

Women

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Monday, June 9, 1958 The Guardian Page 7

Trinity W. A. Groups Form Single Organization

With the monthly meeting held in the west parlor on Monday evening, May 26, the Junior Women's Association of Trinity United Church adjourned its meetings for the summer months.

The Association has had a busy season during the past winter, which began with the "Gay Nineties" fall tea is a joint project, and was followed by rummage sales, "white elephant" sales and cake sales in the several groups, proceeds from these being used to aid in the work of the church.

There was also a "Get Acquainted" pot luck supper for the whole association and guests. The association assisted with collecting in the annual Red Cross campaign, catered to the Father and Son banquet in the winter, and to the Mother and Daughter banquet held in May. It also served supper to the Presbytery of the Women's Associations of the United Church, held in Trinity this week.

Following devotions and business, a special feature of the closing meeting was a demonstration of the pipe organ in the church by the organist Mr. Royston Muford, A.R.C.O., who explained the keyboards and demonstrated many different harmonious combinations of musical notes, and concluded with the playing of two well loved favourites. This was much enjoyed by all. The president, Mrs. S. S. Carson, expressed the appreciation of the group and Mrs. Lloyd Cox, Jr., thanked Mr. Muford.

Of significance is the amalgamation of the two women's association groups in the church, the senior women's Association and the Junior Women's Association, which are now uniting into a single organization and will in future be known as the Women's Association of Trinity United Church. The association will resume its meetings in September when plans will immediately get into operation for the annual Fall Tea and Bazaar.

Halibut Story Told At The Halibut Feast

A delicious tasting fish is not necessarily a handsome fish. For example there is the halibut. Much prized for its firm, meaty, white flesh, the halibut is one of the homeliest of creatures. In shape it resembles a deflated rubber football bladder. One end terminates in a small head displaying such irregular features as a twisted mouth and two prominent eyes close together on the top side. The other end fans out into a powerful whisk-shaped tail. Around each side there is a pleating of fins.

The halibut's life story is quite the reverse of that of the ugly duckling. It starts out in life as a normal-looking little fish which swims and drifts at random with the ocean currents. By the time it is six or seven months old, however, marked changes have taken place. For example, it has acquired the habit of resting or swimming on its left side. Its left eye, rather than stare into the mud, has moved across the head until it is beside the right eye.

Also the bottom side of the fish has turned white or grey-white and the upper side has become a dark brown or black. Colours which blend with the underwater surroundings and make it inconspicuous to its enemies. As a young fish the halibut settles to the bottom in shallow inshore waters. Then, as it increases in age and size it moves into deeper waters.

Halibut grow slowly and the females are the heavyweights of the species. Sometimes they reach the ripe old age of 35 and tip the scales at several hundred pounds. The males seldom live longer than 25 years or reach a weight of more than 40 pounds. When caught, these fish are packed and graded according to size, which commonly ranges from 5 to over 80 pounds.

Because they grow slowly, halibut are especially subject to depletion from overfishing. Fishermen harvest them from the cold waters of the North Pacific, the Arctic and the North Atlantic Oceans. The largest proportion of our supply comes from the North Pacific Ocean where fishing is regulated by the International Pacific Halibut Commission. This Commission divides the Pacific

coast into areas and establishes seasons and-or catch limits for each of the areas. When limits are reached, the Pacific halibut fishing season is over. During recent years the total annual catch from all areas has been between 60 and 70 million pounds.

On the Atlantic Coast where halibut are taken in smaller quantities there are no special regulations governing the season, size of catch, or fishing areas, as a result, landings are made throughout the year.

Fresh Pacific halibut is now appearing on the market in good supply, the federal Department of Fisheries reports. This year the main halibut fleet began fishing operations in North Pacific waters on May 4th, although fishing began in the most northerly area somewhat earlier. The main fishing period will possibly cover a period of 8 to 10 weeks and although much of the catch is frozen for year around use a percentage is marketed fresh. Fresh Atlantic halibut is also available in eastern parts of Canada. So now is the time to have a halibut feast.

