MR. AND MRS. DONALD EDWARD JENKINS

Winter Wedding Solemnized At The Home Of The Bride

Luella Maude Clark only daughter of Mr. and Mrs. Earl Clark, was united in marriage to Donald Edward Jenkins, son of Mr. and Mrs. Harvey Jenkins, Brackley in a recent ceremony at the home of the bride.

The bride entered the living-room on the arm of her father to the strains of the bridal chorus played by Mrs. Chester Ford, aunt of the bride.

The double ring ceremony was performed by Rev. G. A. D. Elliott.

The bride was attired in a street length dress of blue velvet. Her shoulder length veil was caught by a blue velvet rose, matching her dress, and she carried a bouquet of red roses and white carnations.

The maid of honor was Mrs. Allan Dalziel, a close friend of the bride. She wore a red velvet dress with matching headpiece and carried a nosegay of red roses and white carnations.

The best man was David Jenkins, brother of the groom.

Following the ceremony a reception was held at the Queen Hotel for relatives and close friends. Rev. G. A. D. Elliott offered grace.

The bride's table was decorated with white carnations and yellow mums, centered with a three-tier wedding cake topped with a miniature bride and groom.

Telegrams were received from Mr. and Mrs. John MacRae, Manchester, N.H., Mr. and Mrs. Guy Cudmore, Regina, Sask., Miss Olive Ford and Mrs. Bruce Newson, Calgary, Alta.

Mrs. John Blatch was in charge of the guest book.

Present was the groom's great grandmother, Mrs. Wallace Wood, Marshfield and the brides' great aunt, Mrs. Henry Ford, Charlottetown.

For a honeymoon trip to the U.S.A. the bride chose for travelling a brown crinkle crepe sheath dress with beige accessories and muskrat jacket. Her corsage was of yello roses.

Prior to her marriage the bride was entertained at a shower by Mrs. Allan Dalziel and a community shower at her home. Upon return from their honeymoon, the couple were given a community shower.

(Photo by Craswell)

ELLEN'S DIARY

As In Vanished Winters, Icicles Mark The Days

Now, as in vanished winters, we see icicles mark the frosty spillways in the dam. But only in memory can we call back those former years, which brought also at this season farmers and their horses and sleighs from near and farther, to reap a harvest of ice from the millpond.

Engaged with a piece of mending by a window, or perhaps enjoying much a spell of quilting at the old frames set up there, we would lift eyes a moment to rest them, and thus find the scene in the valley below. See the men sawing by hand the ice with the ice- saws, watch them lift the sizable cubes of crystal from the water, with that art which came from experience, and slide them one after another to a waiting sleigh, which presently filled, moved away and was replaced quickly by another, in gathering this cold harvest of winter.

With James we speak of it yet— talk of the lads of the farms, scattered now far and wide in many an instance, members of families separated by distances little dreamed of by those, who worked so happily there. James too recalls the horses of the farms, rugged warmly, and during any interval of waiting munching their bundles of hay... The pond is gone now. As are the harvesters. The horses and sleighs also have pretty well disappeared from our winter-scene.

Yes, the pond has disappeared. And we remember too the youngsters of then are scattered hither and yon, not only the workers out there, who warned to keep a safe distance from the gaps left by the ice-cutting, came past the dusk, to build their bonfire, and skate on, happily, into the night's hours.

But for Island- children the art of skating is not lost. It continues at rinks, or wherever an area of ice in pond or field warrants it. This afternoon, Scarpie barked excitedly and sped down toward Inne's end. Alex, our aide in bringing wood from the shed to the box on the verandah, alerted by the sound, listened a moament. Then smiled.

"It's Mark" he nodded. "I'm afraid I can't stay any longer with you! I must go and get my skates. You see, Mack promised we'd have a spell of skating after school, down on the ice in the pasture. I wonder" he reflected turning to go "where I left my hockey-stick?"

And the sun smiled benignly. And soon in a glorious display of colors that mounted and spread disappeared behind the line of woodlands to the west. The voices of the lads drifted up to us, the sound of the dog's pleased barks. From the upper fields came that of the powersaw cutting down a last tree of the day. And like, we thought, the birds that instinctively home before night descends: the heroes of summer to some shelter down the river, the wild ducks up to some fastness of creek, cars moved in the road, now at day's end turning home. Soon ours would come to us. And so good it would be everywhere to have the absent ones return.

"Home is where the heart is" we comment into this silence.

