



MR. AND MRS. JULIAN DAVID BENSON AND ATTENDANTS.

Wed In Summerside Will Reside In Toronto

A pretty wedding took place at the home of Mr. and Mrs. Brenton Clark, 347 Cedar Ave., Summerside, on August 3rd, when their daughter, Sheila Blanche, became the bride of Julian David Benson, son of Mr. and Mrs. Nathaniel A. Benson, Toronto.

Rev. C. R. Webber performed the ceremony. Wedding music was played by Mrs. Joseph Sheen. Prior to the ceremony Miss Nancy Lou Bell sang "Bless This House".

Given in marriage by her father, the bride was lovely in a short gown of white silk organza, and taffeta, fashioned on princess-lines with empire bodice, the skirt slit in front and bouffant in back. The rounded neckline was appliqued with lace, embroidered with pearls and sequins. Her finger-tip veil of silk illusion fell from a small tiara of pearls and she carried a cascade bouquet of pink and white carnations.

The bride was attended by her sister, Mrs. Ryan Berger, as matron of honor, and Miss Adele Henderson, as bridesmaid. They wore identical street-length gowns of champagne organza over apricot taffeta, styled on princess-lines with empire bodice, the skirt slim in front and bouffant in back. They wore matching headbands and shoes, and carried bouquets of yellow mums.

Mr. David Benson, cousin of the groom, was best man. Mr. Lowell Clark, brother of the bride, was usher.

Following the ceremony, a reception for sixty guests was held at the Summerlea Restaurant. Rev. C. R. Webber proposed the toast to the bride, to which the

groom responded. A toast to the bridesmaids was proposed by the groom and responded to by the best man, who also read the congratulatory telegrams received by the newly-weds. Miss Nan Pope was in charge of the guest book.

Mrs. Clark chose for her daughter's wedding a dress of blue ace with matching hat and white accessories. Her corsage was white carnations. Mrs. Benson, mother of the groom wore a dress of cornflower blue lace with navy accessories and a corsage of pink carnations.

Leaving on a honeymoon trip to the New England States, the bride was attired in a periwinkle blue linen sheath dress with matching hat and black patent accessories and a corsage of pink carnations.

Mr. and Mrs. Benson will reside in Toronto where Mr. Benson is a student in chartered accounting.

Out-of-town guests at the wedding were Mr. and Mrs. Nathaniel A. Benson and Charles, Mr. and Mrs. Montgomery Owen, Miss Nan Pope, Miss Nancy Lou Bell, Mr. David Benson, of Toronto; Mr. and Mrs. Laurids Gerousen and Janet, of Renforth, N.B.; Mr. and Mrs. Milton Carter, and Mr. Donald Rogers, Keppoch; Miss Adele Henderson and Mr. Philip Murphy of Halifax; Mrs. Ryan Berger and Stephen, Los Angeles, Calif.; Mr. and Mrs. Joseph Shees and Mr. and Mrs. Keir Woodside, Kensington; Mr. and Mrs. Lorne Francis, Fortune Bay; Mr. and Mrs. Elton Wright and Mr. and Mrs. George Reid, Middleton; Mr. and Mrs. George Henderson, Bedeque.

ELLEN'S DIARY

Old Folks Used To Say Moonlight Ripens Grain

Woodshed doors were open wide this morning, and the building formerly an ice house, hidient to receive the cords of firewood to be drawn presently from a far field. In prospect, it is a busy chore and not without its demands on certain muscles. That was on James' mind evidently while we breakfasted. . . . Wheat, we ate in a pleasant change from oatmeal and there were the eggs, coiled by a pretty speckled hen, Mack had happened upon "straight off" in her stolen nest in the new hay to nip her intent almost at once in the bud.

Breakfast is our most intimate meal of the day and we like it when circumstance allows us to enjoy it without haste, as this morning. How nice it was there. The sun beamed through the eastern windows in good promise of continuing fine weather and it was a clear wind which passed by the open door. If we lacked the little birdsong of earlier summer, the row of dahlias now well above the top rail of the verandah lent colors, yellow and pink, scarlet and mauve to the grace of the new day.

