



MR. AND MRS. STERLING MCLURE

Popular Young Couple Wed At Trinity Church

Trinity United Church, Charlottetown, was the scene of a very pretty wedding on Saturday, December 1st at 2:30 p.m., when Wilma Louise, daughter of Mr. and Mrs. Garfield Taylor, Charlottetown, was united in marriage to John Sterling Bradford, son of Mr. and Mrs. Hugh John MacLure of Charlottetown.

The double-ring ceremony was performed by Rev. A. Frank MacLean, Miss Maida Rogerson was soloist. She sang "O Perfect Love" before the ceremony and "I'll Walk Beside You" during the signing of the register. Mr. Royston Muford was organist.

The lovely young bride, given in marriage, by her father, was charming in her floor-length gown of nylon net over lace and tulle. Her bolero jacket featured a Peter Pan collar and long sleeves tapering over the wrists. Her finger-ring matching head dress and mitts. She carried a nosegay of white and pink roses.

The bride was attended by her maid of honor, Miss Marilyn, in a Princess style, ballerina length dress of coral tulle, with matching head dress and mitts. She carried a nosegay of white and pink roses.

The bridesmaid, Miss Shirley Vessey, wore a Princess style, ballerina length dress of turquoise tulle with matching head dress and mitts. She carried a nosegay of pink roses.

Mr. Melvin Jenkins was best man. The ushers were Mr. Forbes Taylor, cousin of the bride, and Mr. Darral MacLure, cousin of the groom.

The bride's mother, for her daughter's wedding, chose a two piece brown wool jersey dress, and a brown bron sailor hat with ostrich trim. She wore a corsage of yellow roses. The groom's mother wore a street length dress of dusky rose lace and matching hat. Her costume was completed with a ripple back three quarter length brown muskrat coat. Her corsage was pink roses.

Following the ceremony, a reception was held in the Trinity Church Hall. There were approximately one hundred guests attending. A three tier wedding cake topped by a miniature bride and groom centred the beautifully appointed bridal table. Miss Edna Foley was in charge of the guest book. Two very much honored guests were the bride's grandmother, Mrs. James J. Taylor, Charlottetown, and the groom's grandmother, Mrs. Colin C. MacLure, Brackley Point.

For their honeymoon to the United States, the bride chose a brown velvet dress, beige fur jacket and white accessories. Her corsage was white carnations.

Mr. MacLure is a well-known hockey player. Mrs. MacLure is a stenographer with the Rogers Hardware Company.

Mr. and Mrs. MacLure will reside in Charlottetown. Photo by Craswell.

LET'S EAT

New And Simple Recipe For Kumquat Preserves

By IDA BAILEY ALLEN

"All over the country people go to Chinese restaurants and order gem-gets for dessert, Madame," said the Chef. "They are always a great treat. Each one is impaled on a pic for easy eating. Today in the supermarket, I saw fine fresh kumquats, which are used to make gem-gets, looking beautiful, decorated with their green leaves. I bought several baskets like to work out a kumquat preserves recipe."

Any friend would be delighted with a jar of these unusual preserves as a Christmas gift.

Home-Made Kumquat Preserves

Remove stems and leaves from 2 qts. 2 lbs. kumquats. Wash, drain and place in a deep kettle. Sprinkle with 2 tsp. baking soda. Cover with boiling water. Let stand until cool. Rinse 3 times in fresh cold water, then drain.

With a sharp knife, cut 2 slits 1/4 in. deep at right angles across both stem and blossom ends. Drop the kumquats, one at a time, into rapidly boiling water to cover. Boil 10 in. or until fork-tender.

Making the Syrup: Boil together for 10 min. 2 c. dark corn syrup, 2 c. sugar and 3 1/2 c. water. Add the drained kumquats. Simmer-boil about 15 in., occasionally stirring until the fruit is almost clear and the syrup thick (225 degrees F.).

Remove from heat. Cover. Let stand overnight.

