

# men

The Guardian, Charlottetown, Fri. Oct. 16, 1964. 7

## HAPPENINGS

Andrew Jenkins, Women's Editor; Phone 4-5586

RMPM Supl. Louis Watson and Mrs. Watson and their guests, Mr. and Mrs. Bob MacKenzie of Halifax, spent the Thanksgiving weekend at the Watson's summer home at Brudenell.

Mr. and Mrs. Ralph Anear and daughter Janice of Montague, left recently to visit relatives in Woburn, Mass. and Providence, R.I., where they will be guests of Mr. and Mrs. Fred Reid. They were accompanied by Nick Reid of Victoria Cross who will visit with relatives in the Boston area.

Billie and Dannie Sullivan of Halifax were weekend visitors at the home of their grandmother, Mrs. Thomas Sullivan, Roseville.

Mr. and Mrs. George Gallant of Cardigan returned to the city home recently following a six week holiday visiting relatives in Toronto and Hamilton Ontario, Plattsburg, N.Y., Montreal and Moncton, N.B.

Carl Johnston of Montague left Tuesday on a business trip to Halifax, N.S.

Mrs. Bert Shepherd and Mrs. Charles Kilgus of Cardigan left by train for Toronto to visit with relatives and friends.

George M. Campbell, Regina, Sask., is visiting relatives and friends in P.E.I. Mr. Campbell, who is in excellent health at 76, was born at Graham's Head, N.S.

Mr. and Mrs. James Sullivan and daughter, Janet, of Montague, left for home following a holiday spent with relatives and friends in Cardigan and vicinity.

Mr. and Mrs. Ben Weatherlie, Valleyfield, have received word that their son, Guardsman Arthur Weatherlie, 1st Battalion Canadian Guards, has arrived safely in Cyprus.

His wife and children Sylvia, Chen and Floyd will spend some time with Mrs. Weatherlie and also with her parents, Mr. and Mrs. James Creed, Sturgeon, during her husband's tour of duty in Cyprus.

Cpl. H.S. MacDonald, N.S. MacDonald and sons, Summerside, spent Thanksgiving weekend with Mrs. MacDonald and parents, Mr. and Mrs. Hector MacDonald, Wood Islands.

Mr. and Mrs. Ted Campbell and baby daughter have returned to Saint John after a visiting relatives in P.E.I.

Mr. and Mrs. Douglas MacLaren, Montague, had as guests over the Thanksgiving holiday Mr. and Mrs. J. Croome, Moncton and also their son and daughter-in-law, Mr. and Mrs. Donnie MacLaren, Halifax, N.S.

PO and Mrs. Eric MacDonald and family of Greenwood, N.S., spent the Thanksgiving weekend with their parents, Mr. and Mrs. MacDonald, Montague.



MR. AND MRS. BEVERLEY MCALLISTER WED RECENTLY

Carol Ann Gill of Pleasant Valley and Beverley George McAllister of New London were united in a double ring ceremony by Rev. Thomas Evans in Broadbalm United Church, Manse.

Following a honeymoon moon trip to Boston the young couple have taken up residence in New London.



MR. AND MRS. CLARK JOHNSTON

Baskets of gattling and dahlias in mixed autumn shades formed a setting in Trinity United Church, Charlottetown on September 12, for the marriage of Louise Neila, only daughter of Mrs. Neil MacNeill, Milton and the late Mr. MacNeill, and Lester Clark Johnston, son of Mr. and Mrs. Lester Johnston, Milton. Rev. Gerald G. Wyvras officiated at the 2 p.m. double ring ceremony.

Traditional wedding music was played by Roydon Muggford who accompanied F.A.Y. Edwards of Fredericton, N.B. who sang "The Wedding Prayer" and "O Perfect Love" during the ceremony.

The bride, given in marriage by her brother, John wore a floor length sheath gown of pique de anise, lace and silk. The fitted bodice with matching appliques was fastened with a wide neckline, and long, light-point sleeves. A detachable back train highlighted the ensemble. An organza pillow

Cooler temperatures and turning leaves indicate that the fall, and another social season is here.

The Guardian - Patriot Women's Editor will be happy to print all your social news free of charge. Call her if your son or daughter is home for a weekend or holiday from school or college, if you are being hoaxed in your club meeting in the near future, if you are entertaining friends, having visitors, taking a trip or have held a shower, or taken part in any social activity.

The number is 4-8506.

### IDA BAILEY ALLEN

#### Put The Oven To Work

#### Pot-Roasting Chicken

"TIME - SAVING" cooking is by no means all in the "instant class," observed the Chef. "For example, you might plan to have dinner at 7 p.m. featuring chicken and vegetables pot-roasted. Europe's fashion is, which takes 1 1/2 hours.