A newspaper, rustles, lowers. "Did you say something, Ellen?" James quieries from the old armchair. And a new moon rides westward. Stars twinkle or beam steadily. So lovely this night is, which ends now our pleasant winter-day.

Until tomorrow— Diary — Good-night.....

HAPPENINGS

Mrs. William Finlayson, Toronto, is visiting her sister and brother-in-law, The Honourable and Mrs. T.W.L. Prowse, Charlottetown.

Mrs. Finlayson arrived here for the occasion of their 50th Wedding Anniversary, which was last Saturday.

Agnes Williams, Sydney St., is a patient in the Prince Edward Island Hospital.

Mr. and Mrs. Preston Beck, Mt. Edward Road, left by plane for Calgary, Alta., where they will spend a three week holiday with their daughter, son-in-law and new grand-daughter, Mr. and Mrs. Louis Wilchenski and Kathryn Kim.

Mrs. Annie Beil Houston is a patient in the Prince Edward Island Hospital.

Mr. and Mrs. W.L. Giffin and David returned to their home in Rockingham, N.S. after spending the weekend with Mrs. Giffin's parents in Montague.

Mrs. Homer Campbell, and her sons, Ian and Robert, Moncton, N.B., were weekend guests of Mrs. Campbell's parents, Mr. and Mrs. Douglas MacLaren, Montague.

James MacLeod of Halifax spent the weekend at his home in Montague as guest of Mrs. Ella MacLeod.

James Beck of Halifax visited his parents, Mr. and Mrs. Ernest Beck, Alliston, during the week-end.

Mr. and Mrs. Gilbert Clements and Mr. and Mrs. R. Ralph Beck, Montague, motored to Toronto for a two week holiday. While in Toronto they will be guests of Mr. and Mrs. John Housberger and Mr. and Mrs. H. Steckly.

Mr. Beck will attend a four day convention of the Monument Builders of Canada, which is being held in Toronto.

Donald MacLean, Halifax, spent the weekend at his home in Montague.

Mrs. Edgeron Norton, Mt. Edward Road had her grandson, Vincent Beck of Halifax, as her weekend guest.

Pte. P.D. MacDougall recently returned to Victoria, B.C. after spending the holidays with his parents. Mr. and Mrs. Peter MacDougall, Tracadie Cross, P.E.I.

Pat MacDougall, Tracadie Cross, left recently for work in Toronto, Ont.

Mary F. Mayne, R.N., has returned to her home at Margate after receiving treatment in the Prince County Hospital, Summerside.

Mrs. John David MacDonald, Pisquid West, is visiting her mother, Mrs. Andrew MacKinnon and family, Woodleigh Dr. Kensington, and her son-in-law and daughter, Mr. and Mrs. Michael MacKinnon, Malpeque Road, Kensington.

George Duggan has returned to his home at Kensington after visiting relatives in western Canada.

Ralph Carruthers, Bruce Montgomery and Elizabeth Caseley, students at P.W.C., spent the week end at their homes in Kensington.

Mr. and Mrs. A.M. Johnstone, Burlington, left on Saturday for the British Isles.

Mr. and Mrs. Leigh Paynter entertained on Saturday at a dinner party honoring the birthday of their son, Dale, attending were members of the family and other guests including Mrs. Jessie MacLeod.

Lieut. Col. and Mrs. E.W Johnstone, Burlington and Mae Found, Kensington, are spending some time at the home of Mr. and Mrs. Vernon Williams, Charlottetown, who are on a holiday trip.

William J. Brander, Baltic and New Annan, is a patient in the Prince County Hospital, Summerside.

7179

by Alice Brooks

Just smock on reverse side to make these hats of velveteen, rayon faille or satin.

Beret, toque, cloche — 3 smocked styles in 1 pattern! For teens to smart women. Pattern 7179: transfers; patterns sizes 21½, 22, 23 incl.

Thirty-Five cents (coins) for this pattern (no stamps, please) to Alice Brooks, care of Guardian-Patriot Pattern Dept., 60 Front St. W., Toronto 1, Ont. Print plainly **PATTERN NUMBER, NAME, ADDRESS.**

1963's Biggest Needlecraft Show stars smocked accessories — it's our new Needlecraft Catalog! Plus over 200 fresh-to-you designs to knit, crochet, sew, weave, embroider, quilt. Plus free pattern. Send 25c now!

