



MR. AND MRS. REGINALD FLANAGAN
Flanagan-Grant Marriage
Is Solemnized At Basilica

The marriage took place at St. Dunstan's Basilica of Eileen Alice Grant, daughter of Dr. and Mrs. Byron J. Grant of Charlottetown and Reginald Gerald Flanagan, son of Mr. and Mrs. Reginald F. Flanagan also of Charlottetown. The ceremony was performed by Rev. Gerald Tingley assisted by Grant Kilron, who acted as acolyte. The church was decorated for the occasion with baskets of gladioli and white bows marked the pews. The soloist, James Flanagan, sang "O Sacred Heart, O Love Divine," "Sacred Heart of Jesus" and "Oh Lord I Am Not Worthy" during the mass and "Oh What Could My Jesus Do More" at the signing of the register. He was accompanied by Mrs. Joseph Dougan. Given in marriage by her father, the bride wore a full length dress of white cotton shantung with a chapel train and ruffle trim at the neck, and on the sleeves and hem. Her full length bouffant veil was of nylon tulle and she carried a white prayer book decorated with a corsage of red roses and streamers of rose buds and Stephanotis. Joan Grant, sister of the bride was maid-of-honor, and the bridesmaids were Mary Jane Grant and Darlene Flanagan, sisters of the bride and groom respectively. They were dressed in identical full-length gowns of pink cotton shantung with ruffle trim, and carried bouquets of white carnations.

Picture hats of the same shantung designed and made by Mrs. Cora Gillis, aunt of the bride, completed their costume. Attending the groom as best man was his brother, Alfred Flanagan and the ushers were Peter Grant brother of the bride and Darrell Flanagan, brother of the groom. Following the ceremony, a reception for 100 guests was held at the Charlottetown Hotel. Receiving the guests on the terrace, the mother of the bride wore a royal blue wool suit with gold and white accessories and a corsage of pink roses. The groom's mother wore a matching dress and coat of pink linen and white lace with black and white accessories and a corsage of pink roses. The master of ceremonies at the reception was Clifford Gillis and Peggy Rody, cousin of the bride circulated the guest book. For a honeymoon trip to Nova Scotia and New Brunswick, the bride wore a white wool dress and a cranberry wool coat with black and white accessories and a corsage of white roses. Mr. and Mrs. Flanagan are presently residing in Buxbury. Out-of-province guests included: Mrs. M. Hagarty, Moncton, N.B.; Mrs. H.J. Rody and children, Timmy, and Peggy, Ottawa, Ont.; Carol Roache, Toronto, Ont.; and Mrs. Vern Handran, Vancouver, B.C. (Photo by George Wotton)

IDA BAILEY ALLEN Our Spiced Fruit Bars Made With Spicy Flair

By IDA BAILEY ALLEN
This week we are releasing recipes for a trio of new cookies. These have been tested with just the amount of spice or spices to enhance the flavor of the other ingredients. Note that in each case the ground spices have been added to the shortening before it is beaten or melted. This step distributes the spice flavor evenly through the dough.

MEASUREMENTS LEVEL

SPICED GLACE FRUIT BARS
2 1/2 c. sifted all-purpose flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. ground cloves
1/2 tsp. ground ginger
1/2 tsp. ground cinnamon
1/2 c. unsulphured molasses
one-third c. shortening (any kind)
1 c. sugar
1 large egg, well-beaten
1/2 c. nuts, chopped medium fine
1/4 c. mixed glace-fruit
1 c. sifted confectioners' sugar
4 tsp. water

Preheat oven to 350 degrees F. Stir together flour, soda, salt and spices. Combine molasses and shortening and beat in large saucepan. Stir in sugar, cool to room temperature. Mix in egg.

Stir nuts and fruit into dry ingredients. Gradually stir into molasses mixture. Spread in two 8x2" lightly floured 9x9 1/2" pans. Bake 30 minutes in moderate oven (350 degrees F) Cool 10 min. in pans. Turn onto wire rack. Mix confectioners' sugar with water. Brush over tops while warm. Cool; cut each panful into 16 bars.

