MR. AND MRS. THANE ANDERSON

Stewart-Anderson Vows Exchanged In Ottawa

The marriage of Betty Violet Stewart to Thane Wesley Anderson was solemnized in McLeod — Stewarton United Church, Ottawa, in September, with Rev. Matthew Taylor officiating. The bride is the daughter of Mr. and Mrs. Hugh Charles Stewart of Ottawa and the groom is the son of Mr. and Mrs. Sidney Anderson of Morell, P.E.I.

Given in marriage by her father, the bride wore a slipper length gown of white satin and Guipure lace which extended into a chapel train. The graduated, waist-length veil with scalloped edge was held in place by a delicate double tiered crown of Guipure lace. She carried a bouquet of sensation roses and blue cornflowers.

The maid of honor, Myra Hanrahan of London, England and senior bridesmaid, Lynda Morris, cousins of the bride, wore identical floor length A-line gowns of deep pink crepe with sleeves of matching Guipure lace. Jean Stewart, sister of the bride was junior bridesmaid and Heather, another sister, was flower girl. They were in identical floor length dresses of white batiste with pink embroiderery and carried nosegays of pink and blue cornflowers.

Gordon Anderson of Morell, P.E.I. was best man and ushers were Allison Hawbolt, Bristol Lot 40, P.E.I., David Horne, Halifax, N.S. and Hugh Stewart was junior usher.

For the reception at the Talisman Inn, the bride's mother received wearing an original ensemble of pale pink shantung dress and brown ribbon lace coat, with accessories of pink. The bridegroom's mother chose a deep pink and white dress of silk with navy blue accessories.

Following the reception, the couple left for a wedding trip to the New England States. The bride travelled in a pale yellow suit with beige and brown tone accessories. They will reside in Ottawa.

MR. AND MRS. GARTH WILLIS

September Vows Pledged By Charlottetown Couple

The marriage of Mona Faye MacWilliams, daughter of Mr. and Mrs. Lloyd MacWilliams, Carleton Siding to Garth Leonard Willis, son of Mr. and Mrs. Leonard Willis, Charlottetown, took place on September 11th, at Spring Park United Church, Charlottetown.

Rev. C. C. Lewis officiated at the 2.30 double ring ceremony. The church was tastefully decorated with baskets of gladioli and mixed flowers in autumn shades, and the guest pews were marked with miniature pom pom dahlias centered on white doilies.

Traditional wedding music was played by Mrs. J. D. Herdman who accompanied Mrs. Sydney Hurry of Charlottetown as she sang the "Wedding Prayer" prior to the ceremony and "O Perfect Love" during the signing of the register.

The bride, given in marriage by her grandfather, was in a floor length sheath gown of Ligedo crepe with the bodice and skirt appliqued with Chantilly lace almost covering the lower part of the skirt. The neckline was a simple scoop and the gown had three quarter length sleeves. The detachable train, fastened at the waistline, was of Ligedo crepe, and gave a bouffant look to the gown, and fell softly to chapel length. A tiered veil of silk illusion was held in place by an organza rosette headdress. She carried a cascade of red roses with lily of the valley.

Attending the bride as matron of honor was Mrs. Carl Willis, sister of the bride. The bridesmaids were Virginia MacWilliams, sister of the bride, and Esther Carruthers. They were gowned in identical floor length gowns of turquoise peau de soie with scoop necklines, cap sleeves and semi-fitted skirts with matching headdresses. They carried crescents of shasta daisies.

The best man was Dr. Carl Willis, brother-in-law of the bride. The ushers were David MacPhail and Eric Willis brother of the groom.

Mrs. MacWilliams chose for her daughter's wedding a turquoise sheath dress with matching hat and black accessories. Her corsage was of white carnations.

The mother of the groom wore a white wool sheath dress. Her hat was in shades of blue and her accessories were black. She wore a corsage of pink roses.

Following the ceremony a reception for 90 guests was held in the lecture theatre of Confederation Centre. The bride's table was centered with a three-tiered wedding cake topped with a miniature bride and groom. The toast to the bride was proposed by V. G. Howatt and responded to by the groom, who also proposed a toast to the bridesmaids, which was responded to by the bestman. The wedding cake was served by the bride and groom.

