

ELLEN'S DIARY

The Weeks And Days Slip By Very Quickly

Saturday... and moon... and starlight, so lovely in Island places, over the hills...

And we recall of our week here at its close, many a night and many a blessing...

God's world, God's word, His breeze, His bird, no hand can rob you of...

But, Ellen, you know how it is on a farm? a farmwife, who we would say, has everything a woman needs to assure her happiness...

Ward-Clark Marriage In Massachusetts Rev. Roy E. Nelson Jr. officiated at the 11 o'clock ceremony at the Park Street Baptist Church...

MR. AND MRS. BERNARD MALONE WED IN HALIFAX The marriage of Carol Ann, daughter of Mrs. T. R. Jones...

IDA BAILEY ALLEN As You Like It Relish Fine Ways To Relish It Thinking ahead about the Christmas gift list...

FRESH FAR AT SEA Fresh water can be drawn from the sea 50 miles from the mouth of Brazil's Amazon River...

HAPPENINGS

Audrey Jenkins, Women's Editor. Phone 4-8308

Mrs. Alfred Brunstrom of Corvallis, Oregon is visiting her cousin Mr. James K. Smith and Mrs. Smith at Clinton, P. E. I.

Mrs. Fred Sample, Kensington left Thursday, Sept. 28th for Inglewood, California to attend the wedding of her daughter, Myrna Grace Sample...

Recent guests of Mr. and Mrs. Cecil Paynter of Freetown were Mr. and Mrs. Harry Johnston, New Bedford, Mass.

Mr. and Mrs. Glen MacMillan of Vancouver, B. C., left early this week for Nova Scotia after visiting relatives in Charlottetown, Summerside, and the Kensington area...

Clifford Thompson left this week for his home in Toronto

after visiting members of his family, in Kensington, Charlottetown, Margate and Long River.

Mr. and Mrs. Maurice Myers left on Sunday to return to their home in Dartmouth after spending the week end at Margate, guests of Mr. and Mrs. Lea Crane and family...

Mr. and Mrs. William Cotton, Clinton, have as their guest their aunt, Irene Cotton, Whiteby, Ont.

Mr. and Mrs. Murdoch MacLeod opened their home at Kensington recently for a farewell party honoring Mrs. Jacques Berard who is leaving Kensington to reside in Ontario...

Mr. and Mrs. Ernest MacEwen, the hostess was assisted in serving refreshments by Mrs. James E. MacKinnon, Mrs. George Cotton, Mrs. Elmer Cole and Mrs. Wendell Moase

Women

The Guardian, Charlottetown, Sat., Oct. 1, 1966

S'ide Girl Elected Pres. At Shireff Hall

HALIFAX (Special) A 20-year-old Summerside girl has been elected house president of the Dalhousie University women's residence, Shireff Hall.

Susan Clark, daughter of Mr. and Mrs. J. A. Clark, was chosen head of the residence's governing at a meeting Tuesday evening.

Shireff Hall, the only women's residence at Dalhousie, now holds 230 students. The number will be almost doubled on completion of an extension now under construction.

Miss Clark is a sociology major who plans on a career in social work after graduating next May. Her extra-curricular activities at Dalhousie have been varied...

Kensington Aux. Can. Legion Votes Donation

The September meeting of the Royal Canadian Legion Ladies Auxiliary branch No. 9 was held at the Kensington Legion Home on Tuesday evening September 27 and opened and closed with the usual ceremony.

smooth mixture - or add 2 drops garlic juice - or 1 tsp. finely chopped fresh tarragon - or 1 tsp. grated horseradish.

