CARNIVAL QUEEN CONTESTANT

Joan Connolly is the daughther of Mr. and Mrs. L.M. Connolly, Charlottetown. Last year's Engineering Queen, she is this year the Engineering candidate for Carnival Queen. At present, Joan is an intermediate student nurse at the Charlottetown Hospital School of Nursing. She previously attended Rochford Square School and Notre Dame Academy. Joan's interests include skating, basketball, oil painting, musical reading, group singing, sewing, and the Royal Canadian Navy Reserve, of which she is a member.

ELLEN'S DIARY

Darkly Tasseled Alders Wait Beside The Stream

Now pleasantly mild, the days come to us. Not perhaps to be long continued, we think, for the January month is usually clad in a frosted white robe. Soon, it is likely, the stubbles we see baring to make nice gleaning grounds for the feathered wildlings of the farms, will be respread.

No sunshine today. The skies remained quietly gray. Eaves dripped. When out of doors, you heard the odd low from the open-doored stables, the happy tunes of the fowls...What farmwife will deny that a hen's cackle is not a cheerful sound across a winter day? The notes caught, two - fold in meaning: indicative of a satisfying "something attempted, something done" on the part of the bird, and for herself the miracle of an egg, ovate and warm to gather; to see in mind visions of the cake she will make, or the cookies maybe, that will come delicately brown from the oven, to be served to the family or any who may chance to come by. It is true that if one is ill, or when one errs more or less sadly, the circumstance afflicts not only the one most concerned, but includes a number of others as well, so can a taken - for - granted cackle from the poultry - house, on the other hand, bring happiness to more than the cook!

Stopping on the lane - bridge, where today the stream ran as clear in its depths as on a summery day, one could catch the music of its flow. A little plaintive, it seemed. Yet how exceedingly beautiful was the winter scene there. Alders were tasseled darkly, as though awaiting the spring - call. Banks beside, where in time come the cowslips and buttercups, were moulded with choice artistry in white. Sloping up from this deep of the valley, the fields reached away toward the woodlands.

Over these at the time, spanning a distance, came the echo of a passing train. A plane cut through a horizon and presently was lost to our sight. Nearer, a car passed. A truck too, with a painted box, the bright red, a warming color so pretty against the white of the snow.

And following a winter trail of farm - lane, the younger farmer, with horse and sleigh, was hauling away that humus of the stabling, which makes the summer grasses grow lush and thick, and stars them with the sweet white of clover.

"DId you read that the...'s have a baby - girl, to be company for the twins?" we asked James, when last chores complete, he came to the armchair and his reading.

"Yes! And that reminds me, Ellen" he smiled. "I sort of fancied I saw a - what is it we look for on occasions like that?"

"A stork, perhaps?"

"Yes, a stork" he grinned, "today."

"Which way was it headed?" "In that direction" he nodded, "and flying fairly low."

"Looking for a convenient roof to land on" we said.

We think of the joy of winter-babes come, and to come. We think of the sick too, at home it may be, or in some white hospital room. We send our thoughts out, across fields and over the miles, so often these times, knowing full well ourself, the pause, the regret of the miseried days. And yet remember that when one is for an interval taken from her usual round, it is but an incident in life, which can yield many a pleasing return. Thus side -lined, one may see how good and kindly after all the busy world is — may indeed, while thus "come apart" to a quiet, away from its busy - ness, regain her faith, in mankind.

FASHIONS FROM FLORENCE

Long cocktail dress sketched at left was presented today by Emilio Pucci at the 1964 spring-summer fashion show at Florence, Italy. It is a brilliant silk print shift, swirling harem style around the ankles, with crystal spray necklace and bracelets. Also presented at Florence was afternoon dress at right by Antonelli. A small bodiced silhouette bells out above the waist. (AP Wirephoto by cable from Rome)

Women

6 The Guardian, Charlottetown, Wed., Jan. 29, 1964.

HAPPENINGS

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

A welcoming party for Mr. and Mrs. W. James Conrad, was held last Thursday evening at the home of Mr. and Mrs. R.D. Donnelly, 3 Waverly Court, by the Baha'i Community.

During the evening a copper tray was presented to Mr. and Mrs. Conrad as a momento of their recent marriage at a Baha'i ceremony in Teaneck, New Jersey.

Mr. Conrad is a native born Nova Scotian and for the past few years has been prominent in the Real Estate business in Saint Lambert, Que.

Mrs. Conrad the former Phylis Lyon was born in England lived in Ontario for many years and has travelled extensively visiting many countries of Europe and the Middle East.

Mr. Conrad has recently purchased the Horne Property, 130 Elm Ave. and with Mrs. Conrad has now taken up residence there.