Girls Receive Fashion Badges

KENSINGTON — Six members of the Girls' Auxiliary were presented with Fashion and Form badges at the regular worship service at St. Mark's Anglican Church, Kensington, recently.

The badges were presented by the rector, the Rev. Ronald Parsons to Joyce Sudsbury, Ruby, Pearl and Sylvia Mclnnis, Olive Moase, Elizabeth Davis and the leader, Mrs. Elmer Burt. The work for the badge, which is a study in manners and dress, was completed last year under the direction of the leader, Mrs. Lester Champion and the girls put on a fashion show at the Spring Festival.

The GA has completed the study necessary for the cooking badges which will be presented at the 1963 festival, and have begun working for the qualifications for a Nursing Badge, under the direction of Mrs. Gordon Cooke, RN.

The badges presented on Sunday morning are among the first Fashion and Form badges to be earned and received on P.E.I.

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IDA BAILEY ALLEN

Vivid, Hot Chili Peppers Brighten The Family Meal

TRAVELING through New Mexico in the fall from a trip to the West Coast, I was intrigued by the vivid red ristras (strings) of chili peppers brilliantly hanging on walls and sunny porches of the adobe ranch houses and Indian pueblo cities.

"Behold the family supply of chili seasoning for the year," chuckled the Chef. "Throughout the country, chili is gaining in popularity.

BLENDED WITH SPICES

"The dried chili peppers are ground and usually blended with cumin, oregano, garlic and salt and sometimes allspice and cloves."

"Chili always has a vitalizing hot flavor, Chef," I added, "so I use refreshing fresh vegetables and fruits in the menu with a chili-seasoned entree."

TOMORROW'S DINNER

Grapefruit Halves
Pickles
Crisp Celery
Chili Con Carne
Fluffy Rice
Chopped Kale with Lemon Butter
Old-Time Baked Custard
Coffee Tea Milk

In this menu, refreshing grapefruit prepares the palate for the hot chili con carne: along with it, for contrast, are eaten the crisp celery and pickles (not sweet) and the chopped Kale seasoned with lemon butter.

As soon as bought, the celery and kale should be wrapped in plastic or foil and refrigerated to conserve the precious nutrients.

If wilted, soaking them in water will plump them up, but most nutrients seep out, a total loss.

For dessert we have a smooth, suave baked custard — perfect taste-contrast for the chili.

Measurements level; recipes for 6

CHILI CON CARNE

2 tablespoons butter, margarine or meat fat
1 pound chopped beef or equal parts pork and beef or 1 (12 oz.) can roast beef
1 minced peeled large onion
1 minced seeded green pepper
3 teaspoons chili powder or to taste
½ teaspoon salt
1 (1 pound) can tomato, mashed
2 (1 pound) cans kidney beans or five cups cooked kidney beans

Fluffy rice

Melt butter, margarine or meat fat in frypan. Add meat. Fry until nearly brown.

Add vegetables and fry 2 minutes. Stir often.

Add chili powder, salt, tomato and beans; bring to boiling point. Simmer about 40 minutes.

Accompany with fluffy rice.

OLD-TIME BAKED CUSTARD

2 cups milk
3 eggs
6 tablespoons sugar
⅛ teaspoon salt
½ teaspoon flavoring

Scald milk. Slightly beat together eggs, sugar, salt and flavoring.

Pour into this scalded milk; set in pan; add hot water to depth of 2 inches.

Bake 35 minutes or until firm, in moderate oven 350 degrees F.

Test with knife; if, after inserting, the knife comes out clean, the custard is done.

Serve chilled with or without half 'n half or fruit compote.

The Chef Stores Lettuce

Mesdames: When lettuce comes from the market, remove all wilted leaves. Place the head without washing in a plastic bag; fasten and refrigerate.

Before serving, cut or pull off the quantity needed; wash quickly in very cold water and drain thoroughly. Sometimes I drain by swinging round and round in a lettuce basket as in France. But you can only do this outdoors!

If washed before storing, lettuce often turns rusty and sometimes softens.

MARY HAWORTH

Pity Rather Than Scorn The Mediocre Mentality

Dear Mary Haworth: Women have been writing to you about men who talk too much and listen too seldom to their wives.

But what does a man do about a wife who does all the talking? Even when we have company and a guest directs a question to me, my wife takes over and answers.

Furthermore, she tells friends and neighbors everything I tell her and all she knows about my business. I doubt that she ever leaves any item of interest untold. She even compares notes with the neighbors as to the amount of my salary versus their husbands' incomes.

