

HAPPENINGS

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



MR. AND MRS. MICHAEL BURKE

September Vows Exchanged At Double Ring Ceremony

The church of the Most Holy Redeemer, Charlottetown was the scene of an early autumn wedding when Marjory Anne, daughter of Mrs. Joseph B. Gillan and the late Mr. Gillan became the bride of Michael Burke, son of Mr. and Mrs. J.W. Burke, Charlottetown.

Rev. F. J. Maloney, CSR, officiated at the double ring ceremony. Baskets of gladioli and fern decorated the sanctuary.

The soloist, Patsy Lappin was accompanied by Mrs. William Campbell, organist, as she sang "On This Day, Oh Beautiful Mother." "Lord I Am Not Worthy" and Schubert's "Ave Maria" during the signing of the register.

Given in marriage by her grandfather, James E. Gillan, the bride wore a floor-length gown of delustrated peau-de-seole, styled with a bateau neckline and detachable train which fell softly from a high empire waistline. Her shoulder length bouffant veil was held by a head-piece of fabric rosettes. She carried a bouquet of red roses with stephanotis and ivy.

The bride was attended by her sister Arlene as maid-of-honor and Frances Clinton, RN as bridesmaid. They chose identical floor-length sheath dresses in peacock blue with detachable trains. Their matching handpieces were wedding ring bands and they carried bouquets of shasta daisies.

The little flower girl, Anne Marie Burke, sister of the groom, was attired in a floor-length dress of white organza. Her head piece was made of white flowers and she carried a

creascent of baby mums, tinted blue.

Frank McCarthy, cousin of the bride, was ring bearer.

The groom's brother, Wilfred Burke was best man, and guests were ushered to their pews by Chester Gillan, brother of the bride and David Burke, brother of the groom. Francis and Joseph Gillan served at the altar.

For the reception at Gregor's Hotel, Brackley, the bride's mother received wearing a dress of angel lace and crepe in old rose shade with cranberry accessories and a corsage of white roses.

For her son's wedding Mrs. Burke chose a dress of royal blue with black and white accessories and she wore a corsage of white roses.

The bride's table was centered with a four-tiered wedding cake topped with a christogram. The guest book was circulated by Anne Gillan. A toast to the bride was proposed by her uncle, Mark Gillan and responded to by the groom, Chester Gillan, master of ceremonies read the congratulatory telegrams.

For a honeymoon to Bar Harbor, Maine the bride wore a wool suit of fiesta red; a white feather hat with black trim, and black accessories. Her corsage was of white roses.

The young couple are residing at 410 MacDonald Street, New Glasgow, Nova Scotia, where the bride is on the staff of the Bank of Nova Scotia and the groom is employed by Trans Canada Credit Corporation.

(Photo by R. B. Hambly)



MR. AND MRS. WILLIAM STEWART RECENT WEDDING

Pownal United Church was the scene of a recent wedding when Judy Mariene Mosman, daughter of Mr. and Mrs. Dawson Mosman of Vernon, was united in marriage to William Kenneth Stewart, son of Mr. and Mrs. Kenneth Stewart, Brackley Point. The

double ring ceremony was performed by Rev. W. E. Grant. Bridal attendants were Mary Stewart, sister of the groom, as maid of honor, and Ruby Mosman, sister of the bride, as bridesmaid. A motor trip through the Maritime followed the ceremony.

MARY HAWORTH

Column's Negative View Bothers Unmarried Gal

Dear Mary Haworth: Your strongly negative view on the state of the single woman surprises and bothers me.

I am 42, never married, and have never felt that I was dealt "a poor hand of cards" and a "bleak assignment." Rather, I have been ever grateful for good health, a responsible job and the friends both married and single.

My married friends include single women in their social activities as a matter of course and there is not the slightest indication of any awkwardness.

I just don't fathom your recent statement to SL that the crucial difference between marriage and spinsterhood is the lack of opportunity and incentive for the single woman to involve herself wholly in a socially en-

dorsed all-out life-sharing relationship.

Your implication that marriage is necessary for happiness is tiresome. The steady increase in divorce, marriage counselling, psychiatric care, etc., attests to the substantial unhappiness among married people.

My outlook on life is not the result of any profound study, nor of working my way through any "maze of special difficulties." I live by the simple faith that things turn out for the best.

The only objection I have to being a career woman is that times is so very limited to pursue my many interests, including helping people less fortunate than I. Sincerely, D.G.