Mrs. Bill Smith, Toronto, is spending a week with her mother, Mrs. L. I. MacDonald, Elm Avenue.

Mrs. Winston Griffin and daughter Laura and Margot have returned to Fredericton, N. B., having visited for three weeks with Mrs. Griffin's mother, Mrs. Harry Davidson, Beasley Ave., Parkdale.

Mrs. Pat Nicholson and son Kent are spending some time in Flat River while Mr. Nicholson is with the Canadian Army in the Congo.

Bloyce Watters, son of Mrs. Harry Davidson, Parkdale, recently joined the RCAF and leaves for St. Jeans, Quebec, Feb. 1. While in Saint John, N.B., in connection with his enlistment, he was a guest of his sister, Mrs. Vince Burke.

Sterling Walker left last week by air for Montreal, Bermuda, Antigua and Montserrat.

Sydney Paul Weatherbie and Donald J. Arsenault left recently for Arlington, Mass., where they will reside.

James Hickey, Darnley, accompanied by his daughter Mrs. Horace Paynter, Clinton, is visiting his son-in-law and daughter, Mr. and Mrs. W.A. Chadwick Montreal.

Eleven tables were in play at a card party at the Royal Canadian Legion Home, Kensington on Tuesday evening. First prize for women was won by Mrs. Ivan Bowness, second prize by Mrs. Lea Crane and consolation by Mrs. Gerard Doucette. Men's first prize went to Earle Crane, second to Eric Thompson and consolation to Johnny Arsenault. Mrs. Ivan Day received the lucky door prize. Another party is planned for February 4th at the Legion Home.

Mr. and Mrs. Armel Whitehead, Clinton, entertained at their home recently, when twelve tables of progressive auction were in play. Proceeds were in aid of the school. Mrs. James Smith received the ladies high prize and Harold Heaney the men's high. Consolation prizes went to Mrs. George Pickering for the women and to Vernon Weeks for the men.

Mrs. John McIsaac was reelected president of the St. Charles Auxiliary at the annual meeting in January.

Other officers are: honorary president, Mrs. Frank McCarron; first vice-president, Mrs. Joseph Costello (re-elected); secretary, Mrs. James Lawlor, treasurer, Mrs. Henry Doiron (re-elected).

Mrs. Blair MacDonald was hostess recently to the Margaret MacDougall Missionary Society of Zion Presbyterian Church. The devotional programme was conducted by Mrs. Wendell MacLaine, whose theme was "Hope".

MARY HAWORTH

Wife Of Philanderer Owes Nothing To Rival

Dear Mary Haworth: Sara is in her thirties, parted from her husband, raising three lovely children.

She is highly respected by family, friends and associates. She is deeply religious and her life never was smirched until now. She faces the possibility if losing her children, home and reputation.

The poor girl is pregnant, expecting a baby next summer by a married co-worker, eight years her senior, who says he is sorry but he can't leave his wife. (They are childless.) He makes no effort to help Sara; says it was all a mistake and he doesn't want his wife to know.

From the time they met, some years ago, a powerful attraction held them; but having high principles, they were circumspect. Finally they decided to dissolve their unhappy marriages and build a life together.

Joe left his wife and Sara left her husband. But in a few days Joe returned to his wife and she took him back. Sara stopped seeing him. He became very depressed, very confused; he said he didn't know what to do, as he loved Sara and his wife too.

At this point, their affair began. Sara still loves him and wants to keep the baby, knowing she can never have Joe. She has quit her job, broken off her marriage and almost lost her mind because of him. She blames herself.

Can't he be made to accept his responsibility? Shouldn't his wife know the facts? What can be done? Time is running out. Please answer soon.—P.Y.

Dear P. Y.: In the 1940s, midpoint in the war years, I received a letter from a high ranking officer's fortyish wife, explaining that her fortyish husband, stationed overseas, had fallen in love with an English woman, who was at the time expecting his child.

The wife loved her husband devotedly, as he loved her, but the loneliness of war and propinquity had woven a bond of attachment between him and the "other woman" too.

The situation came to the wife's attention; and her question was, in effect, should she step aside, divorce her husband and set him free to "do right" by his pregnant sweetheart.

I turned to a seasoned psychoanalyst for guidance. His response was forthright and concise. He advised the wife to stay married to her husband, because she loved him and because he was hers.

The specialist said it would be getting the cart before the horse to suppose that the officer and his wife owed the interloper special sacrificial concessions, to solve her problem of pregnancy, a by-product of her affair with a man whom she knew was married.