To Finish: Reheat and pack in hot sterilized jars. Bring the syrup to a boil at once. Pour over the fruit to within 1/4" of the top. Seal immediately. Makes 3 pts.

Sunday Dinner: Fresh vegetable nibblers; broiled steak; smothered mushrooms; French face peach cake; coffee, tea or milk.

All measurements are level.

Recipes proportioned to serve 4 to 6.

Smothered Mushrooms: Wash 1/2 lb. fresh mushrooms and drain on absorbent paper.

Cut off the ends. Slice the mushrooms lengthwise. Dust with 1 tsp. flour. Brown slightly in 3 tsp. butter or margarine.

Add 1/2 tsp. salt, 1/4 tsp. pepper, a few grains nutmeg, 1 c. water and 1 crushed beef or chicken bouillon cube. Cover. Simmer 25 in.

Open-Face Peach Cake: In a bowl, blend 1/2 c. shortening with 1/2 c. cream cheese or cottage cheese. Sift together 1 1/2 c. already-sifted enriched flour and 1/2 tsp. salt. Work into the shortening mixture.

Fit and pat into an oiled 7" x 11" pan. Cover with drained canned peach slices. Pour over 1/2 c. dairy sour cream. Then sift over 1/2 c. powdered sugar mixed with 1/2 tsp. cinnamon.

Bake 30 in. in a hot oven, 400 degrees F. Dust with additional



By VERA WINSTON

SILK SHEATH

Silk is the fabric of the season and some of the prettiest dresses are of silk, soft or crisp, in vivid shades as well as the old reliable, black and, of course, as a hint of things to come, much navy. Beau de soie is used for this one that flaunts double puffs on its short sleeves. Curved seams over the hips soften the sheath cut. The frock is seamed at the bust for a pretty, high line and there is a beautiful trim at all about the bottom. No doubt at all about the desirability of the wilson sheath!

WOMEN

Lena Caroline McLure, Women's Editor, Phone 8508

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HAPPENINGS

His Honor, the Lieutenant Governor and Mrs. T. W. L. Prowse will be receiving at Government House, Victoria Park, on New Year's Day.

His Excellency, Most Reverend Malcolm MacEachern, will be receiving New Year's Day at the Bishop's residence.

The Honorable Alex W. Matheson, Premier of Prince Edward Island, will receive at his residence, 18 Crestwood Drive, on New Year's Day.

His Worship Mayor J. D. Stewart, D.S.O., E.D., will hold his New Year's reception at the City Hall.

The Women's Institute is now an international body and power in world affairs. But it is still the near and intimate qualities of their service which endear. For instance in a paper read recently by Mrs. Frank Vessey at a meeting in York on the early church in this province, Mrs. Vessey mentioned the interesting bit of Canadiana, that Covehead Road was the first road in Prince Edward Island.

Miss Joyce Partridge of the British and American Oil Co., Halifax, N.S., and Mr. Roger Partridge of the Royal Bank of Canada, Antigonish, N.S., left by plane on Wednesday. They had spent Christmas with their parents, Mr. and Mrs. J.H. Partridge, Prince Street.

Mr. and Mrs. Donald R. Smith returned to Halifax yesterday after having spent the Christmas holidays guests of Mrs. Smith's parents, Mr. and Mrs. Fred Bell, Summerside.

Miss Mary Palmer of Montreal and Mr. Bob Palmer of Ottawa are visiting their parents, Mr. and Mrs. Allie Palmer, Summerside.

Misses Wanda and Dorothy Wyatt, entertained at bridge on Wednesday evening.

Mr. and Mrs. Gordon Maxwell, Sackville, N.B., are guests of Mr. Harold Gaudet, Beaver Street.

Miss Zilpha Linkletter of Halifax, N.S., is the guest of her brother and sister-in-law, Mr. and Mrs. Leland Linkletter.

Mrs. Harry Silliphant entertained at a mixed bridge on Thursday evening.

Mr. and Mrs. Geo. Cox of Halifax, N.S., spent Christmas with Mrs. Cox's sister, Mrs. Harry Holman, Jr., and Mr. Holman.