Joan Willis was in charge of the guest book.

For a honeymoon trip through the New England States, Toronto, Niagara Falls and New York, the bride chose a blue boucle suit. She wore a black hat and black patent accessories and a corsage of white carnations.

Guests from out of the province were Mr. and Mrs. Chester MacNeill, Greenwood, N.S. and Mr. and Mrs. Warren Berquist, Framingham, Mass.

The newlyweds are residing at the Inman Apartments, Granville Street, Summerside, P.E.I.

(Phot by R. B. Rambly

ELLEN'S DIARY

The Mercury Refused To Climb Any Higher

Then, in the new week, came Tuesday, a day more of Fall than of Autumn. For there is a difference. The latter is a winsome time of year, one of stilly days and lingering echoe, when the sun's smile is a benediction on the farmlands that sooner or later will be betaking themselves to rest. A late butterfly comes by, a bit lost, you are sure to loiter where asters still bloom. Goamer float in the sunshine. Tufted seeds pass on the light breath of wind. Leaves drift down, slowly yet surely, as through after "Life's fitful fever" they are well content to fall to earth. They would sleep well. Farmers are in the fields, happy in the blue-skied day. Recalling how good was the seedtime with all its brightness and promise. Spring would return. It was waiting even now at the foot of the span bridging the months that all too soon would pass away. . . . .

"It could be a long winter" we overheard James say to another long-time farmer this morning, when they talked of that in the offing. The visitor smiled. "Father used to say if one wanted the winter to pass quickly, it was a simple matter. All he had to do was to sign a six month's promissary note. He would find the time would fly then!"

Autumn is a magic time, one of mellow days, with woven blue mists on the hill. Fall, however is different. It is a time of forlorn winds, sighing and complaining through the bare branche, and across the drab fields. It gives short and often-dampish days, cool, with brittle sunlight. And at Alderlea, the drift of white fulls come in from the River through Autumn days to the plowing, now gone from the scene... come no more, because the plow is hard - caught in the furrows!

A Fallish day then this was, with the mercury in the glass at the house-corner, refusing to climb to former warming heights. And a continuing mist of rain on the fields.

"What work is planned for the day" James inquired of Mack, once more returned to his school. "I haven't heard. Plowing perhaps" he replied.

"There'll be better days than this for the plowing" his father said. "I was thinking we should see what repairs those disc-harrow need. Wes could look into that."

"But you won't be needing them this fall" we said. . .There was a breeze in the old maple, and damp on the barn-room where the pair of pigeon had alighted. And above the sky was gray.

"That's true, Ellen" James agreed with a patient smile. "But remember there's another springtime ahead!"

And another October day: a Wednesday, due in the morn.

Until tomorrow — Diary — Good - night....

Women

WI District Scholarships Presented At Wheatley R.

Members of the North Shore Queens No. 1 Women's Institute and other interested persons gathered recently at Wheatley River Hall to present the 8th Annual District Scholarships to the students coming first and second in the grades 10 and VIII provincial examinations in this area, which involves 11 districts.

Mrs. M. J. Doyle, district convention president, was chairman and introduced the three successful winners of this year's provincial exams. Roddie MacPherson, son of Mr. and Mrs. Dan MacPherson of Oyster Bed Bridge, and student at Charlottetown Rural High School, who came first in the grade ten provincials was presented the scholarship by Mrs. Lea Reid, member of the scholarship committee. Karen Doiron, daughter of Mr. and Mrs. Louis Doiron of Mayfield, student at Stella Maris School, placed first in the grade VIII exams, and Mrs. Leonard Ling, chairman of the scholarship committee presented the scholarship to her. Murray MacPherson, another son of Mr. and Mrs. Dan MacPherson won second place in the grade VIII provincials and his former teacher, Mrs. Roy Dickieson of Wheatly school, presented his scholarship.

Guest speaker of the evening, Frank Costello, principal of Charlottetown Rural High School, gave an interesting talk and slides shown by Linda Matheson on her recent trip to the British Isles and Belgium were much enjoyed.

Refreshments were served by the Oyter Bed Bridge and Wheatly River Women's Institutes.

