

IDA BAILEY ALLEN

Pot Roasted Duckling Easy On The Budget

IN the United States, most ducklings in the supermarkets are frozen, and must be thawed before cooking. They are available nation-wide at budget cost. Instead of roasting the next duck they purchase, we suggest that our readers pot-roast it for a change, and start in the following menu.

TOMORROW'S DINNER
Sardine - Pimento-Hard-Cooked Egg Saladettes
Pot-Roasted Duckling with Olives
Buttered Coarse Hominy (canned)
Red Cabbage Alsacienne
Applesauce - Gel With Custard Sauce
Coffee or Tea Milk

Measurements level; recipes for 6

POT - ROASTED DUCKLING WITH OLIVES
3 slices bacon cut in 1/2" squares
1 (4-5 lb.) duckling thawed ready to cook cut in small sections

1/4 c. fine-chopped onion
1 peeled section garlic, crushed
1/4 tsp. black pepper
1/4 tsp. ground cinnamon
2 1/2 c. boiling water
2 tsp. chicken bouillon powder
1 small bayleaf
1/4 c. chopped parsley
1/2 tsp. salt

1/4 c. stuffed olives, scalded and sliced
Sauté bacon in heavy 10" frypan for 2 min. Add duckling and slow-fry all over in it. When nearly brown add onion.

Transfer to deep 3-qt. casserole, adding all remaining ingredients except flour and olives; cover. Simmer or slow-bake 3 hr. at mod.-heat until duckling is tender. Remove duckling from casserole. Make gravy.

The gravy: Stir 2 tbsp. flour until smooth with 2 tbsp. cold water. Smooth-stir into residue

in the casserole. Bring to boiling point and boil 3 min. Stir in the olives. Serve with the duckling.

RED CABBAGE ALSACIENNE

1 medium-size head red cabbage, sliced thin and washed
1/4 c. water
2 medium-size onions, peeled and sliced thin
2 apples cored and sliced
1/2 c. red currant jelly
1/4 tsp. fine-crushed bayleaf
1/4 tsp. salt
1/4 tsp. pepper
1/4 c. butter or margarine
1 medium-size ham bone (if convenient)
1-3 c. wine vinegar

In heavy 3-qt. saucepan, mix together cabbage, water, onions, apples, jelly, bayleaf, salt pepper and butter. Add ham bone, if used. Cover. Slow-cook until cabbage is very tender, about 1 1/2 hr. Stir in vinegar the last 15 min.

APPLESAUCE - GEL

1 envelope unflavored gelatin
1 c. cold water
1 (1 lb.) can applesauce
1-3 c. sugar
1/4 tsp. ground nutmeg
3 tsp. lemon juice

Stir gelatin into cold water. Place over boiling water and stir until it dissolves. Stir into applesauce with sugar, nutmeg and lemon juice.

Blaise 6 (8 1/2 oz.) custard cups with cold water. Fill with applesauce mixture. Refrigerate 4 hrs. or until firm. Unmold and serve with or without custard sauce.

SUGGESTION FROM THE CHIEF

If desired, these applesauce-gel molds can be used to edge a platter of cold ham, when a mint leaf sprig might be placed atop each mold.



MR. AND MRS. PAUL WEATHERBIE

Ames-Weatherbie Vows Pledged At Zion Church

Pink and white roses tied with white bows marked the pews, and vases of gladioli decorated Zion Presbyterian Church, Charlottetown on September 18th, 1958 when Rev. Donald Campbell performed the double ring ceremony which united in marriage Christine Mary Ames and Sydney Paul Wynn Weatherbie. The bride is the only daughter of Sgt. and Mrs. Frank Ames of Charlottetown, and the groom is the only son of Mr. and Mrs. Alfred Weatherbie of Charlottetown.

The bride, given in marriage by her father, wore a floor-length gown of white bengaline trimmed with lace. The Empire waistline accentuated the full back which fell away to a chapel train and her bridal veil was a shoulder-length lace-trimmed mantilla. She carried a cascade of pink roses.

The ushers were Michael Middleton of Summerside, Herbert McPherson of Alliston, P.E.I. also a cousin of the groom and Eric McEwen of CFCY.

For her daughter's wedding, Mrs. Ames wore a three-piece suit of beige lace with hat and accessories in turquoise. A mink fur stole and a corsage of turquoise tinted carnations with pink rosebuds completed the ensemble.