Steaks or slices are the most common retail form in which halibut is marketed. It is also available by the piece and sometimes as filets. The home economists of Canada's Department of Fisheries tell us that halibut may



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MR. AND MRS. GILLES DAGENAIS

Island Girl Is Wed At Beautiful Ceremony

A very pretty spring wedding was solemnized at the St. Nicholas Syrian Orthodox Church of Montreal by Reverend Father Theodore E. Ziton, when Ruby Evelyn, youngest daughter of Mr. and Mrs. Nemir Tweel, 59 Crestwood Drive, Charlottetown, was united in marriage to Gilles, son of Mr. and Mrs. Ulric Dagenais of Montreal, Quebec.

As the bride entered the church on the arm of her father, to the strains of the wedding march, she looked very charming in a gown of white Chantilly lace over satin, beautifully adorned at the neckline with tiny mother of pearl and iridescent. Her sleeves came to a point at the wrists. Her finger-tip veil of Chantilly lace was held in place by a tiny helmet effect hat adorned with mother of pearl and iridescent.

She carried a white prayer book decorated with chiffon pink Sweetheart roses and baby mums while standing at the altar, Mr. Leo Plante sang "Ave Marie", and during the service he sang "The Lord's Prayer". During the signing of the register, he sang "Angelic Hosts".

Mrs. Solomon Tweel of Charlottetown was matron of honor. She wore a street length gown

of baby blue nylon over nylon net and taffeta with a nylon net bandeau for her headpiece. She wore white accessories and carried a corsage of yellow and white mums.

Mr. Solomon Tweel of Charlottetown was best man. The groom and best man were attired in charcoal grey suits.

The mother of the bride wore navy sheer over navy print crepe and wore a corsage of Orange Delight roses. The mother of the groom wore a pale blue dress of Rayon Shantung and wore a corsage of Orange Delight roses.

A reception was held at the home of Mr. Paris Tweel, brother of the bride, and Mrs. Tweel of Montreal.

For travelling, the bride wore a pale blue dress of chiffon trimmed in front in tiny white polka dot and shawl collar draped in back in white polka dot. She wore pale blue accessories.

Photos were taken by F. Tweel. Movies by M. Kalil.

The couple spent their honeymoon at various points of interest in Quebec. They are residing in Montreal. The bride is employed as a dental assistant and the groom is an employee of the Canadian National Railways.



MR. AND MRS. ALLAN STEWART

Couple Celebrate Their 50th Wedding Anniversary

Celebrating fifty happy years of married life together Mr. and Mrs. Allan Stewart of 118 Sydney Street, Charlottetown, were honored guests at a small family gathering to mark their golden anniversary on Tuesday, May 20th. Mr. Stewart was a former resident of Kensington and in 1906 accepted a position with the firm of Peter MacNutt and Son, general merchants and while there he met and married Annie J. MacNeill in the year 1908.

Two years later Mr. Stewart was transferred to the company's branch store in French River as manager, where he remained until the year 1939 when the business was taken over by the Maple Leaf Trading Company. Mr. Stewart remained with this firm in the same capacity until 1944 when he was transferred to the Kensington Branch where he remained

ed one year. He and his family then moved to Charlottetown where he obtained a position with R. T. Holman Ltd. where he is presently employed. Mr. and Mrs. Stewart had seven children of whom five are still living.

They are: Helen (Mrs. Donald Barrett) in Anchorage, Alaska, George in Charlottetown, Preston in Toronto, Ontario; Carmel (Mrs. C. A. MacDonald) Ottawa, Ontario; Ruth (Mrs. J. P. Gill, in Charlottetown. Marion (Mrs. Fred Bernard) died away in infancy.

The couple have seventeen grandchildren and two great grandchildren. They are both enjoying good health and their friends join in wishing them many more years of married life. Photo by Garnham.

be prepared by any of the basic cooking methods such as steaming, frying, baking, or broiling. As a new twist they recommend serving it oriental fashion with a pungent, sweet and sour sauce.

