

ELLEN'S DIARY

Dry Firewood Is Stored For Frosty Winter Days

Now Autumn's luscious tints are on the pastures, but beneath, the grazing is fairly lush.

"We can't complain about this summer," says a visiting farmer here.

"The hay was made in a big batch, but it was a good crop we saved."

"The pastures have kept good too," James offered. "Yes, it's been a great summer for the stock."

"And the grain—have you ever seen a better crop?"

"It looks promising, but a mes agreed. "Yes, and it's standing up well."

"It surely grew better than I ever expected" the other smiled, "considering the questionable quality of the seed from this year's queer harvest, we sowed it."

"That's so," James nodded. "I know, I, for one, was happy to see it commence to green the red of the fields last spring."

"Now, if we just happen to get a night with a strong wind, or any very heavy rain—it will be a nice harvest. Pleasant to work at, and good to store. When I think of last year's, I wonder..."

"How we farmers managed to keep up our hopes," James said. "I suppose, we had had some reason there had been seedtime, there would be a harvest. There was. But what poor weather we got in which to store it up."

"Tomorrow's will be better. This can't last," said James recalled in an afterthought, "because the feeding of the stock in the event of a lingering winter, a neighboring piece of feed from our farmers acquired today, and the mover moved in to its cutting. Mandy's milk, I see, blueberries were added to cows' menu, and we had to be careful mark of the season, green-appeal."

"It's always so much because one can use them in so many appetizing ways," another cook commented.

Today, took some of the family along the fields in the hillside to gather home-dried and weathered firewood.

It will never be in a better condition for storing home, as we thought gratefully of the warm fires the sticks would give, the light of maple and birch, the light of the poplar-wood. And here were different fragrances were cherry sticks and three odd ones of the different kinds, when cold white drift blew along it.

They were in the woods, in the confusion, when windows were frosted and steps crunched under the snow.

Mr. and Mrs. David Crocker, the former John Finlay and daughter, Dianne, have returned to Halifax after vacation in St. Stanhope.

Mr. and Mrs. A.L. Roper, McGill Avenue, are guests of Mr. Roper's sister, Mrs. R.D. Scott, Toronto. Before returning to the city this week they will attend the wedding of Mrs. Roper's niece, Miss Lucille Brownrigg, St. Stephen, N.B.

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MARY HAWORTH

Registered Nurse Gives Confused Self-Account



MARGARET MORRIS
PANELIST

Dear Mary Haworth: I am a registered nurse, 30, married, with two small children. I have two part-time jobs in addition to my housework. I very much enjoy my nursing work, as well as the opportunities to meet new people.

My problem is that I have sensitive personality with inferiority feelings, due to being over-protected as a child. I am often careful not to show it.

I don't attend women's meetings unless I am with an extrovert woman. The introvert type makes me feel unwelcome and inadequate, as I cannot fathom their feelings and line of reasoning which are so quiet.

I have tried being introvert, too, but find it difficult. I have consulted a doctor, who prescribed a sedative, which helps, but put up a good front, however, rather than reveal my true feelings to her. I shrink from seeing a psychiatrist, who probably would only give me tranquilizers instead of talking things out.

I feel like withdrawing from everybody. I feel that all people should be friendly and nice, and when they aren't I can't shrug it off. I know this is a common trait amongst extroverts, but I need help desperately, all I have done is to tell myself that I am a failure. Please advise me.—E.J.

Dear E.J.: You say you've tried being an introvert but find it difficult. Actually it seems to me that you are a natural introvert.

Mr. and Mrs. MacLennan, will reside in Glen Valley.

Mrs. Fred Wignmore, circulator of the guest book.

The bride travelled in a yellow two piece suit with white accessories and a corsage of pink carnations.

