David George, son of Mrs. George C. Wood and the late Mr. Wood of Charlottetown, P.E.I.

The bride, who was given in marriage by her father, was radiant in a floor-length gown of crystal, the bodice having a sheer yoke outlined with applique and iridescent sequins and the long sleeves tapered in points over the wrists. The full skirt was trimmed with bows of crystal and tulle. A tiny coronet of pearls and sequins held in place her fingertip veil of fine net, studded with sequins. She carried a bouquet of yellow roses and lily of the valley.

Miss Katherine Jones, of Springhill, was the bride's only attendant. She wore a strapless gown of pale blue nylon tulle and net over taffeta with a matching stole and headdress. She carried a bouquet of pink sweetheart roses and white mums.

Mr. James C. Wood, R.C.N., Charlottetown, P.E.I., brother of the groom, performed the duties as best man.

The ushers were Mr. James B. Pike, Fredericton, N.B., brother of the bride; Mr. Jack Brown, brother-in-law of the groom, Charlottetown; and Mr. Gerald Hannah, Springhill.

Mr. Floyd Smith, Springhill, rendered a solo, "The Wedding Prayer," during the signing of the register. He was accompanied by Miss Gladys MacPherson, the church organist, who also played the musical music.

The mother of the bride chose for her daughter's wedding dress of feather blue silk with matching velvet hat. She wore white gloves and a corsage of American Beauty roses.

The groom's mother was gowned in a grey ensemble with pink accessories. Her corsage was of pink roses.

The church was tastefully decorated with tall baskets of yellow chrysanthemums and shasta daisies and the guest pews were marked with white satin bows and tiny bouquets of shasta daisies and baby's breath.

Following the ceremony a reception for 125 guests was held in the church parlour which was beautifully decorated for the occasion. Presiding over the tea services were Miss Ethel Boyd, Fredericton, N.B., Mrs. H.K. Sanson, Stanley, N.B., cousins of the bride; Mrs. L.A. MacDougall and Mrs. P.W. MacNeve, aunts of the groom, both of Charlottetown, P.E.I. General E.W. Sanson of Fredericton proposed the toast to the bride to which the groom responded and in turn proposed a toast to the attendants which was responded to by the best man.

Mrs. James B. Pike, Fredericton, sister-in-law of the bride and Mrs. Jack Brown, brother-in-law of the groom, served the bridal party while those serving the guests were Miss Judy Paul, Mrs. Richard Steeves, Moncton; Miss Isabel Townsend, Mrs. James Davis, Fredericton; Mrs. J.P. Matthews, Amherst; Miss Jean MacDougall, Miss Joan Cameron, Charlottetown; Miss Joyce Bickle, Miss Ariens Schurman, Miss Phyllis Hunter, of Springhill; Mrs. Ralph Howe, Plaster Rock, had charge of the guest book.

Following a short honeymoon the happy couple will leave by plane for Calgary, Alta., where the groom is employed in the Physical Department of the Standard Oil of Indiana Company.

Out-of-town guests were from various points in Prince Edward Island, New Brunswick and Nova Scotia.

## DAILY PATTERN



by Alice Brooks

## MATERNITY TOP

Look neat, smart all summer in this lovely new maternity top. Novel neckline; pockets sparked with gay iron-on colors!

Pattern 7036: Maternity Misses' Sizes 10-12; 14-16 included. Pattern, washable iron-on motifs in combination of blue, yellow, green.

Send TWENTY-FIVE CENTS in coins for this pattern (stamps cannot be accepted) to Charlottetown Guardian, Household Arts Dept., 60 Front Street, West, Toronto, Ont. Print plainly NAME, ADDRESS, PATTERN NUMBER.

Two free patterns—printed in the new Alice Brooks Needlecraft book for 1956! Stunning designs for yourself, for your home—just for you, our readers! Dozens of other designs to order—all easy, fascinating hand-work! Send 25 cents for your copy of this wonderful book.

## HIGHFIELD W.M.S.

The Highfield Women's Missionary Society met at the home of Mrs. Stillman Frizzell for the August meeting. Mrs. Sellick opened the devotional period with the hymn, "Jesus Keep Me Near the Cross." Scripture reading in unity was taken from Mark, Chapter 12. Reading by Mrs. Sellick, "Money Giving," and a poem entitled "Goals." The hymn, "My Faith Licks Up to Thee," followed. A letter was read from Mrs. MacCull, The Baby Band Secretary.

