



MR. AND MRS. BOYD CAMPBELL

### Trip To New England States Follows Parkdale Wedding

The wedding of Margaret Elizabeth Bearsto and Boyd Stewart Campbell was solemnized on November 13, 1965 at 11:30 a.m. in Park Royal United Church, Parkdale, P.E.I. The bride is the daughter of Mr. and Mrs. Walter E. Bearsto and the groom's parents are Mr. and Mrs. Earle G. Campbell, all of Charlottetown. Rev. J.H. Tye officiated at the ceremony with Leslie Hiscot as organist. Given in marriage by her father, the bride wore a floor-length sheath of white organza over peau de soie. Tiny pearl appliques enhanced the fitted bodice with long lily point sleeves, and the scooped neckline. Her cathedral train was caught by a large bow at the shoulder line and her bouffant veil of tulle was held by a cluster of fabric roses embroidered with seed pearls and sequins. She carried a crescent of red carnations. Her only jewellery was a three strand necklace of cultured pearls, a gift of the bride's great aunt. Judith Johnson was maid-of-honor in a street length sheath of turquoise brocadeo peau de

### ELLEN'S DIARY

#### December Stars Shine Clear And Far Away

A December morning this, its dawning heralded by a stirring in the poultry house across the yards—with blithe crows and cackles. "When you hear those cackles" Peter hearing the latter through he day smiled happily "you will know that you are going to have a white pullet's egg for your breakfast." "I enjoy this weather" a farmer who came visiting this evening commented. "Days like this, bright, and clean because of a nip of frost, is perfect for getting on with the farmwork. It's ideal for choring-for cleaning stables and spreading manure." "No snow to hinder the machines" James nodded. "And the plows are not stopped yet. And it's amazing the time one can still catch for it, if he just watches out." "It's one great time too in the woods" the

visitor offered. "No drifts. Nothing to bother one there." "We haven't got around to that yet. Been busy tidying up things about the buildings: getting the cattle into the stables. And now he choring is well, there's more of it now than there was through the summer." "Perhaps you have enough wood as it is to see you through?" "I think we have. At least enough to take us into the spring." "And your plowing is done?" "Yes, but the boys in the Road have some yet to do. They plan to break at that far farm, a field or so that hasn't been cultivated for years. In fact, bushes are commencing to take them over. Spruces mostly." "It doesn't take them long to gain a footing, does it?" "They do grow fast" James agreed. "They tell me there's a machine now that will cut them all away ahead of the plow. I've never seen one at work." "They are planning to use one of those tomorrow, if all goes well" James said.

So, favored by the weather, though with Winter now nipping their heels, ours and other farmers work busily in these "days of grace" to complete their assignments of the year.

December stars, and they are like no others, so far away and clear they shine lend light to tonight's fields. And the moon moves over above the old mill in the prettiest of skies, all silver and blue. A little frosty the night is. There is that Fall-rumbling to any passing machine. Somewhere, far and over a way from Island scenes, the road we fancy is still dusty, which bears toward that town to which folks' thoughts turn again and again at this season. Once more we picture a patient kindly man lead a lowly donkey upon which a woman rides. And we, and all womankind, worldwide, who have heard the Christmas Story, follow the pair in mind and heart along the road which leads to a Bethlehem inn. Until tomorrow — Diary— Goodnight....



MR. AND MRS. J. G. PERRY

### Gaudet-Perry Vows Pledged At Catholic Church In Tignish

St. Simon and St. Jude Roman Catholic Church in Tignish was the scene of a colorful wedding when Mary Geraldine, daughter of Mr. and Mrs. Joseph A. Gaudet, Peterville and Joseph Gerald Perry, son of Mr. and Mrs. Marcel Perry, Peterville, were united in matrimony with Rev. F. Tardiff officiating. The bride, given in marriage by her father, was in a full length gown of white satin with lace over taffeta. Her shoulder length veil was held in place with a crown of pearls and she carried a bouquet of yellow mums. Olive Ann Perry, sister of the groom was maid-of-honor. She

