



MR. AND MRS. R. PHILLIPS AND ATTENDANTS

Epworth Hall Is Scene Of Lovely Fall Wedding

On Saturday, September 28th, a pretty wedding was solemnized at Trinity United Church, Epworth Hall, when Eleanor Ewings was united in marriage to Reginald Phillips. Mrs. John Walker was ma-

iron of honor. The bridesmaids were Natalie Johnston and Catherine Phillips. Best man was Sterling Phillips and the ushers were Jamie Phillips and John Walker.



MR. AND MRS. LYMAN CASELEY

Bridesmaids Attend The 50th Wedding Anniversary

On Saturday, October 5, 1957, Mr. and Mrs. Lyman Caseley of Mill River celebrated the fiftieth anniversary of their marriage which took place on Saturday, October 5, 1907, at the home of the bride's parents, Mr. and Mrs. William Gibbs, Mill Road, Mary Jane (May) Gibbs and Leonard Willard Caseley of Kensington were united in the holy bonds of matrimony by Rev. Hugh Miller. The wedding music was played by Miss Maude Duvor.

The attractive young bride was becomingly attired in a white silk gown with full skirt and fitted bodice. The short-sleeved fitted bodice featured hand shirring and there were hand shirring inserts in the skirt just below the waistline. Her full length veil was of white net and she wore long white gloves. Her bouquet was white carnations. The bride was attended by her sister, Miss Susie Gibbs, and Leonard Caseley, brother of the groom, was best man. When Mr. and Mrs. Caseley celebrated their Golden Wedding last Saturday, there were present with them the bridesmaid of fifty years ago, now Mrs. Frank Yeo of Elmwood, and the best man, Mr. Leonard Caseley of Crapaud, also the organist, now Mrs. Barbour. Mr. James Murray of Mill Road is the only other wedding guest still living.

Following their marriage Mr. and Mrs. Caseley went to the United States where they lived in Newton, Mass., for a time. Mr. Caseley was employed with the Boston Elevated Railroad. In 1912 they returned to this province and purchased a farm in Casumpec. Six years ago they retired and built for themselves a cosy little home, next door to their daughter in Mill River.

Mr. and Mrs. Caseley have two daughters, Mrs. Keith Gard (Oiga) of Mill River and Mrs. Ralph K. Adams (Leta) of O'Leary. Their only son, Lt. Willard Caseley of the Canadian Army gave his life in the service of his country during World War II. There are five grandchildren.

Say Farewell After 43 Years

On the evening of October 1st the home of Mr. and Mrs. William Hamilton of Hamilton, P. E.I. was the scene of a happy gathering to honour Mr. and Mrs. Parmenas Phillips. Those present were members of the choir and congregation of Keir Memorial Church of Malpeque, where Mr. Phillips has been a valued member of the choir for over 30 years. Both Mr. and Mrs. Phillips have been 116 long members of the Malpeque Presbyterian church.

Regret was expressed by the many friends that after 43 years of residence in their present home they should be leaving the community in the near future to take up residence in Summerside. On behalf of the choir and congregation words of appreciation for their years of faithful service were spoken by the Rev. E.H. Bean and a tri-light floor lamp and bed lamp were presented by Mrs. James Beirato and Mrs. Leigh Sutherland to Mr. and Mrs. Phillips to which they each responded in expressing appreciation. A sing-song was enjoyed followed by instrumental music by several of those present after which a delightful lunch was served and the evening concluded when all joined in singing "Best be the tie that binds."

On Saturday Mr. and Mrs. Caseley received congratulations from many friends. In the evening they were guests of honor at the home of their son-in-law and daughter, Mr. and Mrs. Keith Gard, where twenty-five relatives and close friends were entertained at dinner. The house was beautiful with autumn flowers, golden tinted blossoms predominating. The bride's table was centred with a three-tier cake surmounted with a dainty rosette of gold colored ribbon and surrounded by an attractive arrangement of mementos. On either side were golden yellow tapers in crystal candelabra. Rev. Heber Keen minister of the United Church of Canada in Bloomfield, proposed a toast to the bride of fifty years, and the groom made fitting response. An address was read to Mr. and Mrs. Caseley by their daughter, Mrs. Adams, and they were presented with a beautiful dainty suite from the family. In opening other gifts the bride was assisted by Mrs. Dan Ramsey and the accompanying women.

