

Donald-Parsons Wedding Solemnized In Hamilton

A quiet winter wedding took place at the Church of St. Peter, Hamilton, Ontario, on Saturday, January 19, at 7:30 p.m. when Frances Sophia, youngest daughter of Mr. and Mrs. Elmer Parsons, Park Corner, P. E. Island, exchanged marriage vows in a double ring ceremony with Clifford Laren, only son of Mr. and Mrs. Fred Donald, Hamilton, Ontario and family of Sea View, P. E. Island.

The Rev. W.W. Filer performed the ceremony. For her wedding the bride chose a street length dress of powder blue nylon with black and white accessories and she wore a corsage of red roses. The bride was attended by Mrs. Keith Dunning, who wore a street length dress of red corduroy velvet, with white accessories and a corsage of pink roses. The groom was accompanied by Mr. Keith Dunning formerly of Summerside, P.E.I.

Following the ceremony a short honeymoon was spent at Niagara Falls and Port Erie.

The happy young couple are residing in Hamilton, Ontario, where the groom is employed with Standard Brands, Ltd. and the bride at Loblaw's Groceteria.

THE EXPERTS SAY

Society Holding Back Women Is Holding Itself Back

By CAROLYN WILLET
Canadian Press Staff Writer
NEW YORK (CP)—Society discriminates against itself when it limits working opportunities for women, says Mrs. Adga Rosset of Sweden, chairman of the United Nations Status of Women Commission.

Addressing a YWCA seminar meeting here Tuesday, Mrs. Rosset said economic discrimination not only deprived women of a fundamental human right, it also robs society of a valuable and available labor reserve.

Political rights and access of women and girls to education are the basis of economic opportunity, she told delegates to the week-long seminar jointly sponsored by the Canadian, United States and World YWCAs.

Twelve Canadians are among the 60 YWCA delegates attending the commission's sessions. The seminar is designed to relate YWCA work and action to the commission's work in the fields of women's political, civil, legal, social and educational status.

ENDS FRIDAY

The YWCA seminar ends Friday, while the three-week meeting of the commission continues another week.

Mrs. Rosset told the group thinking about women's education must be more "radical." Women now need training in industrial fields, and it should begin with compulsory manual arts training for girls as well as boys, she said.

Women must learn to "handle tools and utilize the economic opportunities," she said. They need training to stay in, or return to, the labor market.

There was no reason why the "older woman"—over 40—couldn't begin vocational training, if the maximum age for entry to institutions could be removed.

At earlier seminar sessions,

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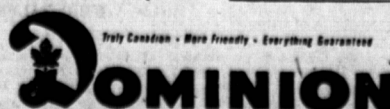
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MR. AND MRS. G. CORRIGAN AND PARTY

Happy Young Couple Are Wed At Corran Ban

A quiet but pretty wedding took place recently at St. Michael's Church, Corran Ban, when Mary Noreen, daughter of Mrs. John Power and the late John Power of Covehead Road, was united in marriage with George Thomas Corrigan, son of Mr. and Mrs. Charles Corrigan of Tracadie Cross. Rev. O. P. Wood officiated at the ceremony.

The bride was given in marriage by her brother, Thomas. She wore a navy blue suit with pink accessories and carried a white prayer book, gift of the groom.

The bride's only attendant was Shirley O'Brien, who wore a powder blue suit with navy accessories.

Emmett Duggan, cousin of the groom, acted as best man.

After the ceremony the wedding party drove to the Rendezvous restaurant. There amidst relatives and friends all partook of a sumptuous breakfast.

The bride's table was centered with a two tier wedding cake topped with a miniature bride and groom. The toast to the bride was proposed to by Rev. O. P. Wood and was responded to by the groom.

The young couple will reside in Tracadie Cross.

Retired Chef, 73 Cooks Own Meals

DARTMOUTH, N.S. (IP)—"A good cook must always remember that even if it's perfect, it is still not good enough," says Joseph Cherrier, a cook and chef for most of his lifetime.

