



MR. AND MRS. JOHN DUNPHY
Dunphy-Connolly Wedding
At Holy Redeemer Church

A late summer wedding took place in Charlottetown, when Patricia Anne Connolly, daughter of Mr. and Mrs. James J. Connolly, became the bride of John William Dunphy, son of Mr. Daniel Dunphy and the late Mr. Dunphy, of Saint John, N. B. The double-ring ceremony in the Church of the Most Holy Redeemer, was performed by Rev. Father J. Maloney. Baskets of yellow and white gladioli adorned the altar. The organist Elmer Power accompanied the guest soloist Reginald MacLellan.

Given in marriage by her father, the bride wore a full-length gown of French tulle, with fitted waist and long lily point sleeves. Her portrait neckline edged with Alencon lace was over-embroidered with seed pearls. Matching lace bordered the chapel length Watteau train which fell softly from a bow at the neckline. Her head-dress was a petaloid rose of matching tulle which held the shoulder length veil of French tulle. She carried a bouquet of stephanotis and yellow roses interspersed with tulle.

The bride was attended by Mrs. Bernard McKinnon, her sister, who was matron of honor; Ferley Peters, Montreal, and Terry Connolly, niece of the bride, who was flower girl. Charles Connolly, nephew of the bride, was ringbearer.

The bridal attendants wore empire-waisted A-line gowns in shades of royal blue with butterfly sleeves. Each head-dress was a large satin bow set in French tulle veiling and they carried bouquets of shasta daisies. The flower girl wore a knee-length gown of powder

blue and carried a shell-shaped basket containing pale blue carnations. The ringbearer was dressed in a white linen suit and wore a tinted blue carnation. The best man was Michael Dunphy, brother of the groom, and the ushers were Ronald Dunphy the groom's brother and Michael Connolly, the bride's brother.

For her daughter's wedding, Mrs. Connolly chose a peacock blue lace dress and coat ensemble, with a matching feathered hat. She wore beige accessories and a corsage of tulle and roses. The groom's mother chose a costume of navy blue ribbon cloth with a three-quartered coat. Her hat was an imported model of bluish pink velvet in a draped turban style. She wore a corsage of pink delight roses.

Following the ceremony a reception was held at the Charlottetown Hotel with Colin J. McMillan as master of ceremonies. The bride's uncle, John Connolly proposed the toast to the bride. Norma Williams circulated the guest book.

For travelling to Quebec city and the Gaspé the bride donned a green Indian shantung ensemble with white accessories. White feathered carnations formed her corsage.

The bride is a graduate of the Charlottetown Hospital School of Nursing. The groom, an honor graduate from Saint Dunstan's University, is an M. A. student at Dalhousie University Halifax, N. S.

Out-of-town guests were from New York, Louisiana, Boston, Maine, Edmonton, Toronto, Montreal, and Saint John. (Photo by C. D. MacKay)

MR. AND MRS. DESMOND ARSENAULT
RECENTLY WED

In a double ring ceremony at St. James Church, Egmont Bay, Yvonne Arsenault, daughter of Mr. and Mrs. Theodore Arsenault of St. Charles, was united in marriage to Desmond Arsenault son of Mr. and Mrs. Camille Arsenault of Abram's Village. Rev. Charles Gallant performed the ceremony and mass. A wedding breakfast was served at the home of the bride. Following a wedding trip to the United States, Mr. and Mrs. Arsenault have taken up residence in Wellington, P. E. I.

EX AMBASSADOR DIES
HELSINKI (Reuters) — Artturi Lehtinen, former Finnish ambassador to Canada, died here Sunday night at the age of 69. Lehtinen was consul-general in New York from 1963 to 1966, charge d'affaires in Ottawa from 1959 to 1960 and ambassador there until 1953.