If a man is aiming at advancement, should his wife tell the neighbors' If he buys a second-hand car, should the wife tell her friends how the deal was financed, how much he paid and who he bought it from?

Why do some women think they cannot spend time with a friend or neighbor, without continually, telling everything they know? Please write on this subject.— A.G.

Dear A.G.: Someone has said there are three main divisions of conversationalists, to wit: noble minds who discourse in the field of ideas; average minds who forage in the field of events (local, national and world news); and mediocre minds who grub in the field of personalities (that is, gossip about people they know).

According to this theory, those women you deplore, who keep up a running exchange of information about their respective husbands' private concerns—as to plans, purposes, ambitions, purchases, earnings, etc— are rather limited conversationalists. By their choice of topic, they advertise themselves as women of mediocre mentality.

Thus they are more to be pitied than scorned, no doubt. But even so, granting their natural weakness, I feel that a properly manful, worldly-wise husband should and will instruct his foolish wife, sternly, to keep a still tongue in her head about his personal business, when the gossip are gabbling at these buzz- sessions.

As for what to do when you are asked a question and your wife takes over to give the answer, it seems obvious that you'll have to fight fire with fire, to get her straightened out. In short, you'll have to be as rude as she is rude, to let her know that she's not to speak for you invariably.

As an example, next time she offends, you break right in on her, by saying in effect: "I believe the question was addressed to me. May I answer it, please?" And then proceed, however laboriously, to state your own views.

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

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by Anne Adams

New "fun" shift — it's reversible! Make one side print, one plain, or tell a light and bright color story! Easy-sew, sash it smartly. Send!

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FIFTY CENTS (50c) in coins (no stamps please) for this pattern. Print plainly **SIZE, NAME, ADDRESS, STYLE NUMBER.**

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Just out! 304 design ideas plus coupon for FREE pattern —any one you choose in new Spring-Summer Pattern Catalog. Send 50c now.

Girls, Mothers, Attend Banquet

KENSINGTON — A CGIT Mother and Daughter banquet was held recently in the Kensington United Church Assembly Hall when the girls, their mothers and special guests were served supper by the members of the UCW.

Toasts and a singsong followed. Sharon Clark was toastmistress. The National Anthem was the response to the toast to the Queen. Norma Ramsay proposed the toast to the church, with Rev. L. M. Murray responding and Nancy Clark proposed the toast to the mothers with Mrs. Crawford Picketts giving the response. Toasts to the Sunday school and the CGIT movement were proposed by Marlene MacEwen and Diane Waite with Harry Brown and Miss Dorothy MacKenzie responding.

"Freedom and authority" was the topic for the panel discussion, which was based on Christian Youth Week theme "bound to be free." Mrs. James Murphy was moderator, Panel members were Mrs. R.W. Auld, Mrs. Keith Kennedy, Mrs. L. M. Murray, Miss Marjorie Paynter, Miss Kathleen Walker, Miss Myrta Picketts and Miss Lorna Waite.

The program closed with "taps". Leaders are Mrs. Robert Carruthers, Miss Dorothy MacKenzie, Mrs. Donald Glover, and Mrs. James Murphy.

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Mr. And Mrs. Wm. Brander Celebrate Golden Wedding

KENSINGTON — The home of Mr. and Mrs. Kenneth Pidgeon, New Annan, was the scene of a happy gathering recently, when friends and relatives gathered to offer felicitations on their 50th wedding anniversary, to Mrs. Pidgeon's parents, Mr. and Mrs. William J. Brander, who are spending the winter at the home of their daughter.

The celebrants were at home to callers in the afternoon when Mrs. Preston Ramsay, Mrs. Stirling Hunter, Mrs. Erid Sudsbury and Mrs. James Bearisto assisted the hostess in serving.

Later a large number of guests arrived and remained to enjoy a musical evening. Instrumental numbers were furnished by James Bearisto, Edgar Mathews, Mrs. Roy Easter, Mrs. Bruce Crozier and Mrs. K. Pidgeon. Vocal numbers included a solo by William A. Ramsay, a duet by J. B. Lewis and Mrs. Bruce Moore, and quartet by William A. Ramsay, Bruce Riley, J. B. Lewis and Colby Lewis.

During the evening the guests of honor were presented with gifts when Frank MacNutt capably filled the role of master of ceremonies, and an address was read by Mrs. Bruce Crozier. Gifts were received from the couple from their children and grandchildren, and a purse of money was presented by Mrs. Bruce Riley on behalf of neighbors and friends. A number of individual gifts were presented by Mrs. Roy Easter.