DINNER FOR TOMORROW
Honey Dew Melon Wedges - Lamburgers on Toast, Baked Halved Tomatoes, Heated Corn Kernels Mexican (canned) - Orange-Banana Ambrosia (previously columned), and - or Spiced Glace Fruit Bars - Coffee Tea, Milk

LAMBURGERS
1/2 c. milk
1/2 c. soft bread crumbs
1 1/2 lb. twice-ground lean lamb
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. ground cinnamon
1/2 tsp. powdered onion or 2 tbsp. minced peeled onion

2 tsp. flour
2 1/4 c. cooking oil
1/4 c. meat broth mixed with 1/2 tsp. lemon juice
one-third cup fine-chopped pimiento-stuffed olives
6 full-size slices toast
3 halved pimiento-stuffed olives
Combine milk and bread crumbs in pt. saucepan. Cook, stir over moderate heat until boiling. In 2-qt. bowl, combine and mix the lamb, salt, pepper, cinnamon, onion and egg. Mix until quite smooth. Shape into six flat patties about 1/2" thick. Dust over the flour.

Heat cooking oil in large skillet. Reduce heat. Add patties; slow-brown on both sides. Slowly pour in broth and lemon juice; add chopped stuffed olives. Simmer, cook six min., turn patties once. Arrange lambburgers on the toast and pour around the gravy. Top each burger with 1/2 an olive. Serve six.

FROM THE CHEF
To save time and fuel when baking cookies, use two baking sheets—each about 2" smaller than the oven. One sheet of cookies can be baking while the other is being filled.

Hospital Aid Of O'Leary Plans Fall Fair

The September meeting of the Ladies' Aid of the O'Leary Community Hospital was held recently with the president Mrs. Alton Rayner in the chair. Roll call was answered by ten members. Minutes of June meeting were read and approved. Results from Boat Races showed that approximately \$80. was realized. Report was given by Supply Secretary. Supplies had been turned in from Glenwood, Coleman, Howlan, O'Leary, Cascumpeck, Fortune Cove, Brae, Derby Alaska, Mt. Royal, Springfield West, Carleton Lot. 6. It was decided on motion that Aid sponsor "Fall Fair" to be held on Oct. 26. Plans for this undertaking will be finalized later. Due to the absence of the treasurer the president reported a balance of \$2369.00.

ELLEN'S DIARY High Winds Of Autumn Blow In The Willows

Young shrill crows from the backyard, hailing the approach of the dawn, awakened us this morning.

"Do you know what happened?" Peter hurried in the "You'd never, never guess!" It surprised me too. The young bantams are learning how to crow!

The original hatch is down to five handsome speckled males. One chick - and how sad for a time that day was - was grabbed and dined on by a barn-cat. Three went recently to one who likes, as do we, to hear the bright calls in early morning.

"There, Ellen!" James exclaimed with some concern, "throwing back the bed-covers. We've over-slept!" And those at the other house planning to go to that Rural Youth Fair in at the Exhibition grounds this morning. And we not up to help them get away! Perhaps they have gone already."

"That's not likely" we chuckled, "unless they went before the sunrise!"

The rain had ceased. Clean washed our world was, the air fresh and sweet. But now the wind blew. It worried the lawn trees, snapping twigs from the willows in gusty passing. This was more or less one of the expected windy times of year.

"We always get them" one of today's callers offered. "I mind my father saying to a neighbor, when I was only a little lad - one cropping it was. 'I like to get the grain in as soon as the land is fit, so that I can have it reaped before the equinoctial gales come. They tangle it and beat it down.' They're not too strong this time. But now..."

"plenty strong" James supplied.

Quiet today, our neighborhood was. Only the sound of the breeze about the eaves, and in the trees and presently the sunshine and dancing shadows of the September day. By this the month will be making preparations to leave. We shall see her gather up some mementoes of her stay, her gown bright there against the lawn, hillsides. What will she take in her going? A necklace of bright rowan berries, a shed partridge feather, a crimson maple leaf, the gold of a birch. And in her heart a mellow golden silver-beam, and a bit of the sun from a harvest moonbeam. And we shall see an acorn fall, and the tickly burr of a chestnut drop its treasure. And we shall know that the nut-brown month that is October then awaits to come by.