Can. Retardation Research
Is Praised By Americans

Bernard Fineson, vice-president of the National (U.S.) Association for the Mentally Retarded, was interviewed in Moncton recently by Ken Mac-

Hunter River WI
Will Hold
Hallowe'en Party

The Hunter River WI held their September meeting at the home of Mrs. Orville Sellar. Among questions discussed were the making up of layettes as requested in a letter from Mrs. Reginald MacEwen; the collecting for street lights, for which several members volunteered; a report of the swimming classes held during the summer months. A committee was appointed for the 4-H Garment Club, headed by Mrs. Orville Sellar, with Mrs. E. W. Spence and Wesley Green as assistants.

The October meeting was held at the home of Mrs. Kent Ellis. Roll call was answered by articles for the layette, and a letter from Mrs. MacEwen was read and discussed. Several members volunteered to supply any missing articles.

It was agreed to hold a Hallowe'en party for the children as was done last year, and a committee was appointed to attend to the planning of same. A nominating committee for officers for the ensuing year was appointed. Members are Mrs. Douglas Knox and Mrs. Orville Sellar.

All correspondence and notes of thanks were read.

Discussion took place on the matter of patrolling the highway in the vicinity of the schools during hours when students are crossing. It was decided to invite an RCMP officer to come to instruct the children. Collections following a canvass for street lights were reported by Mrs. W. I. Bowman. \$277 was collected. After settling all accounts, \$77 is left in the fund.

The next meeting, which will be the annual one, will be held at the home of Mrs. G. H. McGuigan. Roll call will be answered by a gift for a needy child, and the paying of dues.

Refreshments served by all hosts and the committee in charge followed, and a social hour was enjoyed.

Taggart of the Toronto Telegram. Canada's program of research in the field of retardation, Mr. Fineson stated, far surpasses anything projected in the United States to date.

With Mrs. Hubert H. Humphrey, wife of the vice-president of the U. S., Mr. Fineson was among head table guests at the annual dinner which concluded the week-long conference in Moncton of the Canadian Association for Retarded Children.

He brought greetings from the U. S. organization and said, after listening to and seeing the plans and projects of the voluntary Canadian organization, this country was leading in the development of treatment, teaching and training studies for the retarded.

Mrs. Humphrey, grand mother of a retarded child, was guest of honor at the dinner. She told of the shock, incredulity and panic that first overwhelms a family into which a retarded child is born.

Then, she said, came anger as it slowly developed that so little had been learned in the past years of what could be done to aid such children to lead even only partially normal lives.

Little progress has been made in teaching such children to utilize such abilities as they did possess. Instead, they were allowed to vegetate as if abandoned by society and science.

Only in recent years had the world begun to realize that there were possibilities in such children, she said, and in Canada's crusade to carry out research in the causes of retardation, and in salvaging its victims by carefully proven teaching and training methods, there was great hope for the millions of retarded all over the world.

PLAN PROGRAMS

NEW YORK (AP) — President Kennedy's days in the White House will be the subject of 26 one-hour programs being planned for next season, says Peter Lawford, a former brother-in-law. Lawford, president of Christiana Productions, Inc., which has made feature films and a television series says talks are in progress with two networks—CBS and NBC. All profits from the series would be donated to the John F. Kennedy memorial library.



MR. AND MRS. HAROLD SURETTE
NEWLY MARRIED

The marriage of Florence Helen, daughter of Mr. and Mrs. Laurie E. Gormley, Parkdale, to Harold Bernard Surette, son of Mr. and Mrs. Ulysses Surette, Yarmouth, N. S., took place recently at St. Pius X Church, Parkdale. Officiating at the ceremony was Magr. F. MacDonald. A wedding reception was held at St. Pius X hall. Mr. and Mrs. Surette are now residing in Toronto, Ont. (Photo by Barry MacGillivray)

IDA BAILEY ALLEN

Sausage Saucy Polenta
As It's Enjoyed In Italy

BY IDA BAILEY ALLEN
Polenta is an Italian cornmeal dish especially popular in northern Italy. It is made much like our American cornmeal mush. But there the similarity stops; for in the U. S., cornmeal mush is usually eaten with sugar and milk as a breakfast cereal, while the Italian Polenta is enjoyed with butter and grated cheese as an accompaniment to vegetables or fish for light meals; or it is combined with a sauce of game, chicken, or sausage for a substantial luncheon or light dinner menu.

