

# Women

Lena Caroline McLure, Women's Editor, Phone 8506

Page 6, The Guardian Thur., Sept. 11, 1958

## HAPPENINGS

Mrs. Water F. Hyndman entertained Tuesday afternoon at a small tea at Government House in honor of the Princess Rospigliosi. The guests included those who had known the Princess and her family during their residence at Dalry House. Mrs. W.E. Cotton poured tea. Those assisting were Miss Norah Longworth, Mrs. C. C. Houston and Mrs. Louis Sadler.

Mr. and Mrs. Walter R. Shaw entertained Tuesday evening at their beautiful home, Strathairn, West River, in honor of the Women's Progressive Conservative Association. Receiving the guests with Mrs. Shaw was the president, Mrs. W.A. Ready.

An informal program was very much enjoyed. Mrs. Ray taught played the piano for the songs which were led by Mrs. O. Dowd. Miss Rose Ryan was heard in a Drummond habit number. Delicious refreshments were served. A large number of the association were present who thoroughly enjoyed the pleasant evening.

The Senior Citizens Club of Beach Grove elected officers this week. Mr. J.A. O'Keefe is the president. Mr. Frank Bowness, vice-president. Miss Jean MacQuarrie and Mrs. Alan Campbell are secretaries.

They decided to hold meetings twice a month, the 2nd and 4th Monday. The program suggests the following: Devotional period, singing, program, work.

Mr. and Mrs. Fitzpatrick and family then partook of a sumptuous supper prepared by the daughters, and served by the family-in-laws.

Later in the evening friends and neighbours assembled to enjoy dancing and singing until the early hours of the morning during which time refreshments were served to all present.

Keoughan, Charlottetown; Josephine, St. Catharines, Ontario; Thelma and Leonard at home, also twenty-one grandchildren.

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the village of Vallauris, and the Musee d'Antibes, among others, is proof of the revival which Picasso has given to pottery.

At the maison de la Pensee Francaise are 150 of his latest works which have just come out of the Ramie kilns. The exhibition is said to be extremely interesting.

The pattern of the exhibition is diverse and shows the ingeniousness of the painter, his technique in enamel and especially his plastic sense. In the varied exhibition the critics agree that, all the qualities and the faults of the painter can be found.

Mrs. John Jack left for New York Wednesday after spending the past four months at her summer home at Tynes Valley, S.C. Jack is expected to return to P.E.I. later in the fall.

Mr. Lee Betts, Westfield, New Jersey, who is attending Gordon Divinity School, Beverly Farms, Mass., has had the Brookfield pastoral charge for the summer months. Mr. Betts left Tuesday by motor car for G. D. S. to resume his studies.

Mr. Robert Bue, B.D., of Gordon Divinity School, will be taking the pastoral charge of Brookfield. He will begin his pastoral duties this Sunday.

Bill Henry, son of Mr. and Mrs. W.A. Henry, 84 Hillboro Street, arrived from Camp Borden Wednesday morning by plane. Bill has completed his officer's training as a second lieutenant. He will now be enrolled at Prince of Wales College in fourth year. All Bill's friends are very pleased to see him home again.

Mrs. Elliott Gordon of Portland, Oregon, has been spending a pleasant vacation on the Island. While in Montague she was the guest of Mrs. Jennie Wightman and her daughter, Mrs. Mildred Gay, also her niece, Mrs. John MacDonald, Montague.

Mr. and Mrs. George Wilkinson of O'Leary, spent Friday with Mr. and Mrs. George Richards at their summer cottage at Standhope Beach.

Mr. Elmer F. Beck, R.C.A.F. Saskatoon, spent several days with his parents, Mr. and Mrs. Vere Beck of Murray Harbour.

Mr. and Mrs. Rufus Smith and son Winslow of Melrose, Mass., were guests of Mrs. Frances Hyde Fisher, of Murray Harbour.



### DALEY - McKENNA WEDDING

Mr. and Mrs. L. Daley were married in St. Michael's Church, Iona, July 30th. The bride is the former Joan McKenna, Iona, youngest daughter of Mr. and Mrs. Wilfred McKenna. The groom is a son of Mr. Leo Daley and the late Mrs. Daley. St. Mary's Road. Mr. and Mrs. Daley will reside in Toronto. (Photo by Meyers)

### Fitzpatrick Family Are Reunited After 13 Years

An interesting family gathering took place on August 10th at the home of Mr. and Mrs. John Fitzpatrick, Bedford, when their family of ten children were reunited for the first time in thirteen years.

Present with their parents for the evening were Bernice, Mrs. Sture Lending, Bernice, Mrs. Kaye, Mrs. Ambrose White, Lexington, Mass.; Eleanor, Mrs. Thomas Dougan, Tracadie Cross; Laura, Mrs. Reginald Power; Mermaid; Bernadette, Mrs. Bill

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### MR. AND MRS. WENDELL JENKINS

### Wedding Of Interest Is Solemnized At Montague

Mr. and Mrs. Wendell Jenkins were married recently at Montague Presbyterian Church, Manse by Rev. Donald Campbell.

