



MR. AND MRS. GAGE DIXON

Wedding Is Church's First In 104-Year-Old History

Churchill Presbyterian Church was the scene of a recent ceremony when Heather Jane, daughter of Mr. and Mrs. Richard MacPhee, New Haven was united in marriage to Elmer Gage, son of Mr. and Mrs. Keith Dixon, Kingston.

The double ring ceremony was performed by Rev. Raymond L. Gillis. Mrs. Gordon MacKinnon who sang "The Wedding Prayer" before the ceremony and "O Perfect Love" during the signing of the register.

The church was decorated with baskets of lilacs, apple blossoms and potted plants. The guest pews were marked with white satin bows and lily of the valley.

The bride, given in marriage by her father, wore a floor-length gown of mauve de soie, with lace top and long lily-pointed sleeves. A detachable train fell softly from two satin rose buds at the waist. Her shoulder-length veil was held in place by a small crown trimmed with seed pearls, and she carried a bouquet of red roses.

Drucilla MacPhee, sister of the bride was maid of honor. She wore a floor-length gown of pastel blue brocaded with white in a lace design. Her headpiece was of pastel blue satin with matching veil and she carried a bouquet of white carnations tinted to match her dress. The bridesmaids were Diane MacPhee, cousin of the bride, and Beryl MacEachern. They wore dresses identical in style to that of the maid of honor, in pastel pink with matching headpieces. Their bouquets were of white carnations tinted with pink to match their dresses.

The best man was Clifford Green. The ushers were Wayne MacPhee, brother of the bride, and Angus Cameron.

Mrs. MacPhee chose for her daughter's wedding an aqua and bone two-piece suit with bone accessories and a corsage of white carnations. Mrs. Dixon, mother of the groom, wore a pastel pink dress with a pink and white lace over-jacket, and her accessories were white. Her corsage was of white carnations tinted pink to match her dress.

Following the ceremony, a reception was held at New Haven Legion Hall for approximately 85 guests. The bride's table was centered with a three-tier wedding cake topped with a miniature bride and groom, accented on either side by white candles trimmed with lily of the valley.

Grace was offered by Mr. Gillis, who also proposed a toast to the bride, which was responded to by the groom. The best man proposed a toast to the maid of honor and the bridesmaids.

A telegram was read from Mrs. Grace Godin and Drucilla, Hamilton, Ontario.

Brenda MacPhee, niece of the bride, attended the guest book. Following the reception Mr. and Mrs. Dixon left on a short honeymoon. The bride chose for travelling a two-piece suit of turquoise boucle knit with white accessories, and wore a corsage of white carnations.

ELLEN'S DIARY

Old-Time Farm Words Puzzle The Young Folks

"Young swallows" Mack exclaimed in some surprise this morning, eyeing the little group on the high service wire, which spans the short distance between a piggery and the woodshed. We suspect that should one of his grandchildren ever chance to read of these days, he will ponder over the term "woodshed", as do ours when words once common to our farming appear when we chat with James.

"Did you look in the pump-house?" James inquired of one who searched for a hoe, the other day.

"The pump-house" the youngster queried, "where's that?"

"Why," James looked his amazement, "it's over in the yard!"

There, operated by hand in a day gone by, the pump lifted the water required for house-pails, and kettles. A V of trough through a wall conducted that which fell to the hollowed log where the horses, come down from the field, drank. It was pleasant to hear them gain refreshment after hours of work: the long cooling draughts, the clank of the harness, the ripple of the pump, the glint of its sun-dappled in the tub below. And presently the quiet there, as they turned away to the stable.

The old names remain with us older folk: the pump-house, the coach house, the icehouse - indeed we fancied its coolness this afternoon when the heat hung heavy for a time. There the creamer was set, for the cream to rise sweet and thick on the milk, for the later-churning. Also for the whipped cream which crowned tastefully the old-time pies, and to add charm to the strawberry summers of that now long ago. Even to mention the icehouse is to see a cooling winter scene, the waiting horses and sleighs on the mill-pond the men busy at the sawing, or lifting from the water "with a knack" as James recalls, the heavy crystal cubes, to be carried away and stored in tiers of strawbriars.

Young swallows! I know Peter nodded to Mack. "I knew the nest there in the woodshed was getting too small to hold the lot!"

Young swallows - rose-bloom sunshine, light wind - how enchanting, all in all, was this July day!

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



TO WED IN AUGUST

PATRICIA CALLAGHAN and **CHARLES MACDONALD**

Mr. and Mrs. Patrick J. Callaghan, Ebbasfleet, announce the engagement of their daughter, Patricia Eloise to Charles Aubrey Macdonald, son of Mr. and Mrs. Ralph Macdonald, Summerside. The marriage will take place at St. Paul's Church, Summerside, on August 6th, at 10 a.m.