Measurements level; recipes for 6 to 8
ITALIAN POLENTA
(In 2 Parts)

- 1. Cornmeal Mush:
3 c. water
1 1/2 c. enriched cornmeal
1 tsp. salt
1 c. cold water (additional)
1/4 c. coarse-grated American cheese
- II. Sausage Sauce:
1 1/2 lb. Italian sausage
1-3 c. chopped onion
3 peeled sections garlic, minced or 1/4 tsp. garlic powder
1 (6-oz.) can tomato paste
1 (1-lb.) can tomato
1 tsp. sugar
1/2 tsp. salt
1-16 tsp. pepper
1/2 tsp. oregano

Cornmeal Mush: Bring 3 c. water to boil. Combine cornmeal, salt with 1 c. cold water. Stir-pour this mixture into boiling water. Bring to boil; reduce heat and cook about 3 min. or until thickened, stirring constantly. Cover; cook over low heat about 5 min., stirring occasionally. Stir in 1/4 c. cheese. Rinse an 8" square pan with cold water; pour cornmeal mixture into it. Cool 25 min. Cover and refrigerate several hr. or until firm to the touch.

Sausage Sauce: Cut sausage in sausage; remove sausage meat and crumble with fork. Brown sausage in large skillet. Add onion, garlic, tomato paste, tomato, sugar, salt, pepper and oregano. Stir and bring to boil; cover. Reduce heat; simmer about 20 min.

Lightly grease the bottom of the pot before filling it with water and macaroni or spaghetti won't stick. Wash old and new blue jeans together. The dye that washes out of the new jeans will make the old ones look better. Instead of messing around trying to brown flour for gravy on a top of the stove, put it in a pie pan in the oven. A couple of strings while it browns is all that is necessary. Apply a coat of this, clear shellac to art reproductions to "age" them.

INGROWN NAIL
Relieve nagging pain quickly with Liquid OUTGRO. After a few applications, OUTGRO toughens tender skin and pushes the nail up for safe, easy cutting.

Announce New
Healing Substance...

Shrinks Piles, Checks Itch
Exclusive healing substance proven to shrink hemorrhoids... and repair damaged tissue.

A renowned research institute has found a unique healing substance with the ability to shrink hemorrhoids painlessly. It relieves itching and discomfort in minutes and speeds up healing of the injured, inflamed tissues. One hemorrhoidal case history after another reported "very striking improvement." Pain was promptly and gently relieved... actual reduction or retraction (shrinking) took place. Among these case histories were a variety of hemorrhoidal conditions. Relief even occurred in cases of long standing, and most important of all, results were so thorough that this improvement was maintained over a period of many months. This was accomplished with a new healing substance (Bio-Dyne) which quickly helps heal injured cells and stimulates growth of new tissue. Bio-Dyne is offered in ointment and suppository form called Preparation H. In addition to actually shrinking hemorrhoids, Preparation H lubricates and makes elimination less painful. It helps prevent infection which is a principal cause of hemorrhoids. Just ask your druggist for Preparation H Suppositories or Preparation H Ointment (with a special applicator). Satisfaction guaranteed or your money refunded.

Science Fiction Foodstuffs
Are Fast Becoming Reality

Science fiction writers used to speculate about the food of the future—a pill containing all the nourishment needed by man. Scientists have since discovered that a pill does not have the necessary bulk, but they have, in the process, come up with foods that make even pills seem dated. The Associated Press reported.

All the innovations mentioned

Regional CWL
Conference
Dates Are Set

Mrs. A. P. Mulligan of Kinross, provincial president, chaired a meeting of the Executive of the P. E. I. Provincial Council, CWL of Canada, held recently at the Basilea Recreation Centre in Charlottetown when the dates of the Regional CWL Conferences were set as follows: Morell Regional High School for King's County on Sunday, Oct. 23rd; the Basilea Recreation Centre for Queen's County on Sunday, Oct. 30th.; and Kinross Regional High School on Sunday, November 6th. These conferences will commence at 3 P. M. and conclude at 9 P. M. Combined membership and magazine subscriptions, as well as assistance for the new alcoholic treatment centre soon to be established at the former St. Vincent's Orphanage, will be among the subjects for discussion at these conferences.

