MR. AND MRS. ROBERT WESLEY McLELLAN

O'Leary Church Is Setting For Lovely Fall Wedding

Baskets of dahlias, gladioli and gypsophelia created the floral setting for a pretty wedding in the O'Leary Baptist Church recently when Opal Ineze Silliker, daughter of Mr. and Mrs. Blois Ellis, Tignish, became the bride of Robert Wesley McLellan, son of Mr. and Mrs. Edward McLellan, Carleton Siding. Rev. Ross A. Howard officiated at the double ring ceremony. The organist, Mrs. Elizabeth Ellis accompanied Mrs. Ruth Silliker and Mrs. Donald MacDonald, grandmother and aunt of the bride, respectively, as they sang as a duet "I Love You Truly" previous to the ceremony and "I'll Walk Beside You" during the signing of the register.

The bride, given in marriage by her uncle, Mr. Lorne Silliker, was lovely in her ballerina length wedding gown of white lace and net over taffeta, featuring a strapless lace fitted bodice, topped by a long sleeve matching lace bolero with tiny Peter Pan collar. The bouffant skirt of net had deep V inserts of matching lace. A tiara with sequin trim held in place her shoulder length veil with organdie applique, and she carried a cascade of red sweetheart roses with streamers of lily of the valley and fern.

Mrs. Seldon Buchanan, as matron of honor, was gowned in shrimp lace and brocaded net over taffeta. Her headdress was a matching hat of shirred net and she carried a nosegay of Queen Elizabeth roses.

Mr. William MacKinnon was best man. Melbourne MacKinnon and Seldon Buchanan ushered the guests to their pews which were marked with sweet peas, fern and ribbon bows.

Mrs. Ellis chose for her daughter's wedding a grey and blue flecked suit with pink and black accessories and a corsage of pink carnations. The groom's mother wore a turquoise dress with white trim, white accessories and a corsage of white carnations.

A reception for one hundred guests was held in the Sunday School auditorium of the church. The bride's table, with its attractive arrangement of sweet peas and lighted tapers, centred a three tier wedding cake, topped with miniature bride and groom under an arch of roses. Mrs. Elmer Smith assisted in serving the bride's table and Mrs. Melbourne MacKinnon was in charge of the guest book.

For the honeymoon trip through the Maritimes, the bride travelled in a beige suit with brown and yellow fleck and brown and yellow accessories. Her corsage was of Queen Elizabeth roses.

Out-of-town guests were Mr. and Mrs. Fred Buchanan, Mr. and Mrs. Kelsie Buchanan, Churchill; Mr. and Mrs. Morley Muttartt, Carleton Siding.

(Photo by Heckbert)

HAPPENINGS

Mr. and Mrs. Alfred Steffenson, who have been visiting the latter's sisters, Miss Florence Owen, Mrs. George Ives and Mr. Ives, left Monday to visit another sister, Mrs. Orrin McGregor and Mr. McGregor, Halifax, and brother W. L. Owen of Kentville, N.S. Later they will travel by air to Denmark where they will be guests of Mr. Steffenson's family. From there they will leave for their home in New Zealand which they expect to reach by the end of November.

Mrs. Lester B. Mellish, Charlottetown, left Tuesday for New Brunswick where she will be the guest of her son, Dr. Harold L. Mellish and family.

Miss Lou Ann Nicholson, daughter of Mr. and Mrs. Alan Nicholson, Fredericton, N.B., was a week-end guest of her cousin, Miss Peggy Johnston, Montague.

Mr. and Mrs. Martin Currie and children, Dawn and Fraser, were Sunday guests of Mrs. H.D. MacLure.

The teaching staff of Montague Memorial school are enjoying their new large, well equipped teacher's room. Bookcases will be placed in the school to house the new library generously donated by former grade ten pupils. Miss Ida C. Moore recently donated books to the library.

Mrs. Florence Rattray, Charlottetown, who has recently returned from a motor trip to Toronto and Oshawa with Mr. and Mrs. Winston Douglas is visiting friends in Montague.

Sgm. R.C. Diamond, Mrs. Diamond and daughter Linda, who have recently returned from Egypt, are guests of the former's father, Mr. Roland Diamond, Montague.