Next meeting is to be held at Mrs. Toombs. Mrs. Creed will have the study book, "East from Berna." The meeting closed with prayer.

Mrs. Frizzell served lunch.

## BRACKLEY W.I.

Fifteen members were present at the regular meeting which was held at the Seaman home on Thursday evening August 2nd. Roll call was answered with "Something I have to be Thankful For." Mrs. Gregor McCallum was appointed school visitor for the beginning of the term. It was pleasing to note there were no sick calls during the month.

College rings will be presented to the four students from the district successful in passing the P.W.C. Matriculation exams namely, Isabelle, Anne and Alice McCallum and Lillian Shaw. Collection was \$2.55.

The next meeting will be held at the kitchen shelter, followed by a winter fry and program. Mrs. David Seaman, Mrs. Fred Hughes and Mrs. George Shaw will be in charge. Everyone in the district is welcome.

A delicious lunch was served after which the meeting adjourned.

## HOUSEHOLD HINT

Be sure that disinfectants, bleaches, ammonia and corrosives are stored well out of the reach of children.

## LET'S EAT

### Is It Ever "Good Form" To Use Paper Plates?

By Ida Bailey Allen

"The ladies have accepted the use of paper table place mats and paper napkins," remarked the Chef. "Why do they not follow suit with paper dishes? They do not consider this good form? Anything that conserves a homemaker's energy and peace of mind is good form in the opinion of this Chef."

#### GOOD STYLE

"They are definitely good style for casual entertaining," was my reaction.

"Last week I saw a house-furnishing store window display featuring new designs of paper plates, cups and other tableware. These paper dishes were attractive and well styled, strong and sturdy, too, and had a plastic coating.

"There were paper cups and plates for all occasions: formal china-like plates for at-table meals; gay informal plates in polka dots and plaids; in-between plates in solid pottery designs."

Tomorrow's Dinner: Asparagus saladettes; 3-meat loaf; brown gravy; whipped potatoes; buttered beets; maraschino Spanish cream; hot or iced coffee or tea or milk.

All measurements are level recipes proportioned to serve 4 to 6. Asparagus Saladettes: Combine 1 lb. cooked, fresh or frozen asparagus with 1 sliced medium-

size peeled onion and 1 sliced canned pimiento. Dust with salt and pepper.

Add 1-3 c. not-sweet French dressing and chill.

Arrange individually on crisp salad greens. Top with 1/2 tsp. salted and peppered commercial sour cream.

Maraschino Spanish Cream: Into a double boiler top, measure 3 c. milk. Stir in 1/4 c. sugar and 1-2 envelopes unflavored gelatin.

Place over boiling water. Heat until bubbles form around the edge, stirring occasionally.

Meaning separate 3 eggs. Beat the yolks until creamy. Pour in the milk mixture. Return to the double boiler and cook—stir 3 min. Remove from the water. Add a few grains salt and 1 tsp. pure vanilla extract.

Beat the egg whites stiff in a beat-sized bowl. Pour and beat in the custard. Add 1/4 c. fine-chopped maraschino cherries and 1 tbs. of the syrup.

Dip individual molds in cold water. Fill with the gelatin cream. Refrigerate 4 hrs.

To serve, unmold and garnish with whole maraschino cherries.

Suggestion of the Chef:

Use 1/4 lb. peeled fine-chopped fresh mushrooms or 1 (4 oz.) Asparagus Saladettes. Combine 1 lb. cooked, fresh or frozen asparagus with 1 sliced medium-

#### size peeled onion and 1 sliced canned pimiento. Dust with salt and pepper.

#### ADD 1-3 c. not-sweet French dressing and chill.

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## HAPPENINGS

### During the evening Miss Willis was presented with a very lovely gift.

Miss Gladys MacMillan entertained at a miscellaneous shower for Miss Willis at her apartment on Hillsboro Street, when the bride-to-be received many useful gifts.

The Reverend and Mrs. William Forsythe, the Manse, Covehead, have had as their guests their daughter, Mrs. Earl Ross and her two sons, Danny and David, also Mrs. William Ross, all of Cheverie, Nova Scotia.

Lieut. Col. F.B. Conrad and Mrs. Conrad have left for St. Andrews, New Brunswick. They will attend the annual meet of the Maritime Senior Golf Association, which is being held on August 27, 28, 29.