was gowned in a green taffeta with sheer mesh overskirt and matching accessories. She carried a nosegay of pink mums. Donald Gaudet was best man, and Leonard and Victor Gaudet, brothers of the bride, were ushers. Mrs. Gaudet chose for her daughter's wedding a pink wool suit with white accessories and a corsage of yellow roses. The groom's mother wore a blue suit with white accessories. Her corsage was of white mums. A reception for 100 guests was held at the Canadian Legion on Home, Tignish, where the bride's table with its attractive array of flowers and lighted tapers was centered with a three tiered wedding cake. Mr. and Mrs. Perry will reside in Toronto where both the bride and groom are employed. Out-of-province guests included: Aubin Bernard, Toronto, and Louis Gallant, also of Toronto, Ont.

and cut rounds to fit top of tartlets. If desired, top each round with a Christmas tree cut from the remnants of pastry with cookie cutter. Place rounds of pastry over filling and seal edges by pressing with tines of fork. Prick tops in 3 places to allow steam-escape. Bake 25 min. in preheated hot oven 400 degrees, or until golden brown. Makes 6 tartlets.

**TOMORROW'S DINNER**  
Cream of Tomato Bisque Soup  
Croustons  
Braised Smoked Beef Tongue  
Mustard Sauce  
Tossed Noodles  
Buttered Beets  
Cole Slaw  
Cranberry Relish Mince Pie  
Or Halved Emperor and Green Grapes in Lemon Gel  
Coffee, Tea or Milk

**CRANBERRY TURKISH PASTE FROM THE CHEF**  
Ingredients: 2 (3oz.) pkg. lemon gelatin, 1/2 c. boiling water, 2 c. sugar, 1 jar (14 oz.) cranberry-orange relish, 1/2 c. chopped walnut meats, 1/2 c. To make: Dissolve gelatin in boiling water. Stir in sugar and cranberry-orange relish; place over low heat; stir until sugar dissolves. Stir in nuts. Pour mixture into a lightly oiled 8 x 8 x 2" pan. Refrigerate until firm (about 4 hr.). Unmold on a board covered with sifted powdered sugar, cut into 1" squares. Roll the squares in sifted confectioner's sugar. Let stand at least 4 hr. or more before serving. Makes about 64 (1") squares.

**UCW Meet At Stanley Bridge**  
The UCW of Stanley Bridge met at the home of Mrs. Lorne MacEwen for the December meeting which opened with the devotional period entitled: "Praise Ye the Lord for His Lordship of Life", conducted by Mrs. Fred MacEwen.

The president, Mrs. A.S. MacEwen, presided over the regular business. The study book "Jesus Christ and the Christian Life" has been purchased and will be the subject of study for the New Year.

The January meeting will be held at the home of Mrs. B. MacEwen. Officers elected were, namely: president, Olga Woolner; vice-president, Mrs. Blois MacEwen;

**CRANBERRY RELISH MINCE PIE**  
1 pkg. pie crust mix  
1 jar (1 lb. 12 oz.) prepared mince  
1 jar (14 oz.) cranberry-orange relish  
1/4 c. brandy (optional) or 1 tsp. brandy flavoring and 3 tsp. water  
1/2 c. coarse, chopped nuts  
Prepare pie pastry according to directions on pkg. Roll 2-3 of the dough on a lightly floured surface until large enough to fit the bottom and sides of unrolled 9" pie plate.  
Combine and mix remaining ingredients. Pour this mixture into pastry-lined pie plate. Roll out remaining pastry and cut into 1/2" strips. Place strips in a lattice arrangement over top of pie filling. Bake 35 min. in preheated hot oven (400 degrees F) or until crust is golden brown. Serve warm or cold. Makes 1 (9") pie.  
To Make Tartlets: Prepare pastry as described above; use half of dough to line bottoms and sides of 6 unrolled 3" tart pans. Spoon filling equally into shells. Roll out remaining dough

