



MR. AND MRS. HERMAN CONNOLLY
Historic Vernon R. Church
Scene of July Ceremony

St. Joachim's Church, Vernon River was the scene of a summer wedding on Saturday, July 16, 1966 at 10:30 A. M. when Phyllis Mary Dunphy, eldest daughter of Mr. and Mrs. Everett Dunphy, Missive, became the bride of Herman Connolly, son of Mr. and Mrs. James Connolly, Iona.

The double ring ceremony was performed by Rev. James Smith, uncle of the bride. Elmer Power was organist and the soloist was Virginia MacDonnell.

The bride given in marriage by her father, wore a floor length gown of faulle taffeta with Empire waist line, detachable train and short sleeves trimmed with Guipure lace. Her veil of tulle illusion was held by a crown of organza blossom. She carried a bouquet of white feathered carnations, stephanotis, and ivy.

Jean Dunphy, sister of the bride was maid of honor. The bridesmaids were Mary Gallant Vera Whitty and Gloria Dunphy, sister of the bride.

The attendants wore identical gowns of yellow crystal charm featuring Empire waistlines and lace bodices. They wore white picture hats and carried baskets of shasta daisies.

The flower girl Jackie Hughes, cousin of the groom, wore a dress identical in style to those of the attendants. Master Mark Dunphy, brother of the bride, was ring-bearer.

The groom was attended by Bernard Crawford and the ushers were Bert Dunphy, John Hughes and Patrick Murphy.

For her daughter's wedding, Mrs. Dunphy chose a sheath dress of pink Swiss shantung, with lace jacket. She wore matching hat and shoes and a corsage of white carnations.

Mrs. Connolly, mother of the groom, wore a blue printed crepe dress with matching hat. Her corsage was of pink carnations.

Following the ceremony, a reception for 200 guests was held at the Basilea Recreation Centre. The bride's table was centered with a three tier wedding cake, flanked by silver candelabra and lighted tapers. Wilma Dunphy, cousin of the bride was in charge of the guest book.

The master of ceremonies was Alfred Morrison and Rev. Clifford Murphy proposed the toast to the bride.

For a wedding trip to Washington, D.C. the bride wore a white suit with deep pink accents. Her corsage was one pink rose.

Mr. and Mrs. Connolly will reside at 41 Palmer's Lane, Parkdale.

The groom will be on the teaching staff of Colonel Grey Senior High School and the bride is a member of the staff of East Royalty School.

(Photo by R. R. Hamblin)



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CHAMPLAIN PIONEER Settlement of Canada began in 1604, when the French explorer, Samuel de Champlain and 79 settlers wintered on St. Croix Island.

PAPERS VARY There are more than 12,000 kinds of paper today.

by Alice Brooks

by Anna Adams

ELLEN'S DIARY

There Is Little Sign Yet Of Much Needed Rains

"We need rain. The crops are commencing to ask for it!" a farmer came by this morning offered.

"We surely do," James agreed. "The crops, and" he added, "the pastures. I notice the cattle aren't too content these days no matter what extent of range they have."

"The lushness is gone" the other nodded.

"It needs a good rain to brighten up the undergrowth," James said.

"And the aftermath"

"There is not much sign of it now unless the day heats up to a thunder-shower!"

"I'm thinking this dry spell will test too the springs and the ponds."

There is little sign of rain. Today's wind was balmy, the sky a lazy blue, with not so much as a cumulus cloud float on it to carry us off to near or "furrin" shores! The sun too set round and red. As we said, "like a ball of fire", with promise only of continuing sunshine ahead.

"We'd better make a tour of the fences" we overheard the farmer from the house across the lane, suggest to Mack and his granddaddy, this morning.

"We wouldn't want to find the cows in ours or somebody else's grain!"

Accordingly fences were inspected, strengthened, and, we suspect, fingers crossed, to keep animals within bounds. Choice and indeed to spare, mostly be-covered and sweet. But these days not so succulent as before. And over the fences, ripple!

"I'm between two choices. Good-night."

Ellen! James, bless him, will say this morning of the Fair to go or not. This will be one of the big days. Wednesday always was. But then I'd be worth something at home, if it's only to see that nothing goes astray. But, perhaps we'll go - just for a while, eh? We won't remain away too long. I'd like to see how Mack and his animals are keeping!