Mr. and Mrs. D. L. Miller entertained a group of friends at an informal reception on Thursday evening.

Mr. and Mrs. Bruce MacWilliams entertained friends on Christmas evening.

Included among the college students are spending their Christmas holidays at their homes in Summerside are: Dalhousie, David Silliphant, Don Nicholson, Clive MacDonald, Acadia, Melville Campbell, Irene Mountain, Nova Scotia Tech, Garth Jenkins; Mt. Allison, Creelman MacArthur, Bill Daley, Jessie Bingham, Janet Horne; Saint Dunstan's, Johnny Whalen, Dick Noonan, Lawrence Gallant, Jim Noonan; St. Mary's Ed Dalton; St. F.X., Mary Thompson; Edgell, Roberta Clark, Mary Ann Lidstone.

Miss Carol Marie Coles of the Regional Research Council, Halifax, arrived by plane to spend Christmas Day with her parents, Mr. and Mrs. Charles H. Coles, Weymouth Street.

Mr. and Mrs. Randolph W. Manning, North River Road, are entertaining at their residence this Saturday afternoon in honor of Mr. and Mrs. Bramwell Chandler.

Mrs. Percy Kinch, Downsview, Ontario, arrived by plane last Saturday to visit her sister, Mrs. Edgar MacArthur, Birchwood Avenue, and Mr. MacArthur for Christmas. Mrs. Kinch returns this Saturday.

Miss Jean MacArthur, Carlisle, Mass., arrived Monday the 24th, by plane to spend Christmas with her parents, Mr. and Mrs. Edgar MacArthur and her sister, Mrs. Freeman Cudmore and Mr. Cudmore, Douglas Street. Miss MacArthur returns this Saturday.

Mrs. E. S. Chandler, North River Road, entertained Thursday afternoon at the tea hour in honor of Mrs. Bramwell Chandler. Pouring tea was Mrs. Kenneth A. Parker, assisted by Mrs. Sheldon Carson in serving.

Mr. and Mrs. A.G. Macmillan entertained Friday evening over the holiday season.

Dr. and Mrs. J. A. MacMillan are entertaining this Saturday evening at Open House.

O. S. Communicator Radio Standard, Blair Swan arrives this weekend to spend New Year's with his wife, son Ronnie, and other members of the family.

Mrs. A. R. Wise is spending the Christmas season in Moncton with her daughter, Mrs. William Domperre and Mr. Domperre and her grand daughter, Mrs. Raymond Jingles and Mr. Jingles.

Mr. J. W. Don MacNally, R.C.

powdered sugar. Serve warm or cold, cut in squares.

Tomorrow's Dinner: Grapefruit; sautéed pan fish with sauce Tartar; Spanish rice; braised celery carrots; baked apple-custards; coffee, tea or milk.

Braised Celery - Carrots from the Chef: To give a new flavor to carrots, braise them with celery. Use 2 1/2 heaping cups each outside stalks Pascal celery one-inch dice and rounds of carrots cut 1/2" thick. Brown 1/2 tbsp. chopped onion in 2 tbsp. butter or margarine. Add the prepared vegetables. Cook and stir with a fork 1 min. Pour in hot water 1" deep; add 1/2 tsp. salt; simmer 12 to 15 in. or until just fork-tender.

MORNING SMILE

An opportunist is a man who, finding himself in hot water, decides to take a bath.

COOK'S CORNER

FILBERT COOKIES

1 cup brown sugar, rolled
1 cup filbert nut meats, put through food chopper
1 egg white, stiffly beaten.
Form in small balls and bake in slow oven.

HOUSEHOLD HINT

To clean a dull-finished brass fireplace, add linseed oil to rottenstone until the mixture is like heavy cream. Apply with soft cloth and rub until the tarnish disappears. Use a soft brush on embossed or carved designs. Wipe off with a cloth dipped in linseed oil, then remove excess oil with a clean cloth. Polish with a flannel cloth.

