



MR. AND MRS. RODERICK LEA O'CONNOR

### Couple Wed At Montague Will Reside In Ontario

Wedding vows were pledged on January 18th at the Church of Christ manse, Montague, when Myrtle May, daughter of Mr. and Mrs. John R. Campbell, Alliston, became the bride of Roderick Lea, son of the late John O'Connor and Mrs. O'Connor of Murray Harbour. The double ring ceremony was performed by Rev. Willard Walls. The bride chose for her wedding a floor length dress of white chantilly lace with round neckline and lily point sleeves. Her shoulder length veil of tulle illusion was held in place with a pillow headpiece adorned with sequins. Her only jewelry was a single strand of pearls, a gift of the groom, and she carried a bouquet of red and white carnations. Jean Campbell, sister of the bride, was maid of honor and wore a street length dress of rose colored lace over taffeta, with hat to match. The best man was Andrew Clarye. For her daughter's wedding, Mrs. Campbell wore a three-piece teal blue wool suit, with white accessories. The groom's mother chose a blue wool suit with white accessories. Following the ceremony, a reception was held at Hillside Inn, Montague, where a three-tiered wedding cake, topped with a miniature bride and groom, centred the bride's table. A toast to the bride was proposed by Rev. Willard Walls and was responded to by the groom. For a honeymoon trip to Toronto, Ont., the bride wore a blue wool suit with white accessories. The newlyweds will reside in Toronto, Ont.

### MARY HAWORTH

### Wife Should Seek Help To Settle Family Troubles

DEAR MARY HAWORTH: Many times, in 22 years of marriage, I've put down the impulse to ask for advice. Now I feel I must help. My husband doesn't drink, gamble or run around. His faults are a terrible temper and lack of physical cleanliness. He seldom bathes (perhaps once a month, tub or shower) and seldom uses napersprays. I have tried every diplomatic approach to solving the second problem, but he either sulks silently or gets violently angry and never cooperates. He has a responsible white collar job, serving the public, and presents a fairly good appearance. We have two sons. I believe he really loves me, next to himself. But ever since we married he has been critical of everything I do or say. On occasion, I've dared to dissent from his views, he's become loudly and obscenely argumentative, like a child in a tantrum. I've lived in fear he might use his gun when thus excited. During World War II he was away for three years in the service. On his return we had a big adjustment to make, and we had a terrible time. I remember his tantrums over money, sex, child discipline, anything I don't know why I didn't get help then: pride and naivete, I guess. My self-confidence has taken such a beating that it is difficult nowadays for me to express myself just in ordinary conversation with friends and acquaintances. I doctor quite a bit for "nervous stomach."

I'm a buffer between the boys and their father, trying to keep things on an even keel, never daring to speak my mind lest it start a scene. The least thing sets him off. I suppose I am neurotic, too, for drifting like this. I've tried to cover up from family and friends but it has taken a toll and they probably suspect, anyway. Can you give me perspective on the problem, and on what to do? D.S.

DEAR D.S.: Your husband's terrible temper, the fact that "the least thing sets him off," his gross defiance of socially agreeable standards of physical cleanliness, and his psychopath-type drive to crush you or self-esteem all contribute to a picture of a man urgently in need of specialist care, to head-off (if possible) a tragic final irreversible deterioration of personality.

It is a fact of life that persons afflicted as he is afflicted (with an infantile, crippled, sick-sick emotional outlook), who haven't been treated therapeutically and straightened out by middle age, invariably become progressively more of a trial to themselves and others, as the afternoon years set in.

I would suppose that developments of this sort are forcing you, at long last, to begin to search the horizon for help for all involved.

It is true, of course, that you've been victimized somewhat by choice in relation to him, in the sense spelled out in Dr. Edmund Bergler's book, "Divorce Won't Help" (Har-



SLENDER SILHOUETTE

From the Originals spring collection comes a youthful coat tailored on slender lines. The fabric is fleece in an exciting palomino color and the visored cloche is designed in a matching shade. The top features a double-breasted closing, neat set-in sleeves, a rolled wing collar and T-flap pockets.

### EILEEN'S DIARY

### Wood Was Being Fetched From The Shed With Sled

"A nice morning, this" we remarked to James at breakfast. "And isn't it good to see the sun!" "It does brighten things considerably," he smiled. "I just consider that my grandmother is lazy," Peter confided to his grandfather this afternoon. They were fetching by hand, a supply of wood from the shed to the box in the porch. And because of an item of baking in the oven (a spice cake, topped with marshmallows then browning) she had been delayed in meeting with them, her appointment. "It would seem that way, wouldn't it?" James grinned. He is a willing chap, the youngest son of the house across the lane, helpful, and faithful at such a chore. And at the stables, according to James, "it is surprising how well he can handle a fork at the feeding and cleaning. And he only four!" James will add. "This is going to make the right farmer!" he said this evening patting his head. There was an air of mystery in Peter's silence. "I've been thinking" he commented when the door had closed on his grandfather, and we two were alone in the kitchen, "because there's always somebody sick somewhere, and I'd like to see them made well, I'd perhaps be a doctor. But the worst of it is" he explained with a puzzled expression, "when I'm in town, I never see the things you know? — a doctor needs. They must be to be had somewhere" he reasoned. So somewhere, surely. And wherever lags may at length find the tools of their trades, let it be to their satisfaction and