Women

The Guardian, Charlottetown, Tues., July 12, 1966. 7

June Ceremony In Tignish, Reception At Legion Home

St. Simon and St. Jude Roman Catholic Church, Tignish was the scene of a colorful wedding on Saturday, June 18th, when Mary Verna Gaudette, daughter of Mr. and Mrs. E. C. Gaudette, Tignish, exchanged marriage vows in a double ring ceremony with David Randall Ryan, son of Mr. and Mrs. Arthur W. Ryan, of Digby, N. S. Very Rev. M. H. Rooney was the officiating clergyman.

Baskets of red and white chrysanthemums and mixed flowers decorated the church, and white bouquets marked the guest pews. Jean Perry was the organist.

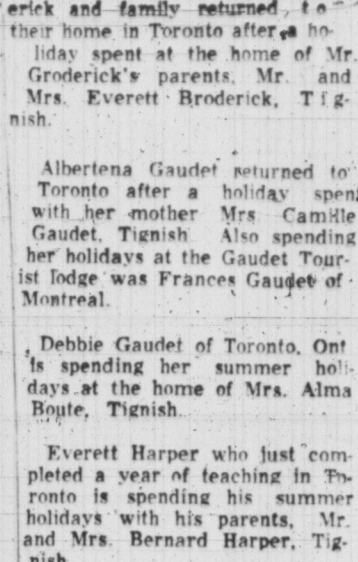
The bride given in marriage by her father, wore a floor-length sleeveless A-line gown of organza over taffeta with over-cape in a floral design with elbow-length gloves. The back featured a waist-length train which rounded in a circle. Her white flower headpiece held a shoulder-length veil of net. She carried a cascade of yellow roses and shasta daisies with greenery.

Bernice Gaudette, sister of the bride, was matron of honor and her sister Lorraine was bridesmaid. They were gowned in identical dresses of yellow taffeta with white lace and over-skirt of yellow organza with matching headpieces of yellow open flowers covered with small veils. The matron of honor carried a cresset bouquet of mauve and yellow roses and mauve streamers. The bridesmaid carried a circle bouquet of mauve and yellow roses.

The best man was Claude Wescott of Digby, N. S., and ushers were: Bill McConnell, David Dauphine, Halifax, and Eugene Gray of Bridgewater, N. S.

Following the ceremony a reception was held at the Legion home Tignish where the bride's mother received wearing a pale blue dress of lace over taffeta with matching hat and mauve accessories. Her corsage was of deep pink carnations. She was assisted by the groom's mother, who chose a navy dress of crepe with white hat and accessories, and corsage of pale pink carnations. Joe Dorsey was master of ceremonies. Telegrams and best wishes were read by Eugene Gray, and Eva Gaudette was in charge of the guest book.

Leaving for their honeymoon at Cape Cod the bride chose for travelling a white brocade dress with matching coat and white flower hat, with gold accessories and a corsage of green and gold roses. The newlyweds will reside at Halifax, N. S. where both are employed. Out of town guests included: Mrs. Ada Davies Brighton, Mass.; Mrs. Mary French, Boston, Mass.; Mr. and Mrs. Anthony Aisthorpe, Halifax; Sandra Meade, Halifax; Linda Williams, Halifax; Mr. and Mrs. Clyde Roberts, Antigonish; Robert Ryan, brother of the groom, and his sister Mrs. J. K. Ellis, Toronto, Ont.; Mr. and Mrs. Baxter House, Charlottetown; Mrs. Alma Gaudette and daughter Margaret Ann of Charlottetown; Mrs. C. Claude Wescott, Digby, N. S.; Mrs. Eugene Gray, Bridgewater, N. S.



DONNA CAMPBELL HENRY SOMERS

JULY WEDDING

Mr. and Mrs. Nathaniel D. Campbell Montague, P.E.I., announce the engagement of their eldest daughter, Donna Wellens, to Henry Armond Somers, son of Mr. and Mrs. Ivan H. Somers, Charlottetown. The marriage will take place at St. Andrew's Presbyterian Church, Montague, P. E. I., on Saturday July 16th at 2:30 p.m.

Mr. and Mrs. John Barrett and son Kevin of Charlottetown were recent guests at the home of Mrs. Barrett's parents, Mr. and Mrs. Earl Macdonald, Tignish, also visiting the Macdonald home was Mrs. Frances Macdonald and son Blair of Charlottetown.

Mr. and Mrs. Frank Durbe and son Francis of Lawrence, Mass. were recent guests to the home of Mrs. Durbe's parents, Mr. and Mrs. Ed Tremblay Tignish. Returning to their home they were accompanied by Judy Tremblay.

