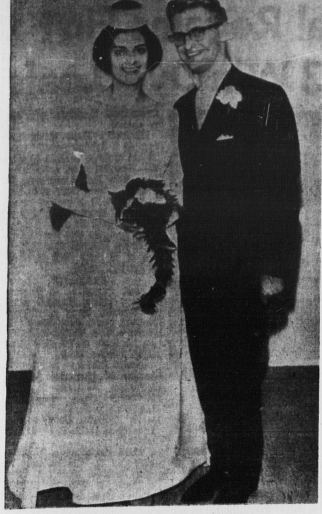


MR. AND MRS. G. B. FRIZZLE

Reception Follows Ceremony At Sacred Heart Church

Red and white carnations formed the setting for a very pretty wedding in the Sacred Heart Church, Alberton, recently when Geraldine Marie, daughter of Mr. and Mrs. Gerald Rooney, Alberton, was united in marriage to George Beverly, son of Mr. and Mrs. John Frizzle, Halifax. Miniature red roses marked the guest pews.

The double ring ceremony was performed by Rev. Gerald Steele. Douglas Rooney, brother of the bride, and Gary Saunders assisted at the altar.

The wedding music was played by Mrs. E. E. Larter who accompanied Miss Doreen Sherry as she sang "Introit Hymn" and "Communion Processional," and Miss Alice Gaye Barrett as she sang "O God of Loveliness" and "Jesus, My Lord, My God, My All."

To the strains of Lohengrin's Wedding March the bride entered the church on the arm of her father, by whom she was given in marriage.

The bride chose a floor length gown of peau-de-soie with sheath skirt and a full overskirt, open at the front, and ending in a train at the back. The fitted bodice had a scooped neckline and long sleeves with appliques of Alencon lace ornamenting the front of the bodice and skirt.

Her waist length bouffant veil was held in place by a wide, wedding ring crown, with accents of mock pearls and sequins, and she carried a cascade of red roses.

AnAlayne Rooney was maid of honor for her sister. She wore a street length gown of sparkling turquoise peau de soie with bell skirt, scooped neckline, and three-quarter length sleeves. The matching headdress was a wedding ring crown with nosegay veil. She carried a colonial nosegay of white mums.

The bridesmaids, Judy Frizzle, sister of the groom, and Mrs. Gary Black wore identically styled gowns and headdresses in a shade of strawberry pink, and carried colonial nosegays of white mums.

The groom was attended by his brother, James Frizzle and ushers were Albert Frizzle, Doyle Griffin, Colin Howell and Gary Black.

A reception for 200 guests was held in Alberton United Church Hall.

Receiving, the bride's mother wore a two piece suit of gold and turquoise brocaded peau de soie with mink neckpiece and cuffs. A brown ostrich feather hat, brown accessories and a corsage of bronze and gold mums completed her ensemble.

Mrs. Frizzle wore a three piece double knit suit in cranberry shade, with matching hat, mink stole and black accessories. Her corsage was white and gold mums.

The bride's table was centered with a three - tier wedding cake surmounted with miniature bride and groom under an arch of white satin bows and wedding bells, glanked on either side by tall white tapers in silver holders.

Robert Bradley, master of ceremonies, called on Rev. Gerald Steele to ask the blessing.

The toast to the bride, proposed by Cyril Leard, was responded to by the groom and toast to the bridesmaids, proposed by the best man, was responded to by Mr. Dennis Howell who, in turn, proposed one to the parents of the happy young couple. Mr. Rooney and Mr. Frizzle responded.

Telegrams of congratulation received from friends in London, England; Boston, Toronto, Calgary, Vancouver and Victoria, and several points in the Maritimes, were read by Mr. Bradley.

Following the reception, the wedding guests were entertained at the home of the bride's parents. Music for singing and dancing was provided by John O'Malley and Eugene Grey.

For going away the bride donned a deep gold wool suit, matching coat with fox collar, and brown picture hat. Her accessories were brown and she wore a corsage of red carnations.