On Saturday Mr. and Mrs. Caseley received congratulations from many friends. In the evening they were guests of honor at the home of their son-in-law and daughter, Mr. and Mrs. Keith Gard, where twenty-five relatives and close friends were entertained at dinner. The house was beautiful with autumn flowers, golden tinted blossoms predominating. The bride's table was centred with a three-tier cake surmounted with a dainty rosette of gold colored ribbon and surrounded by an attractive arrangement of mementos. On either side were golden yellow tapers in crystal candelabra. Rev. Heber Keen minister of the United Church of Canada in Bloomfield, proposed a toast to the bride of fifty years, and the groom made fitting response. An address was read to Mr. and Mrs. Caseley by their daughter, Mrs. Adams, and they were presented with a beautiful dainty suite from the family. In opening other gifts the bride was assisted by Mrs. Dan Ramsey and the accompanying women.

MORNING SMILE

She—"All is over between us. Take away your hateful presence."
He—"All right. Give 'em to me now."

LET'S EAT

Hollywood Teen-Agers Entertain At Barbecue

By IDA BAILEY ALLEN
When we were in California, the chef and I were invited to a teen-age barbecue near a swimming pool in the beautiful Hollywood Hills.

The youngsters planned the menu which featured barbecued steak sandwiches and plenty of them. **COULDN'T AFFORD IT** Said one junior cook: "We couldn't afford to use steak, but we discovered how to make inexpensive round steak deliciously tender by using meat tenderizer. Now we can even afford seconds. Taste how rich and good they are."

"We barbecued the corn on the cob along with the steaks. [See how crisp our vegetable relishes keep in this bowl of crushed ice. But wait till you taste our strawberry ice cream, chef. We churned it ourselves in an old-fashioned freezer."

Barbecued steak sandwiches (Serves 6 lbs. with seconds): Sprinkle 4 lbs. bottom round steak, cut 1 1/2 in. thick, evenly on both sides with seasoned meat tenderizer, as you would salt. Do not use additional salt. Pierce all over with a long pronged fork, to insure penetration of the tenderizer and seal in the juices. Let stand at room temperature 1 hr. or cover loosely and refrigerate overnight.

Combine ingredients for California barbecue sauce. Heat on coolest part of the grill. Brush the steak with the sauce. Broil over a charcoal fire with the grill set 4 to 5 inches from glowing coals.

Watch the cooking time carefully, as the tenderizer reduces it by about one quarter. Allow no more than 10 min. per side for rare steak, 12 min. for medium and 15 for well-done.

Split your dough rolls, brush with butter or margarine and toast on grill.

Remove the steak to a wooden board. Carve diagonally in thin slices. Insert in the rolls. Spoon on barbecue sauce. Wrap one end in aluminum foil to prevent dripping.

California smoky barbecue sauce: Combine 1 c. tomato ketchup, 1 c. water, 1/4 c. vinegar, 1 tsp. Worcestershire, 1 minced peeled small onion, 1 minced peeled section garlic, 1 tsp.

brown sugar, 2 tsp. honey, 2 tsp. ground mustard, 1 tsp. chili powder and 1 tsp. liquid smoke. Use as directed above.

Labor day cook-out: Raw vegetable relishes, barbecued round steak, corn on cob, heated French fries, watermelon or blueberry gingerbread a la mode, coffee, milk. All measurements are level.

Blueberry gingerbread: Sift together 1 1/2 c. already-sifted enriched flour, 3/4 tsp. baking soda, 1 tsp. salt, 1 tsp. ground cinnamon, 1 tsp. ground ginger and 1/2 tsp. ground clove.

Cream: 1/2 c. shortening; gradually add 1-3 c. sugar; blend until fluffy.

Beat in 1 egg. Add 3/4 c. real New Orleans molasses. Beat until well-blended.

To this, add the flour mixture alternately with 1/2 c. boiling water, beating until smooth after each addition.

Fold in 1 c. cultivated blueberries. Turn into an oiled 8-in. square pan. Bake 40 min. in a moderate oven, 350 degrees F. 9 servings.

COOK'S CORNER

FRUIT PUDDING

2 tablespoons butter
1 cup brown sugar
Apples or bananas
1 egg
3/4 cup white sugar
1-3 cup cold water
1 teaspoon baking powder.

Put the butter and brown sugar in the bottom of a baking dish. Place dish on stove and heat until mixture bubbles. Let cool, and add bananas. (Any other fruit may be used.) Make a batter of the remaining ingredients and pour this over the fruit. Bake in a slow oven for about 25 minutes. Serve with whipped cream.

REGAIN MARKETS

LONDON (Reuters) — Prime Minister Macmillan, opening London's 1957 motor show today, said he has every confidence that Britain will regain and retain top place among the world's automobile exporters. A great feature of the British motor industry's recent trade was the strong revival in exports.

