

On Of Former Islanders Wed In Sudbury, Ontario

White and bronze chrysantheums from Brampton decorated the altar of the United Church, Sudbury, recently for the wedding of Miss Rose Wilson to James William Allan Farquharson. The bride, a graduate of the Marymount School of Nursing of Sudbury General Hospital is the daughter of Mr. and Mrs. James Gordon Wilson, of Brampton, former of Lockerby. The groom is the son of Mr. and Mrs. James Farquharson, of Capreol.

Fall lighted white tapers added to the beauty of the double-ring ceremony as the young couple related their marriage vows before Rev. E. S. Lautenslager, D. C. Fraser, was organist. Dr. C. Innes sang "Perfect Love and Dunlop's Wedding Prayer."

Donald Judd, of Toronto, a close friend of the groom, was best man. Douglas Wilson, of Brampton, the bride's brother, was groomsman. Guests were ushered to the flower-marked pews by George Watson, of Toronto, and Roger Rose, Sudbury, the bride's uncle.

Mrs. Fraser played the Wedding March from Lohengrin as the bride-party entered the church. Love in her white imported broad-cloth wedding gown, the bride was escorted down the white carpeted aisle by her father.

Designed and made by the bride's mother, the gown was styled on Empire lines, with deep inverted pleats in the skirt falling from the molded waistline in front. It was a stiffened and hoop-crimoline, the back swept into Chapel train.

RIDE'S GOWN

The sculptured bodice had a veehatched neckline, edged with pearls. Small covered buttons extended from the neckline in the back to the basque.

An original tiara headdress fashioned of imported lace and embroidered with seed pearls held in shoulder-length veil of tulle illusioned. Long buttoned sleeves came to a lily point at the wrist. The groom's gift, a cluster of white gardenias, trailing ephoratis and satin streamers, the Bible was a gift of the groom.

The bride wore a traditional something blue. A garter was worn to her by former class mate from the nursing school. It was carried to each girl in the class.

TENDED BRIDE

Shirley Maxwell, of Sudbury, a close friend of the bride, was maid of honor. Janet Wilson, of Brampton, the bride's sister, was bridesmaid.

The attendants were dressed in identical frocks of Crystal Charm in a coral tone. Styled on Empires, the fitted bodices featured flattering deep V necklines. Two bows, one at the waistline, the other at the V in the neckline added back interest. They wore broad-

craded shoes dyed to match their dresses and had matching hats of Crystal Charm and mittens. They carried nosegay bouquets of white mums and Tawny gold roses with white satin streamers.

A reception was held in the ladies' parlor of Wesley Hall. The many guests were received by the bride and groom and parents of the bride and groom.

The bride's mother chose a pretty afternoon sheath - style dress of mink brown peau de-sioux. She wore a charming feathered velvet hat in Avocado green, and long matching gloves, and she wore a corsage of bronze mums and Tawny gold roses.

Mrs. Farquharson was charming for her son's wedding in an imported lace dress of Powder blue. Her original model hat was Dusky Rose velvet. She wore gloves to match. Her accessories were grey, and she had a corsage of miniature pink rosebuds.

The reception was convyed by Mrs. R. Blakey, with Mrs. C. McAtee and Mrs. E. Martin, pouring tea.

SERVED GUESTS

Guests were served by Margaret and Diane Wilson, sisters of the bride, and by members of the bride's graduating class of Marymount School of Nursing - Pat Brady, Eleanor Malane, Sheila Stephen, L. E. n. a. Karau, Mary Scott, Pat Kelly, Claire Johnson and Shirley Massiccotte.

Wedding gifts were shown at the home of the bride's grandmother, Mrs. H. C. Rose, of Lockerby.

Donna Padourac had charge of the guest book.

For a honeymoon trip to Buffalo, the bride travelled in a smart Chocoiate brown tweed suit. She wore an original model Avocado-green velvet hat with gloves to match. She chose dark brown accessories and carried a fur jacket, the groom's gift. A corsage of bronze mums and Tawny gold roses completed her smart outfit.

The newlyweds are making their home at 253 D'Youville Ave., Sudbury.