An impressive installation ceremony was conducted on October 19 in Kensington, when the officers of Regent Chapter No. 52, Order of Eastern Star took office. Mrs. Helen Herring of Charlottetown, past grand matron of the Grand Chapter of Nova Scotia and Prince Edward Island, as grand installing officer, was assisted by Mrs. Claretta Palmer, grand marshall; Mrs. Jessie Parker, grand chaplain; Mrs. Florence Lavers, grand warden; Mrs. Louise Johnstone, grand organist; and Ralph Burns, grand sentinel.

The officers gave an impressive addendum to the worthy matron, Mrs. Olive Ross, and presented her with a basket of cut flowers. Mr. Roscoe Walker sang two vocal selections during the ceremony. Mrs. Ross, worthy matron and Andrew Johnson, worthy patron, presented the retiring worthy matron and worthy matron, Mrs. Daisy Kennedy and Mr. Roscoe Walker, with their jewels. This was followed by other presentations, after which refreshments were served.

The annual W.M.S. Thankoffering service of the Summerside Presbyterian church was held on Sunday evening in the church hall. The president, Mrs. R.E. Ellis, was in the chair and opened the meeting with the singing of the hymn "God of Mercy, God of Grace," with Mrs. W. E. Forbes as pianist. The Scripture lesson was read by Mrs. E.L. Walker and prayer was offered by the minister. Rev.J.D . MacKay. The offering which was received by Mrs. J.L. Gorrill and Mrs. Eldred Simmons was dedicated by the president. A quartette, comprising Mrs. R.W. Wood, Mrs. E. Ranahan, Mrs. Fred Bingham and Mrs. Mark Gaudet, was much enjoyed.

Two interesting films were shown: "No Longer Vanishing" depicted the twentieth century Indians in Canada, and "The Journey from Etsa" illustrating the customs and traditions of Ghana—the new African nation, and, in particular, the simple life of a fishing village. Refreshments were served by the ladies at the conclusion of the meeting.

ELLEN'S DIARY

Little Girl Cons Catalogue To Make Best Selections

Jeanie planted spring-flowers bulbs today in the borders of the lawn and yard about the house across the lane. She was attended by Alex, her younger son, who presently losing interest in that work, went with the cat and the pup for his companions to other pastimes close by. We saw him scuff happily through the Autumn leaves, passing and repassing there. And peer upward once to watch the gentle drift of those from bough to earth. He chased a prowling chicken and stopped by a fence to regard the cows and calves in the near pasture there. Over his head and beyond we caught sight of the silvery sheen of the millstream and settled prettily against its trees, the gray-gabled mill below dreamed away the quiet Autumn hours.

"The countryside is pretty, Ellen" James commented at breakfast looking out along a reach of valley. "Autumn is a lovely season. But" he smiled "give me the Spring—and the cropping. There's no note of sadness there. It's all promise and hope. And to me there's no season more beautiful. June" he linged on the name. "Think of the blossoms, Ellen and the varied greens of the countryside then".

We smiled to see granddaughter today leaf through a catalogue with a sober expression, and in her face found a likeness to a maid of the past, who spent in mind as does she her earnings from the potato - picking season a dozen different ways before at length settling to a choice. How important it is to a little lass! With much absorption she turns the pages, studying them intently, in turn, reckons totals, stretches her riches to cover to best advantage the young yearnings she owns.

She was thus engaged this evening when we came to that snug house across the lane.

"What are you buying?" we asked.

"Oh, I don't know" she replied with a shy smile. "I haven't decided yet. I do need a number of things. What would you buy?"

"Did-you mean?" we laughed. "Well, one fall the money went for furs."

"Furs!" she exclaimed with some curiosity.

"Yes, a cap, collar and mittens."

"Mink?" she giggled.

"Much better—because these were for a little girl, mink is for maturity—for one with all the dear little girl years flown. Imitation Astrachan they were—in a light gray shade. And quite pleasing to a miss of eleven or twelve.

"And what did you wear them with?"

"A brass - buttoned grayish tweed sacque, a scarlet dress and hair-ribbons to match."

"Oh dear" she laughed "wouldn't that be funny!"

"Funny? Lovely the furs were, and much treasured because we had earned them ourself."

