

ELLEN'S DIARY

Every Day Of Interest In The Summer Season

These days on Island farms, afford none a chance to worry over having "to put in time," so full the hours are. There is always something of interest to do, to keep hands and mind busy. The garden offers us, its bouquets to gather: sweetpeas in pretty colors and shadings, nasturtiums with that spicy fragrance and variety of sun-kist hues which makes them, when arranged in their greenery in a low bowl, a choice table-flower. There are gladioli and phlox, the latter making a fine showing this year, to grace those deep old earthen jars, relics of a former era of pickling and preserving, and dahlias for flower-baskets, all to bring the August colors into our rooms.

Now too the vegetable gardens fill their largest onto our tables: firsts of things, always so tasteful: carrot and beet, cucumber and tomatoes to make green relishes, a hard-headed young cabbage to complement the meat in a homely boiled dinner. And who has not found a thrill in digging and carrying home from field or patch the clean new first potatoes? Now the cultivated raspberries ripen and in a piece of slash, where Mother Nature gets in her heart's content of beautiful handiwork, the sweet crimson of the wild ones grow.

You come there alone when a yearning suggests it. Or perhaps you take with you the faithful hound-dog, best you be uneasy should you chance to catch sight of a furry striped animal in your neighborhood. Or for company, if the alone-ness be not thoroughly enjoyable. And you gather the fruit to the jug, while a chipmunk on a weathered stump "Howdys" to you. At your entrance to the patch, all was quiet. But as your presence has been tried and proved, the former life there resumes. The flicker on a "rampike" continues his quest, robins chatter, humpbacked come to the great willow-herb's purple doors. Bees hum their collecting songs. A dragonfly is on wing. And there in that remote place, away from the world, where only echoes come in to die, much comes to mind. You remember how pleasant the summer season is. Every day full, with its varied interests, its romings and going. No dull moment. No time to repine. It is a comfort to recall its course is not yet run. But you remember that as you drove with the one girl of the farm, through the countryside recently, by smiling fields and along green woodlands and where lilies flowered, she had remarked into the silence: "How are you going to like it when vacations are over, and schools keep again? I'll be beating it back to the Mainland. Mack will be off to this or that Fair. And the others to school. Just think she reflected, "Peter will be a schoolboy! It's difficult to believe that, isn't it? Why, how quiet the place will be! Summer guests too will have gone. Everything will be changed, won't it? And it's been such a nice holiday."

It was all true. But "There'll be another summer" we said. "Could you come to the garage to see the white cat and Tomson?" Peter inquired, come by when the dusk was falling. "They have the cutest bird! And she has her arms around him" he smiled.

So the night has now: its arms round about all "God's children" to keep them safely until the morning's light.

Until tomorrow. Diary. Good-night.



MR. AND MRS. WILLIAM COADY
The Basilica Is The Setting For A Mid-Summer Wedding

Saint Dunstan's Basilica was the scene of a pretty wedding on July 23, 1966, when Ann Elizabeth Gaudet, daughter of Mr. and Mrs. Lomer B. Gaudet, became the bride of William A. Coady, son of Mr. and Mrs. Leo A. Coady, Hazelbrook. The double ring ceremony was performed by Father Robert MacDonald.

The altar was decorated with yellow and white chrysanthemums. The organist, Mrs. Joseph Dougan, accompanied Mrs. W. F. Gaudet, aunt of the bride, as she sang appropriate hymns during the ceremony.

Given in marriage by her father, the bride wore a floor-length gown of white tulle with a bodice of Gulpure lace, featuring wing sleeves and a scoop neckline. The modified A-line skirt was highlighted by a detachable train ending with a gentle floor sweep. A crown of matching lace was attached to a bouffant shoulder length veil with scalloped edge. Her bouquet was of deep pink sweetheart roses and lilies of the valley.

Andrea Gaudet, sister of the bride, as maid of honor and Kathleen MacKenna and Mrs. Gilbert Egan, sister of the groom, as bridesmaids, wore identical floor-length gowns of ivory blue peau de soie styled on empire lines, highlighted by white Gulpure lace. Their head-dresses were of matching material and they carried nosegays of white and blue carnations.

IDA BAILEY ALLEN

Pie Pastry Secret Told By Lovely Julia Meade

Everyone who tastes the elegant pies of Julia Meade (Mrs. Worsham Rudd in private life) longs to know the secret of her flaky pie crusts.

"You toss the pie pastry together in less than 15 min.," they exclaim. "How did you learn to cook so well?"

"Some years ago when I was a beginner in my career on stage and TV, I met Ida Bailey Allen, who was being interviewed on a radio program. She gave me a copy of her 'Cookbook for Two'. As soon as I married, out came the book, and I literally cooked it through. Then I started to improvise recipes myself. Worsham likes pies, so they became my speciality. After many experiments, I stumbled on the secret ingredient that makes the pastry lighter and flakier, and prevents soggy pie crust."