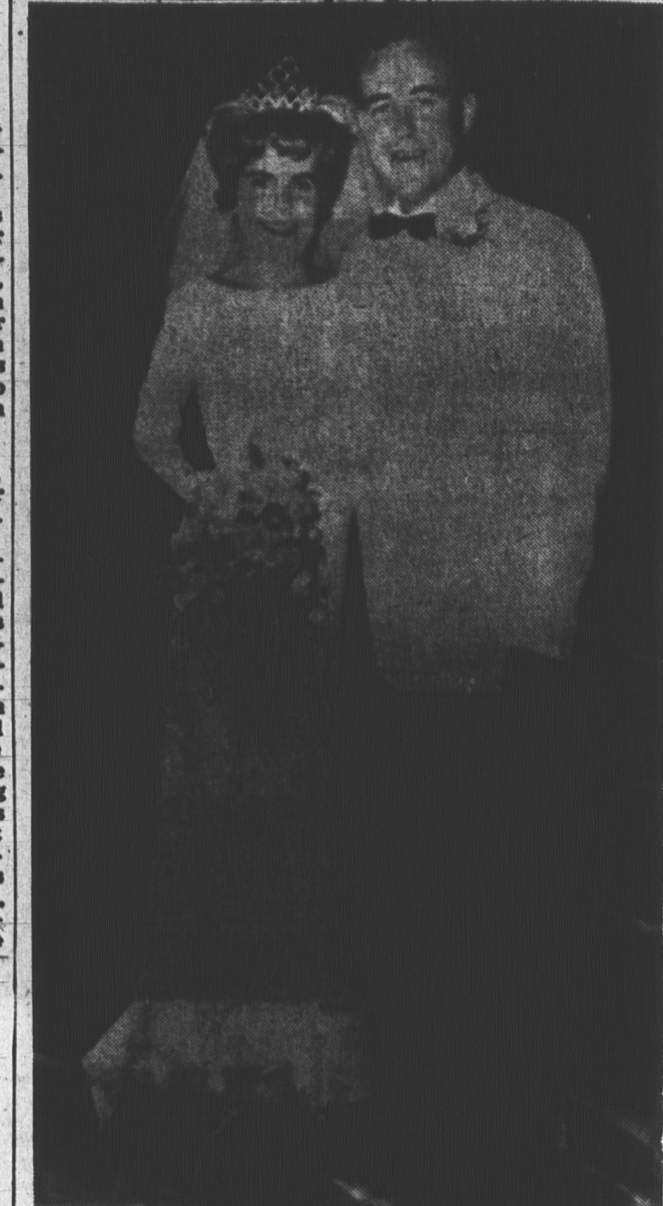
SUNDAY DINNER Tomato "Martini" Oven-Fried Sectioned Broiler-Fryers Baked Sweet Potatoes Zucchini

RED S SEND THOUGHT Communist scientists in Bulgaria and Russia have begun experimenting with telepathy between Sofia and Moscow.

THE INVESTORS GROUP APPOINTMENTS T. O. PETERSON C. E. ATCHISON J. N. W. BUDD Mr. T. O. Peterson was re-elected Chairman of the Board and Chief Executive Officer at a recent meeting of the Company's Board of Directors...

THE CHEF MAKES SAUCE TARTARE Mesdames: This sauce is the real French variety, incorrectly called Tartar Sauce. It is served with broiled or sauteed fish fillets, shellfish, or vegetables.

TO MAKE: In the order given, combine and mix the following ingredients: 1 c. well-seasoned mayonnaise; 2 tsp. tart pickle relish; 1/2 tsp. minced capers; 1/2 tsp. minced chives and 1/2 tsp. minced parsley.



MR. AND MRS. AUSTIN JESSOME St. Agnes Church, Halifax Scene Of August Wedding

In an August ceremony at St. Agnes Church, Halifax, N. S., Gertrude Beryl Elizabeth, daughter of Capt. and Mrs. Harold A. DeCoste, was united in marriage to William Austin Jessome...

Baskets of white gladioli and yellow shasta daisies decorated the altar. Les Goodyear was organist and accompanied the soloist Norma Marriot.

Given in marriage by her father, the bride wore an organdy sheath gown with long sleeves, and a short soft train in the back. Her shoulder length veil of tulle illusion fell from a crown of seed pearls...