On Wednesday, August 15th a very happy event took place at West Keppock. It was the occasion of Mr. and Mrs. Alex MacIsaac's 25th wedding anniversary. At the southport Church they renewed the vows they had made twenty-five years ago. His excellency, Right Rev. Bishop MacEachern, celebrated the Mass. Following the Mass about forty guests were invited to MacIsaac's cottage for a wedding breakfast. Dr. J. A. McMillan proposed the toast to Mr. and Mrs. MacIsaac. The traditional wedding cake was cut and many guests were received from friends in East and West Keppock and Charlottetown.

In the evening Mr. and Mrs. MacIsaac held a reception for over one hundred guests who wished them many years of happiness.

The hostesses this week for the Golf Tea are the following: Mrs. Joseph Molloy, Mrs. George Vessey, Mrs. Ted Bradley, Miss Elizabeth Villet, Miss Vera Cudmore, Miss Jean MacLean, Miss Isabel MacDonald, Miss Shirley Irlam, Miss Anne Jenkins, Miss Ann Walsh, Mrs. Noel Wilson and Mrs. G.R. Soy.

Squadron Leader E. E. Arnett, Mrs. Arnett and children, Sandra and Dale, Belleville, Ont., are visiting with Squadron Leader Arnett's parents, Mr. and Mrs. Frank Arnett, Summerside.

Mr. and Mrs. Cliff Ramsay and son Jimmy have returned home from a pleasant vacation at Victoria, P.E.I.

Mr. and Mrs. Everett Daniels of Tewkesbury, Mass., have been visiting Mrs. Daniel's sister and brother-in-law, Mr. and Mrs. Earl Swaler, Summerside.

Mr. and Mrs. Gordon Tombs and Mr. and Mrs. Borde Connell of Summerside, have returned home from an enjoyable holiday in Cape Breton Island.

Hostesses at the Summerside Golf and Country Club this Saturday are Mrs. Mark Gaudet, Mrs. Hogan, Mrs. James Hogan, Mrs. Barry Dickie and Mrs. Harold McIver.

Mr. and Mrs. H. S. Rankin and daughter Carol of Searawan, N.J., are visiting Mr. Rankin's brother and sister-in-law, Mr. and Mrs. R.B. Rankin, Summerside East.

Mrs. Ernest Olsen and sons, Martin and Tommy, of Alston, Mass., are spending their holidays in Grandview. They are the guests of the Miss Florence and Shirley McPhee.

Mrs. Leslie Cook and young son John of Brighton, Mass., are the guests of Mr. and Mrs. Lloyd MacPherson, Grandview.

Mrs. Margaret Chaisson has returned to her home in Allston, Mass. While in the province she visited Mr. and Mrs. George Reynolds, Charlottetown, also her parents, Mr. and Mrs. B.A. Reynolds, Murray River.

Miss Thelma Willis, New Haven, a bride-elect, was entertained at a very enjoyable surprise party at Stanhope by the Management and Staff of Atkinson's Groceries, in which she was an employee.

# WOMEN

Lena Caroline McLure, Women's Editor, Phone 8506

Page 8, The Guardian Saturday, Aug. 25, 1956

## ELLEN'S DIARY

### Day To Be Celebrated

Around come the Saturdays in the spin of the wheel-of-fortune of the week. Or not unlike, it comes to mind, the moving table in the modern groceria which in turn her delivers m-lady's choices to the cashier—so we think we present our week-of-days for the reckoning.

How do we bring them? Boldly? Smug in our own conceit? Confident? On the contrary, humbly, and always more and less ashamed over our errors and omissions, remembering at this time, "It isn't the thing you do dear, it's the thing you leave undone That gives you a bit of heartache At setting of the sun.

The tender word forgotten. The letter you did not write, The flowers you did not send, dear, Are the haunting ghosts at night."

Of the week at Alderley, we recall first of all, it brought Mack's seventh anniversary of birth. He is fast growing up.

"I'm no bigger yet," he said in the first day of his new year, "but I will be before it's over. Birthdays we are sure, are days set apart especially to be celebrated in some way—a candle-lit cake, a gift, a card to assure the central figure that he has a secure place in the affection of his family.

"There were so many of us that I was never sure of my place in our family—one speaking of child-bearing said to us not long ago, "The older ones and the younger ones were well loved obviously, but there was I and betwixt and between. Only on my birthday when they took care to give me extra attention could I be certain that I was still in my parent's affection. And often since I grew up, when things were discouraging, as folks will, just why I was put in this world, I can see a birthday cake, and I'm there in my second best dress and everybody's happy. And I realize again that no one is born to chance but all ways to an ordered way."