Now retired, he still cooks his own meals, despite his 73 years. "I don't want anybody to cook for me; no fear of that," says the adopted Nova Scotian, a native of France.

His first cooking was attempted under the watchful eye of his mother, and finally he entered a three-year apprenticeship.

"We learned everything there," he recalls. "When we barbecued there was no motor to turn the meat. Our arm was the motor."

ONLY ONE CHEF

The difference between a "cook" and a "chef" was explained by Mr. Cherrier.

"Here, everybody who wears a white cap is called a chef," he said. "Even if he is only a dishwasher. There is only one chef in the kitchen. The rest are first cook, second cook, pastry cook and so on. But only one chef."

Mr. Cherrier was chef when the Royal York Hotel opened in Toronto, with a staff of 225 cooks. He has also worked at the Windsor in Montreal and the Hotel Vancouver, and has supervised many a meal in various United States hotels.

He is the only surviving original of the Stewards and Caterers Association formed in Montreal 35 years ago. When the annual Quebec hotel and restaurant food exhibition was held last year in York, Paris and Chicago.

That stint as a judge gave him a chance to examine the work of Canadian apprentices, mostly from Quebec province.

"They are doing very good work," said Mr. Cherrier. "While I was there, they asked me: 'Mr. Cherrier, how is this?' I told them: 'It is good, very good. But remember, it is never good enough.'"

Marion Royce of Ottawa, director of the women's bureau of the federal labor department and a seminar delegate, said vocational education for girls and women was important in an age of automation. She said vocational training was needed "to prepare women and girls for an unpredictable future."

MONT CARMEL

Monthly meeting of Mont Carmel Credit Union was held in the hall with the president, Timan A. Arsenault, presiding after recitation of prayer and adoption of minutes of last meeting, treasurer gave financial reports showing assets of \$63,000 an increase of \$6,000 since September, 1956.

Following the meeting, whist was played. Prizes went to Margaret Richard, and Lorraine Arsenault, consolation going to Mrs. Albene M. Gallant; gent's prizes to Espeid Gallant, and Eddie Aucaul, consolation to Timore Arsenault.

GREAT CATHEDRAL

The first stone for the Notre Dame Cathedral in Paris was laid in 1163.

WIFE PRESERVERS

To test the doneness of a Swiss steak, insert a fork or the tip of a knife into the meat to determine if it is tender.

LET'S EAT

Small Leaks Will Sink Your Household Budget

By IDA BAILEY ALLEN

"It's spending too many small unnecessary amounts of money that break up the household budget," remarked Helen Goodrich, director of consumer market reports for the Extension Services of the University of California.

"In many households, the family income is high; but so are goods, services and taxes. In the end, unless families watch expenditures closely they are comparatively no better off than they were with lower incomes and lower prices."

"The Home Advisors of the Extension Services of the University of California—called Home Demonstration Agents in other States—have found that young married couples are becoming increasingly aware of this and wish to work out better systems of financing their household needs. So the Extension Services has started a Family Financier Program, which is a series of articles and pamphlets, available to all who wish to know more about it."

"At one meeting, a Home Advisor brought along a clutter of gadgets, a number of which are used only once a year—quite evidently not worth the investment."

"Another advisor brought a trunkful of clothing bought by a typical family of four. She showed how many items were superfluous and how, with coordination, fewer articles would have sufficed with considerable money saving."

"FOOD BUDGETS

"The question of the food budget is being thoroughly studied and ways to produce better menus at less cost worked out. Women are being taught how to use less expensive meats, more fish, margarine, all forms of milk—not only fresh, but evaporated and non-fat dry milk solids. They are learning to read or listen to the consumer food marketing reports before doing the week-end shop-

ping; they are also learning to judge when convenience foods are worth the price; and they are discovering that impulse buying can work havoc with the budget."