"Let's follow our own inclinations - just do the things we most like to do today" we suggested to James with a chuckle, when he came in past the morning choring "to see how the time is going."

"That, Ellen" he grinned "is what we will be doing: just what we like best to do!"

And he went then to the carpentry, to fit and nail boards on the roof of the shed now in the course of construction. And later, when the day had paved the way for it, to help gather in the grain from the fields. We... but how can we recall now what we went at? We only know, now that the night calls out the "All's Well", this has been for all of us at Alderlea, another happy day.

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



MR. AND MRS. LEONARD FITZPATRICK
Summertime Wedding Held
At St. Teresa's, P. E. I.

A summer wedding took place at St. Cuthbert's Church, St. Teresa's when Marion Anne Gillan, daughter of Mr. and Mrs. James Gillan of Peake's was united in marriage to Leonard John Fitzpatrick, son of Mr. and Mrs. John Fitzpatrick, Bedford. Rev. Eugene Murray officiated at the double ring ceremony.

The church altar was decorated with baskets of mixed summer flowers and the guests' places were marked with pink and white roses.

The bride entered the church on the arm of her brother, James Gillan of St. Teresa's, the strains of the wedding march, played by Sister Mary Bennett, who also accompanied Helen Bradley as she sang appropriate hymns.

The bride wore a floor-length gown of delustrated peau de soie styled with bateau neckline and detachable train flowing from a high empire waist. The bouffant shoulder-length veil was held by a crown of crystal and pearls. Her bouquet was a cascade of red roses.

Noreen Gillan, sister of the bride, as maid of honor, wore a floor-length gown of white lace over pink satin. A matching hem-length train of pink satin was held by a bow at the back of the neckline. Her headpiece was a tiny veil attached to a crown of pink pearls. She carried a heart-shaped cascade of pink and white feathered carnations.

Bridesmaid, Mary Gillan and Mrs. Clifford Keefe, sisters of the bride were dressed identical in color and style to that of the maid of honor. They carried heart-shaped bouquets of pink and white carnations.

Flower girl, Louise Macdonald, niece of the groom, wore a floor-length dress, alike in style and color to that of the maid of honor, and carried a heart-shaped bouquet of pink and white carnations.

Kenny Gillan, nephew of the

HAPPENINGS

Audrey Jenkins, Women's Editor. Phone 4-8306

Mr. and Mrs. W. R. Oulton have returned to Alberton after visiting briefly with relatives in Boston.

Senator Elsie Inman was a recent guest of Mrs. Gertrude Jacks, Tyne Valley.

Mrs. M. Sherwood, and family have left on return to Wilmington, Delaware, after spending the summer at their residence in Red Point.

Mr. and Mrs. Horace Glover, Kensington, have returned from a short visit in Dartmouth, N.S. where they stayed with relatives.

Mr. and Mrs. Waldron Davison and Earle Davison were also recent visitors with relatives in Dartmouth.

Mr. and Mrs. Clifford Hayes, of Saint John, N. B., were recent visitors at the home of Mr. and Mrs. Roy MacLeod, Clyde River.

Mr. and Mrs. Nelson Casely, Kensington, accompanied by Mr. and Mrs. George Pickering, Clinton, left last week by car for the United States, where they will visit Mr. Casely's aunt, Mrs. (Mamie) Nelson Casely of Melville, N. J., and also his cousin, Edith and Mabel Carr, Yonkers, N. Y.

Mr. and Mrs. Douglas Kerr of Springfield, N. B., and family, Glendon, Wayne and Darlene were recent guests of Mr. and Mrs. Roy MacLeod, New Argyle.

The pupils of Meadowbank School and their teacher, Mrs. Elinor Willis, visited the MacMillan Gardens in Cornwall, recently. Mrs. MacMillan conducted the children around the delightful gardens, told them a story of the beginnings of this charming rural beauty spot, gave them tips on being successful gardeners, and treated the group.

A visit to the Cabot Trail was enjoyed recently by Phyllis Smith, Tracadie, Elmer MacDougall, Donaldston, and John Norma and Marion Morrison, Millevee. The group also visited Louisbourg, and Antigonish.

Women

The Guardian, Charlottetown, Fri., Sept. 30, 1966.