And the morning - we think it will be bright and lovely, full of robins' twittering and the sheen of swallows' wings. The bantams' pe will have wakened the world with his cheeriest crow. There will be a refreshing dew on the grasses and flowers. And as we shake the crumbs from the breakfast-lawn to feathered callers on the lawn we shall linger a long moment there on the veranda, loving the sunny blue haze over all. And on a passing thought, we shall see behind this loveliness the blown winter drifts on our valley and fancy a cold wind on our face. But a warm wind from up the creek will be ours. We will fold the cloth neatly, and come indoors to do the dishes. And presently, with James, come a day again to a day at the Fair. Listen! Steps in the porch, a day's end.

"Ellen, are you there?"

It is a familiar call and a welcome James stops there to remove the workbooks that have registered many a mile today.

"There wouldn't be a piece of raspberry pie about, would there?" he inquires. "I seem to have a hankering for that. It's the scent of the season, I guess."

Until tomorrow - - - Diary - - -

Women

The Guardian, Charlottetown, Wed., Aug. 17, 1966 7

HAPPENINGS

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

Dr. and Mrs. Douglas Van Patter and family Washington, are holidaying at Cavendish National Park.

Mr. and Mrs. W R S. Porter and family of Ottawa who have been vacationing at the Cavendish National Park trailer camp have left on return.

Mrs. Maurice Peters and son Stephen of Weston, Ont., are spending a month's holidays with her parents, Mr. and Mrs. Forrest E. Clow, York Point at their summer home.

Bob MacGregor, Toronto, Ont. is spending his holidays with his brother, Kenneth MacGregor, Kingsboro, and his sister, Mrs. Homer Robertson, Munn's Road.

In the account of the Walker-McGill wedding which appeared in Saturday's issue of The Guardian, the name of Vernon Driscoll, who acted as master of ceremonies at the wedding reception, was inadvertently omitted.

Mr. and Mrs. R. A. Dixon and family have returned to their home in East Baltic after an enjoyable trip to Wakefield and Saugus, Mass., and points of interest in Maine.

Mr. and Mrs. Winston Smith and family of Ottawa, Ont. are spending their holidays with their parents, Mr. and Mrs. Harold Smith, Pownal, and Mr. and Mrs. Kenneth J. MacRae, Point Prim.

Mr. and Mrs. Kenneth Massey and family, Toronto, Ont., left on return recently after vacationing with Mr. and Mrs. Freeman Mossey, Bothwell.

Mr. and Mrs. Joseph MacDonald and three sons, Toronto, Ont., spent their holidays recently with Mr. MacDonald's parents, Mr. and Mrs. Waldo MacDonald, South Lake.

Mr. and Mrs. Leo MacDonald Dorchester, Mass., are spending their annual vacation with relatives and friends in Red Point, North Lake, Munn's Road and South Lake.

Rev. and Mrs. M. O. Smith, Kingsboro, were recent visitors to Saint John, N. B. for several days.

Judy MacRae, RN, of Victoria General Hospital, Halifax, N.S., is vacationing with her parents, Mr. and Mrs. Kenneth MacRae, Point Prim.

Connie Ross, RN, of Calgary, Alta., is holidaying with her parents, Mr. and Mrs. Stewart Ross, Glat River.

Mr. and Mrs. J. L. Peck and granddaughter Laura of Sydney Mines, N.S. are visitors to the Island for Old Home Week. This is Mr. Peck's 33rd trip to the Island exhibition and fair week.

Carefully Used, Iron Gives Long Service

To get the most from your iron, start with fabrics needing low temperatures, and work up to heavy, damp linens and such which require higher temperatures.

Build up heat in the iron as you work. Remember that the iron heats more quickly than it cools.

Always iron dark colors on the wrong side of the fabric to avoid a "shine."

Starched clothing takes slightly lower temperature than unstarched fabric. This prevents yellow spots from showing up. Resin finished cottons should also be ironed at lower temperatures than untreated cottons.

Protect the texture of woollens when steam ironing by using a heavy muslin cloth between the iron and the fabric. Iron with the grain of the material. This is particularly important when dresses or blouses are cut on the bias.