Prior to her marriage, the bride was tendered a shower at the home of Mr. and Mrs. Gordon MacKenzie, Rose Valley, where she was presented with a white Bible by members of the Rose Valley Y.P.U. A commu-

Household Hints

A new dual-purpose cleaning pad, coated on one side with an abrasive material for scouring and padded on the other with soft foam for wiping. Is ideal for all sorts of cleaning, from scrubbing dirty pots and pans to wiping off the kitchen table.

Ideal for summer picnics is a new lightweight, insulated 7-ounce container with six individual slots to hold soft drinks.

Delicious emotional conflicts.

Thus I suggest you get a physical checkup along the lines of the mind, as against a life of hard activity (a choice must be made) and still be as poised and competent in group situations as any extrovert in the social swim.

The real difference between extrovert and introvert is that the extrovert is quick by nature by the circus atmosphere and the extrovert is quick by nature by the circus atmosphere and the extrovert is quick by nature by the circus atmosphere and the extrovert is quick by nature by the circus atmosphere.

Follow this with first rate psychiatric consultation. If necessary, in which case, the psychiatrist know in plain words that you want deep diagnosis help, not a tranquilizer, brush-off—M.R.

Mary Haworth consults through her column, not by mail or personal interview. Write her in care of The Guardian.

MR. AND MRS. JOSEPH A. ARSENAULT

Ceremony Of Toronto Couple Performed At Egmont Bay

Mr. J.N. Poirier officiated at the ceremony in St. James Roman Catholic Church, Egmont Bay, when Marie-Lorette Arsenault and Joseph Albion Arsenault, both of Toronto, Ontario, exchanged wedding vows. The bride is the daughter of Mr. and Mrs. John L. Arsenault, Abrams Village and the groom is the son of Mr. and Mrs. Amede Arsenault, Urbainville.

The bride's choice of Egmont Bay was "O Jesus" and "Pans Angelicus" and was accompanied by Edmond Gallant of Mont Carmel.

The bride chose a floor length gown of white nylon organza over tulle, the fitted bodice featured lily point sleeves, a wide scooped neckline and pearl and sequin details. The full skirt was accented with a wide white sash at the back. She wore a single strand of cultured pearls, a gift of the groom. Her hairdressing of nylon net petals and lily of the valley held an elbow length veil of tulle. She carried a semi cascade bouquet of white mums and pink roses. Her bridesmaids were Miss Lorette Arsenault, Abrams Village, was maid of honor for her sister.

The bridesmaids included: Miss Lorette Arsenault, Summerside, sister of the bride and Miss Frederic Gallant, Summerside, sister of the bride, and Miss Noella Arsenault was flower girl and Master Kimer Arsenault, Abrams Village was ring bearer. The bride's attendants were groomed identically in pink chiffon and carried bouquets of white mums and pink carnations. Their bridesmaids wore pink chiffon roses with pink veils.

Leonard Arsenault, Urbainville, was best man for his brother and the groom's brothers, Alphonse Arsenault of Charlottetown and Alfred Arsenault of Urbainville, ushered the guests.

For a breakfast at the bride's home for 40 guests and supper at the groom's home for 250 guests, the bride's mother received walking in a two piece white accessories and a corsage of yellow mums and roses. The bride wore a two piece royal blue silk, white accessories and white shoes by name, August 27.

For a honeymoon trip to the Cabot Trail the bride chose a pale blue nylon chiffon dress and a corsage of white carnations. The newbrides will reside at 663 Bedford Ave., Toronto, Ontario.

Old-time guests included: Mrs. Dennis Robbins of Charlottetown, Ronald Arsenault, Toronto, Misses Irene and Eda Arsenault, Toronto, Ontario, and Mr. and Mrs. Robert Cormier, Toronto, Ontario.

IDA BAILEY ALLEN

Homemakers Treasure Famous Blue Delftware

IN ALMOST every country, homemakers treasure a type of Delftware — most of it is bright and cheerful. Delft blue. The black Delftware, however, is less known.