"You're not making bread today are you, Ellen?" James asked. This was an echo we could appreciate from former days when it was considered unorthodox for a "good-doin'" farmwife to let her affairs in any way impede the course of any farming at which she could lend aid. And this was one of them — the wood-storing.

"No, no, smiling, 'there's no bread-making today.' "There's a good few cords to be moved" he offered, as Mack says "Solemn as an owl." "You'll be moving it by horse and cart?" "No, this time, Ellen. By truck" he nodded.

"And they say the moonlight ripens it quite as much as the days — or so I've heard the old folks say", the other offered. "Once it starts it turns color pretty fast." "It's not heavy work anyway" the first said. "Just like the haying — it's only fun beside that." "Depends on the weather" the other nodded. "Given nice days we'll make short shrift of it." "We'll thresh it from the stook" it was neither a question nor statement. "It's the best way." "And bale some of the straw." "It's likely — any leftovers when the barns are full." "The rain has freshened the pastures." "Brought too the after-grass." "The (fat) cattle should be making gains." "They are. Doing well." "Should weigh some of the shoats. . . in the morning perhaps." "Guess so, I'd say there's more than one in the weight." "Not much sense in keeping them once they're ready." "What chaffing and planning! What work done! And all the while the day blue-skied and sunlight was passing until now nothing remains of it but pleasant memories of its stay. They come to us tender and good. And beyond the windows of night, the fields lie silvered in moonlight. Until tomorrow — — Diary — Goodnight. . . ."

Wife Preservers

Be sure your kitchen range stands level. If it does, cakes baked in the oven and pancakes baked on a griddle have the best chance of being even in size!

Women

Lena Caroline McLure, Women's Editor. Phone 8508

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HAPPENINGS

Miss Miriam Eleanor Woolner and Mr. Bert Mozer were married on August the twenty fourth at Princeton, New Jersey.

Mrs. Mozer is a daughter of Mr. and Mrs. B. C. Woolner of North Rustico and until recently has been a research assistant to Dr. Hofmann, head of the bio-chemistry department of Pittsburgh University.

Mr. Mozer is a physicist, a graduate of Carnegie Institute of Technology, Pittsburgh, and is doing post-graduate work for a doctorate degree. Mrs. Mozer has been visiting her parents this summer and before her departure she was given a surprise party and "showered" with gifts and good wishes by the people of her home community.

A Maritimer, Dr. Monica Moonery of Saint John, will be the only Canadian woman at the 12th International Dental Congress to be held in Rome, September 7-14. Dr. Mooney is a member of the Saint John Board of Health dental clinic. She is a daughter of Mr. and Mrs. E. J. Mooney, West Saint John, and is at present travelling in Europe.

Among those receiving a Master of Arts degree at the recent convocation at St. Francis Xavier University, Antigonish, was M. R. Murchison, Merigomish, N. S., formerly of Belfast, P.E.I.

Mr. and Mrs. Thomas Ingeberg of Calgary, Alberta and their family of six children are visiting at the home of Mrs. Ingeberg's parents, Mr. and Mrs. Ernest McCarey, 21 Grafton Street.

The choir of the Sacred Heart Church, Borden, were entertained on Sunday evening, September 1st at the home of Mr. and Mrs. William McIvor, the occa-

ent, both of whom filled important positions at the Provincial Sanatorium during the summer months, were given farewell parties by the patients in the afternoon and by the Staff in the evening of August 28th.

The cheerful efficiency of both these young people will long be remembered by all at the Sanatorium.

Mr. and Mrs. Paul O'Rourke have returned from their wedding trip. They were as far south as Virginia Beach and also visited American and Canadian Cities as well as the Canadian National Exhibition.