You can restore crushed pile on velvet and on carpets by steaming with an iron held one-half inch above the fabric. This gives the steam a chance to fluff without pressing. Afterward while the fabric is still damp, brush up the pile with a semi-stiff brush. Freshen suede, wilted fabric flowers, hats, veils and feathers this way, too.

Every iron will give the best service if it is used correctly, so read the manufacturer's use and care directions.



ILENE NORRIE RONALD MAUND

TO BE MARRIED

Mr. and Mrs. Earle C. Norrie, Charlottetown, announce the engagement of their daughter, Marian Ilene to Ronald Ivan Maund, son of Mr. and Mrs. Ivan Maund, Sherwood. The wedding will take place on Saturday, September 10th at 3 p. m. in the First Baptist Church, Charlottetown. The bride-to-be is employed at the Pathology Institute, Halifax, N. S. Mr. Maund will be entering his second year at Pine Hill Divinity Hall, Halifax, this September.



NORMA IRVING EARL CRANE

SEPTEMBER WEDDING

Mr. and Mrs. Malcolm M. Irving, Cherry Valley, announce the engagement of their elder daughter, Norma Perle, to Thomas Earl Crane son of Mr. and Mrs. Gordon Crane, Vernon. The wedding will take place on September 10th, 1966 at 2:30 p. m. in Cherry Valley United Church.

Puppets, Chess Are Used In Indian School

DESMARIS, Alta. (CP) -- Puppets and a chess set are helping one teacher in this community 250 miles north of Edmonton in his efforts to prepare Indian children for a better life.

Nelson Taylor, who came here from Britain last September, says he has found hand puppets useful in getting the normally shy Indian youngsters in his elementary classes to use English and learn to express themselves.

He teaches the children chess to get them to use their minds and think logically. He says most of his students are extremely bright and quickly grasp the essentials of the game.

VEAL PATTIES

Madame Allen has on the menu today cost about \$1.20 for a family of six. If planning budget-wise meals for 5 or 6 persons, this should be the average cost of a dinner entree. Arrange patties smartly on a platter; add a chic garnish of parsley and radishes (costing perhaps 4 cents) and serve with a glamour dish such as noodles Alfredo; and you will have achieved a tasty tree combination at budgetwise cost. Et voilà!

IDA BAILEY ALLEN

Delicious Veal Patties Feed Family On Budget

Recently I dropped into the Trader Vic Restaurant in New York City for dinner before the theatre and ordered a simple meal, that could be quickly prepared.

Before I had sipped a glass of the delicious mixed fruit juice, the captain of the section came up, his eyes wide with wonder.

He held a newspaper opened to a column I had written about "Trader Vic's". He held it toward me. "Madame," he said, "I just see this. I'm Chinese; not very much education; but I can read English. In this column, you speak to my heart, it is so helpful."

"That is just the way I feel toward all my readers, Captain," I answered. "Each one is real to me; and my sincerest desire is to be of help."

TOMORROW'S DINNER
Green Bean-Onion-Cherry Tomato Salad
Veal Patties with Pan Gravy
Noodles Alfredo
Complote of Fresh Fruits
Drop Pound Cake
Hot or Iced Coffee or Tea Milk

Measurements level; recipes for 6

VEAL PATTIES WITH PAN GRAVY
6 veal patties, ready-to-cook, from meat counter
1/4 c. soft margarine
1 tsp. seasoned salt
1/2 c. hot water
1/2 tsp. beef broth powder

The veal patties should be thick. If they are not, on sale at meat counter, purchase 1 1/2 lb. veal and have it put through food chopper twice. This will produce an equivalent amount. Shape the patties yourself.

Heat margarine in large skillet; add veal patties with seasoned salt. Slow-brown 10 min. on one side; then turn and brown reverse side 10 min. Remove patties to warm platter. Add hot water to skillet, pouring it in from the side to avoid spattering. Stir in beef broth powder. Boil rapidly and pour over patties on platter.

NOODLES ALFREDO
1 lb. broad noodles
1/2 c. butter or margarine, preferably unsalted
1/2 c. grated Parmesan cheese
2 tsp. grated Romano cheese
2 tsp. heavy cream

Cook noodles according to pkg. directions. Transfer to skillet or chafing dish for table service. Add butter and both kinds of cheese.