Mr. and Mrs. Charles De Barmaker and three children are spending their summer holidays at Anglo Park, and at the home of Mr. and Mrs. Gunnar Pedersen, Tignish.

A shower was held recently at the home of Mrs. Francis Hill, Frenchfort, in honor of Suzanne Chan who has since become one of the season's brides. Shellagh Dennis escorted the bride to the seat of honor, Mary Boswell assisted in opening the gifts, and the accompanying good wishes were read by Anne Dour.

Earl Coughlin of New York City, and formerly of Prince Edward Island is visiting friends and relatives on the Island.

David Roberts and son Frankie, Toronto, Ont., are visiting friends in Charlottetown and Mt. Herbert, for the month of July.

Mrs. Frank Roberts, Toronto

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Island Guide To Take Part In All States Encampment

Ranger Gillian Cudmore, daughter of Mr. and Mrs. James Cudmore of Montague leaves by air on July 13 to take part in the All States Encampment and visit to the U. S. A. Gillian was one of 10 Rangers and Guides chosen by the National Selection Committee of the Girl Guides of Canada to represent Canada.

This trip sponsored by the Girl Scouts of USA is paid for by the Juliette Low World Friendship Fund.

From July 14 until Aug. 3 Gillian will be guest of the Suncoast Girl Scout Council, Tampa, Florida, living with one of the families there, and getting to know that part of the USA, as well as showing her knowledge of Canada. On Aug. 8 she will travel to the All States Encampment in the Nantahala National Forest of North Carolina. Here she will attend a 17 days primitive encampment for approximately 120 Senior Girl Scouts.



GILLIAN CUDMORE
Gillian has received her Gold Cord - the highest award in guiding and is a member of the Montague Land Ranger Company.

IDA BAILEY ALLEN

'Grand Finale' Dessert A Hit After '3 Acts'

Throughout these columns, we are emphasizing the word "budgetwise" when purchasing food supplies, now the most costly in our nation's history. This does not mean that we must eat less food, but that we should buy carefully, after a thorough market survey. When we serve an expensive entree, purchase other accompanying foods of moderate price; perhaps not what we want to buy but which are on sale at reasonable cost.

Question Of Dessert

Where does dessert come in? Should it be omitted in budgetwise meals? Most certainly not, for a tasty or especially delectable dessert is a good finale to a budgetwise dinner, and it need not be expensive. It furnishes sugar and other energizing elements, and lends that luxury touch without which many an otherwise simple meal might seem scant and disappointing. Relax a moment, please, and glance through our menu with me.

TOMORROW'S DINNER

Melon Wedges
Chopped Beef Patties
1 Pan Gravy
3 Potato Pancakes
Mixed Greens
Orange Meringue Layer Cake
Hot or Iced Coffee or Tea Milk

Now that you've read the menu through, you will agree with me that up to the dessert it is wholesome, good eating but nothing special. However, your eyes may glisten and you may smile when you come to the Orange Layer Cake. And rightly, because it's gay and delicious. Think a moment about the cost, and you will find that the glamorous cake is budgetwise, too.

Recipe of the Week

All measurements are level
All measurements are level
Orange Meringue
LAYER CAKE IN 3 ACTS.

Act 1 - The Cake

1 pkg. white cake mix
1 recipe mile-high meringue (follows)
2 tsp. minced candied orange peel
1 recipe orange-nut filling (follows)

Orange sections

Make up white cake mix following pkg. directions. Bake in 2 oiled (8") layer cake pans. Before cake is done, spread the top of one layer liberally with the mile-high meringue. Strew over candied orange peel. Return pan to oven and bake min. at 325 degrees F., or until meringue is firm to touch and lightly browned. Cool in pan. Reserve remaining baked cake layer to use later - see Shef. Act II-Mile High Meringue

1 1/4 tsp. cold water
2 eggs whites (use egg yolks for orange-nut filling)
1-1/8 tsp. salt
1/4 tsp. cream of tartar
1/4 tsp. flavoring (any kind)
1 tsp. sugar

Add water to egg whites and beat until frothy with rotary beater. Add salt, cream of tartar and flavoring. Continue to beat until stiff. Add sugar and beat until stiff enough to form peaks. Pile onto cake layer and bake as previously directed.

Act III - Orange Nut Filling

3 tsp. cornstarch
1 c. sugar
1 c. boiling water
1 tsp. butter or margarine
1 1/2 tsp. lemon juice
2 reserved egg yolks, beaten
1/4 tsp. salt
Juice and rind 1 orange
1-3 c. chopped toasted pecans

In pt. size saucepan, stir together cornstarch and sugar. Gradually stir in boiling water; stir-boil 3 min. Add butter or margarine, and lemon juice mixed with beaten egg yolks. Stir in salt, orange juice and rind, and pecans. Cook-stir 2 min. over very low heat. Cool-use as cake filling (see below).