"And not seven!" James said patting the small fellow's head. "Yes, seven!" Mack replied proudly, adding, "we'll do more farming now, won't we?"

So at week's end we bring our imperfect days for the reckoning, wondering as we hesitantly present them if there might be one amongst them better perhaps than the rest. Not knowing that as we lived them, as we pursued our way, we were in deed and word, in our smiles and out tears, writing our own gospel throughout. "The Gospel According to You," "You are writing a gospel, a chapter a day, By the deeds you do and the words you say. Men read what you write, whether faithful or true— For that is the gospel according to you."

Until Monday — — — Diary — — — Goodnight. . . .

## COOK'S CORNER



### BANANA MUFFINS

1 egg, well beaten  
7-8 cup of sugar  
1/4 cup melted shortening  
1 cup mashed bananas  
1 1/2 cups sifted pastry flour  
3/4 tsp. baking soda  
1/2 tsp. salt

Beat sugar gradually into egg. Add shortening and bananas. Mix well. Mix dry ingredients together. Add to first mixture. Bake in greased muffin tins in 350 degree oven, about 15 minutes.

## KEEP IN TRIM

### Getting Hungry And Fat

By Ida Jean Kab

A chronic complaint from over-weights is that when they feel tired they turn to food for added strength . . . only to find that this practice adds pounds. They want to know how to beat that tired weight.

Energy goes down when the blood sugar lowers. So the question is what causes blood sugar to drop? There is increasing evidence that the kind of food eaten and the distribution of the day's calories have considerable to do with blood sugar levels and energy supply.

STORED AS BODY FAT

For example, when most of the day's food is eaten at one big meal at the end of the day's activity, these fuel calories are stored as body fat rather than transformed into energy. To make matters worse, they tend to be stored largely on the stomach . . . but we'll get to that later.

The truth is that the food pattern which fits the time schedule of modern living fails to meet energy requirements satisfactorily. Analyzed, it is easy to see why. The popular time-saving breakfast of toast, jelly and coffee throws sugar into an empty stomach. The carbohydrates (sugars and starches) get into the blood stream quickly, giving a sudden spurt of energy and a temporary lull. But that breakfast does not sustain energy for the morning's work, because the blood sugar

falls and energy falls with it. Experiments have shown that on a breakfast of black coffee only, the blood sugar falls below the fasting level before lunchtime. This can result not only in that tired feeling, but in headaches, backaches and general dreariness.

NEEDS PICKUP

Naturally then, along about 11:00 in the morning, our over-weight feels "weak and all gone" and urgently in need of sustenance. This leads to the habit-forming mid-morning pickup, doughnuts and coffee . . . which brings another temporary rise in energy.

"That pickup takes the edge off the appetite, so lunch is apt to be a sketchy affair with a resultant drop in blood sugar about the middle of the afternoon. Then our tired overweight takes a snack—just a little something to tide her over until the evening meal."

By dinner time, she has that "beat" feeling and, to get a lift, overeats.

After the meal, she's ready to relax in the nearest easy chair. The extra calories, eaten at dinner but not used for energy following dinner, will go to make body fat. And where will this fat be stored? Largely on the stomach and waistline—because circulation is so slowed up that the excess nutrients don't get beyond the nearest spot. It's something to think about.

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## MARY HAWORTH

### Bullying Aunt Feels Guilty

Dear Mary Haworth: Six years ago, when I was aged 10 and my sister B, we were taken from my mother, due to her neglect of us, and given to the custody of my aunt and uncle. Aunt Nan taught us to cook, clean, garden, etc., and we gradually assumed more tasks until finally we were doing most of the housework.

Later my aunt had an operation to remove a tumor; and, after her return from the hospital, she never resumed any domestic responsibilities, except going after supplies that my uncle needs in his shop work. And she became bossy and dictatorial, even telling us how to spend a allowance that was given to us to teach us how to manage money.

While learning how to run a house, I was also progressing in school—which I entered at the age of 10, without previous education except knowing how to read. I started as a third grader; worked up to the fifth by the end of that year; took three grades in stride the next year, and was ready for high school. In my freshman year I made all A's, and as a sophomore my marks were A and B-plus.