Dear D.G.: Unconsciously, at least, you are somewhat on the defensive about being unmarried, concerned lest anyone suppose that you aren't positively content with that way of life.

This is indicated by your combat-readiness to identify yourself with SL, the previous correspondent, without stopping to note that there is a striking dissimilarity between her estimate of the single life and your own.

Psychologists tell us that the disposition to identify militantly, as it were, with one side or the other in exchanges of ideas between other persons, is a neurotic symptom, a kind of compulsion to do battle defensively when nobody, actually, is offering affront.

Speaking for herself and others in the same boat (she says), SL, at age 30, is frankly dismayed at being still unmarried. She is asking how to deal with her anxieties: Whether to match at illicit sex, marry just anybody, wait indefinitely for true love to appear, or trust fate. She wonders if the illicit affair affords partial fulfillment at least, hence is preferable to "no love at all" etc.

In the full text of my reply, I explained that her perturbation seems to center, mistakenly, on the false notion that "sex experience" in the limited or vernacular sense is the transcendent difference between married-versus single life for a woman.

I went on to say that the really crucial deprivation for the normal woman, is the lack of opportunity and incentive, outside marriage, to invest herself wholly in a socially endorsed, all-out life-sharing relationship, as, for example, with spouse and children.

Denied this natural format for fostering life-long personality growth, the question is: How is a woman to compensate, how is she to participate socially and psychologically in the life of her times, so as to retain a rounded feminine love-giving character?

I don't say, and I didn't suggest, that it can't be done. Instead, I remarked that the single woman has to search her own individual way through the maze of her special difficulties on that score. And this, in effect, is what you are doing, whether or not you care to face up to it.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of The Guardian.

Doctor Poses Question On Moral Right

OTTAWA (CP) — A Chicago doctor questioned Saturday the moral right of the medical profession to prolong life either against a patient's will or in hopeless cases.

Dr. Walter C. Alvarez, who writes a syndicated newspaper column, was one of several speakers during a one-day symposium on Iatrogenic Illness sponsored by the Ottawa Academy of Medicine.

Iatrogenic illness was described as a disease or condition induced in a patient as a side effect of the doctor's treatment which may be medical, surgical or drug induced.

Dr. Alvarez said in the days when he was an intern pneumonia was "the old man's friend." Many of the old people who were dying in his wards "were glad to die and some told me I would do them no kindness if I struggled to keep them alive."

Pneumonia no longer was the old man's friend because "we doctors usually cure it with antibiotics."

"I have known human vegetables to be kept alive with strenuous treatment for from seven to 12 years. I wonder, is that good medicine?"

Joan Watkins Montague, accompanied by her mother, Mrs. Hilda Watkins and her aunt, George Preece, are holidaying in Nova Scotia. While there, they will tour the Cabot Trail and visit other points of interest.

Mr. and Mrs. W. R. Poulton have returned to Alberton after a brief visit to Sheffield, Mass. where they were guests of their uncle and aunt, Mr. and Mrs. Melvin Kemp.

Mrs. James E. MacKinnon returned to her home at Kensington recently after visiting friends and relatives at Alma. She was the house guest of Rae and Sophie Barbour.

Mr. and Mrs. J. H. Myrick left Alberton last week to spend some time in Waban, Mass. They were accompanied by Margaret Stone and Helen Cleaves, who were returning home after spending the summer in Alberton.

Recently a shower was held in the Kingsboro Hall when residents of Kingsboro and surrounding districts gathered to honor Mr. and Mrs. Walter Ching (nee Donna Coffin). The couple were recipients of many gifts, which were presented and opened by the following: Mrs. Robert Rose, Bonnie MacGregor, Birdie Coffin and Sharon MacGregor. A pleasant evening was spent with music furnished by Mrs. Clinton Stewart and Richard MacGregor, and singing by the four MacGregor sisters. Kenneth MacGregor was chairman for the happy occasion. Remarks were made by Fred Rose and Russell Garrett, and refreshments were served by the women present.

Prior to her recent marriage to Gordon Crabbe, Linda Aylward was tendered a miscellaneous shower at the home of Mr. and Mrs. Lowell Drumm on d, Freetown. Steamers of coral and white and a wedding bell decorated the room to which the bride to be was escorted by Ellen MacIsaac. The filled baskets were carried in by Dorothy Aylward, Ronnie Drumm on d, Patricia Hammill, and Karen Stetson. The ribbons were cut by Betty Reeves, and Brenda Stetson read the gift cards while Beverley Stetson arranged the gifts on the table. Assisting the hostess in serving refreshments were Mrs. Wilbert Diamond, Mrs. Edward Hammill and others.