Conveners appointed to head the various provincial standing committees for 1966 - 67 are: Spiritual - Mrs. Raymond Smith; Education and Scholarship - Mrs. C. R. McQuaid; Charitotown: Social Action - Mrs. F. A. Coyle, Charlottown; Social Welfare - Mrs. Edward McNeill, Summerside; Resolutions and Legislation - Mrs. Richard Curley, Georgetown; Royalty; Citizenship and Immigration - Mrs. John E. Chaisson, Rollo Bay; Organization - Mrs. James Cain, New Perth; Magazine - Mrs. F. L. MacMillan, Charlottetown; Girl Guides - Mrs. Clifford Gaudet, Summerside; Radio, TV and Films - Mrs. Cletus Murphy, Charlottetown; Report Forms - Mrs. Athol MacDonald, Miramichi, and Public Relations - I. Arsenault, Charlottetown. Below can be put to use on a

large scale as soon as people decide they are willing to try them. Philip Dwookin, Assistant Chief of Market Potentials at the United States Department of Agriculture, says the main thing holding up the marketing of these new "scientific foods is simply the question of whether or not people are ready to eat them. The department is now conducting a national study of people's attitude toward such foods.

The following include some of the experiments made: Food scientists have taken the protein from common soybeans, purified it, put it into solution, spun it into fiber, and actually "woven" chicken, ham, bacon and just about any meat. By adding coloring and flavor they have produced "meats" that experts can't tell from the real thing.

They have used atomic energy to irradiate fresh fruits so that they can stay fresh on the grocer's shelf, four to six weeks; streaks so that they can be kept fresh indefinitely without refrigeration; other meats, fish, shellfish, vegetables and fruits so that they last for long periods. They have adopted microwave ovens to the oven so that housewives can pop in a frozen dinner one minute and take it out the next, ready to eat.

MEALS OUT OF SPRAY CANS
Scientists have come up with spray cans that can get peanut butter and jelly on bread without sticky fingers; spray on salad oil, catchup, coffee, tea, hollandaise sauce, garlic butter, mayonnaise, meat spread, pancake batter, sour cream, or a dozen other products as virtually whole meals out of push-button cans.

Perhaps the most visionary idea of them all, the woven food, is actually available in local markets now in a peanut butter and "baco" mixture. The "baco" in the jar is created from soybeans. It looks and tastes exactly like bacon.

The "scientific revolution" in foods is comparable to the major revolutions in industry and agriculture that preceded it. For the technological revolution is also offering hope for feeding countless millions of the world's hungry citizens in the future.

SALESMEN ARE MADE...
NOT BORN
LEARN TO SELL

Business leaders say that Canada needs another 10,000 Salesmen who will earn from \$150 to \$300 per week. This tremendous opportunity is open to YOU!
YOU TRAIN AT HOME IN YOUR SPARE TIME
If you are between the ages of 18 and 65, ambitious and have the will to get ahead, then the UNIVERSAL SCHOOL can help you to achieve your goal.
SEND NOW FOR FREE BROCHURE and details of some of the opportunities available, and the FREE TRIAL OFFER.

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Please send me, WITHOUT OBLIGATION, the FREE TRIAL OFFER of how I may qualify for a career in Sales.
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ADDRESS _____
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NOTICE
EFFECTIVE OCTOBER 1, 1966
INCREASE IN INTEREST RATES

SAVINGS EARN
one year or longer guaranteed savings certificate

Account No.	Balance	Interest	Total
101	100.00	1.00	101.00
102	200.00	2.00	202.00
103	300.00	3.00	303.00
104	400.00	4.00	404.00
105	500.00	5.00	505.00
106	600.00	6.00	606.00
107	700.00	7.00	707.00
108	800.00	8.00	808.00
109	900.00	9.00	909.00
110	1000.00	10.00	1010.00

- Current accounts pay 6 1/2% per year
- Interest payable quarterly on minimum quarterly balance
- Accounts opened by the 20th of the month earn interest from the first of the month
- Money may be deposited or withdrawn at any time in person or by mail

THE MAJOR TRUST COMPANY
219 GREAT GEORGE STREET,
Offices in principal cities in the Maritimes

Tignish Couple
Are Honored
On Anniversary

Mr. and Mrs. Louis Harper, long-time residents of Tignish, were honored recently by their friends and relatives at a reception at the Legion home, Tignish on the occasion of their Golden Wedding Anniversary.