Out of the province guests included Mr. and Mrs. John FrizZLE, Mr. and Mrs. James FrizZle, Judy Frizzle, Albert Frizzle, Shirley Buckler, Mr. and Mrs. E. A. Buckler, Barbara and Debbie Buckler, Mr. and Mrs. Dennis Howell, Gregory and Geoffrey Howell, Colin Howell, Susan Draper, Mr. and Mrs. Gerald Keddy, Mr. and Mrs. Russell Watts, all of Halifax.

Mr. and Mrs. Frizzle have taken up residence in the Rooney Apartments, Alberton, where both are employed by the Canadian Imperial Bank of Commerce.

(Photo by Heckbert Studio)

MARY HAWORTH

Mentally Retarded Teen Causes Family Conflict

DEAR MARY HAWORTH: There may be no workable solution to my problem; but would you please tell me what ails my husband?

We've been married only a few years and I love him dearly, but we are in conflict over the upbringing of his slightly retarded teenage daughter.

Pat (I'll call her) doesn't look retarded but attends a school for the retarded and has the mentality of a third grader. She can read up to that level or better and does certain household chores.

Her teachers say she is improving and educable. But she is rather dilatory, careless about personal cleanliness and quite unladylike at times. It is the latter I worry about mostly and that Jack (not his real name) thinks is of no great concern. This of course is no help to her, because "If daddy doesn't care, why bother?" she thinks...

Recently Jack becomes very angry if I try to speak with him about Pat. He blames me for everything, more and more. He says I don't go about it the right way, don't love her or try to understand her, etc. He says I merely trying to turn them against each other...

Nothing could be further from the truth. Yet I am afraid he is causing me to really dislike her.

Once he insinuated to a teacher that one reason why Pat isn't showing more improvement is because I always criticize and nag and am not really good to her. I was so shocked that I decided to ignore her for a while.

Very soon we had a complaint from the school about her unfitness. BO and need of a daily bath and clean clothing from skin out. Naturally I got the blame but Jack was somewhat shaken and scolded Pat. Also urged me to check her grooming thereafter. She has been much better in that respect...

Jack sees Pat only in the late evenings and on weekends. Her care falls entirely on me and she depends on me for every thing. Do I have a right to ask that she be ladylike in the home (keep her dress down, use a handkerchief as necessary, not embarrass guests with rude childish maneuvers for their whole attention, etc.)? — especially as I know she can.

I've begun to look much older than I am. I am nervous, dispirited and depressed. I have dropped club work, attend church only via radio, shy away from neighbors and even the phone; and my housework is below par. There is probably a lot more but I can't help but I feel we can't afford it. How do you read the situation? R. G.

DEAR R. G.: The picture that emerges from your lengthy detailed letter (of which the foregoing is but a synopsis), is of a very guilty - minded, rejecting father, whose own botheRed distaste for his daughter's problem, and shrinking inability to love her constructively, with true devotion and steadfast helpfulness, is at the roots of his very disruptive failure to cooperate with your realistic efforts to be a good mother to her.

Lacking the maturity, the psychological health in his own right to minister appropriately to Pat's exceptional needs, as you are trying to do (with school guidance), your husband is projecting at you (i.e., holding you guilty of) the twisted emotional inadequacy that affects his own performance for the worse.

In short, the reason he reacts so stupidly, so non cooperatively, with so little insight and understanding, as regards your good motives, and the necessity of your being unsexcruingly firm and precise in drilling Pat in the rudiments of acceptable behavior, is because he himself has no stomach for the parent - role in this respect.

Thus, unconsciously, he takes for granted, angrily (angry at himself and you and the circumstances into which he brought you by marriage), that you feel as he would feel if your roles were reversed; and that in your daily dealings with Pat you are (latently if not openly) just as impatient, irritable, intolerant, etc., of the child's special dependency status as he would be, if anchored to her care.

That's why he blows up and blasts off unreasoningly when you signify (as what mother wouldn't?) that Pat is a trial at times, or that you need his help with her. At such times he seems to be siding with her against you. But what triggers him off is a deep - seated guilt sense that he is a hostile neglectful father, fundamentally. It is his neurotic lack of true care and faithful concern that is compounding the problem and bringing you to the verge of breakdown.

My advice is, get specialist help — analytic or psychological counselling — in taking the mask off the real trouble here. That's the first step towards regaining your balance in relation to Jack M.H.