IDA BAILEY ALLEN

Bride's Guest's Dinner Delights Groom's Folks

FINALLY settled in hew new home, one young friend Joan hoped she was ready — if not quite capable — of preparing a special dinner for her father-in-law and mother-in-law.

After studying this column a few weeks for ideas, considerable thought, and a few practice try-outs, she planned a menu she felt would satisfy her father-in-law, please her mother-in-law and make her new husband very proud.

JOAN'S DINNER FOR HER IN-LAWS

Lettuce Tossed with Crabmeat Russian Dressing
Sesame Seed Sticks
Complete Entree Course:
Chicken - Rice-and - Mushroom Casserole
Warm Little Frozen blueberry Pies (purchased) with Whipped Cream Cheese or
Honeydew Melon Wedges
Coffee Tea
Measurements level

CHICKEN-RICE-AND-MUSHROOM CASSEROLE
(Complete Entree Course)

2 tsp. Ac'cent
2 tsp. salt
¼ tsp. pepper
1 tsp. paprika
2 (2½ lb.) broiler - fryer chickens, quartered
1 stick (½ c.) butter or margarine, divided
1 can (3 or 4 oz.) chopped mushrooms
1 c. water or chicken broth
¼ tsp. each, crumbled leaf thyme and rosemary
3 c. hot cooked rice
¼ c. slivered blanched almonds
2 tbsp. chopped parsley

Mix together Ac'cent, salt, pepper and paprika and dust all over 2 broiler - fryers. Reserve 2 tbsp. of butter to saute almonds. Melt remaining butter in large skillet over moderate heat.

Place chicken quarters, skin-side down in skillet, and slow brown about 10 min. Turn to brown completely 10 min. more. Remove chicken when browned and keep warm.

To the skillet, add mushrooms with their liquid and the water or chicken broth; scrape up the brown particles. Bring to a boil; put in browned chicken; dust with thyme and rosemary. Tight - cover; simmer 40 min.

While chicken is simmering, cook rice, and in a 6" frypan, saute almonds in reserved 2 tbsp. butter until golden brown.

To serve, remove chicken. Add cooked rice to the liquid in skillet; mix with fork; reheat if necessary. Turn rice into large flat casserole; top with chicken. Garnish with almonds and parsley. Serves 6 to 8.

TOMORROW'S DINNER
Bubbling Oyster Stew (homemade or frozen)
in bowls Oysterettes
Anchovy Egg Salad
Warm Brown 'n' Serve Rolls
Half - Frozen Stewed, Fresh or Canned Pitted Plums
Chinese Almond Cookies (purchased)
Coffee or Tea Milk

THE CHEF COMMENTS ON COOKERY AND MARRIAGE

Mesdames et Mesdemoiselles: In France, a girl does not get a husband unless she knows how to cook! Very often a last step in the marriage negotiations, arranged by the parents of the two young people, is a meal cooked entirely by the young lady for the young man's verdict.

One French father of my acquaintance was hopeful that his daughter would make a good marriage. Each week she cooked a special dinner for him so he could judge her cooking ability. After 52 tries for 52 weeks, he dubbed her an excellent cook. Ah oui, she eventually made a happy marriage!

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. . . Lila Hamilton

MR. AND MRS. RAYMOND HEBERT

New Zealand, P.E.I. Church Scene Of Recent Wedding

Our Lady of Fatima church was the scene of a recent wedding, when Mary Melvina, eldest daughter of Mr. and Mrs. Wm. Mallard became the bride of Raymond Joseph, only son of Mr. and Mr. Alex Hebert, both of New Zealand, P.E.I.

Rev. W. A. Keefe celebrated the nuptial mass and officiated at the double ring ceremony. The organist was Mrs. G. Christian and the St. Alexis Choir, Rollo Bay, sang "Paanis Angelicus", "O Lord I am Not Worthy" and "On This Day" during the signing of the register.

Given in marriage by her father, the bride wore a floor length gown of sheer net over satin, with fitted bodice and long lily point sleeves. The scooped neckline and skirt front featured embroidered appliques trimmed with seed pearls, while the skirt back was accentuated by tiny bows of self material. Her tulle illusion shoulder length veil fell from a pearl petalled crown, and her only jewellery was a single strand of pearls and matching earrings, gift of the groom. She carried a bouquet of red roses

Jean, sister of the bride, was maid of honor, in a street length dress with overskirt of aqua organza over taffeta. Her headpiece was a matching tulle illusion veil which fell from a wedding ring crown. Her bouquet was of yellow mums.