A quiet day this, at Alderlea. And at this house more and less idled away. A day to mend a bit, and read, and be well content in the quiet obtaining to "let the rest of the (busy) world go by."

Until tomorrow—Diary—Goodnight.

MR. AND MRS. JOHN ROSS WHALEN

Fall Wedding Solemnized At Cavendish United Church

Baskets of white and pastel gladioli created the floral setting in the Cavendish United Church recently for the marriage of Doris Blair, daughter of Mr. and Mrs. Blair Andrew, New Glasgow, and John Ross Whalen, son of Mr. and Mrs. Cleve Whalen, Summerside. Rec E. A. C. Haley performed the double ring ceremony.

The organist, Mr. Royston F. Mugford, accompanied Miss Elizabeth Brookins as she sang "The Wedding Prayer" immediately after the bridal party reached the altar and "Because" during the signing of the register.

The bride, given in marriage by her father, was lovely in a floor length gown of white bridal glow taffeta. The empire bodice featured a scooped neckline enriched with Alencon lace applique touched up with rhinestones and the long sleeves tapered over the hands. The very full skirt was slightly entraine. The elbow length veil of French illusion was caught in a Swedish crown of bridal glow taffeta embroidered with pseudo pearls and rhinestones and she carried a crescent of white roses with ivy.

Mrs. George Andrew, as matron of honor, was gowned in deep shrimp silk organza. The soft shirred bodice featured a scoop neckline in front, accented with a V neckline in back and the full gathered skirt fell from a dropped waistline with a small bow in front. The matching headdress of mohair was sprinkled with sequins and she carried a nosegay of white Shasta daisies.

Miss Nellie Andrew, sister of the bride, and Miss Heather Redd, as bridesmaids, were gowned in deep aqua, identical to that of the matron of honor and carried nosegays of white Shasta daisies.

Miss Susan Andrew, niece of the bride, as flower girl, was gowned in white cotton organdy, full skirted, puff sleeves, a large round collar in front forming a "V" at the back, and a wide sash of deep shrimp. She carried a basket of white Shasta daisies with white streamers.

Mr. Peter Mellish was best man and Messrs. George Andrew and Wilfred Barlow ushered the guests to their pews which were marked with bows of white net and white Shasta daisies.

Mrs. Andrew chose for her daughter's wedding a beige sheath dress with floral design with brown accessories and a corsage of yellow roses. The groom's mother wore a sheath dress of black silk crepe with white accessories and a corsage of pink carnations.

Following the ceremony a reception for one hundred guests was held at Shining Waters Lodge which was decorated with baskets of gladioli, 'mums and Shasta daisies throughout. The bride's table, with its attractive arrangement of white candles and Shasta daisies, was centred with a three tier wedding cake. Presiding over the tea cups were Mrs. D.G. McCoubrey and Mrs. George H. Brookins, aunts of the bride, Mrs. S.D. Irvine and Mrs. J. Frank Hobbs. Assisting in serving were the Misses Clara Ann Found, Dorothy Clark, Mary Rae Tanton, R.N., Elizabeth MacDonald, R.N., Marion Humphrey, R.N., and Nancy MacMillan, friends of the bride. Mrs. Erwin Andrew was in charge of the guest book.

For a honeymoon trip through the Maritimes, the bride travelled in a mint green suit with white feathered hat and black accessories. Her corsage was of white gladioli.

Mr. and Mrs. Whalen have taken up residence at 17 Upper Hillsboro Street, Charlottetown.

Out-of-town guests were: Mr. and Mrs. Harry Wilde, Montreal; F.O. and Mrs. Erwin Andrew; Miss Jennie Oliver, Pictou, N.S.; Mr. and Mrs. Bruce Roberts, Halifax, N.S.

Photo by Heckbert

NORTH RIVER W. I.

The October meeting of the North River Women's Institute was held at the home of Mrs. Roy Bruce with twelve members and two visitors present. Roll call was responded to with a supper dish recipe or pay a fine, from which sixty cents was collected.

The school committee reported wax had been purchased for East Witshire school and a bill for this was presented and paid. It was agreed that $5 be given the music teacher to help pay for books purchased for the schools. Several members passed in donations for the Cancer Society.