Toss over low heat until noodles are well-covered and shiny. Add cream at intervals while tossing.

Ed Note: Some well known chefs often break a whole egg into the noodles just before tossing and adding cream. This, of course, increases the nutritive value but in our opinion does not improve the flavor.

DROP POUND CAKES
4 1/4 c. sifted cake flour
3 tsp. double-acting baking powder
1-3 tsp. salt
1 1/2 tsp. ground nutmeg
1 1/2 c. sifted powdered sugar
1 c. room-soft shortening
3 eggs
1 tsp. vanilla
1 c. milk
2 tsp. sifted powdered sugar, additional
1/2 c. nuts or shredded coconut

Preheat oven to 400 degrees F. Sift together first 5 ingredients. With pastry blender, work in shortening until mixture looks flaky. Beat eggs until light and



MARILYN LARTER KEITH KENNEDY

ENGAGEMENT ANNOUNCED

Mr. and Mrs. F. Heath Larter, Hampshire United Church on September 16th, at 4:30 p. m. Miss Larter is a graduate of the P. E. I. School of Nursing, and is presently taking a refresher course at the Royal Victoria Hospital in Montreal, P. Q.

MARY HAWORTH

Landlord Sees A Change In National Morale

DEAR MARY HAWORTH: Your recent reply to someone's questions about an elderly couple's shacking-up together for economic reasons, without getting married, leads me to think you are as naive as my wife and I were, until we bought our first apartment building five years ago.

This building contains 16 units in 13 of which we found shack-up couples, making no bones about it. These alliances aren't confined to elderly retirees. Some of the women are thirtyish or fortyish, widowed, divorced or employed.

I would classify the men as marriage misfits, rejected by their wives. They seem to need a strong woman to prop them up and overlook their shortcomings. The women want companionship, no doubt. They pay their rent on time and give no trouble. None of the women has introduced her boy friend as "my husband" or vice versa.

Making the rounds one evening, knocking on doors to introduce myself as the new landlord, I met many of these couples. Usually a woman answered the door and invited me in to "meet Mr. So-and-So," with no hint of embarrassment. I pretended not to notice, though I was shocked - - - at first.

Most surprising to my wife and me is how widespread this shacking-up has become. Recently we bought two more 3-apartment buildings and found both buildings filled with shack-ups. Evidently there has been a drastic change in the morals of our society, amongst rich, poor and middle class alike.

At times I don't like what I see and, as a father, I worry about our four children, growing up. Single persons in their twenties are shacking up, too. If this trend continues, I think we'll eventually dispense with the marriage ceremony. What are the morals of our people going to be 20 years from now? Or even 10?

My wife and I follow your column and feel sure you help many. But we couldn't resist letting you know that this shacking-up is very prevalent, we're sorry to say. Sincerely, G. L. DEAR G. L.: Before we decide that the world is going to the dogs, and that the catastrophe will be out of control within the next 10 or 20 years, I think we ought to consider the possibility that people aren't much worse in the 1960's than they have always been.

It may be that, percentage-wise, the number of couples living in sin, so-called, in America today, is about the same, proportionately, as in former times.

The fact that shack-up alliances predominate in the three properties you've acquired may not signify that respect for moral law is on skids and cynical expediency taking over. Rather it may mean that a steadily expanding population is simply bringing the seamier side of human nature and human needs ever more forcefully to our attention.