Canadian To Chair World Guide Conference, Japan

Five Canadian women from two provinces will represent the Girl Guides of Canada - - at the 19th World Conference of Girl Guides and Girl Scouts in Tokyo, September 28 - October 8. More than 50 national organizations are expected to send delegates.

Chairing the conference will be E. Henrietta Osler of Toronto, immediate past chief commissioner of the Girl Guides of Canada. The Canadian delegation consists of Mrs. K. B. Clydale, St. Marys, Ont., chief commissioner for Canada; Mrs. W. A. H. Filer, Ancaster, Ont., deputy chief commissioner for Canada; Mrs. W. P. Gurd, Toronto, Ont., deputy chief commissioner for Canada; Mrs. C. B. Shipton, Montreal, Que., Mlle. Hugette Sauvageau, Montreal Quebec. Also attending is Mrs. W. Rankine Nesbitt, Toronto, vice-chairman of the World Committee of the World Association of Girl Guides and Girl Scouts.

The world chief guide, Olave, Lady Baden-Powell, will address the Conference on opening day, and take the salute at a march-past and rally of thousands of girls of the Gaaru Sukauto Nihon Renmei (the National Organization of Girl Scouts of Japan).

Assisting Miss Osler as vice-chairman will be Mrs. Yukiko Nabeshima, president of the Girl Scouts of Japan; Mrs. M. A. Bunting, O. B. E., chief commissioner of the Girl Guides' Association of Australia, and Marjorie H. Grant, international commissioner of the Girl Guides Association of South Africa.

The crowded agenda includes discussion of present trends and plans for future expansion of the movement, general financial policy and special sessions of training, service projects, publications and public relations.

Guest speakers include the noted Japanese scientist, Dr. Hachiro Yuasa, who will address the Conference on "Unity of Purpose", and John Bowers, formerly head of the division of adult education and youth activities for UNESCO, and now advisor on adult literacy to the ministry of overseas development.

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Guide Leaders Hold Prov. Training Meet

A successful one day training session was held last week in and district commissioners, Girl Guides of Canada. Representatives attended from each division of P. E. I. and various aspects of guiding were discussed in informal sessions. This program was under the guidance of the provincial training commissioner, Mrs. H. W. Cudmore.

Topics dealt with included self rating for district and division commissioners, duties of the commissioners when visiting packs and companies, and ways to help these groups. Also considered were the value of warrants and the requirements for same.

Provincial commissioner, Mrs. G. M. Avarid urged all to give of their best to guiding during the new year which lies ahead.

Contributing to the programme was Mrs. H. McGee, provincial programme commissioner who outlined changes in badge requirements and gave much help in locating people qualified for badge testing.

Baking Prize At Ottawa Ex Goes To Boy

By MARILYN ARGUE
OTTAWA (CP)—The floury hand behind the biggest prize-winning entry in the baking competition at this year's Ottawa exhibition belongs to a 19-year-old university student, a boy named Lindsay Hiesler.

He has been whipping up such delicacies as apple pie and sugar cookies since he was seven, and he doesn't see anything odd about his hobby. "My friends used to sort of kid around but they're used to it now."

His main interest is desserts—pies and cakes mostly. He admits he has had a few results that were less than successful. "Not exactly flous, but maybe the texture wouldn't be right, or it would be a bit burned. But that happens to everybody one time or another."

A tall, slim boy with dark blonde hair and brown eyes, Lindsay started cooking "just for fun" and first entered competition four years ago.

"You know how you see the displays at fairs. I just thought I could do as well as that."