Women

Lea Caroline McLure, Women's Editor, Phone 4504

Page 8 The Guardian Friday, Oct. 18, 1957

HAPPENINGS

Mr. and Mrs. H.J. Black and family left Monday, October 14th, to return to Ottawa Ontario, having spent the past two weeks visiting Mrs. Black's parents, Mr. and Mrs. Daniel Hickox, Burlington, and other relatives and friends on P.E. Island and Amherst N.S.

Mr. and Mrs. Gerald Trueman and son Eric, accompanied by Miss Mae Trueman, R.N. Amherst, N.S. were Sunday visitors to Burlington. They were the guests of Mrs. Trueman's brother, Harmon, Mrs. Black and family. Mrs. Leigh Warren and daughter Holly, Mrs. John Taylor of Charlottetown, were guests of their cousins, Mr. and Mrs. J. C. Cairns, Freetown. Mrs. Warren was soloist at the Freetown Presbyterian Church on Sunday afternoon.

Misses Edith and Laura Wisener, and Miss Barbara McMillan, City, spent their holidays at their homes in Stanhope. They were guests of their parents.

Mr. Bob Bevins, John McGregor and L. Dickson, City were in Stanhope on Monday.



MR. AND MRS. W. S. MacKAY

Island Couple Wed In Toronto, Ontario

Miss Helen Bertha Nisbet and Mr. William Shelton MacKay were married at the Church of the Atonement, Alderwood, Toronto, Ontario. The bride is the daughter of Mr. and Mrs. Thomas Nisbet, Tyne Valley, P.E.I. The groom is the son of Mrs. William MacKay and the late William MacKay of East Bideford, P.E.I. The couple will reside in Toronto, Ontario.

ELLEN'S DIARY

James, Wondering If He Should Go To Market

The first offerings of the crop of lambs were gathered in from pastures this morning and carried away to town to market. This is naturally always something of an occasion on these farms, and today was no exception to the usual interesting event. At Alderlea in prospect, it seemed as if there was an added bustle to the choring and then these mastered, came the preparations which immediately preface the excursion. All done with a dispatch which could suffer no delay... clean overalls, jackets donned with hasty glances at the clock. Because the task of "capturing" and selecting the marketable animals is one which consumes time, and autumn mornings all too soon slip away.

The children holidaying now from school-classes, scented the approaching outing in the wind of morning, and kept in close touch with the move of events. And mind on what was to be, we were happy that circumstances had happily given none of them any occasion this year, to shed young tears, or be at all disappointed over the thought of parting with some beloved pet lamb destined to be the of the company to go.

James at the outset wavered between two thoughts — to go a-marketing or remain as he said to "make better use of his time around home." And then harkening back, perhaps to those years when he himself attended to such a marketing in pleasant-remembered trips by way of the old mare and farm-wagon, he said "Maybe you'd better fetch me my other overalls, Ellen... and a clean cap and jacket too."

"And your wallet?" we questioned, hastening to do his bidding. "Wallet!" he replied a little testily. "It makes no difference — one way or another, there's so little in it this Fall, anyway."

And Gage visiting us smiled. "Never mind, Granddaddy" he said, "I've a little in mine. We will use it as far as it will go."

And James chuckled and patted fondly the dark head. "We'll make out some way, won't we?" he offered.

So with the children attending the roundup and transferring the first offering of the crop of lambs were taken to market this morning. We could easily follow its scenes in fancy as we continued the round of our household. There would be we knew some plaintive bleats exchanged in the parting. And though we may not be over-sentimental in this occupation of ours, it was to sympathize in our thoughts with those Rachels-of-ours, who would cry in vain for their lost children today.

Now the autumn-dark covers the farmyards, bringing to the house James unwearied it would seem, at the close of his busy day.

"Ellen, let's have... " he smiled. "... a few cakes?" Granddaughter, who has been reading, as still as a mouse, curled up on the couch close to this chair of ours, giggles. "Until tomorrow... Diary... Goodnight..."



MR. AND MRS. M. W. STETSON AND ATTENDANTS

Double Ring Ceremony Held In Summerside

The United Church parsonage, Summerside, was the scene of a very pretty wedding on Saturday, September 14th, when Alura Grace, daughter of Mr. and Mrs. James Murphy, McNeills Mills, exchanged vows with Melvin Wallace, son of Mr. and Mrs. Frederick Stetson, Freetown, in a double ring ceremony, performed by the Rev. C.R. Webber.