**LINGERIE FAMOUS BRANDS IN**  
● SLIPS  
● PANTIES  
● GOWNS  
● BABY DOLLS  
in white and colors

**MACKENZIE'S OF FASHION SUMMERSIDE, P.E.I.**

## Women

6 The Guardian, Charlottetown, Wed., Dec. 8, 1965.

### MARY HAWORTH

#### Wife Knows Psychiatrist Advises As Mate Wishes

DEAR MARY HAWORTH: I need advice on what to do about my husband and his former wife. They were divorced six years ago (her idea), and she married again a year later. She is an alcoholic and very hateful and demanding. My husband was afraid of her and maybe still is. Anyway, she has left her second husband and my husband is sending her money.

I am reasonably sure he hears from her at his office. He says he doesn't but how else does he know that she needs money? If he would just come to me and

tell me about it, it wouldn't be as bad as letting me find out from other sources. I hate the woman and he knows it. When I confronted him with my knowledge he became very defiant and said he has his reasons. On our wedding anniversary he gave me nothing but sent her \$30. On my birthday I got nothing but she got \$60. What can I do, short of kicking him out, telling him to return to her? Once I get him to get out and go to her; but she said he doesn't care anything about her and never would live with her, again.

Well, I don't feel too good about living with him if he is going to support another man's wife. He has as much as said that it is none of my business. I am not really dependent on him, as I have some money of my own. He pays all the bills and the rent but never gives me anything. I buy all his clothes with my money and the house was mine (I was the tenant) before we married. Please help me. E. D.

DEAR E.D.: You say flatly that you hate your husband's former wife and he knows it. Your hatred signifies that you are fearfully jealous of her, in an angry selfish way, not that she is so formidably attractive, but rather because, basically, you have no confidence in your lovability.

I would surmise, from the nature of your agitation, which prompts you to treat your husband as a sly untrustworthy antagonist, that you don't take much stock in love, actually.

You tend to regard human relationships as a sort of contest of wits and skill; a gamble, a risk, a deal, in which it behooves you to keep a sharp eye out to protect yourself from "getting the worst of it."

Thus a large part of your present misery, relating to your husband's recent veiled exchanges with his former wife, stems from your own way of looking at life.

And this is a type of affliction a field of thistles, that you've got to take responsibility for, and clear up on your own, if you expect to "face life as a whole person, qualified to experience happiness; which consists basically of peace of heart."

As to the nature of your husband's current involvement with his former wife, it is my guess that she is making an insistent confidential pitch for his help and sympathy since quitting her second marriage. She probably is indicating that she regrets the divorce, wishes she could undo it, etc., etc.

And your husband, who doubtless feels no better than equal in relation to her, probably feels pent, comparatively, in relation to her, and also glad to be rid of her. So, in response to her exploitative attempts to get next to him, he lets her have money, to ease his conscience about her all-round unwanted status.

In general, alcoholic addicts are ruthlessly dependent, self-pitying personalities, insidiously parasitic, conscienceless in fleeing anyone, in any way, who can be "turned to account" to help them get what they want, when they want it.

Your husband probably senses the gist of this about his former wife, which probably explains why he has feared her. But, having been once married to her, he never can feel totally absolved of concern for her welfare, not if he is a decent soul, that is.

So, for advice, get analytically oriented family relations counselling help; to guide you in the way of growing up, psychologically, that you may become able to comprehend your husband's moral concerns, rather than fight him for having them.M.H.

Rev. David MacDonald also made a presentation to Mr and Mrs. Gamble. Mr. Gamble voiced appreciation to all for their kindness and invited everyone to visit them in their new home.

Best wishes were extended for success in their new home, and Mrs. Winston Raynor, Mrs. Everett Gallant, Mrs. Roy Murray and Mrs. Erskine Murray then made a presentation, to the couple. Margaret Thomas presented Marilyn Gamble with a gift on behalf of her young friends.