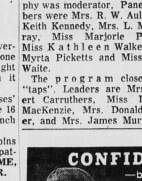
Refreshments included a three tier anniversary cake.

The couple have one son and two daughters, John, Madge, Mrs. Kenneth Pidgeon and Ruth, Mrs. Eric Sudsbury, four grandchildren, Ira Pidgeon, Ralph and Joyce Sudsbury, and Gary Brander, and eight great grandchildren. Mrs. Brander is the former Bertha Mae Bearisto, daughter of the late Mr. and Mrs. Duncan Bearisto.

The (late) Rev. E. J. Rattee officiated at the marriage. Attendants were Grace Bearisto, who was unable to be present at the Golden Wedding celebration, and Andrew MacNeill who passed away not long ago.

CONFIDENTIALLY YOURS

—by Byrnie Hope Sanders



MONTREAL, February 7th — February's a bargain month, too! It is for homeowners who need indoor repairs or improvements in their home. This is the slack season for most tradesmen—so it's the best time to get needed work done quickly, thoroughly and at minimum cost. There's no need to delay putting your house in order because of the dent it will make in your savings. Just figure out the approximate cost, then see the people at your neighbourhood BANK OF MONTREAL about a low-cost **Home Improvement Loan.** You'll find there's money readily available to improve the comfort and appearance of your home. Why not talk it over with your family tonight?

NOW THAT THE NEW YEAR'S FESTIVITIES are over, there's rather a lonely hill, isn't there? How about asking a few friends in for coffee or afternoon tea? No trouble at all when you have TEA-BISK to help with your menu! For instance, in just minutes, you can mix up a batch of Date-'n'-Nut Loaf, a favourite at any coffee or tea party! Just follow the recipe on the back of the Monarch Tea-Bisk package . . . and try the other recipes, too. Ask for Tea-Bisk, the all-purpose mix, at your grocer's . . . to help you, it now comes in handy, pre-measured, 1-cup envelopes!

THERE'S REAL FLAVOUR MAGIC in just a pinch of mustard . . . and I can prove it to you with this recipe for 'glamourizing' that unglamourous vegetable, the onion . . . with COLMAN'S DRY MUSTARD. Try it and I know you'll agree that mustard can be as exciting with vegetables as with meats, or in soups and salad dressings.

GLAZED ONIONS

12 medium onions
¼ cup white sugar
dash of pepper and paprika
1 teaspoon salt
1 teaspoon Colman's Dry Mustard
¼ cup melted butter

Peel and cook onions until tender; drain and place in shallow baking dish. Mix sugar, mustard, seasonings and butter; pour over onions. Bake, uncovered, in moderate oven for 30 minutes. Yield: 4 servings.

JUST HAD A HAPPY EXPERIENCE with an interesting experiment and I suggest you try it too! . . . 'Re-condition' your clothes with CALGON, the water conditioner that cleans away *washing film*. Try this: Instead of adding soap or detergents to your wash water, add nothing but one cup of Calgon (more for hard water). Set your machine for a complete wash cycle and *see the suds!* Calgon isn't a sudser, remember. It's a suds-releaser . . . releases all the hangover detergent that's built up in your clothes from previous washings. I'm sure you'll agree that this 'test' is proof-positive that Calgon should be used with *less* of your regular soap or detergent every time you wash. Calgon gets clothes naturally soft . . . really clean. No wonder washer makers recommend Calgon.

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REGULAR MERCHANDISE REDUCED TO THREE LOW PRICES!

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You'll find many appealing styles in this group of wools, cottons, etc. Sizes from 7 to 22½.
$5

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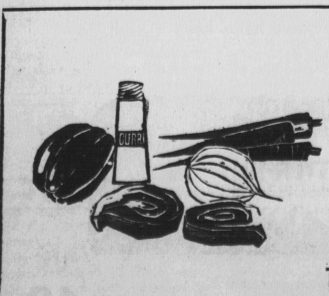

make the most of meat

Pork, lamb, veal and liver are the favorite meat topics in Food Editor Margaret Oliver's Good Food feature in Weekend Magazine this week. Look up the Liver Casserole — sure to please even those who claim not to like liver — and the delicious Veal Birds. Then watch the family enjoy them as only Margaret Oliver can recommend them.

THE EVENING PATRIOT