WIFE PRESERVERS

Large wall mirror, hung where there is a view of a room, has an especially interesting part, where the effect of doubling both the beauty and the size of a room.

Lunenburg in Nova Scotia was founded by German settlers from the Hannover area in 1753.

KEEP IN TRIM

Lack Protective Foods

By IDA JEAN KAIN

A recent study, conducted by the United States Department of Agriculture investigating the eating habits of adults at all weight levels stressed this important fact: "The popularity of high-calorie foods not only tends to make some people fat—it may also keep other people from getting enough protective foods."

When 1,072 Iowa women were interviewed to determine what foods they had eaten during one day, the results showed a consistent preference for high-calorie items which were often low in nutrients other than fat or carbohydrates. Fats and desserts, along with bread, meat and potatoes, were the main foods included. A similar survey among women in South Dakota revealed that sweets and desserts, cereal products and other high-calorie foods made up 60 per cent of the diet.

People at all weight levels were interviewed. The significant fact was that the main diet differences between the overweight, normal weights and the too thin people lay in the amounts rather than the types of food eaten. Ratios of several important nutrients to total calorie intake remain the same in both high-calorie and low-calorie diets. Of course, the persons with high-calorie diets stand a better chance of getting

enough minerals, vitamins and proteins than do persons on low-calorie diets. The excess pounds which result when calories are in excess of energy requirements.

NEED MORE MILK

A daily intake of 0.8 grams of calcium is recommended by the National Research Council as necessary for good health. The study pointed out that less than one-fifth of the Iowa and South Dakota women had taken that much calcium. Five per cent of the Iowa women and 13 per cent of the South Dakota women were on calcium poor fare—with less than one-fourth of the recommended amount. Thirty per cent of the women reported that they had consumed no milk on the day studied.

A serious deficiency in intake of Vitamin C, important in maintaining healthy teeth and gums, also existed, the Department of Agriculture pointed out. Sources of Vitamin C are citrus fruits and juices, tomatoes and vegetables, especially raw.

It is essential, the study emphasizes, to plan daily meals that eliminate surplus calories but do not curtail essential nutrients. According to this report, it is obvious that adults should be more aware of the need for milk, cheese, and vitamin rich fruits and vegetables in daily fare.

YORK W.I.

The regular monthly meeting of the Alpha W.I. was held Thursday evening Dec. 6th at the home of Mrs. Raymond Vessey with the president Mrs. Frank Waits presiding.

The meeting opened by singing, "Carols" followed by the "Collect" in unison. Roll call was responded to by 15 members. Two visitors were present.

It was moved and seconded that the children receive the usual treats for Christmas. A list was made as to whom Christmas cards and gifts should be sent. Correspondence was read. Reports of various committees were given and new ones appointed.

An interesting reading was given by Mrs. Frank Vessey on the early church on P.E.I. It was very interesting to learn from this reading that the Covehead Road was the first road in Prince Edward Island.

A flower contest and a jumbled name contest by Mrs. Louis Vessey and Mrs. Dewar Swan were enjoyed by all. Meeting closed by singing "Auld Lang Syne" after which lunch was served by hostesses assisted by committee in charge.

ARGYLE SHORE W.I.

The December meeting of the Argyle Shore W.I. was held at the home of Mrs. John W. MacDougall, the president, Miss Mary MacPhail presided and opened the meeting by Ode, followed by repeating the Mary Stewart Collect. Roll call was answered by twelve members with exchange of Christmas gifts. Minutes of previous meeting read and approved. Committee reports were given. It was moved and seconded that Christmas treats be given as usual.

The members decided to invite the members of Bonshaw and DeSable Institutes for the next meeting on January 14th, at which time an auction sale would be held, with each member to bring a donation for the auction. A Christmas box was packed to be sent to Protestant Orphanage. Collection was taken amounting to \$1.20. The next meeting to be held in the hall.

The meeting closed by singing God Save the Queen. Lunch was served by hostess, assisted by committee in charge.

Reviving Wilted Cut Flowers

The two main factors affecting the life of cut flowers are age and their ability to "take up water."