Women

IDA BAILEY ALLEN

Supply Of Fuel Foods Needs Regular Stoking

CAN'T we have just juice, coffee and toast for breakfast? A sandwich and a bottled cold drink for lunch, and a big dinner at night?

Do this if you wish. However, you will feel tired by 10.30 a.m. and rush for a coffee break! You will strike a low fatigue point by 4.00 p.m. because the supply of fuel food is low; and you will feel stuffed and sleepy during the evening, because you ate more at a single meal than the digestive system can easily manage.

CHICKEN BROILED WITHOUT EXTRA FAT (Good for everybody. Also suitable for reducing or low-cholesterol diets.)
2 quartered broiler - fryers
3 tsp. seasoned salt
Wipe broiler - fryers with paper towel moistened with cold water. Dust with seasoned salt. Line broiler - pan with double sheet of heavy-duty aluminum foil. On this, arrange broiler quarters, skin-side down. Place 4" from source of heat, 400 degrees F., and broil 1 1/2 hrs.; not 375 degrees F. after 1/4 of an hr. Serve piping hot, or cold.

GREEN GRAPES IN LEMON-GEL
1 (8 oz.) pkg. lemon-flavored gelatin
1/2 tsp. vanilla
3 c. halved, washed seedless green grapes
Apple Whip topping (follows)
Prepare lemon gelatin, following pkg. directions. Stir in vanilla. Refrigerate 30 min. or until beginning to thicken. Fold in grapes. Transfer to 6 individual molds or (3 1/2 oz.) custard cups; continue to refrigerate 2 1/2 hrs. or until firm. Unmold and garnish with Apple Whip topping.

APPLE WHIP TOPPING FROM THE CHEF
The reason a little cream of tartar is often added when whipping egg whites is because it is an acid made from grapes that helps the whites stiffen and so hold air while being beaten.

For example, in making Apple Whip topping: Beat 1 egg white with 1/2 tsp. cream of tartar until almost stiff; beat in 1/4 c. sugar a little at a time. When stiff fold in 1/2 c. grated red-skinned apple and 1/2 tsp. maraschino syrup if you like. Serve within 15 min.

GETS ROYAL WELCOME
TOKYO (Reuters)—Five Japanese princes and three princesses graced Tokyo's international airport tonight to welcome home the emperor's brother, Prince Mikasa, from a month-long tour of North America.

TOMATO BOUILLON "GOURMET"
1 (8 oz.) can tomato sauce
1 (10 1/2 oz.) can beef broth or bouillon
2 can - measures water
1/2 c. canned tomato juice
1/2 tsp. prepared horseradish
4 drops Tabasco
1/4 tsp. chopped fresh or

Hot Turkey Dinner
St. Pius X Parish Hall
Thursday, Oct. 7th
Serving from 4 - 7 p.m.
\$1.25 per plate

AWAY Go Corns!
Zino-pads Speedily Prevent, Relieve, Remove Corns
Instant-acting Dr. Scholl's Zino-pads do everything for you. Stop corns before they can develop when used at first sign of sore toes... Stop pain in a jiffy... Remove corns one of the quickest ways known to medical science. Water-repellent—do not come off in bath.

World's Largest Selling Foot Relief

Dr. Scholl's Zino-pads



BARRY MacKINNON MARY PERRY

WEDDING PLANNED

Mr. and Mrs. Maurice Perry, Charlottetown, wish to announce the engagement of their daughter, Mary Georgina, to Barry Brice, son of Mr. and Mrs. George McKinnon, Montague. The marriage will take place October 30, 1965 at the Church of the Holy Cross, Oshawa, Ont.

Princetown Road UCW Holds Meet

Mrs. Lester Johnson is devotional leader at the regular monthly meeting of the Princetown Road UCW held at the home of Mrs. Grant Proud.

The devotional period opened with a hymn followed by prayer, and scripture reading was read by Mrs. Russel Smith, and two readings were given by Mrs. Beaumont Newport and Mrs. Alice MacNeill.

A talk on the topic "The Bible" given by the leader, followed by a hymn and prayer which closed the worship service.