Among the out of town guests were Mrs. J. Ferguson and Allan Ferguson, of Orillia; Marilyn Wedlock, Peterborough; Mr. and Mrs. G. Smith of Cornwall; Mr. and Mrs. H. King, of Manitowish Island, and Mr. and Mrs. E. McAfee, of Toronto.

Prior to the wedding the bride was feted at several showers held by friends and by her nursing classmates.

Mr. J. W. A. Farquharson is a son of Mr. and Mrs. James A. Farquharson, formerly of Charlottetown. Mrs. James Farquharson was the former Dorothy Lawson, a sister of Mrs. R. E. Kemp and Mrs. T. D. DeBlois, Charlottetown.

Pretty Wedding Held At Egmont Bay Church

Miss Yvonne Caisse, Egmont Bay, and Mr. Leo Arsenault, Richmond, were married at a pretty ceremony at Egmont Bay Church at 8.30 a.m. on the tenth of November. Father Nazaire Poirier was the officiating clergyman. The groom was Mr. Ben Gallant, the bride is a daughter of Mr. and Mrs. Theodore Caisse. The groom is the son of Mr. and Mrs. Joseph Arsenault.

The lovely bride was given in marriage by her father. She wore white satin dress with a net skirt and veil. Her bouquet was a sheaf of red roses.

The maid of honor was Miss Rosella Buote. She wore a pink dress and headdress. Her bouquet was pink carnations.

The best man was Mr. Peter Arsenault, brother of the groom.

The reception was held at the bride's home. The out-of-town guests were Mr. and Mrs. Alvre Caisse, Mr. and Mrs. Seymour Dunn and Mr. Edmund Arsenault of Charlottetown, and Mrs. Edmund DeRoche of Tignish.

DAILY PATTERN

MARY HAWORTH

Broken Family Produces Fear

Dear Mary Haworth: I should have written this long ago. Constant worry on the subject is affecting my nervous system. To condense the story, I am one of two children of divorced parents.

My parents separated when I was an infant, and my father, being very strict in every respect, seemed more dutiful than affectionate in rearing us. And to this day, he speaks very rudely of my mother. Now we children are grown and married.

As we live in different towns, I never knew my mother until a few years ago—when I looked her up. She had tried many times to see us in the previous year, but my father wouldn't let her come near us.

As I know her now, naturally she has many faults (such as drinking); but so has father, and more so. They married too young and never got along. To this day he doesn't know that I have seen her; and being the hard and unsympathetic person he is, he would be very nasty, or just break off our relationship, if he knew.

CAN'T EXPLAIN

If the situation were the reverse naturally I would look for him too, in spite of what anyone had to say about him. Yet this would not suffice as an explanation where he is concerned.

When we visit my mother, my son always speaks of her afterwards, and on occasions has made some remarks in my father's presence. I've always covered them up, but this can't go on. I know the day will come when he will confront me with questions about my seeing her—and I won't know what to say or do.

I have been told that I shouldn't let it bother me, as I am married and on my own—but I would like to be friends with both of them. He doesn't want us to have anything to do with mother. Please advise as soon as possible. D.N.

HEAL HANGOVER

Dear D.N.: It is not the actualities of the situation, but the emotional attitudes of the participants, that constitute the problem. And, as I see the picture, the only cure for your guilty anxiety about the subject under discussion, is to grow up psychologically—in relation to your warped and scowling dad.

As of now, you suffer from marked immaturity of character, but you can, not by mail, or personal interview. Write her in care of this newspaper.

WOMEN

Lena Caroline McLure, Women's Editor. Phone 8506

Page 8, The Guardian Saturday, Dec. 8, 1956

HAPPENINGS

Mrs. Jack Jenkins sailed Friday, November 30th, on S. S. Roma from New York for Gibraltar en route to Malaga, Spain. Mrs. Jenkins intends spending the winter there.

The curling hostess for Saturday evening will be Mrs. Willard MacDonald (convenor), Mrs. Reg Ellis, Mrs. Ralph Dods, and Miss Elizabeth Dalton.

Mrs. Sherman MacAssey was hostess to her bridge club on Monday evening.