"But this time is not all spent in preparing this complete chicken - vegetable entree. About 15 minutes should be ready in the oven, which takes an hour. Then you add the carrots and peas; and for 30 minutes more, seemingly so about preparing; or fix your hair; or baste the baby; or give 3-year-old Junior his supper.

"By that time dinner is ready. Afterward, where are all the usual cooking utensils? There are almost none. Dish - washing is reduced to a minimum.

Chilled Orange Juice  
Chicken European Oven Pot-Roasted With Vegetables  
Pickled Sliced Beets  
Green Onion Salad  
Old - Fashioned

Apple - Raisin Dumplings With Both Hard and Liquid Sauce  
Coffee or Tea, Milk  
Measurements level; recipe for 6

CHICKEN EUROPEAN OVEN POT-ROASTED WITH VEGETABLES

1 (3 1/2-lb.) whole broiler-fryer chicken  
1 tsp. salt, divided  
1/2 Ac. Cent. divided  
1/2 (1/4 stick) butter or margarine  
1 1/2 sliced peeled onion  
1 1/2 beef bouillon  
2 medium potatoes, peeled and quartered  
1/4 tsp. thyme  
1/4 tsp. Tabasco  
2 carrots, parsed and thin-sliced  
1 (10 - oz.) pkg. frozen peas (thawed)  
Dust neck and body cavities of chicken with 1/4 tsp. each salt and Ac. Cent. Melt butter in skillet. Add chicken, and onion; saute, turning to brown chicken all over. Place in deep casserole; add bouillon, potatoes, remaining salt and Ac. Cent., thyme and Tabasco; cover. Bake 1 hr. in moist oven (375 degrees F.). Add carrots and peas. Cover. Bake 30 min. longer.

Remove chicken, carve into sections; arrange on heated deep platter. Surround with vegetables, pour over any remaining liquid.

OLD - FASHIONED APPLE-RAISIN DUMPLINGS  
Make up 1 recipe for dumplings using 1/2 cup milk. Roll into oblong shape on flour-dusted surface; cut into 4 portions. Brush with melted butter; dust each with granulated sugar. Center each with 1 tsp. equal parts chopped apple and raisins. Fold up, and press into ball shape.

Place 1 inch apart in buttered steamer pot (or flat casserole) that fits over a pot of boiling water. Close cover; steam 20 min. Remove dumplings; hot in deep dessert dishes with hot lemon - liquid sauce.

TRICK OF THE CHEF  
Spark 1 recipe hot lemon - liquid sauce with 1/4 tsp. Ansonia butter.

### PERIODIC PAIN

For fast relief from menstrual pain you can count on help from the 4 active ingredients in

## PARADOL

### New Mothers!

## HOSPITAL QUALITY

### NEW Gurdy NURSER

for better infant care

### Canadian Weds Cypriot Girl

NICOSIA (CP) - The first Canadian bride of the UN peace-keeping force to marry a Cypriot woman took Roman Catholic marriage vows Wednesday at Terra Santa Church here.

After the wedding, Gaetan Lavioe, 22, of Rimouski, Que., and his 20-year-old bride, Maria Kyriakidou, left for a reception here.

The mother of the groom wore a jersey sheath dress in shades of navy, royal and light blue. Her hat was royal blue with matching accessories. Her corsage was of white feathered carnations.

Following the ceremony a reception for 100 guests was held in the lower foyer of the Confederation Centre. The head table was centered with a three tiered wedding cake made by the bride and topped with a miniature bride and groom. Lighted tapers and roses adorned the tables.

Mr. Wyvras proposed the toast to the bride to which the groom responded. The best man also read the telegram of best wishes.

Mona MacWilliams was in charge of the guest book.

For a honeymoon trip through the New England States, Niagara Falls and Toronto the bride chose a sheath dress of knitted turquoise wool satin. She wore a matching hat and patent leather accessories. Her corsage was of white carnations and she carried a yellow knitted coat.

Guests from out of the province were T. Health Johnston, Montreal; Fay Edwards, and Mr. Dunca Campbell, both of Fredericton, N.B.

(Photo by R. R. Hamby)

### Be RIGHT WRIGHT SHOES

NEW Gurdy RIB NIPPLE - shaped to fit baby's mouth - less air swallowing

NEW "SURE GRIP" BOTTLE

COMPLETE UNIT 49¢

AVAILABLE AT ALL P.E.I. DRUG STORES

### How to get a BETTER REST

When it's time to get up and you still feel tired - maybe here is the answer. Sometimes a sleeping dream in bodily function may result in a physical condition which can cause backache and tired feeling. That's when DODD'S Kidney Pills can be of help. Dodd's stimulates the kidneys to help relieve this condition and to help relieve the backache and tired feeling. Soon you feel better and rest better. You can depend on Dodd's.

Free Pick-up and Delivery of your Prescriptions.