Most people know that older flowers will not keep as long as fresh ones. Not so well known is the fact that a great many cut blooms wilt and die prematurely simply because they are not able to absorb water, says Dr. A. P. Chan, horticulturist at the Central Experimental Farm, Ottawa.

Every flower stem has water conducting vessels which supply the stem, leaves and flowers with the water needed to keep them turgid. When these vessels are crushed, blocked by air bubbles, or by other obstructions, the cut blooms wilt. If the vessels are cleaned before the blooms are severely wilted, recovery is possible.

The first step is to cut off a piece of the stem end with a sharp knife. In general a knife cut is better than one made with scissors or shears because these implements sometimes flatten the water vessels. Whether the cut is made straight across or at a slant is immaterial. Immediately after cutting the stem, place the blooms in warm water. A temperature of 100-110 degrees F. is recommended. It is well to note that this temperature will feel only tepid when tested with the hand. An alternate treatment is to dip the freshly cut blooms into a jar or vase containing water and a small amount of household salt for 30 minutes. Then place blooms in clear water. A longer treatment may be injurious to some flowers.

The use of commercial flower preservatives is highly recommended. This addition to the water and keeping the blooms from high temperatures and draughts will not only help to prevent blooms from wilting but will preserve them for the longest period.

HAMPSHIRE W.M.S.

Hampshire W.M.S. met at the home of Mrs. Watson Larter on December 4th, 11 members and 2 visitors were present. The meeting opened with the devotional period under the leadership of Mrs. Norris Kitson, assisted by several members. Minutes of the last annual meeting were read and approved. Mrs. Larter had charge of study book, assisted by Joyce Easter and Mrs. E. Larter.

The following officer's for 1957 were then elected, President - Mrs. Harold Younker, vice-president - Mrs. Frank Easter, secretary - Mrs. Chester White, treasurer - Mrs. David Proulx, literature secretary - Mrs. John Clark, Friendship sec'y - Mrs. Everett Clow, M. and M. and World friends sec'y - Mrs. George Kitson, Supply Secretary - Mrs. Bruce MacDonald, Baby band leader - Mrs. Norris Kitson, Mission Band leader, Mrs. John Clark, President - Mrs. R. Vickerson, Christian stewardship - Mrs. Watson Larter.

The January meeting is to be held at Mrs. J. Clark, Devotional Leader, Mrs. R. Vickerson, Mrs. Chester White and Mrs. Everett Clow will have charge of study. Miphah benediction closed by hostess.

GEORGETOWN

Mr. Clem Wight of Boston, Mass motored to Georgetown, arriving on Saturday, Dec. 22nd, to spend Christmas with his mother, Mrs. William Wight.

Mr. and Mrs. Leonard Batchelder and two children of Bathurst, N.B., were guests during Christmas day in Charlottetown as the guests of Mr. and Mrs. Stanley Walker.

Miss Gertrude Fitzgerald, student nurse at the Charlottetown Hospital spent Christmas with her parents, Mr. and Mrs. W.J. Fitzgerald.

Mr. and Mrs. James Coldwell and son James of Chatham N.B. were the holiday guests of Mrs. Coldwell's parents, Mr. and Mrs. Stephen Landry.

Mr. and Mrs. Chester Walker spent Christmas day in Charlottetown as the guests of Mr. and Mrs. Stanley Walker.

His many friends are pleased to hear that Mr. Emerson Jewell has returned home from the Prince Edward Island Hospital where he has been a patient for some time.

Mr. Dominic Dolron of Rustico was the Christmas holiday guest of his son-in-law and daughter Mr. and Mrs. Frank MacLean.

Miss Dorothy Jenkins and Miss

COOKING TIPS FOR POTATOES

Whenever experimental work is being carried out with potatoes, whether in breeding new varieties, testing existing varieties or conducting fertility trials, at some stage of the work it is usually necessary to test the cooking quality of the crop grown.