The lovely young bride given in marriage by her father, looked charming in a white ballerina length wedding gown of Chantilly lace with tulle over satin and matching bolero with long sleeves that came to points over the hands. Her shoulder length veil of tulle illusion was held in place by a matching bandeau studded with pearls.

She carried a cascade bouquet of red roses. Her only ornament was gold earrings with pearl setting, gift of the groom.

Mrs. Wendell Weeks was her sister's bridesmaid. She was attired in a ballerina length gown of blue nylon net over taffeta, with matching lace bolero mitts and headdress and carried a nosegay of pink carnations.

Mr. Wendell Weeks, brother-in-law of the bride, was best man.

Mrs. Murphy chose for her daughter's wedding a blue viscose rayon tweed dress with black fleck matching picture hat and black accessories. She wore a corsage of pink carnations.

The groom's mother wore a navy crepe dress with navy and pink accessories. Her corsage was pink carnations.

The reception was held at Birch Hill Lodge. Mr. Elmer MacLean proposed a toast to the bride to which the groom fittingly responded.

Following the reception the happy couple left on a honeymoon trip to various points of interest throughout the Maritimes.

For travelling the bride donned a blue suit with black accessories and a corsage of white carnations.

On return, the newly married couple will reside in Freetown.

Previous to her marriage the bride was entertained at a community shower at the home of Mr. and Mrs. Lea Reid where she received many lovely gifts.

Before leaving Summerside, a shower was held in her honor at her apartment.

WIFE PRESERVERS

Brown the pieces of meat or poultry you are cooking in a stew, to give it an extra good flavor.

ATTENTION HOUSEHOLDER Did you know you could get up to 2 years to pay for all your Electrical Appliances, Television, Oil Space Heaters, Kitchen Ranges, Washing Machines. Guaranteed service. Immediate sales.

DIAL 810 OUR SALESMAN WILL CALL

Norma's Ladies' Wear

WILL BE OPEN EVERY SATURDAY AFTERNOON UNTIL 5.30 P.M.

DRAPES! Factory Tailored. Made to Measure. A new service in Charlottetown. For the first time you can see the actual drapes, made up and hanging in our store, or in your home.

Nearly a hundred to choose from. Hand blocked. Pre-shrunk. Fade resistant. Reasonably priced. F. A. S. JONES SIMPSONS-SEARS STORE 128 Kent St. Phone 3185



Color rises as the brightly hued hat adds its share of beauty to the fashion parade. Brilliant scarlet plume, smooth black, is molded by the talent. Always into a sleek fashion, as

Color rises as the brightly hued hat adds its share of beauty to the fashion parade. Brilliant scarlet plume, smooth black, is molded by the talent. Always into a sleek fashion, as

Color rises as the brightly hued hat adds its share of beauty to the fashion parade. Brilliant scarlet plume, smooth black, is molded by the talent. Always into a sleek fashion, as

Best for Baby's Coughs

Wicks Va-Tro-Nol

Specialy formulated for babies! Breaks up phlegm—eases wheezing

Sleep Tonight

When a stuffed up nose keeps you awake at night, tossing and turning; won't let you sleep... put a few drops of Wicks Va-tro-nol in each nostril. Opens up your nose fast. You breathe again. And go back to sleep. Va-tro-nol keeps on relieving stuffiness... lets you breathe for hours.

WIFE PRESERVERS

Brown the pieces of meat or poultry you are cooking in a stew, to give it an extra good flavor.

ATTENTION HOUSEHOLDER

Did you know you could get up to 2 years to pay for all your Electrical Appliances, Television, Oil Space Heaters, Kitchen Ranges, Washing Machines. Guaranteed service. Immediate sales.

ROUX

Creme Hair Tint

ROUX

Creme Hair Tint

ROUX

Creme Hair Tint

This ORANGE and COCONUT CAKE is so easy to make!

Prepare 1 1/2 cups grated orange rind and 1/2 c. cut-up shredded coconut. Sift together rice 1 1/2 c. once-sifted pastry flour or 1 1/2 c. once-sifted all-purpose flour 2 1/2 tps. Magic Baking Powder 1/2 tsp. salt. Gradually blend in 1 c. granulated sugar. Add, part at a time, beating well after each addition 2 well-beaten eggs. Stir in grated orange rind and coconut. Combine 3/4 c. milk 1/2 tsp. vanilla. Add dry ingredients to creamed mixture alternately with milk, combining after each addition. Turn into greased 8-inch square cake pan, lined in bottom with waxed paper. Bake in a moderate oven, 350°, 50 to 55 minutes. Frost cold cake with Orange Butter Icing.