The annual pledge dinner of the Beta Chapter of the Beta Sigma Phi was held at Mulberry Lodge on Thursday evening. Mrs. Gabriel Chaisson presided. Mrs. Wilfred Callaghan introduced the new pledges. An inspirational address was given by Miss Wanda Wyatt, director. Two new members were inducted into the sorority, the vice-president, Mrs. Clarence Mercer, conducting the pledge ritual.

Mrs. Jack Cobb and Miss Clara Mountain will be co-hostesses this evening at bridge at the former's home on Granville Street.

Mrs. Ralph MacFarlane and Mrs. Horace MacFarlane entertained friends at bridge on Thursday evening.

Mrs. J. K. Beer entertained at bridge on Saturday evening, honoring Mrs. C. N. Stanley before her departure for England.

Mrs. Cecil Mill Clermont, is the guest of her daughter, Mrs. Bert Hunter, Schurman Ave.

Mrs. Robert Romeke entertained at her apartment at bridge on Wednesday evening.

Mrs. Ralph MacFarlane and Mrs. Horace MacFarlane were joint hostesses at bridge on Wednesday evening at the former's home in Summerside East. The prize winners were Mr. and Mrs. Harold Rodd, Mr. and Mrs. Ralph DeGrasse, and Mr. Frank Cameron.

MORNING SMILE

"Mama, why doesn't daddy have any hair on his head?"

"Your daddy thinks a great deal of you."

"Mama, why do you have so much hair on your head?"

"Stop talking and eat your porridge."

HOUSEHOLD HINT

It's a good idea to keep aluminum baking pans shiny, since it helps cakes to bake and brown evenly. Dark pans can cause burning.

COOK'S CORNER

GRAHAM CRACKER CAKE

1 cup white sugar
3 egg yolks
1/2 cup shortening
1/2 cup milk
2 1/2 cups finely crushed cracker crumbs
1 1/2 tsp baking powder
3 egg whites
1/2 tsp salt
1 tsp vanilla

Cream sugar and butter, add beaten egg yolks, milk and salt. Beat well. Mix cracker crumbs with baking powder, add to sugar, and butter mixture, add vanilla. Fold in beaten egg whites. Bake in 2 greased layer cake tins 20-25 mins. 375 deg. Use whipped cream filling.

MARY HAWORTH

his presence that is rather to be expected, of course, since he reared you from infancy in a regime of fear, almost entirely unlighted by love or understanding. Traumatic dread of your dad's disapproval, and fear of being caught out disobeying his strictness, form the predominant motif of your conscious feeling pattern.

This dark uneasiness runs like an underground river beneath the emotional structure of your marriage and motherhood; and also fogs the atmosphere of these later relationships.

SHE HAS RIGHT

Thus you are always haunted by a vague sense of lurking disaster, which quickens to conscious terror, at the idea of having a showdown with your dad—even though Right be on your side.

In my opinion, you do have Right on your side, in seeing your mother in a fond exchange, regardless of what her shortcomings are or have been—if such visits are mutually desired—now that you are a woman. The time has come to purge your soul of the hangover sickness of chaotic fear, incalculated by your father's loveless brand of rearing.

Then you'll be able to say to him, with strong calm, and unapologetic mildness: "Yes, we've seen mother a number of times—and we like her," in the event he confronts you with questions.

If he blusters, throws tantrums, breaks off diplomatic relations, etc., well, that's papa. It's part of the pattern of his chronic emotional sickness, the design he lives by. But do you intend to let him browbeat you into staying sick all your life too? Better forfeit his company, than pay that price for it.

For help in getting an adult grasp of the situation, talk heart-to-heart with a psychiatric counselor—or a clergyman or family doctor who discusses "problems" as part of his work. M.H.

Mary Haworth counsels through her column, not by mail, or personal interview. Write her in care of this newspaper.

SMALL CRIB SET

MAKE IT YOURSELF

Build the little stable and cut the figures out of hardboard. Paint them in glowing colors and place under the tree or on the mantel to tell the Christmas story. Pattern 418 gives an oval-size cutting and painting guide and will be mailed for 25 cents. It is one of five patterns in a Christmas Packet for Children and Grown-ups. Price \$1.