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

Couple Celebrate 50th Anniversary

Upwards of 150 people, including friends from North Wiltshire, Augustine Cove, Kensington and Summerside, gathered at the home of Mr. and Mrs. Arnold Henderson to honour Mr. and Mrs. J. Harrison MacFarlane of Redeque, on the occasion of their Golden Wedding Anniversary.

During the afternoon, Mrs. Eric Corbett welcomed the guests and Mrs. Donna Noonan and Emett McIsaac circulated the guest book. Mrs. R. M. Campbell and Mrs. Edna Jenkins poured tea, and servers were, Mrs. Douglas MacFarlane, daughter - in - law, Mrs. Robert Mrs. Charles MacDougall and Mrs. Charles Henderson.

In the evening, tea was poured by Mrs. George Henderson, Mrs. Cyril MacFarlane and Mrs. Amy Leard. The guest book was circulated by Mrs. Ernest Johnson and Mrs. Charles MacFarlane, and Sue Affleck, Mrs. Brendon Sherry, Mrs. Vernon Craig, Mrs. Waldo Gardiner, Mrs. Lloyd Sherry, Mrs. Robert Waugh and Glenn MacFarlane assisted with the serving.

Mr. and Mrs. MacFarlane were married by Rev. George Ayers assisted by Rev. Alexander MacKay. The honored couple resided on their farm in Fernwood until a few years ago when they moved to Redeque village. They have a son, Douglas, a daughter, Mrs. Eric Corbett, RN, and three grandchildren.

The couple received many individual gifts as well as a gift from the community.

HAPPENINGS

Audrey Jenkins, Women's Editor, Phone 4-5506

Preston Carver, Grandview, has returned from Toronto by plane where he spent Christmas with his mother, Mrs. Hersey Carver, and sisters Shirley, Frances and Carol and their families

Mr. and Mrs. Andras Halupa and family, Alberton, spent the holiday weekend with friends in Halifax.

Mr. and Mrs. Eugene Gray returned to Alberton Sunday evening after spending the holidays with relatives in Halifax.

Mr. and Mrs. Robert Bell, Jr. and family of Halifax were holiday guests of Mr. and Mrs. Robert Bell, Sr., Murray Harbour.

Pte. Ronald MacKenzie with the Canadian Army, Camp Borden Ont. will spend two weeks at his home in Murray Harbour.

Iver Cotton, employee of the Bank of Nova Scotia Fredericton, N.B. spent the Christmas holidays with his parents, Mr. and Mrs. Athol Cotton Kensington. He was accompanied by George Nimegeers.

Myrtle MacGregor, student at the Baptist Bible Training School, Moncton is holidaying with her parents, Mr. and Mrs. Stewart MacGregor, East Baltic.

Hallie Doyle and Bernie O'Connor of Toronto, Ont., are vacationing at their respective homes in Campbellton and Cape Wolfe.

Reid Villett, third year student at Dalhousie University, Halifax, spent Christmas with Mr. and Mrs. Robert Wright and family and left on Monday for New Hampshire, U.S.A. to spend New Year's with his parents, Mr. and Mrs. Gordon Villett.

Lillian Donald, RN, on the staff of the Queen Mary Veteran's Hospital, Montreal, left Monday to return after spending the Christmas week end visiting her brther, Everett Donald and other relatives and friends at Kensington and vicinity.

Marven Simmons, Oshawa, spent Christmas with his parents, Mr. and Mrs. James Simmons, and family, Burlington.

Margaret Kennedy of Aurora, Ont. is holidaying with her parents, Mr. and Mrs. Ivan Kennedy, Breadalbane.

Mr. and Mrs. David Woodington, (nee Alice Pettigrew of Parrsboro, N.S.), were honored at a post nuptial shower held in Spring Valley Hall.

The baskets of gifts were carried in by Coreen Sudsbury and Beverley Bryanton, and the ribbons cut by Mrs. Keith Sudsbury and Diane Cousins. Mrs. Eileen Profitt and Mrs. Ellsworth Bryanton read the gift cards and the gifts were arranged by Mrs. Clair Profitt.

