



MR. AND MRS. BLAIR DOYLE DUCK CONFETTI SHOWER
Claude MacKay Photo

Tips on who pays various expenses for entertainment

A party to celebrate the engagement is a custom more popular in the States than in Canada. But if there is one, it is the bride's family who gives it. The groom and family are the guests of honor. They are introduced to all the friends of the bride and her family. Do not get the engagement party confused with the meeting of the two families. As soon as the groom's family know about the engagement it is their duty to offer an invitation to the bride and her family.

SHOWERS
Showers are given in honor of the bride, sometimes in honor of the bride and groom. They are given by friends of the couple.

New cook's scrap book

An excellent idea for the "young cook" is to collect recipes long before the wedding day. Cook books are available, but mother's recipes are sometimes incomparable.

Invest in a small scrap book and clip from time to time recipes that look particularly good. In no time at all you will be well stocked and have a wide selection of menus to choose from. It's tough going for the young housewife, for as a rule the things that mother did in such short order have developed into difficult problems.

Plan menus when you are sitting idle and keep them for future reference. Plan dinner parties and list the articles you would need for such an occasion as this. You'd be surprised what a help this will be in years to come. For when company calls unexpectedly for dinner, some evening all you will have to do is refer to the book. Create menus that will satisfy the appetite and still be inexpensive. Try this. It's fun and time can well be spent this way.

never by the families of the bride and groom themselves.

THE PRE-WEDDING TEA

The bride and her mother often entertain friends and acquaintances at tea a week or 10 days before the wedding. The invitations are written on At Home cards, never engraved, and the time set for the tea, is usually from four o'clock to six. The wedding gifts and shower presents may be suitably arranged for display, but the cards are never left on the gifts — nor are the checks displayed. The bride and her mother receive, while the groom's mother is usually asked to pour tea in the place of honor. Other friends of the bride's mother may be asked to carry out other serving duties.

THE BRIDESMAIDS' LUNCHEON

The bridesmaids "stag" can take the form of a luncheon, supper or dinner, either at home or at a restaurant. The bride sits at the centre of the table. Unless there are a large number of bridesmaids, other close friends who might have been bridesmaids are usually invited. It is at the bridesmaids' party that the bride can give her attendants their presents.

THE REHEARSAL DINNER

The rehearsal is as close to the date of the wedding as possible. The bridal party is entertained either at dinner, before the rehearsal or at a party afterwards. This is often arranged by the groom's family or close relatives on either side. But if the groom's family lives out of town or no one offers to give the dinner, then the bride's family usually does it.

THE BACHELOR DINNER

A dinner or "stag" party is arranged and organized by the best man for the groom and his friends some time during the week before the wedding. It is usual for all present to share the expenses. Similarly a personal gift for the groom is usually the joint presentation of the entire party.

THE PARTY AFTER THE WEDDING

Unless the wedding is in the evening, the bride's family usually throw a party for the two families, the bridesmaids and ushers, and out-of-town guests. If the reception is at home the wedding party can relax after

the bridal couple and guests have gone. Then a supper or dinner is served. Afterwards the younger set can go to some hotel for an evening's dancing, or the entire party can be continued at home. If the wedding party go out to dinner, the parents and friends sit at one table, the younger people at another. Here again, there may be dancing afterwards.

THE BRIDE ENTERTAINS THE GROOM'S FAMILY

After you are married and settled down in your new home, your first guest should be your husband's parents. If both families live in the same town, you might give one dinner for the two sets of parents.

GETS HUSBAND'S RELICS

ROME (Reuters) — Fragments of Mussolini's brain kept in the United States since the end of the Second World War have been returned to the Italian dictator's widow at her request, a U.S. embassy spokesman said Saturday. The fragments had been sent to the U.S. for analysis in 1945 by an American army doctor who had obtained them from members of the Italian resistance movement.

SPEND FOR FUTURE

The British telephone system, a government department, spends \$15,000,000 a year on research.

Classic dignity for invitations

While handwritten notes inviting guests to your wedding are perfectly acceptable if the ceremony is to be small and informal, the traditional formal invitation is still used by most brides-to-be.