Guardian Workshop Patterns, 4433 West, 5th Avenue, Vancouver, B.C., Canada.

KEEP IN TRIM

Symmetry Is Key To Ideal Body Proportions

By IDA JEAN KAIN

Whether you are a fashionable size 12 or a fine figure of a woman at a perfect 36, symmetry is the key to ideal body proportions. A shapely figure demands harmony of proportion in measurements.

Our Mystery Dieter, whom you met last week, has these measurements: bust 38, waist 29 1/2, abdomen 38 1/2, hips 41, thigh 25; weight 157, height 5' 4". Her goal is 35 pounds off and ideal measurements by Valentine's Day. All those interested in setting a definite goal for slimming down may like to join our model and reduce weight and measurements with her.

What should our model's measurements be? At normal weight and ideal proportions she can wear size 12 with these measurements: Bust 34 to 34 1/2; waist 25 1/2; abdomen 33 1/2; hips 36; thigh 21. The goal: to slim 3 to 4 inches from the bust; 4 from the waist; 5 from the abdomen; 5 from hips; and 4 inches from the thighs.

Now what about your measurements in order for you to slim down in the right places you will need to know your ideal proportions. In standard dress sizes for each body type measurements are based on the bust for this is the gauge of upper body structure. Most of you will know your normal weight dress size. The correct bust measurement in your normal weight size is the key to what your measurements should be at ideal weight.

In the misses' range size 12 has a 34 inch bust measurement; size 14 bust 35 1/2; size 16 bust 37; size 18 bust 39; size 20 bust 41; size 22 bust 43.

In women's sizes 32 is equal-

LET'S EAT

New Ways To Serve Beef Offered By "Cow Belles"

By IDA BAILEY ALLEN

A most unusual cookbook arrived at the test-kitchen recently. On the cover there's a head of Mrs. Cow wearing a mobcap and reading a book called "American National Cow Belles."

After a bit of researching, we discovered that the "Cow Belles" were wives of the All-American National Cattlemen's Association.

The aim of the "Cow Belles" is to promote good public relations and to show how beef can be used in many delicious ways. To put this idea in practical form, the wives of the cattle raisers contributed their own best recipes and brought out "Beef Cookery," a Sunday Dinner, Asparagus, Sautéed chicken, roast beef, horseradish cream, Yorkshire pudding; boccio; ice-cream; coconut cookies; coffee, tea or milk.

All measurements are level recipes proportioned to serve 4 to 6. Recipes courtesy Beef Cookery, published by American National Cow Belles.

Yorkshire Pudding (Adapted): Measure 1 c. enriched flour into a 3 pt. bowl. Gradually beat in 3 eggs, one by one. Then beat in 1 pt. milk.

Add 1/4 c. fine-chopped beef suet, 1/2 tsp. salt and 1/4 tsp. pepper.

Put 2 tsp. beef fat into an 8 by 8-in. square pan and heat. Brush the fat over the sides. Pour in the pudding mixture.

Bake 45 min. in a moderate oven, 350 degrees F.

Horseradish Cream: Whip 1 c. heavy cream with 1/4 tsp. salt. Fold in 2 to 3 tpsp. prepared horseradish according to taste.

Another Quick-and-Easy Dinner: Peel soup made from a dry mix, canned Spanish rice, frozen spinach, sautéed fish and a fruit dessert make up a substantial meal. Tomorrow's Quick - and - Easy

Officers Re-elected At Ringwood W. I.

The Annual meeting of Ringwood W.I. met at the home of Mrs. Fred Stretch on Nov. 1st. The meeting opened by singing Ode and repeating Creed. Seven members responded to roll call by paying dues. The minutes of last annual meeting and regular meeting were read and approved. Correspondence read and discussed.

Plans were discussed on holding a dance in Elliot hall. It was moved that members bring their gifts for orphanages to next meeting. All officers were re-elected. A delicious lunch was served. A grab bag at the close of the meeting was much enjoyed by all.