Raymont Ahearn, who is employed in Saint John, N.B., spent Christmas at his home in Alberton.

Mr. and Mrs. Walter Bernard and family, Moncton, are visiting relatives and friends in Alberton and Tignish.

Mr. and Mrs. Edwin Johnson, mave moved into their newly completed home at Margate.

Mr. and Mrs. Lowell Coulson, Halifax, left on Monday after spending the holiday week end visiting members of their family at Kelvin Grove, Sea View and Kensington.

Mr. and Mrs. Charles B. MacDonald Sydney, N.S., are in Murray Harbour and are guests of Mr. and Mrs. Alex Vanderstine.

Mr. and Mrs. Thomas Harris, and Mrs. Wallace Clark have returned to their homes in U.S.A. after attending the funeral of Mrs. Everett Harris, Murray Harbour.

Mr. and Mrs. Don Bowness and sons Richard and Donnie, River John, N.S., were guests during the Christmas holidays of Mrs. Bowness' father, E. T. Glydon and family, Margate.

Mrs. Jean Davison, Boston, Mass., spent Christmas holidays with her sister, Adeline Campbell and other members of her family at Kensington and vicinity.

Charlie O'Holleran of Boston, Mass., is visiting with his parents, Mr. and Mrs. Fred M. O'Holleran, Glengarry.

SOCIALS SOLICITED

PHONE 4-5506

That happy holiday season is here once again with its parties and family get - togethers. The Guardian - Evening Patriot invite the submission of social news which publishedd free of charge. Do you have someone visiting with you that friends might like to contact? There's no better way to spread glad tidings than through the social column of your newspaper. Teas, luncheons, bridal and stork showers, staff parties or your regular bridge club doings are only a few suggestions. Phone 4-5506.

TRICKY GOING

John Kennedy Jr. slips and falls in the deep snow while his mother tries to keep her balance. Mrs. Kennedy and her two children are vacationing in Aspen, Colorado where the former First Lady is learning to ski. (AP wirephoto)

Two-Act Play Well Presented

The Annual Christmas Assembly of Summer Street Elementary School was held in the High School Auditorium.

A two-act play "The Realm of King Winter" was presented by Miss Catherine Gillis's grade five class, and featured a King and Queen, fairies, winds and Elves.

Catherine Gillis (teacher) directed the production and musical accompaniment was rendered by Gabriel Chiasson.

The capacity audience thoroughly enjoyed the play, following which all participated in carol singing.

Pins Presented To WI Members

The members of the Wood Islands East Women's Institute met recently at the home of Mrs. Wendell MacMillan for the monthly meeting and to celebrate the 25th anniversary of their Institute.

Mrs. Alex MacLennan, who was the first President, and Mrs. Ewen MacPherson were presented with Charter Membership pins.

A decorated anniversary cake centered the serving table and a buffet supper was enjoyed by all, after which the regular meeting was held.

A program of songs, games and humorous readings followed and the meeting closed by forming the "Friendship Chain" and singing "Blest Be The Tie That Binds."

H. BENNETT CARR
Insurance Counselling
District Supervisor
Charlottetown, P.E.I.
Sun Life of Canada
Phone 4-3817 - 4-3435

Burton WI Hold Regular Meeting

Mrs. Clifford Collicutt presided, when six members answered roll call with an exchange of gifts at the December meeting of the Burton WI held at the home of Mrs. Peter Dalton.

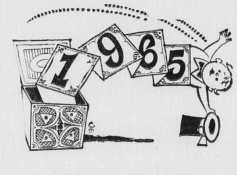
Christmas treats were approved for school children and a pencil sharpener for the school.

Mrs. Coleridge Rogers will be hostess at the January meeting, when roll call will be answered with a donation to a "First Aid Kit" for the school.

A social hour followed the meeting.

ATTRACTS BUILDING

PRINCE GEORGE, B.C. (CP)—Building values here are $4,000,000 ahead of totals for last year, building inspector Ed Neff says. Total value of this city's construction to the end of November, 1964, was almost $11,000,000.



HAPPY NEW YEAR

On the beginning of the New Year, we would like to take the opportunity to thank our loyal customers for their patronage and to say that we will strive to serve you even better in 1965.