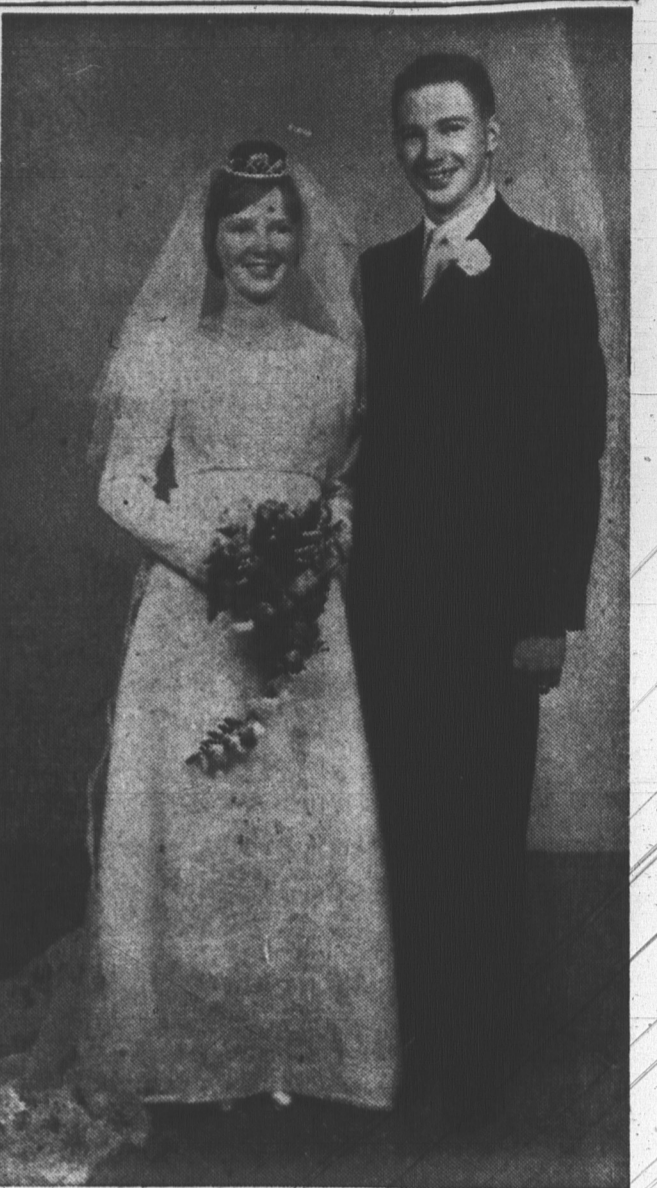
WON SIX PRIZES
This wasn't his best year at the fair. He entered and won in only six classes. "I don't cook as much as I used to—maybe only once a month or so."

In other years he has sometimes entered more classes and won more prizes. But he figures he should leave some areas of the competition to others—his brother George, 13, younger sisters Donna and Lucinda and mother, Mrs. G. W. Hiesler, all took prizes in other cooking classes.

Lindsay, a second-year Canadian history student at Carleton University, has no ambition to become Canada's "Scottie". He hopes to go on to a PhD and teach at a university.

Cooking is really only a sideline. His major spare-time interest is collecting Canadiana, a hobby that also involves the whole family.

He says he resists the tempt-



MR. AND MRS. JAMES HICKEY
WED AT SUMMERFIELD

St. James Roman Catholic Church was the scene of a wedding recently when Arlita Gillis and James Hickey were united in marriage. The double ring service was performed by Rev. Francis Bolger. The bride is the daughter of Mr. and Mrs. Daniel J. Gillis of Norboro, and the groom is the son of Mr. and Mrs. T. Earle Hickey of Summerside. Following a wedding trip to the New England states, Mr. and Mrs. Hickey have taken up residence in Halifax. Mrs. Hickey who is a graduate of the Charlottetown Hospital School of Nursing and Ottawa University, is on the teaching staff of the Halifax Infirmary, and Mr. Hickey is a graduate of SDU and is attending Dalhousie Medical School.

MONTAGUE

Eric Ellsworth and Freddie MacKenzie, Lower Montague, left last week on a business trip to Toronto.

Mr. and Mrs. Edward Perrot, Lower Montague were recent visitors to Halifax, N.S., guests of Mrs. Perrot's sister and brother-in-law, Mr. and Mrs. Fred Bradley. They were accompanied by their daughter Beatrice who will remain in Halifax for another week.

Babbette Watson, student at Dalhousie University, Halifax, spent the past weekend at her home at Brudenell.

Mr. and Mrs. Stanley Reid, Port Hillford, N.S., visited recently with Mr. and Mrs. Harvey Ross and Mr. and Mrs. James Hewitt, Lower Montague.

Mr. and Mrs. Wayne Hobbs, Rosemeath left recently for a visit with friends in Winnipeg, Manitoba.

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