Rather, he argued that sacrificial considerations, if any, were in order to save the marriage, so carelessly threatened. The analyst proposed that the war-time sweethearts renounce each other, in fairness to the wife. I passed that word along.

Years later at a social gathering I met a bright-faced woman who identified herself as the officer's wife. She told me that the marriage had survied, quite happily, and that her husband was grateful for her steadfastness in bringing the bark through the storm.

All of which is prefactory to saying that I think this man Joe is meeting his primary responsibility in staying with his wife.

Sara may apply to the intake secretary of the local Florence Crittenton Home (listed under "F" in the phone book) for sympathetic help in bringing order out of personal chaos.—M.H.

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

MR. AND MRS. JOHN R. DEAN

Holiday Wedding Vows Pledged At Kensington

White mums in the chancel matched the seasonal hangings in St. Mark's Church for the Christmas time wedding of Eleanor Elizabeth, only daughter of Mr. and Mrs. Lester Champion, Kensington, and John Robert, son of Mr. and Mrs. Frederic Dean of Sydney, N.S. Other decorations included white poinsettias and the guest pews were marked with small white mums.

The Rev. E. J. Fiander officiated at the double ring ceremony on Saturday, December 28, at 2.30 in the afternoon.

The bride entered the church on the arm of her father who gave her in marriage, to "Praise the Lord the King of Heaven', played by Gordon Murray who was in charge of the wedding music. The soloist, Mrs. Edwin Johnson, sang "The Voice that breathed o'er Eden", prior to the ceremony, and "O Perfect Love", during the signing of the register.

Attendants were Elaine Tanton, friend of the bride, as maid of honor, and Mrs. Wayne Champion and Mrs. Donald Champion, sisters - in - law of the bride as bridesmaids. The groomsman wah Kenneth Patten, and the ushers were Joseph Cleaner and Russell MacLellan.

The bride wore an original gown of white pinpoint velvet, designed with a high neck line. The front panel extended to a bell-shaped back accented with velvet bows from waist line to hem and falling into a chapel train. A matching velvet pillbox headdress held in place her elbow length veil of Heathcoat illusion lace trimmed with pearl sequins. Her only jewellery was a pair of cultured pearl earrings, and she carried a lace covered prayer book topped with a crescent of red roses and pine.

The bride's attendants wore original gowns of white lace over taffeta, with fitted bodice, high neckline and elbow length sleeves. They wore wedding ring headdresses and red satin shoes, and carried nosegays of red mums mixed with pine.

Mrs. Champion chose for her daughter's wedding a sheath dress of blue brocade with full overskirt and matching ostrich hat. Her corsage was of red roses.

The groom's mother, Mrs. Dean was attired in a sheath dress of olive green peau de soie with grey accessories. A grey mink stole and a corsage of pink roses completed her costume.

Following the ceremony a reception was held for 75 guests at the Tartan restaurant, Summerside.

As the bridal party entered the banquet room, the organist, Mr. Murray, played, "Here Comes the Bride". Decorations on the bride's table included lighted tapers and a three tier wedding cake topped with love birds bearing wedding rings in a nest of satin and lily - of - the valley. The cake was cut and passed to the guests by the bridal couple.

Ivan Duggan was toast master and Mr. Fiander asked the blessing. Following the toast to the Queen, the toast to the bride was proposed by Mr. Duggan and responded to by the bridegroom who then proposed a toast to the bride's attendants. The best man responded.

Sharon Howatt circulated the guest book.

Leaving for Edmonton, Alta, where they will reside, (via Boston and New York) the bride wore a pink and silver mohair dress, and alpaca coat in winter white, with matching hat and brown accessories.

Mrs. Dean graduated from Kensington High School, and was an honor student at PWC. Mr. Dean is a graduate of King's College, MSc, and is a doctoral candidate at the University of Alberta.

Out - of - province guests were Mr. and Mrs. Ivan Duggan, Moncton; Murdock Smith and Kenneth Patten, Toronto; Joseph Cleaner, Montreal; Don MacLeod and Russell MacLellan, Halifax; Mr. and Mrs. A. W. Dean, Mr. and Mrs. Walter Oakes, Mr. and Mrs. Fred Dean, Alfred and David Dean, Sydney, N.S.

by Alice Brooks

FORWARD LOOKING

Brighten winter - weary outfits with smart, warm hats — both simple to crochet.

Derby, pillbox — HIGH fashion hits, LOW cost to crochet in easy pattern stitch. Use mohair, worsted. Pattern 7002; directions, all sizes.