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Bachelor In Cooking Contest

TORONTO (CP)—Viscent Duffy, 40-year-old bachelor cook with the Canadian National Railways at Gaspe, Que., will compete with nine women in a national cooking contest sponsored by a Canadian packing company in Toronto next Tuesday.

Duffy's recipe for doughnuts was among the top 10 chosen from more than 100,000 recipes submitted.

Duffy says he has never attended a cooking class in his life. He learned to cook in a lumber camp near Alma, N. B.

The other finalists include Mrs. Alfred Beaufre, St. Lin des Laurentides, Que., cherry fritters and Mrs. Pearly Shaw of Overton, N.S., tutti-frutti pie.

Trinity Choir Have Pre-Christmas Party

Trinity United Church Choir held a pre-Christmas "get-together" and short business meeting on Wednesday the fifth. The President, Mrs. Angus MacEachern read an address to Mr. Stanley Lancaster, expressing the regret of the members at his resignation as an active member of his choir. A gift was also presented. Mr. Lancaster fittingly responded, thanking the choir and stating how much he had enjoyed his association with them, both while stationed here with the R.A.F. and later on his return to Canada as a civilian.

The nominating committee brought in the slate of officers for 1957: President, Mrs. L. T. Lowther; vice - president, Mr. Wm. Rogerson; secretary, Miss Ethel Sutherland; Treasurer, Miss Jean Tail. Librarian, Miss Lynn Aitken; press correspondent, Mrs. Angus MacEachern. A social half hour over the tea cups brought the evening to a close.

between Christmas and New Years.

Catechism classes are to be held in the homes for the winter months. Rev. Director gave his blessing and the meeting closed with the Act of Consecration to the Blessed Virgin Mary.

TOKYO (Reuters)—More than 27,000 families are destitute, starving and freezing in Japan's northernmost island of Hokkaido. Thousands, living in flimsy shacks without fuel, electricity or water, are reported "close to extinction." Hard-hit by a bad summer and crop failures, Hokkaido's farmers are suffering blizzard conditions with empty cupboards.

CORRAN BANN C.W.L.

The regular monthly meeting of the Corrann Bann sub-division of the C.W.L., was held on Dec. 3rd at the home of Mrs. Basil McQuaid with a fair attendance.

The meeting opened with the League prayer by the director, Rev. Fr. Wood. The minutes of the last regular monthly meeting were read, approved and signed. The convenors of the different committees gave their reports. A letter was read from the T. B. League and \$2.00 was voted to be sent to same.

It was moved and seconded that flowers be bought for the altar for the Christmas season. It was decided to send gifts to shut-ins for Christmas.

After some discussion it was decided to hold a dance in the hall.

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ELEANOR ROSS "All Thru The House..."

Christmas customs and traditions differ from land to land, but in every country where this holiday of holidays is celebrated, there is at least one universal rite, one common denominator for all house-proud women—a thorough housecleaning.

In our own United States, where the traditions of many lands merge, a shining house is as essential as a glittering star atop the Christmas tree.

Because, here, we put so much of our decoration at windows, where neighbors can enjoy the fruit of our imaginative and original achievements, bright, unclouded windows are more important than ever. Make them really glisten by adding a few drops of kerosene or ammonia to a pan of lightly sudsed water, putting a small amount—just a smidgen—of bluing in the rinse water for extra sparkle.

Cotton wound around the tip of a wooden meat skewer or toothpick will help you get into corners. Use a lintless cloth for drying and your windows will be ready for anything from a simple holiday wreath to the most decorative spray you can concoct.

Christmas is a time for feasting, too, often shared by united families with lonely friends. For these occasions, the very finest we possess in china, linen, silver, glassware is none too good. But take inventory at least two weeks before hand to make sure that seldom-used dishes and the banquet-sized cloth and napkins are worthy clean for the feast.

Are there enough towels for overnight guests—and sheets and cases? And what about dish towels? Maybe it might be a good idea to have a big washday the Friday or Saturday before the holiday, so that supplies won't run out just at the crucial moment.

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Be sure the label says: "Pure Barbados Fancy Molasses"

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