Attending the bride were her three sisters, Diana as maid of honor, Lynda and Sylvia as bridesmaids. Their gowns were of yellow crystal charm, and their headresses were yellow velvet bows.

Peter MacLeod, New Waterford, was best man, and ushering were Harold DeCoste, Jr., RMC Kingston, Ont., and Frank MacDonald, Birch Cove, Halifax, N. S.

BRACEBRIDGE, Ont. - Children can be taught to write "30 words a minute beautifully" instead of their usual 10 words a minute, a member of the International Association of Master Penmen and Teachers of Handwriting said here.

On a honeymoon trip to the New England states the bride wore a navy blue dress and coat ensemble, a white tulle hat and white accessories. Her corsage was of deep pink rose buds.

DO YOU GASP FOR BREATH, WHEEZE, COUGH? Does asthma or chronic bronchitis keep you in misery with difficult breathing... wheezing, coughing... it is hard to do your work, impossible to sleep?

MOTHERS! For children's bronchitis, asthma and chronic bronchitis get RAZ-MAH Capsules today - only \$20 and \$1.65 at drug counters everywhere.

MR. AND MRS. RONALD MAUND September Wedding Held At United Baptist Church

Charlottetown Baptist Church was the scene of an autumn wedding on September 10th when Marian Hens, eldest daughter of Mr. and Mrs. E. C. Norrie, Charlottetown, became the bride of Ronald Ivan, eldest son of Mr. and Mrs. Ivan Maund, Sherwood.

Baskets of gladioli decorated the church for the double ring ceremony which was performed by Rev. Malcolm F. Harlow assisted by Rev. J. E. Tye.

The junior choir under the direction of Mrs. Leigh Dingwell, sang the Processional Hymn "Praise My Soul, the King of Heaven," and "The Lord's My Shepherd" during the ceremony while "O Perfect Love" was sung during the signing of the register.

Bulletins were passed to the guests by Garth Norrie and Gary Maund, brothers of the bride and groom, respectively, before they were ushered to flowers, by David Jackson and Winston Smith, friends of the groom.

The groom's brother, Donald assisted him as best man. The bride, given in marriage by her father, wore a floor length gown of crystal crepe trimmed with alcon lace, fashioned with Empire waistline and A-line skirt.

Attending the bride as matron of honor was her sister, Gail and her bridesmaids were Janet Jones, Burlington, Vermont, and Mrs. George Batt, New Glasgow, N. S.

On their return Mr. and Mrs. Maund will reside at 1685 Preston St., where the bride is a registered technologist on the staff of the Pathology Institute while the groom is a second year student at Pine Hill Divinity Hall.

MARY HAWORTH

Girl Can't Forget Man Who Married Another

DEAR MARY HAWORTH: I am a girl 18. My problem may sound foolish to you but it is of the utmost importance to me. I am in love with a married man who is 31.

I met him almost two years ago at my cousin's wedding. He was divorced then. I fell in love with him at once, but my parents and elder sister disapproved. They said he wasn't right for me.

As time went on my love for him grew and, although I had never disobeyed my family's wishes before, I felt I had to now. So I went out with him secretly, while my parents assumed I was with other friends.

I did this several times, feeling very guilty. I admit, which angered him. During one of these dates he asked me to marry him and I agreed wholeheartedly. But I suggested that we say nothing to anyone until I had told my family that we were in love, and seeing each other.

Well, I finally did tell them and they relented. They felt if I loved him so much there was nothing they could do. I was very happy, but not for long.

It turned out that he was engaged to another girl before we met. After we met he broke off with her. But she became pregnant and insisted upon marriage to give the baby a name. So he married her, and here I am with my love of him and I can't have him.

I know she doesn't love him as I do, she couldn't possibly. I remember he told me, "Whatever happens, I love you," and I believe him.