Mrs. Weatherbie, the groom's mother chose a dress of coffee brown overlaid with white lace, matching-sole and beige accessories. She wore a corsage of Turkish roses.

Following the ceremony a reception was held at the Confederation Centre, Charlottetown, where guests were received in the foyer. The blessing was asked by John MacBeth. The toast to the bride was proposed by her godfather and uncle, Roderick Ames of Lexington, Mass. The groom fittingly responded.

HAPPENINGS

Audrey Jenkins, Women's Editor, Phone 4-8506

Gail Smith, Winsloe and Kay Davis, Elmira, P.E.I. left Tuesday morning for Windsor, Ont., where they will visit with Miss Smith's aunt and uncle, Mr. and Mrs. R. Johnston before going out to Postage La Prairie in Manitoba.

Wilfred Corrigan, Tracadie Cross and is returning to Winnipeg, Man. the end of this week.

Patsy Cheverie, Halifax spent the holiday weekend with her parents, Mr. and Mrs. Herb Cheverie, Tignish.

Lawrence Thompson of the Bank of Nova Scotia, spent the long weekend at his home at Long River. He has been temporarily transferred from the branch at Montague to the Albany branch of the bank.

Janice Waite, RT, Middleton, N.S. and Judith Waite, nurse in training at the Victoria General Hospital, Halifax, spent the holiday weekend at their home at Kensington.

David Wedge has returned to his home in St. Louis after spending some time in Hamilton, Ont.

Mr. and Mrs. Lloyd Balderston and family have returned to their home in Southport after spending a few days touring Nova Scotia.

Mr. and Mrs. E. C. Perry are spending a holiday with relatives and friends in Mass., U.S.A. While there, they spent Thanksgiving with their daughter, Tish and son, Billy.

Leo Broderick and sister Patsy, students at St. Dunstan's University spent Thanksgiving at the home of their parents, Mr. and Mrs. Everett Broderick, Tignish.

After spending the summer months in Montreal, Ann Marie Gaudet has returned to her home in St. Louis.

Mr. and Mrs. George Milton, Malden, Mass. were weekend guests of Mr. and Mrs. W. C. Donald, Kensington, and called on other relatives and friends.

Mr. and Mrs. Donald Thompson and daughter, Traci Lee, Saint-John, N.B. were weekend visitors to Long River and Kensington.

Guests of Mr. and Mrs. Albert Cudmore of Wheatley River over Thanksgiving weekend were: Mr. and Mrs. A. Graves and baby daughter, Denise, Montague; Mr. and Mrs. C. S. Graves and children, Marie, Cheryl, Heather, and James, Charlottetown; Mr. and Mrs. James Cudmore and daughters, Jill and Lorna, and Mr. and Mrs. Walter Ling and Donna, Wheatley River.

Shirley Corrigan has been visiting her parents, Mr. and Mrs. G. G. Wyrwas.

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Honeymoon To Nova Scotia Follows October Ceremony

The marriage of Esther Lotte Paynter, daughter of Mr. and Mrs. Francis Paynter, Kensington, and Michael Everett Kinch, son of Benedict Kinch of Elmira and the late Mrs. Kinch was solemnized on Saturday, October 2 at 10 a.m.

Rev. Dr. L. P. Callaghan performed the ceremony and celebrated the nuptial mass at the Church of the Holy Family, Kensington, which was decorated for the occasion with bouquets of late summer flowers.

Eleanor MacDonald played the wedding music and sang appropriate hymns.

For her daughter's wedding, Mrs. Paynter chose a jacket dress of printed silk in shades of blue, with matching hat. She wore a corsage of white carnations.

A reception was held at Birch Hill Lodge.

Following a tour of Nova Scotia, the newlyweds are residing at Norborne. Both are employed with the firm of Casley Produce Ltd., at Kelvin Grove.

H. BENNETT CARE

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MR. AND MRS. PETER GALLANT

WED AT STELLA MARIS CHURCH

Marriage Vows were pledged recently at a double ring ceremony performed at Stella Maris Church, North Rustico, when Mary Eleanor Blaquiere, daughter of Mr. and Mrs. Dennis Blaquiere, became the bride of Joseph Peter Gallant, son of Mr. and Mrs. Joseph L. Gallant, Maid

of honor was the bride's sister, Kathy and bridesmaid was a Mary Eileen Gallant. Following a reception at the Confederation Centre, Rustico, the newlyweds left on a honeymoon trip to Cabot Trail, and Nova Scotia, and are now residing in North Rustico. (Photo by Craswell's Studio)



MR. AND MRS. CHARLES MUNROE

Wedding Vows Solemnized At Double Ring Ceremony

Trinity United Church, Charlottetown, was the scene of an early fall wedding in September, when Donna Catherine, daughter of Mr. and Mrs. Lester Cameron, became the bride of Charles Leroy Munroe son of Mr. and Mrs. Charles Munroe.