HALIBUT ORIENTAL

- 2 pounds halibut steaks
- Salt
- 1/4 cup flour
- 1/4 cup vinegar
- 1/4 cup sugar
- 1/4 teaspoon garlic salt (optional)
- 1 cup pineapple juice
- 1 cup water
- 1 cup drained pineapple chunks
- 1/2 cup gherkins, sliced
- 3 tablespoons cornstarch
- 3 tablespoons water
- 1 1/2 teaspoons soy sauce
- Cut steaks into serving-size portions, sprinkle with salt on both sides, and roll in flour. Place fish in a heavy frying pan con-

taining about 1/4-inch of fat, very hot but not smoking. Brown fish on both sides. The cooking time will vary with the thickness of the steaks and the temperature of the fat. Allow about 10 minutes cooking time for average-sized steaks. Meanwhile, prepare the sauce. Combine vinegar, sugar, garlic salt, pineapple juice, water, pineapple chunks and sliced pickle. Simmer for 10 minutes. Combine the cornstarch, 3 tablespoons of water, and soy sauce. Add gradually to the hot mixture and cook until the sauce thickens and becomes clear, stirring constantly. Serve over fish. Makes 4 to 6 servings.

SLOW START

Average speed of the Wright brothers' first airplane flight in 1903 was 31 miles an hour.

MARGATE W. I.

The May meeting of Margate W. I. met at the home of Mrs. Lorne Adams. Meeting open to all singing the ode and repeating the Mary Stewart collect in unison. Roll call was answered by exchange of Magazines by twenty-three members.

Correspondence was read including letter on the Rural Beautification entry. A committee consisting of Mrs. Harold Woodside, Mrs. Keith Sherrin, Mrs. Heath Mayhew and Mrs. Arthur Profit were appointed to order trees and shrubs and make necessary improvements to the school. The meeting voted one hundred and fifty dollars to cover same.

A letter from Salvation Army was also read and Mrs. Eric Jessome, Mrs. Lorne Adams and Mrs. Bill Durant volunteered to canvass the district. Mrs. Heath

Mayhew was appointed Agriculture convener and Mrs. Phillip Henderson as additional member for District Convention.

It was moved and seconded that a gift be given Mrs. George Mayhew in appreciation of her work with School Chorus for Musical Festival. The Sick committee and School committee volunteered for another three months. Plans were finalized for Pot-Luck Supper to be held on the anniversary of the Institute. Next meeting to be held at Mrs. Charles Dennis roll call to be answered with a dozen cookies.

Meeting closed by singing the National Anthem and lunch was served by hostess and committee.

HAMPTON W. I.

The Hampton Women's Institute met at the home of Mrs. Harold Ferguson on Monday evening June 2nd. As the president was

late, the vice president, Mrs. Roma Sherren opened the meeting with the repeating of the collect in unison.

Roll call was answered by members and one visitor. Notes were read by Mrs. G. Dunsford, in the absence of secretary; approved and signed. Correspondence read and discussed. \$5.00 was voted to Cancer Fund and \$75.00 to aid in shingling Hampton Hall. The president then thanked all who helped to make the play and concert a success.

Plans were made to hold a pantry sale soon. \$7.50 was voted for school treats at closing. Next meeting at Mrs. Gordon Villets. Collection for the evening amounted to \$1.05. Lunch: Mrs. Victor Ferguson and Mrs. Warren Inman.

Meeting adjourned and lunch was served.



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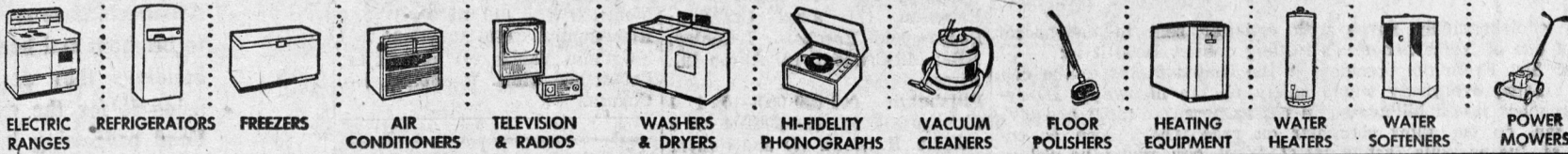


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