"What is the secret ingredient, Julia?" I asked.

"It's an egg. As I am ending my summer theatre tour as the star of 'Mary, Mary' in Maine, today I'll demonstrate for you readers my Maine Blueberry Pie. Come on, sweeties, and help," she said to daughters Caroline, 6, and Baby Alice 2. Caroline helped her mother sift the flour. Baby Alice stood on a chair next to the table-top, eyes dancing chubby hands ready to snatch a ball of dough. Julia looks as pretty cooking as she does in TV. "But never an apron," she added, "anyone who knows how to cook doesn't need one."

Measurements are level
JULIA MEADE'S
PIE PASTRY

1 1/2 c. sifted flour
1 tsp. sugar
1 tsp. salt
1/2 c. and 2 tsp. room-soft shortening
1 large egg
1 tsp. milk (optional)

In mixing bowl, sift together flour, sugar and salt. Heap it up and make a hollow in center. Into this drop shortening and egg. Chop and mix with pastry blender. If the pastry seems to be too dry, add the milk.

Today's Youth Is Defended By Girl Guide Commissioner

ST. MARYS, Ont. (CP)—A good word for the young and for their rebelliousness comes from Mrs. Keith Clysdale of St. Marys, a woman who knows a lot of young people.

Linus Coady, brother of the groom was the best man. Ughers were Myron Ford and Reginald Coady, brother of the groom.

Mrs. Gaudet, for her daughter's wedding, received in a two-piece suit of mint green with white accessories and a corsage of white carnations. The mother of the bridegroom chose a navy and white dress and matching jacket with white accessories. Her corsage was of pale pink carnations.

The reception for 90 guests was held at the Charlottetown Hotel with A. Walther Gaudet, uncle of the bride, as master of ceremonies. Paulette Gaudet, sister of the bride, circulated the guest book.

For a honeymoon trip to Bar Harbor, Maine, the bride chose a dress and jacket ensemble of pale pink with white and pink accessories. Her corsage was of pink and white carnations.

Out of province guests were: Mr. and Mrs. W. F. Gaudet, Gander, Newfoundland; Mr. and Mrs. Vernon Reardon Moncton, N. B.; Mr. and Mrs. Eldon Roberts of Moncton, N.B. and Linus and Reginald Coady, Scarborough, Ontario.

TOO MIDDLE CLASS

Mrs. Clysdale says she feels there is room for more change. She is aware that critics say the guides is too much a middle-class organization. She

the bottom of the pie-pan. Add the blueberry mixture; top with 1 tsp. lemon juice and 2 tsp. butter cut in bits. Roll the reserved pastry into a rectangle; cut in 1/2" strips and use to make a lattice topping for the pie. Do not stretch the pastry as you work.

Bake 15 min. at 375 degrees F., then 45 min. at 350 degrees F., or until nicely browned. Serve warm or cold.

THE CHEF'S DINNER FOR TOMORROW

Saladettes of Thin-Sliced Cucumbers, Tomatoes and Green Peas and Lettuce. Broiled Thin Slices Flank Steak with Green Pepper Sauce, Broiled Long Potato Slices, or French-Fries (frozen). Julia Meade's Maine Blueberry Pie—hot or Iced Coffee or Tea, Milk (for children).

What happens to animals that eat potato tops which have been treated with REGLONE Potato Top Killer?



Nothing.

REGLONE is non-arsenical, so it doesn't attract animals the way sweet-smelling arsenic does. Should an animal accidentally stray into the field, don't panic—while eating potato tops may not be good for it, recommended rates of REGLONE on the tops will not harm the animal.

Where things will happen is in the plants. REGLONE kills leaves fast, stems gradually—like "natural" maturity. It also kills weeds and reduces tuber rot.

This year, don't gamble with deadly arsenic—order sure-acting, safer REGLONE from your Chipman Dealer.



REGLONE Potato Top Killer

CHIPMAN CHEMICALS LIMITED, Sales Representative—G. L. MacDougall, 353C Central St., Summerside, Phone 436-5169

"REGLONE" is available from: Simmons & MacFarlane Limited, Summerside, Phone 436-2233 / Associated Shippers Inc., Charlottetown, Phone 834-7303 / Canada Packers Limited, Summerside, Phone 436-2211 / Prima Fertilizers Limited, Kensington, Phone 267-3414 / Eric Robinson, Albany, Phone 27 Ring 12



CAROL ANN MCCORMACK FABIAN O'NEILL TO BE MARRIED

Mrs. D. Leonard MacCormack announces the engagement of her daughter, Carol Ann, to Fabian Jerome O'Neill, only son of Mr. and Mrs. J. R. O'Neill, Sydney, N. S. The wedding will take place at St. Mary's Church, Souris, on Saturday, Sept. 10th, at 11 p. m.