I haven't seen him for a year, yet my feelings haven't changed. I go out with other boys and make a real effort, but none can take his place with me.

were gold in color. Their headresses were in wedding ring style of the same material as their dresses and trimmed with self bows. Each carried an arm bouquet of bromus, yellow and white mums.

Karen Norrie, sister of the bride was junior bridesmaid: She wore a floor length gown of lime green nylon over taffeta, and carried a basket of garden flowers.

For her daughter's wedding, Mrs. Norrie chose a gold brocade dress with matching coat and brown accessories. Her corsage was of tulleman roses. The groom's mother, Mrs. Maund, wore a winter white tricot wool dress with brown accessories. Her corsage was also of tulleman roses.

Following the ceremony a reception was held at Shining Waters Lodge, Cavendish. David Jackson was master of ceremonies and the toast to the bride was proposed by Phillip Barlow. Telegrams of congratulations were read from Rev. and Mrs. Burrill, Halifax, N. S. and Mr. and Mrs. Allen Darby, Halifax, N. S. Sheila Nell, cousin of the bride, was in charge of the guest book.

Out of town guests included Mr. and Mrs. David Jackson, Dartmouth, N.S., Mr. and Mrs. Winston Smith, Saint John, N. B., Janet Jones, Burlington, Vermont, Mrs. George Batt, New Glasgow, N. S. Sheila LeBlance and Gertrude McInnis, Halifax, N. S.

For a honeymoon trip through New Brunswick and the New England States the bride wore a jade terylene knit suit with brown accessories. Her corsage was of yellow roses.

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the other without illusions. She knew the sort he was, as you did not; and he knew the sort she was, as you are not, if only because of your untried youth. And perhaps he didn't want the responsibilities of (shall we say) leading you astray.

As for what to do, my advice is, thank heaven you haven't suffered any real damage from this passing encounter with a sure-enough wolf.

Your love of him isn't real. It is love-of-love. You love him not for himself, but with a "day dream" love you have for the supposedly Ideal Man, as your imagination pictures him.

As your social experiences ripens and your judgment becomes more mature and discerning, true love for the right man should develop logically, as good fortune always does. This recent episode was only a flash in the pan.

M. H. Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of The Guardian.

FRESH FAR AT SEA Fresh water can be drawn from the sea 50 miles from the mouth of Brazil's Amazon River,

Ward-Clark Marriage In Massachusetts

Rev. Roy E. Nelson Jr. officiated at the 11 o'clock ceremony at the Park Street Baptist Church, Framingham, Mass., recently when Pamela Nancy Clark, daughter of Mr. and Mrs. Arthur W. Clark of 391 Grant St., became the bride of Douglas Chester Ward, son of Mr. and Mrs. Chester Ward of 5 Elliot St., South Watick, formerly of Charlottetown, P. E. I.

The maid of honor was the bride's sister, Cheryl Clark. Linda Goranson of Sudbury and Mrs. John Waters, sister of the bridegroom were bridesmaids.

John Waters, brother-in-law of the bridegroom was best man. Arthur W. Clark, Jr., brother of the bride, and Steven Enoch of Ashland ushered.

Wearing a full length gown of Chantilly lace with bateau neckline and long sleeves was the bride. The gown featured a straight front and a chapel train which fell in tiers. Her silk illusion fingertip veil came from a crystal headpiece and she carried a cascade of white gardenias with ivy.

Miss Clark in blue and the bridesmaids in yellow, wore in sleeveless full length crepe sheaths designed with a lace bodice, and a wateau train which fell from a bow at the shoulders. Their pillboxes were trimmed with circular veiling and they carried spring bouquets.

The bride's mother wore a light blue sleeveless sheath with crepe bodice matching jacket and a skirt of lace. Her accessories were white and accessories of baby pink roses.

The bridegroom's mother chose a pink crepe sheath with beaded lace bodice, light pink accessories and a corsage of baby roses.

A reception was held at Columbus Hall. Jimmy Lefter and his orchestra provided music and Deborah Clark of Sudbury, cousin of the bride, handled the guest book.