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Refreshments were then served and a pleasant social evening was enjoyed.

**CAUGHT BETWEEN BARS**  
WINDSOR, Ont. (CP) — Patricia Ann Marie Poisson, 17 months, died of strangulation Monday when she apparently crawled through the bars of a crib at the hospital where she was being treated for a stomach disorder.

### Retarded Children's Assoc. Meeting At Alberton Dec. 9

The Retarded Children's Association held their December meeting in the Regional High school on Thursday evening. Mrs. Hubert Handrahan, president, opened the meeting with prayer.

Correspondence, including a letter from M.J. Cahill and M. MacKenzie from the Dept. of Education and Charles Fisher from the Dept. of Mental Health was read by the secretary, Mrs. Alyre Bernard. A \$400 grant will be forthcoming from the Dept. of Education to help the Association with expenses. Classes are held each day and a full time teacher is now employed.

A letter was read from Mrs. A.C. Green of Alberton inviting the members to meet with them for a joint meeting at Alberton on December 9th, when Mr. and Mrs. Gordon MacDonald of Charlottetown will be present to speak to the group.

A bingo will be held in the Dalton School on Friday, December 17th with each member donating a prize. The Association will present gifts and treats to the children at the Christmas closing of their class.

Religious training is to be carried on in the day classes for the pupils. A fund raising card tournament completed after six weeks was reported a success and appreciation was extended to the donors.

### IDA BAILEY ALLEN

#### Cranberry-Orange Team Relished In Mince Pie

"The word 'glamorous' does not necessarily mean elaborate," I told the Chef, "but it

does mean 'enticing'. And 'enticing' is the appearance we try to give to all foods as far as possible — and to holiday or celebration foods in particular.

"It has been said that dedicated New England home-bakers boasted a repertoire of 100 different pies!" Most Glamorous Yet

"And here in the test kitchen," said the Chef, "we feel we have created the one hundred and one, the most glamorous Christmas pie yet. One that is tres, tres delicious. Yet this pie is so easy to make, it is what you call a cinch."

"You mean 'cinch', Chef?" "Oui, oui, Madame! The same ingredients also can be used to make little tartlets, each cleverly decorated with a Christmas tree cut from the pastry trimmings.

"Madame, I hope — and expect that the public acceptance of this new pie will be so enthusiastic that restaurants all over the country will feature it on their menus. The flavor is so good, we call it the Very Essence of Christmas! Mesdames et Messieurs, here it comes for your eating pleasure."

Measurements level; recipes for 6 to 8

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by Alice Brooks

### INDIA'S BEN CASEY

#### Epidemic Brought Decision To Keep Helping Villagers

INDIA — SPECIAL (From the diary of Dr. Lotta Hitchenmanova, Executive Director, Unitarian Service Committee, Ottawa).

Mankind in its rawest form. That was the thought that crossed my mind on a narrow, stone-paved road in the Kodai Mountains in South India. It was ten years ago and my first visit to this region. Our ambulance had just stopped at a lonely crossing when suddenly a mass of broken humanity descended upon us with shrieks and noise and pushing and stench. "More than half of all the sicknesses you see among our patients is caused by malnutrition," the doctor had said, but I was not prepared for the sight of the afflicted, mothers looking like walking skeletons carried malnourished babies, whose heads hung limply down on sunken chests, their wasted limbs jutting through wrinkled yellow skin. Women still in their twenties, looking as old as time, trying to hide open sores on their hands and faces.