"This is all very encouraging," I remarked. "Young homemakers, in this section of the country at least, are beginning to practice discriminating household buying—the new-fashioned term for old-fashioned thrift."

TOMORROW'S
TASTY THRIFT DINNER
Bake-Fried Chicken California
Cream-Style Gravy
Fluffy Rice Carrot Rounds
Apple Tea
Coffee Punch Milk
All measurements are level; recipes proportioned to serve 4-6.
Bake-Fried Chicken California: Wash and dry a large frying chicken; but in serving pieces. Brush with 1/2 c. undiluted evaporated milk. Roll in 1/2 c. enriched cornmeal mixed with 1 tsp. paprika, 1/2 tsp. salt and 1/4 tsp. pepper.
Slow-brown the chicken in 1/4 c. shortening.
Top with 1/4 c. each chopped green onion and pimiento. Bake 35 to 40 min. in a moderate oven, 350 degrees F. or until the chicken is fork-tender. Serve with cream-style gravy.
Cream-Style Gravy: In a frying pan, melt 2 tbsp. tenderized chicken fat (or use butter or margarine). Blend in 2 tbsp. enriched flour, 1/4 tsp. salt and 1/4 tsp. pepper.
Slowly add 1 c. undiluted evaporated milk and 1 c. hot water. Stir until well blended. Simmer 3 min. over a low heat; stir occasionally with a wooden spoon.
TRICK OF THE CHEF
Use leftover coffee cake and/or cake or cookie crumbs in making apple crunch.

Edinburgh Festival Stands High In Esteem, Not Finance

By ALAN HARVEY
Canadian Press Staff Writer
LONDON (CP)—Organizers of the Edinburgh International Festival are trying to devise ways to make its financial structure as solid as its artistic and cultural reputation.

Founded 10 years ago by a group of idealists who declined to be daunted by any obstacles, the festival has won a secure place in world esteem. But the enterprise suffered a net loss last year of £16,000 (\$44,900), compared with less than £2,000 the previous year, and there is some concern for the future.

Sir John Banks, lord provost of Edinburgh, suggests a 10-year goal should be the formation of a capital fund, which would draw resources from all parts of Scotland. This would free the administration from financial cares and provide for some "permanent home" for the festival.

NO AUSTERITY

The home, which might cost £1,000,000, would include offices, an opera house and a concert hall. "If the festival is worth maintaining," said Sir John, "and it seems to be, according to reports, then it is worth developing on a larger and more permanent scale than the present limited financial resources permit."

There is no hint of austerity in plans for the 1957 festival. The three-week exhibition of music and drama, running from Aug. 18 to Sept. 7, will comprise 186 events for which 230,000 tickets, worth £132,835 have already been printed.

Contemporary drama will be emphasized. A main feature will be the world premiere of a verse play, The Hidden King, by an almost unknown English author, Jonathan Griffin.

INTERNATIONAL FLAVOR

A political farce by French existentialist Jean-Paul Sartre will have its first fully professional performance in the United Kingdom, and New York impresario

Henry Sherek will present the first performance in Britain of German playwright Walter Hasenclever's Man of Distinction, with Anton Walbrook in the title part.

The French company headed by Jean-Louis Barrault and Madeleine Renaud, which recently toured Canada, will now appear in Jean Anouilh's La Repetition and an anthology based on the works of the late Paul Claudel.

On the concert side, there will be two artists of special interest to Canadian visitors.

They are Toronto soprano Lois Marshall, described by festival artistic director Robert Possonby as a singer of "enormous international reputation," and British-born Anna Russell, a satirical mock-singer of opera who lived some years in Toronto where she developed her unusual technique.

SCALA OPERA

As an experiment, Miss Russell will give a series of late-night performances, starting after 11 p.m.

The Scala Company from Milan will do the opera. Among the orchestras will be the Halle from Manchester, the Bavarian Symphony from Munich, the Philharmonia from London and the Concertgebouw from Amsterdam.

