

**Bristol**

Mr. and Mrs. W. A. O'Brien, returned last week from a very pleasant motor trip through the New England States on vacation. While in Boston, they attended the fall opening meeting of the Morell Club of Boston.

The highlight of their trip was in attending the Golden Wedding Anniversary of their aunt and uncle, Mr. and Mrs. Fred O'Brien at the E. C. Building in Somerville, where two hundred invited guests were gathered and the toast to the bride was given by Rev. Phalen McKenna, P. P., Morell, P. E. I. Father McKenna said only a few are blessed with that special blessing of fifty years together sharing their joys and sorrows as one.

Mr. and Mrs. Owen Sinnott and young son arrived from Ontario late last week for their first vacation in some years. Mr. Sinnott, is a son of Mr. and Mrs. P. R. Sinnott and is a first class butter-maker having served his time here in the co-operative creamery, also at Kensington and Souris. Mrs. Sinnott, also hails from here, was Louise Lois Eldershaw, daughter of Mr. and Mrs. Charles Eldershaw. They will remain here a few more days then start the long fourteen hundred mile drive back to their chosen home port.

Mrs. Arthur Blaxland, and daughter Leodia returned late in the week from a pleasant motor trip to Toronto, where they were guests of Mrs. Blaxland's brother, Howard Mosher and Mrs. Mosher. Mrs. Blaxland, sister Miss Beatrice Mosher, also made the trip to the Queen City, guest of her brother and his wife.

The work of widening and rebuilding the old harbor road here got underway last week and for the first time in history this old road will be built a full standard width.

Mrs. James Arnold and daughter Ada arrived home from Hamilton, Ontario, last week after spending most of the summer there. Mrs. Arnold's daughter and husband Mr. and Mrs. Squires reside in Hamilton.

Mr. Eugene Sinnott, who was injured two weeks ago in the highway near his home, when swiped by a car is getting around again after his close call. We understand Mr. Sinnott, was caught between the lights of two cars meeting and the driver of the accident car failed to see him in the glare.

An old car was burned to ashes on St. Andrews Hill here recently during the night. Efforts to save the machine by the driver failed and nothing was left but the iron parts.

Mr. and Mrs. Richard Cullen, have taken up residence in their new home in the village which is fastly becoming the center for retired couples.

Miss Norma Sinnott, has been confined to her home for a week with an attack of the flu.

Friends of Mrs. John J. Perry, will be sorry to hear she is ill. She will enter the Charlottetown Hos-

**Lorne Valley**

Mr. and Mrs. James Callaghan were among those attending a meeting of the P.E.I. Federation of Agriculture at the Charlottetown Forum on September 29.

Mr. Malcolm MacLeod was a visitor to Montague on Sept. 29, where he was the guest of his son-in-law and daughter, Mr. and Mrs. Alexander MacDougall.

Miss Mae MacGrath, left recently on return to Toronto, Ontario, after spending a pleasant two weeks vacationing at the home of her parents, Mr. and Mrs. Munro MacGrath.

Mr. Fred MacLeod, third year

pital this week to undergo a serious operation. All hope to see her have a speedy recovery.

Rev. Phalen McKenna, P. P., has returned to his duties following an enjoyable vacation.

Mr. and Mrs. John L. Laybolt, had their big house moved from Dundee, to the paved highway last week.

Miss Rachel Sinnott and brother Owen were in the city on Friday on business.

Mr. and Mrs. John Henneberry, who were here from Western Canada to vacation at Mr. Henneberry's old home, have left again on return to their Western home in B. C., where Mr. Henneberry has been an R. C. M. P. officer for a number of years.

Mr. and Mrs. J. C. Percy, who have a summer home here are expected from P. I. this week for a few days. Mr. Percy, was here in the summer but his wife the former Mary McKenna did not make the early trip.

student at Prince of Wales College spent the first week-end of October at his home in Lorne Valley.

Lorne Valley School closed for the annual fall vacation on Friday, October 1.

Mr. Lauren MacLeod was a visitor to the City on October 2.

Mr. and Mrs. John MacLure, Charlottetown, were Sunday guests at the home of Mr. and Mrs. Lloyd MacDonald on October 3.

Mr. Grant McCannell, left on Sunday on return to Toronto, Ont., after vacationing in this vicinity for the past two weeks where he was the guest of his parents, Mr. and Mrs. Reuben McCannell.

Mr. and Mrs. Smith recently motored from Maine, U. S. A., to the Island, where they are visiting friends. They were visitors to this vicinity on October 4. Mrs. Smith was formerly Stella MacSwain, Lorne Valley.

Mr. Heath MacGrath and Mr. Lloyd MacDonald, motored to Morell on Thursday, where they attended the old-time fiddling and step-dancing contest.

Mrs. Malcolm MacLeod left on October 3, on a visit to Toronto, Ont., where she will be the guest of her son and daughter-in-law, Mr. and Mrs. Palmer MacLeod.

Mr. and Mrs. Edward Crane and son, Les, Bangor, were Sunday guests of Mrs. Crane's parents, Mr. and Mrs. C. N. MacGrath on October 3.

Mr. Warren MacDonald and daughter, Jun of Springhill, N.S., motored to Lorne Valley on October 3. They were week-end guests of the formers mother, Mrs. George MacCausland and Mr. MacCausland. Warren, a former

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resident of this vicinity, always

A gala event took place at the home of Mr. and Mrs. James A. MacDonald on Monday night, when a miscellaneous shower was held in honor of their daughter, Muriel, prior to her approaching marriage to Mr. Raymond Shaw. The gifts which were many and beautiful were opened by Miss Ruth MacKenzie and Miss Iva Jay, and the accompanying good wishes were read by Miss Florence Ployer. The recipient in a few well chosen words expressed appreciation and thanks to all present. And every one joined in singing, "For They Are Jolly Good Fellows." Refreshments were served and the remainder of the evening was spent in music and dancing.

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**Sunny Isle RICE PUDDING**

made with CARNATION EVAPORATED MILK

Serves 6

- 1 large can undiluted Carnation Evaporated Milk
- 1 cup water
- 2 eggs
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/2 teaspoon nutmeg
- 1 1/2 teaspoons vanilla
- 2 cups cooked rice
- 3/4 cup shredded coconut

Beat Carnation Milk, water, eggs, sugar, salt and flavorings until smooth. Pour over cooked rice, mixed with 1/4 cup shredded coconut in 2 quart casserole. Place casserole in pan of hot water. Bake in moderate oven (350°F.) 30 minutes. Stir lightly but thoroughly. Continue baking 30 minutes. Top with remaining coconut during last 5 to 7 minutes. Cool before serving.

You get better cooking results when you use Carnation Evaporated Milk—in all recipes that call for milk or cream. The secret is the special blending qualities of Carnation—qualities not found in any other form of milk. And Carnation is double-rich. You'll cook better when you cook with Carnation.

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