### UCW Speaker Advises That Study, Prayer Are Necessary For Greater Achievements

"Study to show thyself approved unto God, a workman that needeth not to be ashamed, rightly dividing the word of truth," was the theme of the three-annual meeting of the P.E.I. Presbyterial United Church Women held in Trinity United Church in Summerside, P.E.I., on Sunday. President Mrs. Henry Moyle, Summerside, declared the annual Presbyterial in session, welcomed the assembled delegates and presided over the morning session. On behalf of Trinity, Summerside UCW Mrs. S. Grant Walls, president, extended greetings. For the purpose of discussion, exchange of ideas, information and new techniques, work groups were formed with leaders in charge of such responsibilities as administration, stewardship and recruiting, finance, community friendship and visiting, supply and social assistance, etc. Mrs. T. J. Humphrey, Charlottetown, presbyterial secretary of literature and communications, introduced literature suitable for group and individual enjoyment, noting that every phase of our work had available literature including the various needs of the widely situated mission fields around the world. In her report on supply and social assistance, Mrs. Lester Johnstone of Charlottetown quoted Ruth Stewart, United Church deaconess, at the Brunswick Street Church in Halifax, in her reply acknowledging the wonderful contributions received from P.E.I. Presbyterial to the Christmas gifts for distribution from the Brunswick Street Mission in Halifax. Mrs. Johnstone reported that 30 lepers are supported from the sale of cancelled postage stamps sent by United Church Women. One lady recently, personally expressed delight at the wonderful reception she had received through the

### Success WI To Purchase Locks For Hall

The regular monthly meeting of Success WI was held in the Emerald school recently. The president, Mrs. Waldron Ferguson, presided and the meeting opened by singing the Ode followed by repeating the Creed in unison. Twelve members responded to roll call with a New Years thought and correspondence was read, after which the treasurer gave her report. Red Cross work was distributed among the members by the convener, Mrs. Fred Campbell. It was decided to send for new hand books and also decided to purchase locks for the Community Hall. Mrs. Earle Murray was asked to see about getting a Book Rack made for the school, and subscriptions for Kensington Fire Assistance Fund were received. Mrs. Earle Murray presented an interesting Contest. Roll call for next meeting to be answered with a supper dish. Meeting closed with singing of the Queen.

### Dolls Displayed At H And S Tea

Mrs. Keith Kennedy convened a very successful afternoon tea at the Kensington Regional High School Auditorium on Wednesday afternoon. The event was sponsored by the Home and School Association for the purpose of raising funds for the school library. The guests were welcomed by Mrs. Phillip MacInnis and Mrs. L. K. Zielenki and Mrs. J. L. Saunders and Mrs. R.W. Auld poured. The tea table was centered with a display of dressed dolls, representing many countries, a collection owned by Nancy Kennedy. These were surrounded by open books, representing donations received previously from various organizations, and flanked by lighted candles. The pupils of Grade eight shared in the success of the occasion by serving, ushering and selling tickets. Other key workers were Mrs. Keith Walle, Mrs. Albert Boyle, Mrs. Keith Ramsay, Mrs. Peter Nelson, and Mrs. Hodge Montgomery. The members and other mothers contributed the refreshments served to the guests who kept the attractive tables occupied from 2.30 to 5.30. Members and others provided taxi service.

# Women

The Guardian, Charlottetown, Thurs., Feb. 4, 1965. 7

## HAPPENINGS

Audrey Jenkins, Women's Editor, Phone 4-8586

Among those attending the Herford Breeders Banquet held at North River recently were Mr. and Mrs. Jack MacKinnon, Brooklyn, and Mrs. Donnie MacQuarrie, Rosemeath. Geraldine Lannigan, daughter of Mr. and Mrs. Gerald Lannigan, Montague left recently for Halifax, N.S. where she has accepted employment. Gunnar Pedersen, a Tignish, left by plane on Saturday to spend a six weeks holiday at his home in Copenhagen, Denmark, with his mother two sisters and brother. He has two brothers and a sister in British Columbia. Mr. Pedersen, an employee with Maritime Brick Layers, left his home 25 years ago, and this is his first trip back to his native home. The Parish Card Tournament at Tignish, to run for several weeks, commenced at the Dalton school last week. First prize was won by Mrs. Henry Doucette, Freeport prizes went to Aubin Richard and Vincent Doucette. A cake donated by Mrs. Milton Keough was won by Mrs. Helen Shea. First prize was donated by E. C. Perry General store. Drois MacDonald, Charlottetown, spent the weekend in

### IDA BAILEY ALLEN

### Vitamins And Minerals So Often Thrown Away

"I FEEL tired most of the time," a well-educated, intelligent woman remarked to me, "yet, I try to plan balanced meals, and always include vegetables." "How do you cook the vegetables?" I inquired. "In plenty of salted water," she replied. "And what happens to the water?"