LOTUS CAFE

Queen Street Charlottetown

IDA BAILEY ALLEN

Homemade Doughnuts With Hole-Some Flavor

Styles in foods change. But the best of our "old-fashioned" foods are even more highly enjoyed today than in the past — perhaps because they are not served too often.

For instance, the homemade "raised doughnuts" we suggest today.

TOMORROW'S DINNER
Mushroom Soup
(Homemade or Canned)
Crisp Celery
Bread-and-Butter Pickles
Chopped Beef Savory
Whipped Potatoes
Broiled Egg Plant
Raised Doughnuts
and or Stewed or Canned Plums
Coffee or Tea Milk
Measurements level; recipes for 6.

CHOPPED BEEF SAVORY
6 cups peeled, fine-chopped onion
¼ cup butter or margarine
½ tsp. sugar
1½ tsp. salt
¼ tsp. pepper
½ tsp. ground basil
1 (2-lb.) can tomato
1 lb. chopped beef
½ cup coarse bread crumbs
Grated cheddar cheese (optional)

Fry onion until yellowed in butter or margarine; add sugar. Stir salt, pepper and basil into tomato. Oil 3-pt. baking dish. Spoon layer of seasoned tomato in bottom; strew with 1-3 of fried onion, then layer of 1-3 the chopped beef, well broken up. Continue until all is used.

Strew top with bread crumbs, and cheese if used.

Cover; bake 30 minutes in modern oven, 350 to 375 degrees; uncover, bake 15 minutes more.

RAISED DOUGHNUTS
1 package active dry yeast
¼ cup water, warm not hot, 110 degrees to 115 degrees
¾ cup milk, scalded, then cooled
¾ cup sugar
1 tsp. salt
½ tsp. ground nutmeg
1 egg, beaten
¼ cup room-soft shortening
3½-to-4 cups sifted flour
Vegetable fat for deep frying

In mixing bowl, dissolve yeast in warm water. Add milk, sugar, salt, nutmeg, egg, shortening and half the flour. Mix with spoon until smooth. Add enough of remaining flour to handle easily.

Turn onto lightly floured surface; knead until smooth and elastic (about five minutes). Transfer to oiled bowl, reverse dough, keeping oiled-side-up. Cover with damp cloth.

Let rise in warm place (85 degrees) until doubled, about 1½ hours. (If kitchen is cool, place dough on rack over bowl of steaming hot water and cover completely with towel.) Remove towel. Punch down dough; cover. Let rise again until almost doubled, about 30 minutes.

Roll dough 1-3" thick; cut with floured 3" doughnut cutter. Let rise on floured pastry board until very light, 30 to 45 minutes. Leave uncovered so a crust will form on dough to prevent doughnuts from "soaking fat" when fried.

Slide into deep hot fat (375 degrees). Fry until brown on one side, turn to brown other. Drain on absorbent paper. Makes 1½ to 2 doz. doughnuts.

For sugared doughnuts, shake in a bag with ½ cup granulated sugar.

The Chef Reheats Sugared Raised Doughnuts

Mesdames: Place the doughnuts on aluminum foil. Wrap like a package. Heat about 10 minutes in a hot oven. The sugar will slightly melt, making an enticing crust.

1964
1965
MILLER BROS., MUSIC
Great George St. Charlottetown

Best of Luck
May it be prosperous
May it be rich . . .
May it hold fulfillment
of your every wish!

HAPPY NEW YEAR

As the New Year hopefully rings out its merry sounds, all of us here would like to chime in with best of good wishes for the new season.

LePAGE Shoe Co.
Grafton St. Ch'town

Moore & McLeod Ltd.

fashion clearance!

Ladies'
WINTER COATS & HATS
Cloth Coats In Fur Trim and Plains. Broken Size and Price Range.
CLEARING AT
33⅓ % OFF
REGULAR PRICES

SPECIAL GROUP
Cloth Coats
Laminited Wool, fur trim
Reg. to 39.95
Now 24.88

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MOORE & McLEOD LTD.
"YOUR FAVORITE SHOPPING CENTRE"