This can be engraved or printed in engraving style on a white, ivory or cream-colored double sheet of quality paper, which is folded and inserted in the envelope, accompanied by a small, separate reception card.

The folded invitation and reception cards are placed in an envelope which is left unsealed, and is addressed simply "Mr. and Mrs. Robinson." This envelope is then slipped into a larger one which is addressed for mailing.

If young children are invited to the wedding, add their names on separate lines on the inside envelope, before their parents' names. Older children should have separate invitations. The casual addition of "and family" is strictly out of place.

The wording of the invitation is a formal one which has retained its classic dignity through the years and changing times.

"The honor of your presence" is still requested with formality and the invitation to the reception asks for the "pleasure of your company."

If the wedding is semi-formal, the bride-to-be may choose a smaller size invitation which is placed in the envelope without folding. The wording, however, is identical.

If the wedding is a simple chapel ceremony with only members of the family present, it's customary to send out announcement cards announcing the marriage and giving date and place of the ceremony. Enclosed "at home" cards state the couple's new address and the date they will be back from their wedding trip.

MONTREAL (CP) — Things will get worse before they get better, traffic director Jean LaCoste told local motorists. Already plagued by barricaded streets, one-way traffic and pedestrians who gamely take the right of way, city drivers will find "an unprecedented road construction program" in their path in 1968.

Serve these tasty dishes at pre-wedding functions

SHOWERS! While gifts and congratulations are raining down upon the bride-to-be, her friends may be suffering from a deluge of worries.

Planning a shower party demands close attention to details, such as the guest list and the decorations and what to serve after the gifts have been opened.

Family recipes, perfect for four to six servings, are not always successful when tripled or quadrupled because the balance of ingredients can be disturbed.

Here is a flexible recipe that will provide 24 servings of a rich cream sauce suitable with either fish or fowl.

The sauce is easy to prepare and has a subtle yet delightful flavor with shrimp, for a perfect Shrimp Newburg, or chicken, for a tasty Chicken à la King.

There is a choice of serving methods for these recipes. Delicate patty shells can be ordered from the baker or made by a talented hostess herself with circular-cut pie crust dough shaped on the bottom of muffin cups. Fluffy rice, split hot biscuits or toast points can also be used as a base.

RICH CREAM SAUCE

Yield: 9½ cups
7 10½-oz. cans, Condensed Cream of Mushroom Soup, undrained
1 cup milk or light cream (about one-third cup) egg yolks, slightly beaten
1. Combine soup and milk; heat just to boiling, stirring occasionally. DO NOT BOIL.
2. Gradually stir a little of the sauce into egg yolks; combine with rest of sauce.
3. Cook over low heat until thickened, stirring frequently.
4. Serve over meat, poultry, fish or vegetables, or in the following recipe variations.

SHRIMP NEWBURG

Yield: 24 servings (¼ cup each)
9½ cups Rich Cream Sauce
6 cups 1¼ lbs. edible portion (3 one-half lbs. raw shrimp as purchased) cooked shrimp, cut in half lengthwise.
¼ cup cooking sherry (optional)
¼ tsp. ground nutmeg
¼ tsp. paprika
1. Combine ingredients; heat but DO NOT BOIL.
2. Serve over toast points, hot split biscuits, hot fluffy rice or in patty shells.

Use care when shopping for your footwear

Heels and soles, with magic in between shoes for the modern miss are styled to suit every shape and size foot. Colorful summer linens and calfs are most becoming with fresh cotton dresses.

For the honeymoon trip, the bride will have her pick of footwear. The still popular French heel is charming for evening wear, with lattice, vamps and peek-a-boo toes.

Sturdy but feminine playshoes are most attractive, some with crepe soles, others with slight wedges and some just plain flats. All are made to wear with slacks and can be used when wearing afternoon cottons.

Nylon is playing a big part in foot-gear. Nylon lace shoes are ideal for summer wear. Cool and smart, these shoes can be found in dressy styles for after six and for daytime shopping. It is a shoe that will please the eye.

30 MILES VIA AFRICA

MILAN (AP) — Mrs. Lina Pelizzaro of Milan received a postcard in March mailed 20 miles away in 1957. Among the postmarks on it was that of Bulawayo, Rhodesia.

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