Mr. and Mrs. Robert Bradley were receiving congratulations on August 31, the occasion being their nineteenth wedding anniversary. They were the dinner guests of Mr. and Mrs. Otis French of Boston at the Green Hotel on their anniversary day. Mr. and Mrs. Albert Trainor of St. John were also guests at the dinner.

Mr. and Mrs. John MacInnis, Mt. Edward Road, entertained at a supper party recently in honor of Mr. and Mrs. Ronald Lane, whose marriage took place on the 21st August. Also present for the occasion were the bride's parents, Mr. and Mrs. Leonard MacDonald and the bride's sister, Miss Marielith MacDonald.

Mr. Leo Sullivan left Saturday for Napanee, Ontario, following an enjoyable vacation spent in Roseneath with his mother, Mrs. Thomas Sullivan. Mr. Sullivan is an instrument technician employed at the Terylene plant at Millhaven.

Mr. and Mrs. P. C. Kelly and Peter Junior, spent the weekend at Cavendish with Mrs. Kelly's parents, Mr. and Mrs. J. F. Hobbs.

Mr. and Mrs. James Sullivan have returned to Montreal, P.Q. They have been enjoying a very pleasant holiday with relatives in Cardigan and Roseneath. Mr. Sullivan is employed with the Bell Telephone Co. of Canada. He is the manager of the Vehicle Department, one of the large departments.

being a surprise party for their daughter Edith, who will begin her nurses training at the Charlottetown Hospital on Tuesday, September 3rd.

An address was read by Miss Judy Stewart, and Miss Eleanor MacIsaac presented Edith with a beautiful rosary on behalf of the choir. A delicious lunch was served by the hostess, assisted by Mrs. Clint Howatt and Miss Judy Stewart.

Mrs. Jack Barnes, Dorchester, Mass., returned yesterday. She had been the guest of her father, Mr. J. H. Howatt and Mrs. Howatt, 234 Richmond Street. Also the guest of Mr. and Mrs. Howatt was Mr. Howatt's grandson, Jackie Howatt, Halifax.

Miss Eileen Wood, who has been spending her holiday with her parents, Mr. and Mrs. W. T. Wood, left on return Wednesday morning for Toronto.

Mrs. C. J. Stead and daughter

Noreen have returned to Goose Bay, Labrador. They have been with Mrs. Stead's mother, Mrs. Les Alexander, Charlottetown.

Miss Sandra LeBlanc, daughter of Mr. and Mrs. Al LeBlanc, Moncton, was a recent visitor at the home of Mrs. Charles Worth, Granville St. She returned to her home on Labor Day.

Mrs. J. Louis MacDonald and baby son John returned during

the weekend to Newton, Mass., after having spent the past six weeks visiting Mrs. MacDonald's mother, Mrs. J. W. MacDonald, Glenfinnan.

Mrs. John B. Andrew has returned to Charlottetown having spent a very pleasant two weeks in Summerside, Kensington and Malepeque among many friends. While in Malepeque, Mrs. Andrew