T. T. Davis, Canada Department of Agriculture Experimental Farm, Fredericton, N.B., states it is generally accepted that the dry matter content of a potato is a good indication of its degree of mealiness. There are, however, other factors which go to make up good cooking quality but are not tested for in the latter analysis. These include the degree of discoloration on cooking, the presence of off flavors, and the amount of sloughing or disintegration of the tubers which takes place when they are boiled.

At the Experimental Farm at Fredericton, where hundreds of potato seedlings and varieties are tested for their dry matter content every year, cooking trials are made as a follow-up to the dry matter determinations.

In order to ensure that the samples of tubers to be tested are of similar size and dry matter content they are individually measured for size and tested for their dry matter percentage before they are cooked. Six tubers of each variety or seedling are used, three for boiling and mashing and three for eating.

MARY HAWORTH

Why, Oh Why Did He End Friendship

Dear Mary Haworth: Why does a man wreck the beginnings of the nicest friendship he ever had with a woman? I am a bachelor in my thirties and have had the Army experiences of most of my generation—wartime service as an officer and a college education via night school.

My present job requires a knowledge of people and I am fairly successful. For several years I couldn't marry because of certain responsibilities; but things are easier now.

Recently I met a considerably young girl who is lovely in every way. There seemed to be a good deal of rapport between us, and several mid-week dates followed. When I invited her out for a Saturday night, she agreed.

Then I did the stupidest thing I've ever done. I telephoned some days in advance, to make the final arrangements, and then she mildly said that she was sure she wanted to go along with the plans I suggested, I made a curt reply and hung up! Somehow I felt that I was being "stood up," and I didn't wait to give this perfect little lady a chance to complete the conversation. Later I wrote her an equally curt note. Of course that ended matters. When I tried to patch things up it was hopeless. Bein an utter realist, I couldn't blame her. If I had a younger sister and she was treated thus, I know what my reaction would be.

My one question is: Does a man who hasn't married for any reason, instinctively shy away from deeper affection? I hope not, D.F.

HAS DIFFICULTY

Dear D.F.: As consulting psychologists and psychiatrists commonly observe, a great many socially maladjusted persons "have difficulty accepting criticism" (as they say)—whether the criticism is stated or only implied. And it seems that you too are bothered by this hindrance to good relationships.

Now why can't you keep your head in a courting situation that temporarily seems to go against you? Why don't you listen receptively, with alert composure, to what's being said—binding your time to respond, after you've got the real gist of what's going on? The answer is: you are inordinately combative and defensive; neurotically fearful of disappointment or social failure, along certain lines.

The instant the girl took issue with your suggestions, you struck back with hysterical illogic. You were reacting blindly to a past history of emotional shocks, defeats, humiliations, etc.—instead of dealing sanely with the present opportunity.

NEED EDUCATING

You are conflicted, confused and self-distrustful; full of uncertainty about your worth to the opposite sex. You assume unconsciously that you aren't equipped, by natural endowment and social cultivation, to be truly acceptable to a girl—an attractive desirable girl—as her sweetheart, friend or spouse.

Hence your courting mood is a mixture of fear and bravado, which flares into angry shame and aggressive rudeness, if a nice girl (whom you like) happens to hurt your feelings. You are driven "back saying" impulses mostly that "don't make sense to the other persons who get involved, since they can't comprehend the inner mechanism of your offensive behavior. So they drop you as not worth the trouble, and leave you in a vacuum with your problems. Such is the inside story, more or less, of your reluctant bachelorhood. To change your luck, you need intensive emotional re-education for living; and my advice is to get psychiatric help in this vital endeavor. M.H.

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

Joyce Jenkins of Charlottetown spent Christmas with her mother Mrs. Florence Jenkins.

Mr. Stephen Batchelder, employee of Canada Packers Ltd., spent Christmas with his parents, Mr. and Mrs. John Batchelder.

Mr. and Mrs. Norman Thompson have as their guest Mrs. Thompson's mother, Mrs. Stevenson of Fredericton.