When the couple left for Lake Sunapee, N. H., the bride was in a three piece blue knit suit trimmed in white with white accessories and a corsage of pink carnations. They will make their home in New London, Conn.

The former Miss Clark was graduated from Ashland High School in June and is employed in the copier division of the Dennison Mfg. Co. Her husband was graduated from Watick High School in 1964 and was employed at Jordan Marsh Co. before joining the Navy in October 1965. He is stationed at the New London, Conn., submarine base.

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FRESH FAR AT SEA Fresh water can be drawn from the sea 50 miles from the mouth of Brazil's Amazon River,

Thinking ahead about the Christmas gift list, you are sure to recollect friends who enjoy relishes with the entree. You may even remember their favorite seasonings.

Here is our latest "As You Like It Relish" with 5 variations. With so many for you to choose from, every friend gifted with a jar of your relish can find it "as she likes it!"

Measurements Level "AS YOU LIKE IT" RELISH (Easy-Drop and Budgetwise) 2 c. chopped celery, or cabbage, or Chinese cabbage 2 c. chopped green or skinned barely-ripe tomatoes 2 c. chopped cucumber 1 c. chopped seeded green sweet pepper 1 c. chopped seeded red pepper 2 c. chopped peeled onion 1 1/2 c. sugar 3 tsp. light mustard seed 5 drops hot pepper sauce 4 c. cider vinegar

1/2 to 1 c. sugar 3 tsp. light mustard seed 5 drops hot pepper sauce 4 c. cider vinegar Preliminary: Wash and drain all vegetables before chopping. To Prepare: Dissolve salt in 2-qt. cold water, pour over vegetables, cover and let stand 4 hr. Then thoroughly drain. Combine remaining ingredients with drained vegetables in 4-qt. kettle; bring mixture to full boil; then reduce heat and simmer 15 min. Quickly transfer to jars, filling to within 1/4" of top. Put done lid on jar; screw cap or band tight. When cold, store in a cool place. Makes 3 to 4 pt.

5 "AS YOU LIKE IT" Variations Add to the other ingredients before simmering, one of the following: 1 tsp. dill seed - or thoroughly blend 1 tsp. dry mustard with the sugar and add enough of the vinegar to make a

smooth mixture - or add 2 drops garlic juice - or 1 tsp. finely chopped fresh tarragon - or 1 tsp. grated horseradish. SUNDAY DINNER Tomato "Martini" Oven-Fried Sectioned Broiler-Fryers Baked Sweet Potatoes Zucchini Compoets of Stewed Peaches Sponge Cupcakes (Homemade or Purchased) Hot or Iced Coffee or Tea, Milk TOMATO "MARTINI" 3 c. double-strength tomato juice (chilled) 1/4 tsp. Worcestershire sauce 1/2 tsp. lemon juice 2 drops Tabasco sauce 1 c. ice cubes 6 pitted, pimiento-filled green olives In cocktail shaker, put all ingredients except olives. Shake vigorously. Strain. Place an olive into each of 6 medium-sized (6 oz.) glasses. Pour in chilled tomato juice; serve at once.

TOMORROW'S DINNER Chilled Vegetable Joles - Broiled Fish Filets with Sauce Tartare (Homemade or Purchased) - Buttered Noodles, Green Lima Beans - Tossed Cress and Lettuce with Creamy French Onion Dressing - New Apple Pie or Apple Turnovers (purchased) - Hot or Iced Coffee or Tea, Milk. THE CHEF MAKES SAUCE TARTARE Mesdames: This sauce is the real French variety, incorrectly called Tartar Sauce. It is served with broiled or sauteed fish fillets, shellfish, or vegetables. To Make: In the order given, combine and mix the following ingredients: 1 c. well-seasoned mayonnaise; 2 tsp. tart pickle relish; 1/2 tsp. minced capers; 1/2 tsp. minced chives and 1/2 tsp. minced parsley.