Roll call was responded to by

MENU Magic
from the TEST KITCHEN

Colourful Fall Finales
From across the ocean comes a wonderful custom of ending a big meal with fruit and cheese in place of a heavy dessert. Happily it's one we can easily adopt here. An arrangement of grapes, plums, peaches, pears and apples accompanied by an assortment of delicious cheese makes a colorful finale and mighty good eating too, this time of year.

Simple Teamwork
Flavorwise it's simply a matter of teaming up one of the many types of cheese now being made in Canada with a complimentary fruit. A world of discovery awaits, as you mix and match to suit your own individual taste.

Pears A-Plenty
Try ripe juicy pears with rounds of Camembert Cheese. Served at room temperature, Camembert has a soft runny center that's just right for spreading on pear slices or, if you prefer, on crisp crackers. And yes, do eat that thin grayish crust as well.

For the Blue Cheese Fans
Apples and Cheddar Cheese are always favorites, but vary the pattern this month. Dip apple wedges in lemon juice so they won't discolor, then arrange around a wedge of Blue Cheese—the kind you crumble into salads.

A Delicious Pair
While homegrown grapes are at their best, serve them with Brick Cheese and melba toast. Originally you could always identify this cheese by its "brick" shape, but now it's sold in blocks or slices of varying weights for your convenience.

Don't Miss Swiss
With the sweet nut-like flavor of Canadian-made Swiss Cheese goes tangy orange or tangerine segments. Cut it into cubes or fingers for easy eating at dessert time.

Cheddar is Champion
No introductions are necessary to our world famous Canadian Cheddar Cheese, the year-round partner for all fresh fruits. Nowadays manufacturers age it carefully so it reaches us at peak flavor and texture. "Old" cheddar is aged at least a year and retails premium prices, however both "medium", aged about 8 months, and "mild", aged at least 2 months, have their devoted fans too! Try them all this October Cheese Festival Month.

LOOK! HURRY!

REDUCED FOR THE FIRST TIME...

SAVE 29.⁶³

Enjoy Refreshingly New Firm Comfort on a Quality Simmons BACK-CARE Mattress... and special savings during This Savings Event at Holman's!

Simmons BACK-CARE Smooth-Top
Simmons exclusive "Adjusto-Rest" coils give head-to-toe even comfort. Smooth foam pad on top and bottom and sturdy pre-built border will keep mattress looking store-new for years to come! Long-wearing quality woven stripe ticking. Sizes 30", 48", 54". Double your savings... buy a matching box spring at the same price. Reg. \$79.50 value—SALE each

49.⁸⁷

Simmons BACK-CARE Quilt-Top
Features a superb quality damask cover, micro-quilted with foam for extra support and comfort. Has exclusive "Adjusto-Rest" coils that give you head-to-toe even comfort. In 30", 48" and 54" width. Note: Back-Care deluxe longest units available at an extra charge. 54" wide x 80" long. Regular \$69.50 Value—SALE, each

59.⁸⁷

LIMITED TIME OFFER! HURRY TO SAVE!

Store Hours

CHARLOTTETOWN:
Mon. thru. Thurs. — 9:00 - 5:30
Friday — 9:00 - 9:30
Saturday — 9:00 - 9:00

SUMMERSIDE:
Mon. thru. Thurs. — 8:30 - 5:00
Friday — 8:30 - 9:00
Saturday — 8:30 - noon

rough form, estimates are that the Labor Day steel settlement boosted average straight time hourly earnings for some 300,000 basic Steelworkers to \$3.46 from \$3.31 per hour in the first year of the contract.

This edged out three previously highest paying industries—petroleum and refining at \$3.37 per hour, tires and inner tubes at \$3.35 and flat glass manufacturing at \$3.34.

July figures, the latest complete U.S. estimates available, showed average straight time pay for all manufacturing at \$2.51 per hour.

When the third year pay raise in the steel contract goes into effect, Steelworkers will be averaging an estimated \$3.55 per hour.

Steel Workers Highest Paid In U.S. Industry

DO YOU GASP FOR BREATH, WHEEZE, COUGH?
Does asthma or chronic bronchitis keep you in misery with difficult breathing, wheezing, coughing—so it is hard to do your work, impossible to sleep? Do you sit up all night struggling to get breath thru your bronchial tubes? Then here is good news! Thousands of Canadians use millions of RAZ-MAH capsules each year and get longed-for relief from their symptoms quickly. Try Temple's RAZ-MAH Capsules today—only \$10 and \$1.95 at drug counters everywhere.

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