

Bride Elect Was Honored

Pink and white streamers, wedding bells and late summer flowers formed an attractive setting Friday evening when Mrs. Reginald MacAusland, Bloomfield, entertained at a delightfully novel shower in honor of her niece, Miss Alberta MacAusland, who is to be one of this autumn's brides.

The showers took the form of a coronation ceremony in which Miss MacAusland and her fiancé, Mr. Henry Scates, were crowned King and Queen of the household.

When the guests had assembled the sounds of a trumpet were heard and a herald descended the stairway demanding that those within hearing make way for the King and Queen. Then came the royal couple in robes of white with ermine trim. Mary Smallman and Allan MacAusland served as train bearers. The crowns were borne on a red cushion by Edward MacAusland. Following him were Joyce and Lola Smallman, Sylvia Gard and Mrs. Herman McLean carrying a large basket of gifts. The procession was completed by Herman MacLean as bodyguard.

The King and Queen of the household were seated and the crowns placed upon their heads by the crown bearer who also gave them much wise counsel, advising the Queen to make sure the meals were never late, and recommending to the King that he advise the Queen her meals were the best he ever ate.

The gifts were presented to the Queen who was assisted in opening them by Miss Joyce Smallman, while Mrs. McLean read the verses. The gifts were arranged by the other young ladies of the household.

When the King of the household on behalf of the Queen, had expressed thanks and appreciation, the guests joined in singing "For they are jolly good fellows." Delectable refreshments were served and a happy social evening enjoyed.

aided on later. Meeting adjourned followed by social hour. An executive meeting was held before the regular meeting.

SPANISH INFLUENCE

Louisiana still calls its counties parishes after the early Spanish religious districts.

Orwell Cove W.I.

The regular monthly meeting of Orwell Cove W. I., was held on Oct. 9th, with 6 members and 2 visitors present.

The meeting opened by Mary Stuart Collect, and presided over by Mrs. Edison MacLean. Roll call was answered by a 15 cent auction on cup and saucer which was won by Mrs. Marcellus McDonald.

Minutes of previous meeting were read and adopted. Sick and School Committees gave their reports and thank-

you's were received. Arrangements were made to have school room painted during fall vacation.

Next meeting to be in school room. Roll call to be answered by paying fees, and 10 cent auction. Mrs. James Rooney to be on programme committee. Lunch committee to be Mrs. Edison MacLean and Mrs. James Rooney.

An interesting apple contest was put on by Mrs. Wilfred MacLean and won by Mrs. John MacLeod.

A delicious lunch was served by the lunch committee. Meeting then adjourned.



MR. AND MRS. J. W. MacDONALD AND ATTENDANTS

Wedding Bells Rang for Happy Couple

A pretty wedding of interest is solemnized on Wednesday, September 11, 1957, in Mount Stuart United Church when Juanita ace, only daughter of Mr. and Mrs. Edward E. Jay, was united in marriage with John Wallace, only son of Mrs. Bertha McDonald and the late Mr. John A. MacDonald.

The church was decorated with skeins of colourful gladioli and pink bouquets while the pews were marked with nosegays of red peonies flounced by satin ribbons.

Rev. J. M. Sheen performed a double ring ceremony and Mr. Roland Jay rendered the bridal music and accompanied Mrs. Ivan Leard as she sang "Perfect Love" before the ceremony and "I'll Walk Beside You" during the signing of the register.

The bride, entering the church in the arm of her father, was dressed in a full-length gown of white Chantilly lace and net with a lace bodice and full hoop skirt with lace skirt over tulle; also a lace bolero with short sleeves and matching mitts, or finger-tip veil of nylon tulle as held in place by a crown of ed pearls and her jewelry was so a pearl necklace and earrings. She carried a white Bible covered with red sweetheart roses.

Mrs. Lloyd Farquharson, sister of the groom, was bridesmaid and she wore a blue ballarina length gown of lace and net with matching headpiece. She carried a nosegay of pink carnations centered with pink roses.

Little Miss Gail Jay, niece of the bride, daintily acted the part of flower girl. She was dressed in pink nylon and carried a basket of rose petals which were thrown in the path of the bride. Mr. Alton Jay, brother of the bride, capably performed the duties of best man. The ushers were Mr. Lloyd Farquharson and Mr. Garth Affleck.

Following the ceremony a reception for approximately eighty-five guests was held in the Mount Stewart Memorial Hall. Mr. and Mrs. MacDonald cut the three-tiered wedding cake in the traditional manner after which Rev. Sheen proposed a toast to the bride to which John responded. During the reception, a telegram was read to the happy couple with congratulations from the bride's brother, Harold Jay, who lives in Boston, Mass. Miss Georgie Dover, cousin of the bride, took charge of the guest book.