Ballet will be provided by the Swedish Royal Ballet and the Ballets Africains, who will give a program of ritual dances from French Equatorial Africa.

Other prominent artists will include Sir John Gielgud, reciting from Shakespeare; the Hungarian cellist Janos Starker; German leader singer Dietrich Fischer-Dieskau; violinist Szymon Goldberg; and harpsichordist Clara Haskill.

At the military tattoo, one of the festival's most spectacular events, Canada's visiting RCMP troupe will give a modified version of the famed musical ride.

MOSS EXPERTS

Bryology is a section of the science of botany which deals with different mosses.

BIDEFORD W.I.

The Bideford W. I. met at the home of Mrs. H.R. Found on Tuesday evening, March 12th with a good attendance. Meeting opened with the Island Hymn, followed by the collect.

Minutes were and approved. Roll call was answered with a donation to the March of Dimes. Two new members joined. It was decided to ship woollens again to Fairfields, Winnipeg for blankets. Mrs. John Coughlin is in charge of the shipments.

A new supply of work to be done for the Red Cross was passed out. It was also decided that a quilt be made and donated to Mrs. Leigh Paugh, who is very ill at home, in East Bideford.

Mrs. Earle Maynard invited the members to her home for the next meeting which will be on the regular date. Meeting closed with "O Canada". A delicious lunch was served by the hostess and baking committee.

INDIAN RIVER W.I.

The regular March meeting of the Indian River W.I., was held in the schoolroom, the teachers being the hostesses. Roll call was answered by eleven members, each telling an Irish Joke. Minutes of previous meeting were read and approved. Committees reported and correspondence was read. \$2.00 was voted for membership in the Multiple Sclerosis Society.

Education Week. All ratepayers of the district were invited to attend. The program consisted of a panel discussion, participants being Rev. Dr. L. P. Callaghan, chairman; Donald MacDonald and Frances Doucette, teachers; Bernard A. MacLellan, secretary of School Trustees; Charles Gillis and Elmer Mann, trustees; Mrs. T. J. Turner, president of W. I.; and Mrs. Keith Mann, secretary of W. I.

The topic was "Problems Arising in the Rural Schools". An open discussion followed. Many helpful suggestions were brought out. Refreshments were served by hostesses and committee. Meeting closed with "God Save The Queen".

MONTAGUE U.W.M.S.

The regular meeting of Trinity United Women's Missionary Society was held at the home of Mrs. Arnold Wightman, on Tuesday with 14 members present.

"The Whole Armour of God" was the subject for devotion study which was led by Mrs. D. R. Fraser.

Correspondence was read by the different department secretaries and several items of business discussed. A committee was placed in charge of the spring thank-offering service. 77 calls, 15 treats and 25 cards were reported for the month of March.

An interesting chapter of the study book entitled "Southeast Asia" was covered by Mrs. Ethan Stewart. Meeting closed with Miriam Benediction.



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1/4 cup sugar
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2 tablespoons lemon juice
9-inch graham wafer pie shell

Dissolve jelly powder and sugar in hot orange juice. Cool until thickened and syrupy (20-25 minutes). Chill Carnation in refrigerator tray until soft crystals form through milk (15-20 minutes).

Whip until stiff (about 1 minute); add lemon juice. Continue whipping until very stiff (2 minutes longer). Fold the whipped Carnation into chilled orange jelly. Spoon into shell. Chill pie 2 hrs., or until firm.

GRAHAM WAFER SHELL: Mix 1 1/2 cups crushed graham wafers with 2 tablespoons sugar and 1/4 cup melted butter. Line sides and bottom of 9-inch pie shell.

"NO-BAKE" PINEAPPLE PIE
Use lemon jelly powder instead of orange, and 1 cup hot water (or canned pineapple syrup and water) instead of orange juice. Fold 1 cup well-drained canned crushed pineapple into jelly and whipped Carnation filling. Turn into shell.

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