The bride, the former Myrna MacLeod, is the daughter of Mrs. Gordon MacLeod and the late Mr. MacLeod. The groom is the son of Mr. and Mrs. Henry Jenkins, Mount Allison.

The couple were attended by the groom's only sister Ruth, Mrs. Labison McEachern and the bride's brother Vernon MacLeod. Following the ceremony a beautiful supper was served at the Hillside Inn in Montague. The toast to the bride was proposed by Rev. Donald Campbell and responded to by the groom. The blessing was asked by Rev. Mr. Passey, Hazelbrook.

The beautiful three layer wedding cake was cut in the traditional manner. The guest book was in charge of Mrs. Heath McGrath. Following the reception the bride and groom went on a honeymoon trip throughout the Maritimes.

Prior to her marriage the bride was entertained at a shower in her home where many beautiful gifts were received. On return to their home in Mount Allison, they were entertained by two showers one by Hazelbrook Church of which the groom is a member and an active worker. On the following week the district entertained in their honor.

Out of town guests were: Mrs. Armour Weir, Windsor, Ont.; Mr. and Mrs. Chester Jenkins, Toronto, Ont.; Mr. and Mrs. Warrnie Ellison Dartmouth, N.S. and Miss Lissy Johnston, Somerville, Massachusetts.

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### HAMPTON W.M.S.

The regular meeting of Hampton W.M.S. was held on Tuesday, Sept. 2nd at the home of Mrs. Windsor Bell, South Melville. Mrs. Best had charge of the worship service.

Bible readings were read by Mrs. Windsor Bell, Mrs. Clayton Morrison, Mrs. Lorne Ferguson, Mrs. George Dunsford and Mrs. John Rogerson. Mrs. M. K. Charman led the discussion period.

The president then cordially welcomed the visitors. The minutes were read approved and signed. Roll call was answered by 10 members and 3 visitors.

The friendships secretary reported 12 Home calls, 7 cards and 6 treats. Some discussion followed about Thank offering and Mrs. Morrison was requested to write about some.

Next meeting at Mrs. John Dixon's with Mrs. M. K. Charman devotional leader. The Mizpah benediction closed the meeting. Lunch was then served.

Mr. and Mrs. Matthew Watson, Southport, Prince Edward Island, wish to announce the engagement of their only daughter, Sandra Eleanor, to David George, only son of Mr. and Mrs. Robert D. McNab, Victoria, British Columbia. Marriage to take place in Na-den Chapel, Esquimalt, B.C. on October 11, 1958 at 7 p.m.

price on same. Mrs. Lionel Livingston was appointed on sick committee.

Next meeting to be held at the home of Mrs. Willis Bulger on October 1st if convenient, if not meeting will be held on Oct. 6th. Meeting closed with National Anthem, followed with lunch by the hostess and committee in charge.

Roll call was answered by each paying 50 cents, which will go to the O'Leary Community Hospital, instead of holding a pantry sale. Nine members and one visitor were present. A bill of \$40.76 was ordered paid for painting interior of school. It was decided to leave varnishing of desks for a later date.

It was moved and seconded that six new blinds for the school be purchased. Mrs. Don MacIsaac was appointed to get a

EGYPT DETAINS ENVOY  
CAIRO (Reuters)—Harold Holt, a member of the United States diplomatic staff in Cairo, was held by Egyptian police for four hours Tuesday. Police said they found him on premises formerly occupied by the Syrian Embassy

So easy to make! Sweet 'n' luscious

### Honey Bun Ring

● By you bake at home, try this scrumptious Honey Bun Ring.

It's so easy, when you use fast rising dry Best Yeast!

Scald ¾ c. milk, ½ c. granulated sugar, 1½ tps. salt and ¼ c. shortening; cool to lukewarm. Meantime, measure into a large bowl ½ c. lukewarm water; crumble and add 1 cake Best Yeast—or stir in 1 tsp. granulated sugar and sprinkle with 1 envelope Best Dry Yeast. Let stand 10 minutes, THEN stir well. Add cooled milk mixture and stir in 1 well-beaten egg and 1 tsp. grated lemon rind. Stir in 2 c. once-sifted all-purpose flour; beat until smooth. Work in 2 c. (about) once-sifted all-purpose flour. Knead on lightly-floured board until smooth and elastic.

Place in greased bowl and grease top of dough. Cover and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough and roll out into an oblong about 9" wide and 24" long; loosen dough. Combine ½ c. liquid honey; spread over dough and sprinkle with ¾ c. broken walnuts. Beginning at a long side, loosely roll up like a jelly roll. Lift carefully into a greased 8½" tube pan and join ends of dough to form a ring. Brush top with melted butter. Cover and let rise until doubled in bulk. Bake in moderately hot oven, 375°, 45-50 minutes. Brush top with honey and sprinkle with chopped walnuts.

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