Mrs. Harper, the former Rose Handrahan, daughter of Mr. and Mrs. Donald Handrahan, was united in marriage to Louis Harper, son of Mr. and Mrs. Edward Harper at St. Simon and St. Jude Church, Tignish by Rev. Alexander MacDougall in September 1916.

Witnesses to the ceremony was Margaret Shea, now deceased and William Shea, of Palmer Road who was present for the celebration. An anniversary mass, attended by the guests of honor was celebrated by Rev. Roland Durant.

On Saturday evening a dinner held in their honor was catered by the Ladies Auxiliary of the Royal Canadian Legion. Wilson J. Shea was master of ceremonies for the occasion. The bride's table, covered with a white linen tea cloth, was centered with a decorated wedding cake and was cut by the bride and groom of 50 years.

Mrs. Harper wore a two piece royal blue flowered silk dress, with a corsage of white and gold carnations. The couple received many lovely gifts.

Mr. and Mrs. Harper have lived all their lives in Tignish, where Mr. Harper is a bricklayer by trade. They have five sons and five daughters. The sons are named: Reggie, Donald, Louis Jr., James and Leonard. The daughters are: Mrs. Ralph Miller of Charlottetown, Mrs. Reg Fraser, Alberton, Mrs. Jack McAleer, Perry and Mrs. Carl Proffitt, Tignish. They have 51 grandchildren and nine great-grandchildren.



from the TEST KITCHEN

Sandwich Pleasers
When it's sandwich time around your house, improve with our good Canadian cheese! It combines with almost any sandwich filling, adding fine flavor and extra nutrition. Give sandwiches a personality too, that pleases the whole family.

For Your Young Mods
Build the following Shaggy Buns using your favorite cold sliced meats, canned corned beef and Canadian processed cheese. Start with split Kaiser rolls, and spoon the cold slice onto each bun. Top with a slice of corned beef, spread with prepared mustard and top with sliced cheese. Broil, open-face until the cheese is bubbly. Delicious with milk shakes some Saturday night!

The Youngsters
will grin with delight when they unpack these Lunch-Box Hot Dogs. Cut processed cheese into sticks, about 1/2-inch thick and 4-inches long, and roll a slice of bologna around each one. Tuck into buttered hot dog rolls and wrap individually.

Your Armchair Quarterback
and his friends will be ready for Cheese-Onion Snacks by half-time. Mix 2 cups shredded Canadian cheddar (about 1/2 pound) with 1/2 cup mayonnaise, 1/2 teaspoon Worcestershire sauce and a dash of Tabasco sauce. Use this mixture to top open-face ham and onion sandwiches... on ry of course! Broil until golden brown. You'll have enough for 8 sandwiches.

Your Own Friendly
will delight happily over tiny Cheddar Shrimp Bunches. Make up the filling from a 4-ounce can shrimp, 1/2 cup shredded cheddar, 1/2 cup mayonnaise, and 1 teaspoon vinegar. Rinse and drain shrimp, mesh slightly and mix in the other ingredients. Fill small finger rolls, wrap in foil and bake in a 350° F oven 10 to 15 minutes.

Do-It-Yourselfers
might try a grilled cheese and peanut butter on rye for a change. We like to use the chunky style peanut butter; spread it on buttered rye bread, add a slice of processed cheese, a thin slice of Spanish onion and top with a second slice of rye. Sand in a little hot butter and it's ready in seconds...

Prepared by the Home Economist of THE CANADIAN DAIRY FOODS SERVICE BUREAU
30 Eglington Ave. E., Toronto 16, Ont.
(9) Can.