Mr. and Mrs. Harold MacLean of Charlottetown spent Christmas in Georgetown as the guests of Mrs. MacLean's, brother-in-law and sister, Mr. and Mrs. John P. MacDonald.

Mr. Joseph "Sonny" Johnston, Canadian National railway Station agent, who is employed at various stations in the Western part of the Province was the Christmas guest of his father, Mr. Joseph Johnston Sr.

Mr. Joseph Murphy, who is employed in the Labrador, spent the season's holidays at his home in Georgetown.

Miss Vera Martell, school teacher at Cherry Valley and Miss Helen Martell, School teacher at Millville are spending the Christmas and New Year's holidays with their parents, Mr. and Mrs. W.C. Martell.

GREAT CLIFFS

Towering 2,000 feet above the sea, the highest cliffs in the British Isles are at Achill Island in Ireland's county Mayo.

QUEEN BANDIT KILLED

NEW DELHI (AP)—The life of a bandit queen, whose lovers terrorized 1 1/2 a areas, ended on Tuesday night in an ambush by Rajasthan police. The girl, named Champa, died during a half-hour gun duel with police in Jalore district along the Pakistan border. Two of her lovers also were killed. Champa, who was in her early 20s, was a good marksman. With her gang, she roamed the Rajasthan deserts on a fast moving camel.

CURTAIN TIME

Martier Raymond, gifted young American designer, created this sophisticated ensemble which is ideal for theater parties and dining out.

Made of green French wool broadcloth, it is trimmed with green velvet. Grace, poise, beauty and simplicity, the basic elements of elegance, are shown in the cut of the simple, high necked, sleeveless sheath. The matching box jacket hugs the hips and has a stand-away cowl collar.

HOWLAN

Mrs. Heber Bryan was hostess to the Ladies Aid of O'Leary Hospital on Tuesday night, December 18, when they held their monthly meeting. Quite a crowd of ladies attended in spite of the cold blustery weather. The evening was spent in making tags for tag day on Saturday 22nd. Some of the O'Leary school girls were to be in charge of the sale. Mrs. Keith Webb will be hostess for January meetings.

The Misses Jean Arsenault and Norma Gallant, students, arrived at their homes here on Friday, December 21, for the Christmas holidays.

Mr. and Mrs. Anthony Finnan were in Summerside the first of the week, accompanied by Mrs. Camillus Gallant and son, who visited a few days there.

Mr. and Mrs. Clayton Carruthers and sons, were in Cape Wolfe on Friday night.

Ferdie Arsenault, law student at Dalhousie University, Halifax, is spending his Christmas holidays with his parents here.

Miss Carmel Gallant, student in Charlottetown, is spending her holidays with her parents here.

Mr. and Mrs. Alyre Buote of Kellys Road, spent Sunday afternoon at the home of Mr. and Mrs. Jerry Gallant, Howlan.

Alban T. Arsenault returned on Christmas Eve from Western Hospital.

The Misses Patricia Myers of Duvar, and Yvonne Gallant of Pisuisse, were in Howlan on Sunday. They were the guests of Patricia Finnan.

Mr. and Mrs. Joe T. Gallant and Mr. and Mrs. LeRoy Arsenault spent a pleasant evening recently at the home of Mr. and Mrs. Frank Richardson, Duvar.

Sympathy is extended to Mrs. Hubert Pineau of Bloomfield, who is now ill in the Western Hospital.

Mr. and Mrs. Bruce Carruthers went to Wilnot, on Sunday, December 22nd, where they will spend Christmas at the home of their daughter and son-in-law, Mr. and Mrs. Francis MacQuarrie and family.

Mr. and Mrs. Robert Flemming of Truro, are spending the Christmas holidays with Mrs. Flemming's parents in Howlan. December 22nd, when they will spend Christmas at the home of their daughter and son-in-law, Mr. and Mrs. Francis MacQuarrie and family.

Very large crowds of children visited Santa Claus at O'Leary Legion Home on Saturday afternoon, also at Bloomfield Legion Home on Monday morning. Every child received treats.