Leo Cormier acted as best man, and Lloyd Mallard, brother of the bride, and Adrien Hebert, cousin of the groom, ushered the guests to pews marked with white wedding bells.

Tommy and D. J. Gregory, cousins of the bride served at the nuptial mass.

The bride's mother wore an aqua green two - piece dress with beige accessories and a corsage of white carnations.

The mother of the groom chose a two - piece dress of blue linen with white accessories, and a corsage of white carnations.

Following the ceremony, a reception was held at St. Mary's Hall, Souris where Tom White, uncle of the bride, acted as master of ceremonies. The bride's table was centered with a three tiered wedding cake. The toast to the bride was proposed by James Hanlon and responded to by the groom. Congratulatory telegrams were read from several friends and relatives. Margaret Mallard, sister of the bride was in charge of the guest book.

For a honeymoon to points in New Brunswick the bride wore a pink sheath dress with matching walking coat; white accessories and a corage of whites cessories and a corsage of white carnations.

Mr. and Mrs. Hebert have taken up residence in New Zealand.

GEORGETOWN

Delegates attending from the Georgetown Branch were: the president, Mrs. Walter MacLean the secretary treasurer, Mrs. Georgina Gotell; Mrs. Frank Lavandier; Mrs. Frank MacLean; Mrs. H.P. George and Mrs. William MacLeod.

Following the business part of the Rally the Morell Ladies Auxiliary served lunch and a sing song was held and dancing enjoyed.

HAPPENINGS

Audrey Jenkins, Women's Editor, Phone 4-8506

Frank McNeill has returned to his home in Alberton after visiting in Worcester and Boston.

Dorothy McNeil, RN and Mary McNeill, Alberton, who have been employed at the Western Hospital, left last week for Belleville, Ont.

Mrs. W. B. Doughart and family, Long River, entertained at a dinner honoring the birthday of Royal Madden of Stoughton, Mass. who was visiting her.

Mrs. Russell O'Neil and three sons returned to Oshawa, Ont. after spending a pleasant holiday with Mrs. O'Neil's parents, Mr. and Mrs. Edgar Matthews, Baltic, who accompanied them to Moncton, N.B.

Mr. and Mrs. Elmer Caseley have returned to their home in Baltic after a week's vacation with relatives in Toronto, Ont.

Mr. and Mrs. Leonard Bernard, Alberton, left recently to visit Mr. and Mrs. Walter Culbert in Haverhill, Mass.

Mr. and Mrs. William Callbeck, Central Bedeque, left by plane recently to spend a week in Bermuda.

Mr. and Mrs. James A. Murphy, Kensington, have returned from a trip to Toronto, where Mrs. Murphy attended the Buyer's Gift Show. While in Toronto they were guests of Mr. Murphy's brother, Ira and Mrs. Murphy, North Bay, where were guests of Mr. Murphy's North Bay where they niece, Mrs. Randy Newell and Mr. Newell, and in Trenton, Ont. with Mrs. Murphy's brother and sister-in-law, Cpl. Frank and Mrs. Adams. Other points of interest included in the tour were Niagara Falls, Buffalo and New York.

Rev. Bernard Toner and Mrs. Toner of Central Bedeque have returned home after spending a week in Nova Scotia.

Mr. and Mrs. Charles Taylor of Short Hills, N.J. returned home after visiting Mr. and Mrs. Albert Linkletter and other relatives in Linkletter.

Shayne Rochford of Alberton is spending some time in Toronto, Ont.

Mr. and Mrs. Robert Taylor, Traveller's Rest, have returned after spending their honeymoon in Ontario. Mrs. Taylor has returned to her duties at the telephone office, Bedeque.

Rev. Horace and Mrs. Esterbrooks, and two daughter, Central Bedeque, accompanied Rev. Ross and Mrs. Howard of Charlottetown on a holiday to Black's Harbor and Danvers, Mass.

