

HAPPENINGS

Andrey Jenkins, Women's Editor, Phone 4-6888

Mr. and Mrs. Ira MacCoubrey, Cavendish left Friday morning to spend the holidays with their family in Toronto.

Ruth Gamester has returned from Acadia University to spend Christmas with her parents, Mr. and Mrs. G. Gamester, Greenvale.

Mr. and Mrs. Vincent Connolly of Toronto and two children, are home for the Christmas season, visiting their parents, Mr. and Mrs. Clifford Chandler, North Milton, and Mr. and Mrs. James Connolly, Iona.

Mr. and Mrs. Kenneth MacKay and two children of Niagara Falls, Ont., are visiting their parents, Mr. and Mrs. Clifford Chandler, North Milton, and Mr. and Mrs. George MacKay, Windsor.

Douglas Lea, student at Nova Scotia Agricultural College, Truro is holidaying with his parents Mr. and Mrs. Gordon Lea, Vernon River.

Island Student On Dean's List At Acadia

Acadia University annually recognizes those undergraduate students who have achieved academic excellence in their studies. This recognition takes the form of a Dean's List published annually, following a careful examination of the undergraduate exam results each spring. The selection committee consists of the academic Deans and Directors of Schools.

The Dean's List for the academic year 1965-66 includes the name of Elizabeth Jane Johnson, a student from Montague Prince-Edward Island.

Toronto, niece of the bride was flower girl and wore a floor length gown of white velvet with red sash, and matching bow headpiece. Her colonial bouquet blended with the bridal party colors.

David Laughlin, little nephew of the bride, was ringbearer. The groom's brother, William Mahood, Montreal, was best man and ushers were Harold Matthews and Urban Laughlin, brother-in-law and brother of the bride.

A wedding reception was held at the Birch Hill Tourist Lodge, at which the master of ceremonies was Urban Laughlin, who also prepared the toast to the bride. Rev. Pierre Arsenault asked the blessing; Dianne Laughlin the bride's niece, circulated the guest book.

The bride's mother wore a blue three piece dress with a white marabou hat, black and white accessories and a corsage of pink.

During the reception the bride's uncle, Ray Laughlin, played piano selections. Later the couple left for Courtenay, B. C., where they will reside. Mrs. Mahood's going-away costume was a mint green suit, a brown fur jacket, gold metallic hat, and gold and brown accessories. Her corsage was of yellow sweetheart roses.

Out of the province guests at the wedding were Mrs. George O'Connor and Mary Ruth, Toronto, and William Mahood, Montreal. (Photo by Heckbert)

Margate WI Meeting Has Xmas Theme

The December meeting of Margate WI was held at the home of Mrs. Andrew Johnson with the president, Mrs. Roland Profit in the chair. The meeting opened with the singing of "Winter Wonderland", followed by the Creed in unison. Roll call was answered by 16 members with a gift for a patients in the mental hospital. Letters of thanks were read, and also a letter with greetings from the new acting director, Mrs. Helen Herring who stated that she would be in the Women's Institute office on Monday, Wednesday and Friday of each week.

The sum of \$10.00 was voted toward the work at Halfway House at Charlottetown; \$5.00 to the TB League; and \$5.00 for dues to the Music Festival Association. Margate members of which will be Mrs. Lorne Adams, Mrs. Willard Thompson, Mrs. Ellen Profit, Mrs. Philip Henderson, and Mrs. Ralph Adams. The visiting committee reported five calls made and the school committee reported buying supplies for the school. The new visiting committee will be Mrs. Roland Profit and Mrs. Ellen Profit. Mrs. Willard Thompson will act on the school committee.

A letter from Gunamani Cuddalore, India, adopted daughter of this group, was read.

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Breadalbane WMS Hears From Missions

Mrs. Cuyler Matheson, Breadalbane was hostess for the December meeting of the Christian Church Women's Missionary Society, which opened with singing the hymn "Silent Night". Roll call was responded to by 11 members.

Mrs. Edith Hickox, devotional leader, read responsively with the members, the story of the birth of Christ from the scriptures, as well as several readings having to do with the season.

Mrs. Allan Hickox, the secretary, brought the members up to date on news from the Jamaica Christian Boys' Home where two island girls, Heather Matheson and Sandra Ray, are now serving. Money was voted for this home and also for the missionary work of Mrs. Lew Cass in Brazil.

Mrs. Zimmerman was organ accompanist for the singing of the hymns, "Silent Night" and "While Shepherds Watched".

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Union Rd. Couple Celebrates Anniversary

Mr. and Mrs. Brenton MacMillan, Union Road, celebrated their 50th wedding anniversary recently when members of their family gathered at their home to honour them.

Mr. and Mrs. MacMillan (nee Norah Abbott) were married in Charlottetown in November 1916 by Rev. Daniel MacLean. They have four children, Cyril, Eric, Myrtle (Mrs. Arthur MacRae) and Betty (Mrs. Sidney Stead).