#### NEEDS SOCIAL ACTIVITY

Now, at 16, I've never had a date, nor been anywhere except with my parents, except my aunt. The doctor says I should get out more, and Aunt Nan said I could, but she makes such a fuss I don't try any more.

Now she won't let me bake, sew, wash my hair or do anything (except clean house) without asking her first. Nor can I sew until my housework, gardening, summer study and any task she wants done are finished. When finally I am ready to sew, she has to supervise every detail of handling the material I paid for.

Maybe I am doing something wrong; or maybe I am too immature to understand her motives; but I do know that she tells me what to do. B.L.

#### AUNT A BULLY

Dear B.L.: Any fair-minded adult, reading this story, will recognize you as a humble, conscientious victim of circumstances—and your aunt as a bully and a slacker, with a bad conscience nowadays. She is taking mean advantage of your dependent situation and minor-age status, as she well knows.

It is quite significant that she has become increasingly hard on you since her return from the hospital, and subsequent failure to resume her proper share of household responsibilities. What ails her is this: 1. The more she indulges her laziness, the less she has to do—except pick on you. 2. The more she mistreats you (in her words and actions), the guiltier she feels, in the depths of her soul—which makes her angry, offensive, and defensive, in dealing with you. Ripe for trouble, in short.

Your fine school record, combined with your patient, heroic performance on the domestic front, indicates that you are, essentially, a very superior human being. Your aunt is preying upon you unmercifully, simply because you are so defenseless.

#### SEEK A FRIEND

As for what to do, to help and protect yourself—I feel that you need a friend in authority, to whom you might turn for understanding, and who would help you keep your thinking straight; and who might even become your champion in arguing the case with your aunt, to ask a decent break for you.

There aren't any special advisory resources in your town but it occurs to me that the Probate Judge (who presumably handled your custodial arrangement) would be a logical person to explore your teenage rights for you.

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



MR. AND MRS. EARL ROSS

## Wed At Trinity Church Will Live In Summerside

Against a beautiful back ground of summer flowers, a pretty wedding was solemnized at Trinity United Church, Charlottetown, P.E.I., at two P.M., when Rev. Howard Christie united in Holy Bonds of Matrimony, Catherine Areta Watters, eldest daughter of Mrs. Harry Davidson and the late Ivan Watters, to Earl Sheldon, son of Mrs. Charles Pantton, and the late Garfield Ross of Rosebury, P.E.I.

The bride entered the church on the arm of her uncle, (who also gave her in marriage) to the strains of Lohengrin's wedding march, played by the organist Mr. Royston, Mugford.

Miss Renie Cotton was guest soloist, and beautifully rendered, "The Lord's Prayer," previous to the ceremony, and during the signing of the register "Because."

The bride looked very charming in a floor-length gown of nylon lace over satin, with finger-tip veil, and pearl tiara. She carried a bouquet of white carnations.

Miss Shirley Clay was the brides only attendant. She wore a powder blue ballerina length gown of lace and net over taffeta with matching mits and tiara. She carried a nosegay of yellow poms.

The bride's mother chose for her daughter's wedding, a navy sheer dress with white accessories. Her corsage was white carnations.

The groom's mother wore a charcoal dress with black and white accessories. Her corsage was pink roses.

Miss Carol MacKay, winsome niece of the groom, was flower girl. Her dress was pink nylon with white accessories.

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They will reside in Summerside where the groom is assistant manager of Household Finance.

Out of town guests were: Miss Shirley Clay, Halifax, N.S., Cst. Charles and Mrs. Ross, Nfld., George Watters, St. John, N.B., Miss Alex Reynolds, St. John, N.B., Alex Watters, Hamilton, Ont. —Photo Craswell.

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## NETHERWOOD

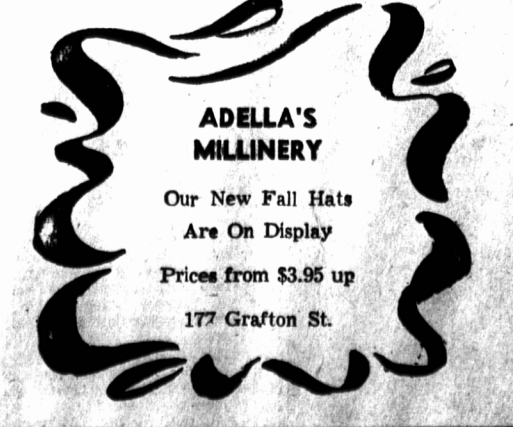
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