Women

6 The Guardian, Charlottetown, Thur. Aug. 18, 1966.

HAPPENINGS

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

Marilyn MacQuarrie, whose marriage to Earl MacKinnon will take place this Saturday, August 20 at 2 o'clock in the First Baptist Church, Charlottetown, has arrived from Toronto where she is employed with the Scarborough Department of Education.

Thomas Gallant, Chelsea, Mass., has been visiting at the home of his sister, Mrs. Fred Arsenault, Pugville, and also with relatives in Howland.

Eugene and Noella Gallant and Lomer Gallant have returned to New York after spending their holidays with their mother, Mrs. Joan F. Gallant, Plusville.

Prior to her marriage, Mrs. Russell Howatt (Marie Gauthier of South Freetown) was guest of honour at the home of Mrs. Marion Taylor, 12 Waverly Court, Charlottetown, at a buffet supper. Assisting the hostess were Mrs. Phyllis MacDonald, Mrs. Maude Cudmore and Mrs. Beverley Gass.

Mrs. Elmer Smith and Mrs. Elmer Hamilton, assisted by Mrs. Fred Perry entertained at a pre-nuptial miscellaneous shower for Mrs. Howatt at the home of her mother, Mrs. Elmer Gauthier, South Freetown. The bride-to-be was escorted to the seat of honour by Mrs. Shirley Ramsey, while Mrs. Elaine Smith played the wedding march.

Gifts were opened by Linda Smith and Mary Curley with the accompanying verses read by Mrs. Doreen Gunn and Mrs. Linda Wedlock. Vivian Duggan and Norma Croken arranged the gifts.

During the evening, the guests were entertained with piano selections by Mrs. Elaine Smith and Mrs. Rose Mallett.

In a report of the wedding anniversary of Mr. and Mrs. Neil MacLeod, Hartsvine, the name

of one of their daughters, Mrs. Ralph MacPhee (Gertie) of Springton was inadvertently omitted. The couple have thirteen grandchildren, and three grandchildren.

Peter MacDougall, Donaldston, P. E. I., left recently to visit his sons in Ontario.

Thomas Murray, Boston, Mass was a visitor at the home of Mr. and Mrs. Warburton Murray, Plusville, recently, and also at the home of Mr. and Mrs. Reir Murray, Miminegash. Mrs. Thomas Murray is visiting relatives in Nova Scotia.

Mr. and Mrs. Sandy MacTavish, Ottawa, are vacationing at the home of Mrs. MacTavish parents, Mr. and Mrs. William Noonan, Borden.

Mr. and Mrs. Shawn Boyle, and five children, Dover, New Hampshire, recently made their first visit to P. E. I. While here, they visited their only living relatives on P. E. I., the MacDougall families of Donaldston and Glenroy; they also called to see the site of the old Fogarty home Afton Road, where Mrs. Boyle's grandmother had come from Ireland about 75 years ago.

Mr. and Mrs. Marc Laflamme, Mr. and Mrs. Gerald O'Halloran, and Mr. and Mrs. Eldie MacInnis of Hamilton, Ont., are guests at the home of Mr. and Mrs. Charles MacInnis, Borden.

CORRECTION

In the engagement announcement of Marilyn Larter, RN and Keith Kennedy on Tuesday's women's page, the last part of the caption should have read Miss Larter is a graduate of the P. E. I. Hospital School of Nursing, and is presently taking a post-graduate course at the Royal Victoria Hospital, Montreal, P. Q.



MARGARET MACDOUGALD MALCOLM MACFARLANE ENGAGEMENT ANNOUNCED

Mr. and Mrs. D. Bruce MacDougald announce the engagement of their daughter, Margaret MacRae, to James Malcolm Leard MacFarlane, son of Mr. and Mrs. Lorne MacFarlane of Summerside, P. E. I. The marriage will take place Saturday, September 10th at Trinity United Church, Summerside.

LIKE FATHER, LIKE SON
Maxim Shostakovich, son of the composer Dmitri, has made his debut as a conductor in the Soviet Union.

New Home Recipe Reducing Plan

It's simple how quickly one may lose pounds of unsightly fat, right in your own home. Make this home recipe yourself. It's easy, no trouble at all and costs little. Just go to your drug store and ask for four ounces of Naran Concentrate. Pour this into a pint bottle and add enough grapefruit juice to fill the bottle. Take two tablespoons full a day as needed and follow the Naran Plan.

If your first purchase does not show you a simple easy way to lose bulky fat and help regain slender more graceful curves, if reducible pounds and inches of excess fat don't disappear from neck, chin, arms, abdomen, hips, calves and ankles just return the empty bottle for your money back. Follow this easy way endorsed by many who have tried this plan and help bring back alluring curves and graceful slenderness. Note how quickly bloated disappears—how much better you feel. More alive, youthful appearing and active.