Mrs. Eric Butler extended an invitation for the next meeting which will be held on the second Monday in November instead of the regular date. Roll call will be answered by members paying their dues Lunch committee: Mrs. Russell Wheatley, Mrs. Keir Warren, Mrs. Norris Kitson and Eleanor Younker. Two contests were put on by Mrs. Roy Campbell.

GREAT CATHEDRAL

The cross on the dome of St. Paul's Cathedral in London, built between 1675 and 1710, is 365 feet from the ground.

ISLAND NURSES ARE OFF TO ALASKA

Miss Gloria Gallant, daughter of Mr. and Mrs. Tilmon Gallant, Mont Carmel, and Miss Irma Gallant, daughter of Mr. and Mrs. D. H. Gallant, Mischouche, left last week for Ketchikan, Alaska, where they have accepted positions of the staff of Ketchikan General Hospital. Friends wish them every success in their new positions.

IDA BAILEY ALLEN

Good Dinner Table Manners Are Passed Along The Line

One Sunday the Chef and I took my two small granddaughters for luncheon in a glamorous hotel restaurant, that, to quote them, looked "like a fairy tale house."

BEST BEHAVIOR

The girls, in their new rose-flowered chintz dresses, with black velvet bows, pony tails tamed, were on their best behavior.

"We'll try to make not one eating mistake," they announced.

But guess what happened? Their eating manners were perfect, but their staring manners were incredible. Their stage-whispered findings suggested this column.

SOME FINDINGS

"That lady over there has her elbow on the table."

"That girl is pretty, but she sprawls over her plate."

"Oh! That man is chewing out loud."

"Look at that big bite! A whole cookie instead of two small bites."

LOOKS FUNNY

"See that lady with her elbow on the table? She looks funny waving a cigarette in her hand and eating with the other."

"That person folded his napkin when he left the table, instead of just leaving it. You only fold your napkin at home."

"It's not nice to grab a spoon in your fist to stir your coffee, it always spills into the saucer."

"If people sat up straight when they ate they wouldn't dribble."

These are a few of the comments they passed on to the Chef or myself. Do they sound familiar? If so, you'd better watch your table manners.

TOMORROW'S DINNER

Spanish Bean Soup

Roast Breast of Veal
Mushroom Stuffing
Braised Celery-Carrots
Lemon Snow Whip
Orange Sections
Coffee Tea Milk

Measurements are level; recipes for 6

Spanish Bean Soup: Add contents 1 (1 lb.) can red kidney beans and liquid to 1 qt. boiling water and 4 tsp. beef-broth powder. Simmer 10 min.

Meanwhile in 1 tbsp. butter or olive oil fry together until limp 1-3 c. shredded green pepper, ¼ c. minced onion and ½ c. minced celery. Stir in 1½ tbsp. flour; stir into beans and liquid.

Add 2 c. canned tomato mashed with fork; simmer 10 min.

Garnish with minced parsley.

Roast Breast of Veal: Order 5 lb. boned breast of veal. Spread and fill sparingly with mushroom stuffing.

Roll up; tie with clean white string; brush with 2 tbsp. corn oil blended with 2 drops liquid garlic.

Roast 20 min. or until lightly browned in hot oven, 450 degrees F. Finish roasting at 350 degrees F. allowing 25 min to the lb. (Meat thermometer should register 170 degrees F.)

MAUGHAM JOURNEY

SINGAPORE (Reuters) — W. Somerset Maugham, 85-year-old British author, arrived here Saturday on his "sentimental journey" to the east. "I am a very old man," he told reporters. "At my age, one's life hangs on a thread and that thread may break at any moment. Before I die, I want to see again the places I lived in 35 years ago." Later Maugham left for Hong Kong from where he intends to fly to Canton, Peking, Tokyo and Manila.

Mushroom Stuffing: Fine-chop ¼ lb. washed fresh mushrooms and stems.

Add 2 c. prepared stuffing crumbs, 1 tsp. salt, ⅛ tsp. pepper ¼ tsp. powdered onion and ¼ c. melted butter or margarine; stir in ¼ c. warm milk or water.

TRICK OF THE CHEF

Add ½ tsp. powdered tarragon to mushroom stuffing.

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