Dial 4-1311

## AUTUMN NUPTIALS

Scottish heather and tartan bows marked the guests' part at Victoria United Church for the September marriage of Shirley Corrigan Boulter to Arnold Percy Bowler of Truro. Rev. Bryer Jones performed the ceremony. The reception was at the Borden Inn.

Following a honeymoon in the Maritimes and Eastern States, the newlyweds have taken up residence in Truro. The bride is the daughter of Mr. and Mrs. K. B. Bowler, Truro. Rev. Bryer Jones performed the ceremony. The reception was at the Borden Inn.

## ELLEN'S DIARY

### A Child's Actual Glimpse Into An Enchanted Land

"I wonder where the sun is today?" Peter, the youngest son of the house across the lane, quitted with a sigh this morning.

He comes by not long after his world is astir to see that all is well with us here; with a child's curiosity in satisfy himself as to the lie of the land to inquire if the table changes, to be told, "Have you had your breakfast?" and "Oh!" he will say, apparently disappointed, if we have.

There is, as we can appreciate, a certain harm to a youngster accustomed to eat in a larger company, to see a lone pair at a meal. We can recall, having been one of a number of children, that in our young years, it always afforded us a rare pleasure, an actual glimpse into an enchanted land, to be present when an aged lady we knew, who lived alone in a little cottage, prepared without haste her meal, and sat down to enjoy it. What a privilege that was! To come there maybe at the supper hour.

And how eagerly we drank in the details; noticed the precision with which she spread her snowy cloth on the small table set there by a window, and put out her pretty china and "real" silver. She would cut slices off the homemade loaf, it seemed, reverently, place the butter in its covered glass dish in an exact spot, assemble her other foods, pour her cup of tea from the small brown earthen pot, before she went on with her meal, and her chat.

What a quiet spot that was! No noise of children's clatter, no chores, no errands to run. Just a silence so deep you could hear the cat beside you on the sofa purring her song of content. What a perfect place that would be to live in, we fancied, one in which one could look into the glowing fire and dream dreams or fight there against the patchwork - covered cushion, read on and on, or hear that decided, "Now read no other word of that, Ellen!" when we were in the midst of the drama in some engrossing book.

"And you are sure that you have had your supper?" she would query.

"Oh yes, thank you" we would say.

"And what are they doing over at your farm?" she would inquire.

"They're at the harvest!" we would reply in a low voice, afraid to say more.

## FEATURING FISH

### Steaming Fish Chowder Breathes Warmth, Cheer

A steaming chowder is appetizing and gratifying when October's chill winds begin to blow. Filled with warmth and goodness, it fairly breathes contentment and good cheer.

Grand makings for chowders are to be found in East coast fish and shellfish. The following recipe features fresh or frozen salmon and canned clams. It makes a hearty, delicious dish and one which is almost a meal in itself.

#### EASTERN SEAFOOD CHOWDER

- 1 pound salmon, fresh or frozen 1/2 teaspoon thyme.
- 1 cup finely chopped onion
- 2 cups boiling water
- 2 slices fat bacon, diced
- 1/2 cup finely chopped onion
- 1 cup sliced carrots
- 2 cups diced potatoes.
- 1/2 cup finely chopped onion
- 2 sprigs parsley, chopped.
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 can (30 ounces) tomatoes
- 1 can (17 ounces) minced clams
- 1/2 covered steamer, simmer salmon with thyme and tarragon in boiling water until it flakes easily as testing with a fork. This will take about 10 minutes. Remove it from the steamer. Remove it from pan and drain on absorbent paper. Add onion to hot bacon and fry until tender.
- Combine salmon, stock, onion, carrots, potatoes, celery, parsley, seasonings, canned tomatoes and liquid drained from clams. Cover, bring to simmering temperature, and simmer

## Thank You Sale

N. S. MacIntosh Red

APPLES BOX 2.90

Local CRANBERRIES 2 LBS. 29¢

POTATOES 75 LB. BAG 1.50

1 only Giant BARBECUE SET 7.95

On Saturday, Oct. 17th, at 9:30 p.m. we close for this season. We take this opportunity to thank the valued customers who patronized us. We hope to see you again next year.

MEL'S CENTRE  
St. Peter's Road

by Alice Brooks

### SLEEPY - TIME PAL

Stitch up this adorable sock doll to keep a tot company when it's bedtime.

Make her for Christmas! She's 13 1/2 inches tall, has hair that can be braided or curled, nightie, directions.

Thirty - five cents (coins) for sock doll pattern (no stamps, please) to Alice Brooks, care of Guardian, 60 Front St. W., Toronto 1, Ont. L. P. 1.

Ontario residents add 1 cent a sales tax. Print plainly PAT. NUMBER, NAME, ADDRESS.

## CHARLOTTETOWN STORE

# More naturally

# ON