The altar was decorated with baskets of mixed gladioli and roses, and pews were marked with white organza, and pink gladioli petals. The double ring ceremony was performed by Rev. G. G. Wyrwas.

J. D. Herdman, the church organist, played the wedding music and accompanied the vocalist, Mrs. David Cox, who sang "The Lord's Prayer" prior to the ceremony and "O Perfect Love" during the signing of the register.

The bride, given in marriage by her father, wore a full floor-length gown of silk organza over taffeta, with an overlay of lace and seed pearls on the front panel, and accenting the scooped neckline. Her four-tiered bouffant veil of silk illusion was held in place by a large fabric rosette. She carried a cascade of roses, lily of the valley and fern.

Attending the bride were Virginia Shaw, as maid of honor, Joan Court and Jeanne Cameron, sister of the groom, as bridesmaids. They wore identical floor-length sheath gowns in Paris pink organza and lace, with matching velvet bows at the waistline. Their head dresses were satin flowers and tulle veiling in shades to match their dresses.

The best man was Sidney H. Hurry, cousin of the groom. The guests were ushered to their pews by Seymour Hurry and Douglas Cameron, brother of the bride.

The bride's mother chose for her daughter's wedding a carriage blue lace dress with white and black accessories. Her corsage was of white carnations. The groom's mother wore a chocolate brown lace dress with

beige and brown accessories, and a corsage of yellow roses. Immediately following the ceremony a reception was held at The Charlottetown Curling Club for approximately 140 guests. The bride's table was centered with a three-tiered wedding cake topped with a miniature bride and groom. Ralph Rupert proposed the toast to the bride, which was responded to by the groom, who in turn proposed a toast to the bridesmaids, which was replied to by Sidney Hurry.

Judy Hipperson was in charge of the guest book. For a honeymoon trip to New York, the bride chose a three-piece suit of winter white with corsage was of pink roses.

Out of province guests included Lloyd Cameron, Halifax; Mr. and Mrs. Richard Rice; Moncton; Mr. and Mrs. Henry Hurry, Bonnie and Janice, Truro, N.S.; Mr. and Mrs. George Rooney, Toronto; Mr. and Mrs. Arthur Scott, Mass.; and William Burgess of Toronto.

Mr. and Mrs. Munroe are now residing in Charlottetown where the bride is employed with the Island Telephone Company and the groom is employed with Keith Pickard, Architect. (Photo by Frances Davies, ARPS)

EDUCATIONIST DIES

SAN RAFAEL, Calif. (AP)—Henry Kittredge Norton, lawyer, educationist and business executive, died Tuesday in hospital. He would have been 81 Thursday. Norton had been teacher and world traveler, author and master of 11 foreign languages during his colorful career. During his time he held important positions in the National Broadcasting Corporation, RCA, the New York, Susquehanna and Western Railroad and the New York Transit Authority.

Women

ELLEN'S DIARY

Lady Moon Was Silvering Yards And Quiet Fields

"What were you asking me, Ellen?" James questioned a few minutes ago, hanging away coat and jacket after an excursion through the evening, which had taken him away to visit at another farm - home.

pasturing, color accented prettily in the autumn sunshine.

"The Atlantic Fair is not too far away now," he commented, smiling at the thought.

"The opening date will be upon us, now fairly soon." "You costume-plans attending it?" we chuckled lightly.

"Yes, if all goes well with the valley, checkering, we knew, the woods' paths, on which now lay the new-fallen leaves. There would be scent of ripening fern and bracken too about, and a tang in the air of frost."

"Oh, she wasn't doing a thing, Ellen," James replied to our query. "She was just knitting away on... I'd say it was a sock."

"We must remember to take the black ewe's fleece to the mill one of these times," we said.

"Not like other harvests!" James remarked, soberly.

"This however is like other October nights, those remembered through the years: bright and very beautiful."

"Oh a nice few" the younger farmer replied.