Mr. and Mrs. Ivan Webb, who are now residing in O'Leary, spent Christmas Day at their old home in Howlan.

Messrs. Firmin and Vincent Perry were guests at the home of Mr. and Mrs. Lorraine Gallant on Christmas Day.

Miss Annie Gallant of Lot 7, is now at Howlan.

A. Arsenault and Mrs. Joe Arsenault and family, Mr. and Mrs. Gerald Richard and family of Summerside.

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BURLINGTON

Mr. and Mrs. Arthur Larkin, Kensington, are spending the Christmas holidays at Metcalf, Ontario, guests of their daughter and son-in-law, Mr. and Mrs. Kenneth Pettigrew.

Her many friends will be pleased to know that Mrs. Melville Baker, Kensington, is making a good recovery at her home following her recent attack of illness.

Miss Joan Bowness, Charlottetown, is spending the Christmas holidays with her parents, Mr. and Mrs. H. C. Bowness, Kensington.

Mrs. George Riley, Kensington, spent Christmas at New Annan, guest of her son-in-law and daughter, Mr. and Mrs. Harold Moase.

Mrs. Eva B. Pickering, Charlottetown, is spending the holidays with her daughter, Mrs. James Evans, Mr. Evans and family, Burlington.

Mr. Joan Caseley, Charlottetown, spent the Christmas weekend with her parents, Mr. and Mrs. Leaman Caseley and family, Kelvin Grove.

4662

SIZES 4-14

by Anna Adams

DAILY PATTERN

SCHOOL-TIMER

Send her to school, mother—wearing her favorite skirt-widened frock. The graceful vogue, wide-flaring skirt are tops in classroom fashion. Vary sleeve length, contrast collar—make several in winter-weight cottons to keep her smartly dressed every day.

Pattern 4662: Girls' Sizes 6, 8, 10, 12, 14. Size 10 takes 3 3/4 yards 35-inch; 3 3/8 yard contrast.

This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Send THIRTY-FIVE CENTS (35 cents) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to Anna Adams, care of Charlottetown Guardian, Pattera Dept., 60 Front St. W., Toronto, Ontario.



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Miss Carmel Gallant, student in Charlottetown, is spending her holidays with her parents here.

Mr. and Mrs. Alyre Buote of Kellys Road, spent Sunday afternoon at the home of Mr. and Mrs. Jerry Gallant, Howlan.

Alban T. Arsenault returned on Christmas Eve from Western Hospital.

The Misses Patricia Myers of Duvar, and Yvonne Gallant of Pisuisse, were in Howlan on Sunday. They were the guests of Patricia Finnan.

Mr. and Mrs. Joe T. Gallant and Mr. and Mrs. LeRoy Arsenault spent a pleasant evening recently at the home of Mr. and Mrs. Frank Richardson, Duvar.

Sympathy is extended to Mrs. Hubert Pineau of Bloomfield, who is now ill in the Western Hospital.

Mr. and Mrs. Bruce Carruthers went to Wilnot, on Sunday, December 22nd, where they will spend Christmas at the home of their daughter and son-in-law, Mr. and Mrs. Francis MacQuarrie and family.

Mr. and Mrs. Robert Flemming of Truro, are spending the Christmas holidays with Mrs. Flemming's parents in Howlan. December 22nd, when they will spend Christmas at the home of their daughter and son-in-law, Mr. and Mrs. Francis MacQuarrie and family.

Very large crowds of children visited Santa Claus at O'Leary Legion Home on Saturday afternoon, also at Bloomfield Legion Home on Monday morning. Every child received treats.

Mr. and Mrs. Ivan Webb, who are now residing in O'Leary, spent Christmas Day at their old home in Howlan.

Messrs. Firmin and Vincent Perry were guests at the home of Mr. and Mrs. Lorraine Gallant on Christmas Day.

Miss Annie Gallant of Lot 7, is now at Howlan.

A. Arsenault and Mrs. Joe Arsenault and family, Mr. and Mrs. Gerald Richard and family of Summerside.



4662

SIZES 4-14

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