For her daughter's wedding, Mrs. Jay chose a dress of Navy and white with white accessories. The groom's mother wore a rose coloured dress with white and navy accessories.

Amidst a shower of confetti and good wishes, the bride and groom left for their honeymoon to tour the Maritimes. For travelling the bride chose a pink and charcoal checked box-style suit with pink and black accessories and pink carosage.

The young couple will reside in Charlottetown where the groom is an employee with Nelson's Service Station and the bride with the Dominion Taxation Division.

Prior to their wedding, a miscellaneous shower was tendered in honour of Juanita and John in Mount Stewart Memorial Hall where they were the recipients of many gifts and a sum of money. The girls of the Income Tax tendered a shower in honour of their co-worker and friend at which time Juanita received a number of gifts. The Income Tax Staff Association also presented Juanita with several electrical appliances prior to her marriage.

Mrs. Lloyd Farquharson was the hostess at a surprise shower for Juanita at which time the popular young bride also received many useful gifts. — Photo by Myers.

SUMMERSIDE C.W.I.

The monthly meeting of the Catholic Women's League Sub-division, Summerside, was held at the Knights of Columbus Home on October 9th, with the president, Mrs. Wilfred Perry, presiding. Rev. Fr. Claire MacDonald opened the meeting with the League Prayer. Minutes of the last meeting and the treasurer's report were read and approved.

Correspondence consisted of Thank You notes, a letter of resignation from Mrs. Raymond Grant as membership convenor, Margaret Wedge agreed to take this convenorship over. A letter of thanks from Mrs. F. J. Steele, provincial corresponding secretary for article and ad in the C.W.I. Magazine. A letter of thanks from M.E. Burns, secretary local association of Girl Guides for the generous donation from the C.W.I. to two Summerside guides enabling them to attend camp at Dea Lake, Ont.

Resolutions passed at the provincial diocesan C.W.I. convention.

tion were read. The following convenors gave reports, R. D. Cross, Mrs. Cecil Clow reported a total of 89 articles made in the month of September. Social service convenor reported that 8 women of the league washed, sewed and mended clothes for the Social Service Sisters, sick convenor, Mrs. Ivan Clow reported a number of get well cards sent out and 18 visits made Girl Guides.

Mrs. Edwin Gallant said the girl guide cookies were now on sale and urged everyone to be generous in buying same. It was decided to have a rummage sale the latter part of October with Mrs. Fred Arsenault as convenor. It was also decided to buy a wreath for the monument for November 11th. A number of women volunteered to clean the basement of the church before the bazaar.

Discussion took place about having a retreat, this will be de-

CUDMORE'S WEEK-END SPECIALS

EXTRA SPECIAL	Washed	3 lbs.
	Parsnips	25c
1/2 Gal Jar	Washed	4 lbs.
Only	Carrots	29c
47c	4 lbs.	25c
	Beets	25c
	Island Pears, 6 qt. basket	89c
	6 qt. Basket	89c
	Or	
	Crabapples	4 lb. Bag 39c
	Salt Herring	3 for 29c
	Corned Mackerel	each 25c



Special Coupon Deal price pkg 29c			
Tomato	48 oz. can	Bright Yellow	1/2 lb. bag
Juice	29c	Walnuts	37c
Baker's Chocolate	1 lb. tin	Butter	1.39
Jiffy	55c	Barbour's Ground	1 lb. bag
Orange	48 oz. can	Coffee	69c
Juice	33c	Lifebuoy	3 bars
Seeded (Sticky)	2 lbs.	Soap	25c
Raisins	59c	Tomato	20 oz. tin
Christie Milk	pkg.	Juice	27c
Biscuits	27c	Crimson Gravenstein	2 doz.
Small Pickling Gherkins or	6 qt. bsk.	Apples	49c
Dills	98c		

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From One Cook to Another
by Mary Blake
Carnation Home Service Director

CLEVER WAYS WITH LEFTOVERS

EVEN THE MOST CAREFUL HOUSEWIFE sometimes finds herself with what we unglamorously call "leftovers." Yet whether they are meat, fish, fowl, vegetable or fruit, with just a little touch of imagination you can turn leftovers into such a tasty meal... that you'll plan to have "extra." For example, use leftover meat in the pattie and sauce combination below. Double-rich Carnation makes possible the tangy, sophisticated sauce. And versatile Carnation is also used to give moistness and rich flavor to the meat patties.