"Lifted chrysanthemum up from the flowerbed this afternoon, to have continuing bloom indoors, an aster - like white one, and another in a rosy shade. There was a sound of voices in a piggyery then, where Peter and his grandfather were engaged in placing an inner-guard - rail about a sty. This ensures a measure of safety to any straying piglet, new-born."

"And after this is done what will we be going?" Peter questioned. "Oh, I don't know," James replied. "we'd better get this done before we talk about that!"

"I was just wondering," Peter said. "I thought we might be going out to the Corner to pick up the children."

"Very blue October's sky was - that blue which makes a perfect background for any colorful trees now limned against it. There was golden sheen of Autumn sunlight over all. Bright and lovely the day was, though the wind hinted of cool days ahead."

This morning, Mack, books under an arm stopped on his way to the truck which was to take Alex and himself to school. He looked out to the field, across the creek, where some members of the little herd were

Until tomorrow - Diary - Good - night...

HOUSEHOLD HINTS

Always slightly under-dry maulin or persole sheets. They're less likely to wrinkle. Fold at the selvages.

Dutch loaf, or other cold cut type meat leaves, make a fine meal. Heat a whole or half loaf in the oven until piping hot.

SCIATICA

Do sharp stabbing pains shoot down your thighs, hip to ankle? Is it hard for you to get about? If you long for relief from wearisome ache or the terrific pains of sciatica, try TEMPLETON'S T.A.C.'s today. Only 85c and \$1.25 at drug counters everywhere.

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CONFIDENTIALLY YOURS

MONTREAL, October 14th—Are you planning a new heating system, new plumbing, perhaps a new garage or any other needed work done to your home this Fall? I know just the man for you to see about home improvements. He is the manager of your nearest branch of THE BANK OF NOVA SCOTIA and he will be delighted to discuss a low-cost Home Improvement Loan with you, a loan specially tailored to your budget by the experts at Scotiabank. It's so easily arranged, too. So, first thing to do is drop in to your nearest Scotiabank branch and discuss a Home Improvement Loan with the Manager.

FEELING DULL AND DISPIRITED due to irregularity? Well here's something that may make a big difference in the way you feel. Try CORRECTOL, a gentle laxative made specially for us women, and see if it doesn't help you. Developed by Pharmaco (Canada) Ltd., Correctol is so gentle it's recommended even after childbirth. You see, it has a non-laxative regulator that makes its action prompt yet unburied. Do try it. I'm sure you'll feel much better with the gentle help of Correctol. Take advantage of this very special offer... Correctol (Value \$1.25) for just 50¢! Just clip this column and send it with 50¢ and your address to Pharmaco, Pointe Claire, P.Q.

EASY-GOING

is the word for Canadian National's three excellent Credit plans, each designed to take money-worries out of travelling. The Charge-a-Trip plan gives you up to 36 months to pay for your trips, CN Package Tours, etc., in Canada. No down payment is required. The Go Now—Pay Later plan allows you up to 24 months to pay—after a down payment of 10%—for rail trips anywhere in North America, and also covers CN and Hilton-Statler Hotels, Package Tours and rail-sea trips. If you travel a lot, your best bet is the CN Credit Card. It covers more services than any other Canadian Credit Card, including rail and air travel, telegrams, car rental, CN and Hilton-Statler Hotels, etc. Your CN Passenger Sales Office has the details, call them soon.

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GUESTS COMING FOR DINNER?

I've found that preparing dinner beforehand leaves me free to breeze through the day's work with a carefree mind. And the way to make dinner taste better is to remember true-flavoured, crystalline WINDSOR SALT, both during preparation and at the table. To help you plan your meals, Windsor Salt offers a wealth of favourite recipes (including wonderful salad recipes and tips for glamorizing everyday vegetables). To get your Windsor Recipe Box with one hundred kitchen-tested recipes... just send your name, address and \$1.00 to Windsor Salt, Dept. Z, Box 6347, Montreal 2, P.Q.

DO YOUR HOUSEHOLD CHORES

seem twice as difficult because you've spent sleepless nights with the pains of neuritis, rheumatism or arthritis? Then here's wonderful news for you. Thousands of men and women get long-lasting relief from such suffering by taking TEMPLETON'S T.R.C., Canada's largest-selling medicine... specially made for the relief of such pain. And more good news you can get even faster, DOUBLE ACTION relief by applying Templeton's FLAME-cream Lintiment externally at the same time as you take T.R.C.'s internally!