GRAND FINALE FROM THE CHEF

Mesdames et Messieurs: I now top the 3 acts of our Orange Meringue Layer Cake for the grand finale - the serving to 8 delighted persons.

To Finish the Cake: Cover top of the remaining cake layer with the Orange Nut Filling. Over this, place the meringue layer. Place cake on a good-sized serving plate.

HAPPENINGS

Audrey Jenkins, Women's Editor. Phone 4-8508

Mrs. John Bradley and four children of Bagotville, Que., accompanied by her mother, Mrs. Ray Praught of Charlottetown, were recent guests at the home of her aunts Mrs. Estella MacDonald, and Kay Brennan, Tignish.

Edgar Perry, a former barber of Tignish and now operating a business in Montreal, is renewing old friendships in a nd around the village of Tignish.

James Conroy, a remarkable man of 99 years from Pittsburg Penn., is visiting his nieces, Mrs. Harry Rogan and Margaret Conroy, Tignish.

Mrs. Catherine Snider of Boston, Mass. is visiting relatives and friends in Tignish while a guest at the home of her brothers Bert and Wilfred Phee.

John Delaney, Boston, Mass. is visiting relatives and friends in the Tignish area.

Mary Gaudet, Providence, R. I. is a guest at the home of Mrs. Charles Gaudet, Tignish. Accompanying Mrs. Gaudet is her grandson, Reg Porter, of Montreal.

Mr. and Mrs. Kevin Perry of Chicago, Ill., are guests at the home of Mr. and Mrs. Joseph A. Gaudet.

Dr. W. P. Gardner with his wife and infant son are visiting relatives and friends on the Island while a guest at the home of Mrs. Gardner's parents, Mr. and Mrs. Ralph Arsenault, Tignish.

Mrs. W. J. Shea accompanied by her daughter, Mrs. Pat Lan drigan of Quebec, and Rev. Howard Shea, OMI of Toronto, have left on a visit to Europe where Mrs. Shea's son Rev. Claude Shea is a chaplain with the Royal Canadian Air Force.



Mr. Joseph Paesmans, 5300 de Salaberry Street, Apt. 202, Montreal, P.Q.

When Joseph Paesmans won a Ford Thunderbird from Belvedere, he had to buy a license for it, get some insurance and become a big tipper.

Tough, Joe.

One in nine Belvedere smokers finds an Instant Gift Coupon in the pack. But most people smoke them because they like them. So, for one reason or another, you should be opening a pack of Belvedere right now. Are you?

Belvedere



MR. AND MRS. RUNDELL SEAMAN

NEWLY MARRIED

The marriage of Lynda Adele, daughter of Mr. and Mrs. F. B. MacLeod to Rundell Upton Seaman, son of Mr. and Mrs. F. R. Seaman, Charlottetown was recently solemnized at Trinity United Church, Summerside Dr. C. R. Webber officiated at the double ring ceremony.

The bridal attendants were Mrs. Gilbert Arsenault, Mrs. David Large, and Miss Nancy Woodside. Mr. Mark Mac-

Pherson attended the groom while Mr. Allan Peters and Mr. Douglas Macdonald ushered the guests.

A wedding reception followed at the Rainbow Room with Mr. W. R. Jenkins, acting as master of ceremonies and Dr. J. A. Doiron proposing the toast to the bride.

Presently the couple are residing at Stanhope and will attend Acadia University in September.

application of ammonia will do the trick. Put a few drops on a damp cloth and rub the spot. Follow immediately with an application of wax.

For alcohol spots on which treatment has been delayed, a more complicated remedy is necessary. Mix rottenstone into a creamy paste with a few drops of linseed oil or salad oil. Apply the paste to the spot with a soft cloth, rubbing with the grain of the wood. If necessary substitute a harder abrasive, powdered pumice, for rottenstone. Finish treatment by wiping with oil.

Remedy Erases Alcohol Spots

Perfumes, medicines and beverages, containing alcohol can quickly cause irreparable damage because alcohol has a tendency to dissolve any finish. Always wipe up spills as quickly as possible.

If the finish has been protected with wax, there may be no spot. If a spot appears, rub with finger dipped in paste wax, silver polish, linseed oil, or moistened-cigar ash, quickly. On some finishes a rework

Mr. and Mrs. Roy Gallant have returned to their home in Toronto after their recent holiday spent at the home of Mr. and Mrs. Gallant's parents, Mr. and Mrs. Hubert Gallant, Leoville, and with Mrs. Gallant's parents, Mr. and Mrs. Edmond Gallant, Tignish.

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