The tea table was centered with a two-tier wedding cake flanked by tall tapers. Tea was poured by Mrs. A. A. MacLaughlin (Mr. MacMillan's sister) and Mrs. George Abbott. Assisting in serving were Mrs. Eric MacMillan, Mrs. Arthur MacRae, Mrs. Cyril MacMillan and Mrs. Sidney Stead.

An address was read by Elmer MacLaughlin, and the couple were presented with many gifts.

FIRES GROW FAST

Three fires of more than 1,000 acres accounted for two-thirds of the forest-fire loss in Ontario in 1965.



MR. AND MRS. GRANT MAHOOD Mahood-Laughlin Wedding Solemnized In Summerside

The wedding was solemnized recently in St. Paul's Church, Summerside, of Helen Frances, daughter of Mr. and Mrs. Edward Laughlin, Sherbrooke, and Grant Edward Mahood, Toronto, Ont. Rev. Pierre Arsenault officiated at the ceremony.

Baskets of white chrysanthemums and red roses decorated the sanctuary, and guest pews were marked with white satin bows.

Mrs. Clarence Steele was organist and accompanied the soloist, Mrs. Gertrude Cahill. The bride, who was given in marriage by her father, wore a floor length gown of white velvet, fashioned on Empire lines, with lily point sleeves and a slim skirt. The long train was attached to the waistline, and the

elbow length veil was held in place by a pearl-studded coronet. She carried a cascade bouquet of Ball-Hai roses and white snowdrift chrysanthemums. Her only jewellery was a pearl-drop necklace, the gift of the groom.

The maid of honour, Wanda Steele, the bridesmaid, Doris Arsenault, and the junior bridesmaid, Coleen Matthews, niece of the bride, wore identically styled empire gowns in floor length of red velvet with high necklines elbow length sleeves and skirts with panel trains. Their shoulder length veils were held by red velvet head bows, were of variegated carnations, surrounded by pom pom chrysanthemums.

Little Mary Ruth O'Connor, of

Women

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IDA BAILEY ALLEN Quickie Candy's An Art And We're Not Cooking

BY IDA BAILEY ALLEN
It is seldom that the columnist recommends the making of candies at home, because many of these recipes are "too complicated, or call for special equipment or ingredients, and do not result in candies that meet professional standards.

At last a book has been published that really covers home candy-making. It is "The Art of Making Good Candies at Home" by Martin K. Herrmann. The book is not expensive, and the recipes so clearly written and illustrated that they can be understood and carried out even by a novice. Teenagers as well as homemakers would be delighted with it as a gift.

MASTER'S CERTIFICATE
Herrmann received in Berlin a master's certificate in the highly complex confectionery art. He is now an American citizen. The book is on sale at all good book stores; Doubleday is the publisher.

Everybody loves candy; so I suggest as a treat, candy for dessert one day each week. With the aid of Herrmann's book any homemaker can make the candy her family prefers. For example, Butterscotch Drops; Raspberry Squares; Peanut Brittle; Mint Patties; Chocolate Nougat; Pecan Rolls and many others.

The book starts off with simple candies; more difficult kinds following, until enough experience has been gained to make Pecan Rolls and even coated cordials and chocolate. Today we column a Quickie Candy recipe from his new book:

QUICKIE CANDY
Made without cooking, using simple ingredients from "The Art of Making Good Candies at Home"

Measurements are level
Basic Batch
1 tsp. Karo Syrup
2-3 c. sweetened condensed milk
Medium-size bowl
4 1/2-5 c. confectioners' powdered sugar, sifted
2 baking sheets, 1 plain and covered with wax paper

Pour the syrup and milk into the mixing bowl, stir with a wooden paddle, and add the powdered sugar little by little. If the batch should get too stiff for stirring before all the sugar is in, remove the batch from the bowl; put it on a baking sheet, and knead in the balance of the sugar. The batch should now be like firm dough.

The weight of the finished basic batch will be about 1 lb., 11 oz., or 27 oz. The recipes given are for one-third of the

basic batch, or 9 oz. each, so three different kinds of quickie candies can be made with one basic batch.

RUM - WALNUT CANDIES:
Into 1-3 of the basic "batch" (9 oz.) knead 1 tsp. cocoa powder and 1 tsp. rum flavor. Roll into a "bug" 1/2" thick; slice into even candy-sized pieces. Roll in rounds first, then elongate slightly. Put on a baking sheet covered with waxed paper. Moisten the top of each piece slightly, and decorate each with a quartered walnut meat. Let stand to dry and stiffen for a few hours.

COFFEE "DOUGHNUTS":
Into 1-3 of the basic "batch" (9 oz.) knead 5 tsp. instant coffee powder. Knead together, roll into a rope 1" thick and slice into even candy-sized pieces. Roll them round, flatten slightly and punch a hole in the center of each with a round pointed piece of wood (like a skewer). Set on the baking sheet to dry and stiffen for a few hours.