Attention had first focused on these hapless people when a typhus epidemic hit Poonbhar in 1950, spreading like wildfire through the villages before news reached Kodaikanal with a plea for a doctor and medicines. A few volunteers in India and Westerners did what they could to help. Perhaps the greatest achievement was their decision to keep an epidemic had been brought under control. That is why in 1955 I was transported to the mountains by a USC jeep ambulance which we had donated to replace a broken down vehicle previously in service. Since then, our agency has been underwriting two-thirds of the budget for this rural medical program. In charge are India's "Ben Cases"

Dr. B. C. Rao, and a nurse trained in a Canadian Mission Hospital, Mrs. J. Santhapan. Things have changed a great deal since those early days. There is no longer the terrible sense of isolation, of being cut off from the rest of an unfeeling world. Each week, an area of 15,000 people is serviced by the jeep ambulance. There is no pushing any more among the patients, for they all know that everyone will have his turn to see the doctor. Gone are the looks of anguish, the shrieks of fright when the doctor administers a shot and the needle slides into the arm. Now the patients realize that it is to their advantage to consult the friendly medical team and often feel cheated when the doctor decides that an injection is not necessary. Today in the mountain villages under Kodai, an exciting pilot project is in full swing to vaccinate all children under twelve against whooping cough, diphtheria and tetanus. This miracle, like all USC miracles, could not have come about if it were not for Canadian Friendship Dollars.

Contributions to the USC may be sent to USC headquarters, 56 Spark Street, Ottawa 4; clothing for the USC should be left at the Dominion Building, Fourth Floor, Room 12, Charlottetown, P. E. I.

**HOUSEHOLD HINTS**  
Add a slice of lemon to the cold water in which you soak wilted vegetables and they'll get crisp quicker.

To peel hard-boiled eggs the easiest way, make sure you use eggs several days old. Crack each shell after cooking and put in a pan of cold water. The cold water gets under the shells and they slip off easily.

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## HAPPENINGS

Audrey Jenkins, Women's Editor, Phone 4-8300

Mr. and Mrs. David MacInnis have returned to their home in Bedford after visiting in Moncton, N.B.

Sonia Duplessis, Alberton, spent the weekend with relatives in Glace Bay, N.S.

Dr. Harold and Mrs. Stewart have returned to their home in Kensington after spending a pleasant holiday in Boston, where they visited Mrs. Stewart's aunt and uncle, Mr. and Mrs. Raymond Llewellyn. While there, they attended a N.H.L. game with Mr. and Mrs. Eric Jessome of Kensington, who had been visiting in Ontario.

Mrs. Angus Mathieson, Montague, left recently for Kitchener, Ont., where she will visit with her son, Fulton MacLeod.

Dr. Leigh and Mrs. Donald, Fredericton, N.B., were weekend guests of the former's parents, Mr. and Mrs. Wallace Donald at Alma.

Mrs. Thomas Warren returned to her home in Mill River during the weekend after an extended visit with her son and daughter-in-law, Mr. and Mrs. William Warren of Chester, Mass.

Mr. and Mrs. Chester MacEwen have returned to their home in Montague after spending a week in Kensington.

Wendell Hardy, Alberton, motored to Sydney Mines and Glace Bay, N.S., during the weekend.

### Montague Legion Auxiliary Holds Election At Meeting

Mrs. Milton Fraser, Jr. was elected president of the Montague Ladies' Auxiliary of the Royal Canadian Legion at their annual meeting held on Thursday, December 2nd in the Legion home. The following slate of officers were brought in by the nominating committee: president, Mrs. Lillian Hitchcock; 1st vice-president, Mrs. Basil MacKinnon; 2nd vice president,

Mrs. Forhan Bears; secretary, Mrs. Sandy MacDonald; Treasurer, Mrs. Malcolm Mackenzie; ways and means, Mrs. Harry Jamieson; Mrs. Nan Nicholson and Mrs. Wallace Jenkins; directors, Mrs. Stewart Dewar and Mrs. George MacKeenan and auditors, Mrs. Arthur Sullivan and Mrs. Herman Martin.

The retiring president, Mrs. Hitchcock, gave a report on the year's work and commended her executive and all the members for their help and support during her term of office.

A business meeting followed with the new president, Mrs. Milton Fraser, Jr., in the chair. Several items of business were brought up and dealt with. The branch president, Herman Martin, voiced appreciation to all the Auxiliary members for their help and refreshments were served by the committee in charge.

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