MEAT PATTIES WITH CONTINENTAL SAUCE (Makes 4 servings)

- 3 cups ground leftover cooked meat (ham, pork or cottage roll)
 - 1 teaspoon minced onion
 - 1/2 cup bread crumbs
 - 1/4 cup egg
 - 1/2 cup sterilized CARNATION EVAPORATED MILK
 - 1 egg, slightly beaten
 - Dash of pepper
- Combine all ingredients and mix lightly. Shape mixture into small balls and brown in hot fat in frying pan.

TOPPING

Combine 1 cup undiluted CARNATION and 1 tablespoon vinegar. Heat to just below boiling. At serving time, add chopped onions or green onions. Pour over meat balls.

A REAL SMOOTHIE for leftover fish or vegetable. In cream sauce made rich-tasting and delicious with Carnation Milk. Pour the creamed mixture into toast baskets. They're lovely to serve... delicious to eat! To prepare cream sauce, blend 2 tablespoons butter, half as much as usual, and 1 teaspoon salt over low heat. Gradually stir in 1 large can Carnation, undiluted. Stir until thickened and smooth. You can't help having a creamy, smooth-tasting sauce because Carnation has special blending qualities!

TOAST BASKETS: Press thin, crustless, buttered bread slices into muffin tins, letting corners protrude slightly. Toast in slow oven, 300° F., until crisp.

Women throughout Canada prefer Carnation for cooking because it's the evaporated milk that tastes most like fresh cream!

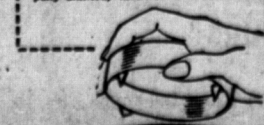
FRITTER LEFTOVER FRUIT AWAY

In a tasty dessert fritter! This crispy fritter better, a favorite of mine, needs no butter... because I use creamy-textured Carnation, undiluted. A trick that you can't achieve with ordinary milk!

GOLDEN FRUIT FRITTERS (Serves 4 or 5)

- 2 egg yolks
 - 1/2 cup undiluted CARNATION EVAPORATED MILK
 - 1 tablespoon lemon juice
 - 1 cup sifted flour
 - 1/2 teaspoon salt
 - 1 tablespoon granulated sugar
 - 2 egg whites
 - 1/2 teaspoon salt
 - 3 pieces well-drained, cooked fruit
- Beat together egg yolks and Carnation. Beat in lemon juice. Sift together flour, salt and sugar. Combine Carnation mixture with dry ingredients quickly. Whip egg whites stiff, salt added, and fold into batter. Dip fruit into batter. Cook in deep fat, 375° to 385° F., until golden brown. Sprinkle with lemon juice and fruit sugar.

FRUIT: Carnation's Perfect 'n' Perfect Can Openers in powder form makes for easy pouring, then serves as a cover, writes "Can Opener," your name and address on a postcard. Mail to Dairy State, Department C1, Carnation Company Limited, Toronto.

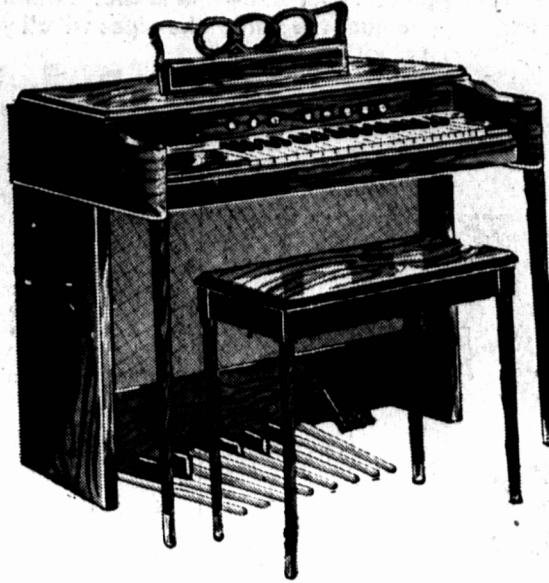


LITTLE TOTS on Carnation formulae certainly do have all the advantages when it comes to feeding. Carnation is safer, more nourishing and more digestible than any other form of milk for baby's bottle! Doctors recommend Carnation.

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SMOOTH FIT

The knit look is very important this season in daytime and sports clothes and going right along with this trend are knit accessories like the gloves pictured.

length. Introduced for the first time this year these gloves have an unusually soft feel and stretch to the hand size. This style comes in a large variety of colors and also in black and white.

They are made of yarn knit and are the popular shorties