Guests attending the opening of the Rotterdam Hilton Hotel were invited to visit the city of Delft, population under 50,000, a few miles from Rotterdam.

DELIGHTFULLY DUTCH Delft is crossed and surrounded by canals. The chestnut trees in bloom, children were skip-jumping home from school for a warm midday meal. A pleasant home scene.

The basic Delft designs were copied generations ago by Dutch travelers in the Orient; blue was the favorite color of the royal Chinese family.

If you do not own a Delft vase, you might like to have one for Christmas, and in due season, fill it with gay tulips from your garden, raised from Holland bulbs.

TOMORROW'S DINNER
Salad a la Hogue with Head Cheese
Butter-Baked Fillet of Beef
Crisp-Fried Onions
New Potatoes
Simmered Green Peas
Whipped Cream Puff
With Sliced Fresh Peaches
Or Halved Fresh Peaches
Raspberries Sauce
Hot or Iced Coffee or Tea
Milk
Meatmen's level: recipes for 6

SALAD A LA HOGUE
Wash overcoats of "Indonesian" seasonings; serve as a first course or after the entree.
3 small lettuce, shredded
coarse-chopped hard-cooked eggs
1 cup olive oil
1 1/2 tsp. salt
1/2 tsp. pepper
1/2 cup vinegar
1 tsp. table mustard
1 tsp. soy sauce
Layer lettuce and eggs in salad bowl.
Mix oil, salt and pepper.
Fasten up to 1/2 with a salad fork or spoon until lettuce is slightly limp.
Add vinegar, mustard and soy sauce, a little at a time, until thoroughly mixed.
Treading lettuce and eggs in this salad held cheese on the same plate.

BUTTER-BAKED FILLET OF BEEF
8 lbs. fillet of beef in piece salted
1/2 cup butter, melted Mustard.
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Score fillet, that is, cut lengthwise and cross-cuts in diamonds 1/4 deep.
Place meat in well-lubricated pan; bake 10 min. in hot oven 400 degrees; dust with salt and pepper.
Add 35 mins. longer at 375 degrees, basting every 10 min., 4th button.

6 The Guardian, Charlottetown, Tues., Aug. 27, 1963

HAPPENINGS

Mr. and Mrs. John H. Walker, Cape Traverser, have as their guests their grand-daughters, Miss Roberta J. Haines, Niagara Falls, Ont., and daughter M.I.'s Mildred R. Walker, N.B. who is on the staff of Shaugnessy Veterans' Hospital, Vancouver, B.C.

They are returning to their homes by name, August 27.

Mr. and Mrs. Eric Roberts and family, Peter Sisson, Chris and Heather, left last week to return to their home in Montreal, after visiting Mrs. Mallett's brother, Mr. William Mallett and Mrs. Mallett, Newbury, and other members of the family.

Mr. M. Walsh and daughter Wendy are guests of Brig. and Mrs. A.W. Rogers, 606/111 Avenue Mrs. Walsh, who is Mrs. Rogers' cousin, returns to her father and son-in-law, Mr. and Mrs. Kenneth MacKenzie, North River Road.

Mrs. Leslie Duff, Lewisville, N.B., has a guest of her daughter and son-in-law, Mr. and Mrs. Malcolm F. and Mrs. Harlow had as their guest

Mr. and Mrs. A.L. Roper, McGill Avenue, are guests of Mr. Roper's sister, Mrs. R.D. Scott, Toronto. Before returning to the city this week they will attend the wedding of Mrs. Roper's niece, Miss Lucille Brownrigg, St. Stephen, N.B.

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MR. AND MRS. JOHN D. MCINTYRE

St. Joachim's, Vernon River, Scene Of August Nuptials

A pretty wedding was solemnized at St. Joachim's Church, Vernon River, in August when Reta Josephine, youngest daughter of Mr. and Mrs. Terrence Magennis, Elliotville, became the bride of John Daniel, only son of Mr. and Mrs. John Lotyur, Cardigan. The double ring ceremony was performed by the pastor, Rev. Irwin Gillis who also celebrated the nuptial Mass. The organist was Mrs. Clarence Redmond and the altar boys were Leo Magennis and Louis Walsh.