CHERRY CREMES: Into 1-3 of the basic "batch" (9 oz.), knead 1 tsp. cherry flavor, 1 tsp. lemon juice, and a few drops pink food coloring. Roll into a rope 1" thick and slice into even candy-sized pieces. Roll them round, then press slightly flat and place on a baking sheet. Decorate each with half a candied cherry. Let stand to dry and stiffen for a few hours.

TOMORROW'S DINNER
Cream of Tomato Soup
Crostons
Baked Shoulder Lamb Chops With Onions, Baby Carrots and Flaky Rice
Tossed Lettuce Salad
Vinaigrette
Orange Ambrosia (previously columned) or a Homemade Candy Treat
Coffee, Tea Milk

THE CHEF SUGGESTS
Mediterranean; Shoulder lamb chops make good-sized portions. So for young children or other small meat-eaters, cut them in halves. A touch of dried rosemary rubbed into the chops gives a delightful flavor.

RAPS BRITAIN
LUSAKA (AFP) - President Kenneth Kaunda announced Friday Zambia has decided to negotiate directly with the Rhodesian regime to ensure an early break-up of the jointly-owned Zambian and Rhodesian railway system. Kaunda, in an article in the government newspaper, Zambia Mail, said Zambia had reluctantly decided on this step as Britain was "incapable of exercising any manner of control over Rhodesia."

MR. AND MRS. JAMES D. ROBBINS December Ceremony Held In Morell United Church

Decorated with baskets of white mums and red carnations Morell United Church was the setting for a December wedding when Karen Anita Hatton daughter of Mr. and Mrs. William Hatton became the bride of James Daniel Robbins, only son of Mr. and Mrs. Otto Robbins of Bangor, P. E. I. Rev. Donald MacLennan officiated at the ceremony.

Before the bride entered the church, Mrs. George Dunning sang, "O Perfect Love," and during the signing of the register "I Love You Truly". The organist was Mrs. Layton Coffin.

The bride, given in marriage by her father wore a white satin floor length gown with a fine skirt and Empire waist, and a matching train. Her headpiece was a wedding ring band with lace flowers and pearl and sequin trim.

Mrs. Ian Dunning, the bride's sister-in-law, was her matron of honor, and Sheila and Beverly Hatton, sisters of the bride, were bridesmaids. All three attendants wore floor length gowns of ruby velvet with white guipure lace trimmings. Their headpieces were matching velvet bows and they carried bouquets of white carnations.

The best man was Ian Dunning, brother-in-law of the groom, and the ushers were Wendell Birt, cousin of the groom and John Hatton, brother of the bride.

For her daughter's wedding, Mrs. Hatton wore a gold brocade dress, a golden seal jacket, gold and brown accessories and a corsage of tinted carnations. Mrs. Robbins, mother of the groom, wore an ensemble of rose wood lace, rose and black accessories and a corsage of white carnations.

At the reception held in Morell United Church auditorium the toast was proposed to the bride by Rev. MacLennan and was responded to by the groom. The guest book was attended to by Verna Birt, cousin of the groom.

Out of province guests were: Mrs. Mary Birt, Wendell and Verna Birt, and Sharon Lantz, all of Halifax.

For a honeymoon trip the bride travelled in a turquoise wool boucle suit, a brown fur jacket and black and turquoise accessories.

Mrs. Robbins who is on the staff of the Bank of Nova Scotia and Mr. Robbins an employee with Canada Packers, Charlottetown, have taken up residence in York.

New London Women's Institute enjoyed a Christmas program at the December meeting held at the home of Mrs. Edward MacMurdo. Mrs. James M. Campbell gave a Christmas reading "A Boy's Finest Memory". Mrs. Lorne Campbell had excerpts on Christmas. A solo by Errol Campbell "Put Christ back into Christmas" was much enjoyed. He was accompanied by Isabel Campbell on the piano. Mrs. Alexander Green led in carol singing with all the members joining in, and a special feature was a Christmas card which was composed and played by Mrs. Edward MacMurdo, and beautifully sung by Mrs. Alexander Green.

With the president, Mrs. Oliver Bernard in the chair, the meeting opened with a Christmas thought, "Joy to the World" was sung and the collect was repeated in unison. Roll call was responded to by 16 members with a gift for the Protestant Orphanage. Three visitors were present.

Very interesting reports on the recent leadership course held in Hunter River were given by Mrs. James E. Cole, Mrs. Wilbur MacKay, Mrs. Lorne Campbell and Mrs. Alexander Green, five dollars was voted for a TB bond, \$10.00 to the Halfway House in Charlottetown, and \$5.00 to the music festival.

It was decided that school and pre-school children would be given treats at Christmas, the school committee gave their report, a card of thanks was to be sent to Mrs. Brown who had donated a quilt top to the WI. Mrs. Lorne Campbell will be hostess for the January meeting.

Refreshments were served by the hostess, Mrs. MacMurdo, assisted by the committee in charge.

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