Combine crumbs and milk in small saucepan. Stir - cook until mixture is pasty. Transfer to 2-qt. mixing bowl. In order given, add remaining ingredients. Mix well. Pack into oiled 9" x 5" loaf pan; bake 1 hr. in mod. oven, 350 degrees F. Serve with brown gravy made with a mix.

**7 KEYS TO GOOD VEGETABLE COOKERY FROM THE CHEF**

1. Never let vegetables stand in cold water before cooking.
2. Prepare vegetables just before cooking whether you

Combine crumbs and milk in small saucepan. Stir - cook until mixture is pasty. Transfer to 2-qt. mixing bowl. In order given, add remaining ingredients. Mix well. Pack into oiled 9" x 5" loaf pan; bake 1 hr. in mod. oven, 350 degrees F. Serve with brown gravy made with a mix.

**MINESTRONE**

1 tbsp. butter, margarine or cooking oil  
1 peeled, large onion, chopped  
1 c. thin sliced peeled carrot  
1 c. diced celery  
1 bay leaf  
6 c. soup - stock, or 6 c. water  
and 4 tbsp. beef bouillon powder  
1/2 c. short - cut spaghetti  
1/4 c. cooked or canned chick peas or dried lima or kidney beans  
Salt and pepper to taste  
Grated Parmesan or Cheddar cheese

Into 2-qt. saucepan, measure butter, margarine or oil. Add onion, carrot, celery, bay leaf and the soup - stock, or water and bouillon powder. Bring to boiling point; boil 10 min. Remove bay leaf.

Add spaghetti and chick peas or beans. Continue to slow - boil (uncovered) for 14 min., or until spaghetti is bite - tender. Season to taste with salt and pepper.

Ladle into soup plates. Pass grated cheese.

**4-MEATS LOAF**

1/2 c. soft white bread crumbs  
1/2 c. heated milk

pool, etc., follows, or just eat them up.

2. Do not add baking soda; it impairs the efficiency of the vitamins.
3. Keep To Minimum
4. Cook in the smallest possible amount of liquid; or better still, steam the vegetables; use 1/2 teaspoon salt to each 3 cups prepared vegetables.
5. Cover all vegetables when cooking.
6. Cook only until barely fork-tender.
7. When done, season vegetables with 1/2 teaspoon monosodium glutamate and 1 tablespoon butter or margarine to each 3 cups if none has been used in cooking.

**H. BENNETT CARR**  
Insurance Consulting  
District Supervisor  
Charlottetown, P.E.I.  
Sun Life of Canada  
Phone 4-8917 4-5438

**PURITY DAIRY**  
"Parents Prefer  
Purity Products"  
317 Kent St. Dial 4-7125

Confidentially yours.  
**BARBARA BRENT**

MONTREAL, February 4th — Let us welcome a new member of the Confidentially Yours family... THE BANK OF NOVA SCOTIA... or Scotiabank most of us call it. Now, early in the year when cash is short and sale values are long, Scotiabank has come up with one of the brightest new ideas we've heard of. It's called Scotia Plan Cheque-Credit. It works like a "revolving" charge account except it's good at any store in Canada. You decide how much you can repay each month. multiply it by twelve and you have the approximate amount of Cheque-Credit you can apply for. Its "revolving" feature makes it self-renewing so the line of credit is continuous, and what's more it's life-insured. Ask for Cheque-Credit at The Bank of Nova Scotia.

**NEW MIRACLE FLOUR IS APTLY NAMED. IT REALLY IS MIRACULOUS!** It's the one and only truly Instantized Flour. And it's made by Five Roses, a familiar and respected name to all of us for years. New Miracle is absolutely mess-free. It pours like salt, blends quick-as-wink with dry ingredients, and dissolves instantly in liquids. I can't praise it enough! And, of course, it bakes beautifully, because it's the finest flour milled. Once you've tried it yourself, you'll know why I say: Throw away your sifter and switch for keeps to Five Roses Miracle Instantized Flour.

Face-lift your furniture with  
**SLIP COVERS and UPHOLSTERY**

- Quality Upholstery
- Trained Experts
- Reasonable Prices

**Custom Interiors**  
104 Prince St. Charlottetown

I ENJOY A GOOD CUP OF TEA as much as anyone I know... that's why I'm delighted with this "world's first" from Red Rose... the new "Flavour-Flo" Flavoured Tea bag that lets you taste the full flavour of that favourite of teas—RED ROSE TEA. What is "Flavour-Flo" Gauze? — It's a rayon fabric developed exclusively for Red Rose tea bags. Every type of tea bag material — until now — has diluted the taste of tea — just a little. But do taste Red Rose in this new "Flavour-Flo" tea bag and I know you'll agree... it lets you taste the tea!



**Bea Lillie**

The celebrated and well-loved Bea Lillie is 66 and still 'breaking them up' as she demonstrates in the smash hit 'High Spirits on Broadway'. In a Weekend Magazine feature from New York, Staff Writer Stephen Franklin records an interview with the former chorister of Cooke's Presbyterian Church in Toronto.

**The Evening Patriot**

WITH  
**WEEKEND MAGAZINE**  
and Colored Comics

STILL ONLY  
**10¢**  
At All Newsstands