Friends Host Party For Ex-Islander

Mr. and Mrs. Roy L. Wooldridge, 67 Hancock St., Somerville, Mass. were hosts to about 35 friends and relatives, who gathered recently to extend congratulations to Mrs. Etta Drummond, who had just reached another milestone, namely her 80th birthday.

Most of the guests were former P. E. Islanders, Mrs. Drummond being a native "Islander", and for many years a regular summer visitor. Her brother, Finlay MacKinnon, resides in Marshfield, P.E.I. Another octogenarian and former Islander was Andrew MacDougal, looking hale and hearty at 87.

Many gifts and congratulatory wishes were bestowed on Mrs. Drummond, and refreshments were served by the hostess, Mrs. Wooldridge and her able assistants.

MONTAGUE

Plans for the annual Church supper to be held on Wednesday, Oct. 13, were finalized at the regular meeting of the Womens' Guild of the Presbyterian Church which was held recently in the Church Hall.

A donation was given to the "Cradle Roll" and a number of articles to be offered for sale at the Fall Bazaar were given to the committee in charge. Committees appointed for the next meeting were lunch, Mrs. Basil Lowery and Mrs. David MacLean; devotions, Mrs. Mary Nicholson and Mrs. Doris O'Connor.

The meeting closed with the Mizpah benediction. Refreshments were served by Mrs. Anne Sharpe and Mrs. Lyle Brehaut.

A cancer dressing station was recently organized in Montague under the direction of Mrs. Arthur Ross, Montague, who is in charge of the station. Mrs. Estelle Dennis, secretary of the provincial Cancer Society, and other members of the Charlottetown branch were in attendance to give advice and assistance to the group in the work to be undertaken. Local groups which were represented, and which will be taking part in this worthwhile project were the Womens Institute, Ladies Auxiliary of the Canadian Legion, Catholic Women's League, The Order of the Eastern Star and the Rebekahs, as well as the dressing committee consist of Mrs. Ross, Mrs. Lou Roper, Mrs. Florence Dewar, Mrs. E. Buffum and Mrs. George Inman.

A room where the dressings can be made has been provided free of charge through the kindness of the Montague Branch of the Royal Canadian Legion in their new home. The dressings will also be stored here after they are made until transferred to Charlottetown.

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Apple Pie Topper

Come October and streusel-topped apple pies are sure to be on the menu. For a crispy new topping, cream together ¼ cup each soft butter and brown sugar. Mix in ½ cup each flour and shredded Canadian Cheddar Cheese and ¼ cup chopped nuts. Sprinkle overtop an unbaked open-face apple pie and bake at 400°F. 10 minutes. Reduce oven temperature to 375°F. and bake until apples are tender, about 20 minutes longer.

Sauce-Y Tips

Next time you're planning to serve broccoli with a cheese sauce, make it with Canadian-made Swiss, instead of Cheddar. Season with nutmeg, salt and pepper . . . delicious!

Caraway and Cheese

Two other vegetables we wouldn't dream of serving without cheese sauce, are cauliflower and cabbage. You'll find a teaspoon or two of caraway seeds added to your best Cheddar sauce makes a good flavor charge. And sometime use the same sauce over baked potatoes when you're serving them along with cold meat.

Cheese 'n' Onions

Before we finish with vegetables, here's a smart way to fix onions. Cook large ones until par-boiled, drain and remove the centers. Chop the centers and combine with melted butter, fine bread crumbs and chopped almonds for a crunchy stuffing. After filling the onion cups, sprinkle generously with grated Cheddar Cheese, then bake about 20 minutes in a 350°F. oven. This makes a good accompaniment for roast pork.

Festival Time

Our recipe ideas feature cheese this month because it's National Cheese Festival time again. A golden opportunity to remind you that there are over 40 different types of cheese now being made in Canada. That's one for every day of the month, with some left over! So why not go adventuring along the cheese counter and try a new one.

Restaurants Feature Cheese

Happily, October is also Restaurant Month . . . a perfect excuse for dining out, if you need one! You'll find Canadian chefs taking advantage of the flavor of good cheese, as do good cooks everywhere, not only this month, but the year round.

Dairy Foods Service Bureau

Prepared by the Home Economists of THE CANADIAN DAIRY FOODS SERVICE BUREAU
30 Eglinton Ave. E., Toronto 12, Ont.
(2) Oct.