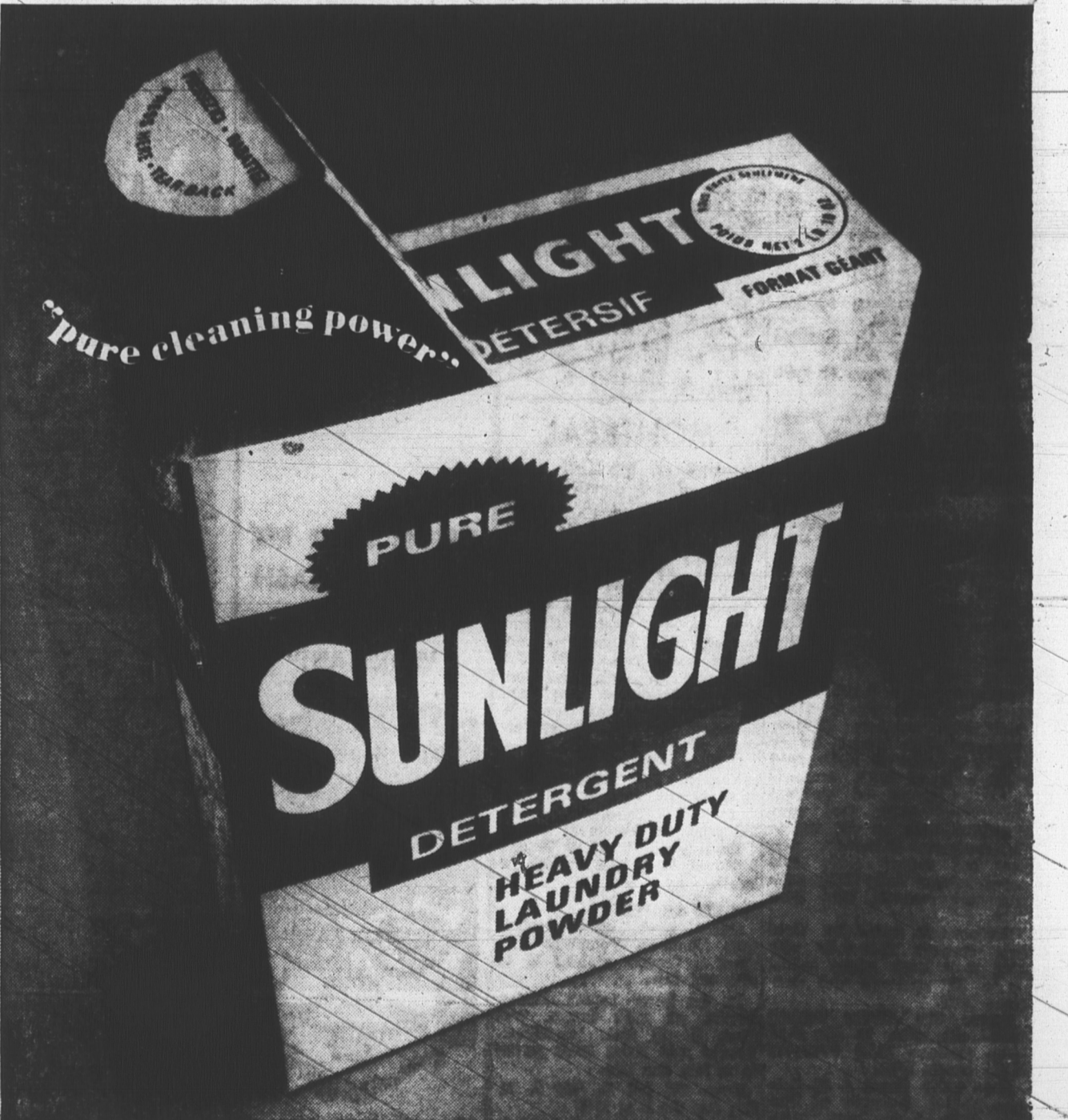
In times past, when the national population was smaller, the percentage of persons living in sin would be proportionately smaller too, no doubt. Also, in a scattered population, people would have less opportunity to know how the other half lives.

Today we have the mighty continuing population explosion and, as the pressures for survival intensify, upon the acutely poor as well as upon the genteel poor in our cities, it may be that these people are becoming more courageous today, groping more boldly than before, for living solutions to their needs of proventer and fellowship, so as to live while they are alive, rather than limply lie down in caves of passive, introspective resignation assigned to them by a heartless "moralism", to wait upon death as deliverance.

In any case, I'm an optimist, and my only regret, if I have one today, is that I won't be here in the next century, to behold the miracles that man, with the help of God's grace, will have wrought by then. M. H. Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of The Guardian.

REPORTER DIES

BOGOTA, Colombia (AP)—Jules Dubois, 56, veteran Latin American correspondent for the Chicago Tribune, was found dead Tuesday apparently of a heart attack in his hotel room. Dubois had come here to report on a conference of the presidents of Venezuela, Colombia and Chile. Dubois began his newspaper career as a reporter on the New York Herald Tribune in 1927.



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