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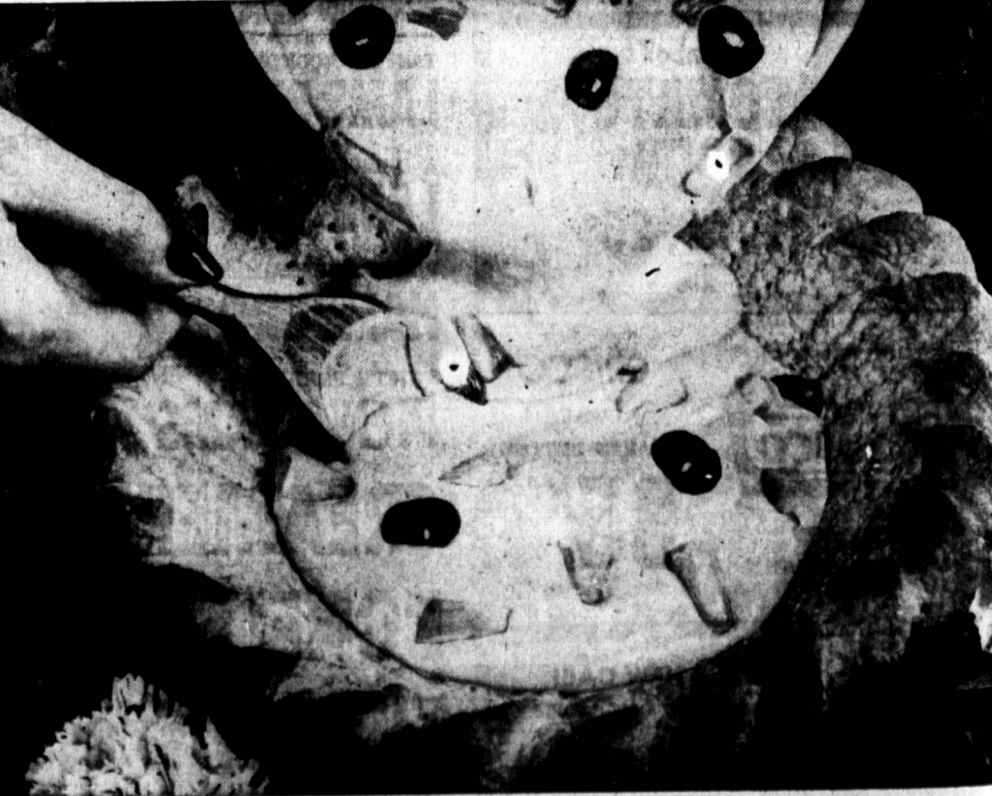
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So light! So refreshing! So very, very smooth! It's Carnation's whipping qualities that make this pie filling possible. And it's Carnation's special blending qualities that give it a smoothness you can't get with any other form of milk—or even with cream. Delight your family—whip up a cooling Fluffy Fruit Pie today.

FLUFFY FRUIT PIE

1/2 baked pie shell (use BETTY CROCKER PIE CRUST MIX)
 1/4 cup crushed pineapple
 1/4 cup maraschino cherry juice
 1 package lemon-flavored jolly powder

1/4 cup sugar
 1 cup chilled undiluted CARNATION EVAPORATED MILK*
 1 tablespoon lemon juice
 1/4 cup sliced maraschino cherries

*CHILL CARNATION EVAPORATED MILK in ice cube tray 15-20 minutes, or until soft ice crystals form around edge of tray.

Make a pie shell with one stick of Betty Crocker Pie Crust Mix according to the easy directions on the package. Chill. Bring pineapple and cherry juice to a boil. Add jolly powder and stir until dissolved. Stir in sugar. Chill about 30 minutes or until mixture mounds slightly when dropped from spoon. Whip milk and lemon juice until stiff. Pour on top of jolly mixture. Beat in slowly with rotary beater or electric mixer on low speed. Fold in cherries. Pour into chilled pie shell. Chill several hours until firm.

OTHER FRUIT-FLAVORED PIES: In place of pineapple, cherries and juice, use 1 1/2 cups of one of: Apple juice; Orange juice; Grape juice; Pineapple juice; Canned crushed pineapple; Applesauce; Frozen strawberries; Frozen raspberries.

from Contented Cows™

ORANGES	SUNKIST SWEET JUICY	3 DOZ. 89c
SUGAR		10 LBS. 1.09
NECK RIBS	FRESH L.B.	19c
YORK PEANUT BUTTER	16 oz. ICE BOX JAR	43c
BABY CLAMS , can		29c
KETCHUP , bottle		23c
BULK TEA , lb.		79c
WHITE BEANS , 2 lbs.		29c
Chocolate Marshmallow COOKIES , pkg.		39c
HEINZ BULK VINEGAR —BRING BOTTLE—		89c
GIANT Quick Robin Hood Oats	IT'S NEW ROBIN HOOD INSTANT COOKING OATS	59c
BOIL FOR ONE MINUTE LET STAND FOR FIVE, THAT'S ALL	BIG BAG	72 OZ. 59c

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