Given in marriage by her father, the bride was attired in floor length white organza over satin and carried a bouquet of red roses.

Rose Praeger, as maid of honor and Mrs. Francis O'Brien of the bride, at bridesmaids wore identical dresses of blue nylon. Their nosegays were white and pink carnations.

Harry Myers was best man, Francis Magennis' and Malcolm Campbell were ushers.

Recent Wedding At Kensington United Church

Anne Elaine Newsome, daughter of Mr. and Mrs. William Newsome, Breadalbane, and Alan Lloyd MacLennan, son of Mr. and Mrs. John MacLennan, Fredericton, were united in the bonds of matrimony at Kensington United Church Mass.

The ceremony was performed by Rev. L. M. Murray.

The bride was lovely in her steepled length gown of blue and i.v., with long lily-pointed skirt. Her neckpiece length veil of nylon tulle illusion fell from the tiara of crystal, borels, beads and seed pearls. She carried a white Bible adorned with red and grey sequins jewelry was tiny pearl earrings.

Miss Helen N. S. was a bridesmaid and Karen of Toronto, Ont. are visiting in Kensington, guests of Mrs. Dickie's mother, Mrs. Bessie Mackay.

Mr. and Mrs. Walter Wedlock, Summerside, and Mr. and Mrs. Keith Adams, Burlington, were recent guests at the mainland.

Mr. and Mrs. Lloyd Dickie and family, of Kensington, are visiting in Kensington, guests of Mrs. Dickie's mother, Mrs. Bessie Mackay.

Moore & McLeod Ltd.

Errol Caseley, Halifax, spent the past weekend at the only summer home in Cavendish.

Mr. and Mrs. Elton Woodside and Mr. and Mrs. William Heaney, all of Clinton, have returned from a holiday trip to Quebec and the United States.

Mr. and Mrs. Allison Bernard, Kensington and Mr. and Mrs. John's parents, Mr. and Mrs. Bert L. MacKay, Clinton, are other members of the family.

Dr. Russell Fursell, manager and financial consultant for the Ontario division of Rogar Ltd., returned recently from Germany where he attended the world congress of Veterinarians, held in Zurich, Switzerland and England.

LAC and Mrs. Melville Johnson of Ottawa, Ont., are visiting Mr. and Mrs. John's parents, Mr. and Mrs. Bert L. MacKay, Clinton, are other members of the family.

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PURE BARBADOS

A TASTE THRILL FOR YOUNG AND OLD ALIKE

Yes, your family and your guests are in for a taste treat when you serve them PURE BARBADOS as a table spread or as a cooking or baking ingredient. This aromatic flowing sweetener from Barbados provides a good supply of food energy for young and old.

And here are some of the many delicious foods you can prepare using PURE BARBADOS: Pies, cakes, puddings, soups, dressings, sauces, breads, candies, special treats.

But to be sure of obtaining our product, make certain that the label on the container, (no matter what brand of Food Products you purchase) bears these words — PURE BARBADOS.

Look for Pure Barbados in all of these containers and your favorite food store.

PURE BARBADOS TANGY MOLASSES



A more fashionable YOU this fall and winter when your choice of a new coat is made from our selection of those with push up and full sleeves (with storm shields), as well as new H-line styling... available in plain and fur trims of dyed fox, black and grey squirrel, sapphire, imported all-wool blue mink, black mink and lynx. Your color preference is here—black, taupe, raisin, dark brown, teal blue, mink brown, cranberry, beige, and green. In wools, mohair, black, Harris Tweeds, imported all-wool tweed, wool laminates, Falzarlane, Caressa, Faille, and worsteds.

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