Thirty-five cents (coins) for this pattern (no stamps, please) to Alice Brooks, care of Guardian-Patriot Needlecraft Dept. 60 Front St. W. Toronto 1, Ont **Ontario residents add 1 cent** sales tax. Print plainly **PATTERN NUMBER, NAME, ADDRESS.**

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IDA BAILEY ALLEN

Scotch Oak Cakes Served With Marmalade Or Jam

IDA BAILEY ALLEN

On the afternoon tea menu at the Hotel Dorchester in London, Scotch oat cakes are featured. In Scotland, they are served with both morning and afternoon tea.

Sturdy, nourishing and strengthening, these unsweetened wafers are served "as is," or with jam or orange marmalade or honey, with a pot of strong, fresh brewed tea to which milk is added to taste; cream is never used.

The combination is an adequate nutritional fortifier against the "cauld blasts" of Scotland, the damp cold of winter in England.

Measurements level; recipes for 6

SCOTCH OAT CAKES

1¾ c. rolled oats (quick or old-fashioned, uncooked)
⅛ tsp. salt
⅛ tsp. baking soda
1 tbsp. melted shortening
½ c. hot water

Grind oats through fine blade of food chopper. Combine 1¼ c. ground oats, salt and soda. Add shortening and hot water. Mix well.

Turn on smooth surface dusted with remaining ground oats. Knead gently for few seconds. Roll dough to form circle about ⅛ inch thick. Cut in 4 pie-wedge shapes.

Bake on unoiled oven - proof griddle about 10 min. over medium heat without turning, until edges start to curl.

Place in slow oven (300 degrees F.) to dry cakes, about 15 min. (If using electric griddle or fry pan, set thermostat at 375 degrees F.; transfer cakes to cooky sheet before placing in oven.) Serve warm or cold.

Note: These may be made in quantity and kept in tight-closed tin canister for two weeks. Reheat in slow oven before serving.

MONDAY DINNER
Grapefruit Halves
Panned Liver Creole
Potatoes O'Brien Green Beans
Tossed Lettuce-Romaine Salad
Individual Blueberry Pies (Frozen)
Warm Baked Apples with Hard sauce
Coffee, Tea, Milk

PANNED LIVER CREOLE

1½ lb. skinned steer liver, sliced 1-3 inches thick
4 tbsp. flour
¼ c. margarine or corn oil
2 minced, peeled medium onions
1 minced, seeded green pepper
½ c. chopped celery
2½ c. canned tomato
1 tsp. salt
¼ tsp. pepper
¼ tsp. garlic salt
6 drops Tabasco
Cooked green beans, peas or asparagus tips.
6 each celery curls and red radishes

Remove skin from liver slices, if the butcher didn't do it. Dust slices generously with flour.

Quick - saute 5 min. in margarine or corn oil. Remove and keep warm.

To fry pan add onions, green pepper and celery; saute gently until vegetables are soft and slightly browned.

Stir in canned tomato, salt, pepper, garlic salt and Tabasco. Simmer about 3 min.

Add liver; gently heat until boiling. Transfer to heated deep platter.

Border sides with cooked green beans, peas or asparagus tips (frozen). Complete ends of platter with celery curls and gay red radishes with their tender green leaves.

THE CHEF EXTENDS AN INVITATION

Mesdames: "Tea Treasures," an exciting free exhibit of antique silver and china, is at The Tea Center, 16 East 56th St., New York, through March.

On display are utensils dating from 1718 to 1860, all created by master craftsmen for the brewing and service of tea. Drop in if you are visiting the big town.

The Tea Center is an activity of the Tea Council of the U.S.A., Inc., a unique international partnership of the governments of India, Ceylon and Indonesia and the United States tea industry.

You will be welcome any week day between the hours of 10 a.m. and 4 p.m.; complimentary tea is served between 10 and 11.30 in the morning and again from 2 to 4 in the afternoon.

Be RIGHT Buy WRIGHT shoes

MARITIME ELECTRIC COMPANY LTD.

INTERRUPTION NOTICE

There will be an interruption of electric power in the Fort Augustus area on Thursday, 30th January, 1964, weather permitting, between the hours of 9:00 a.m. and 11:00 a.m.

The area affected will be from Watervale to Glenfinnan, Fort Augustus, Dromore and Pisquid.

This interruption is necessary to make repairs to a damaged structure on this line.

MARITIME ELECTRIC Company Limited

MR. AND MRS. ELWOOD J. MACINTYRE

Queen Hotel Reception Follows Montague Vows

A double ring ceremony at St. Andrew's Presbyterian Church, Montague, united in marriage Gladys Jeanette, daughter of Mr. and Mrs. Moodie MacDonald, Roseneath, and Elwood James, son of Mr. and Mrs. Francis MacIntyre, Lorne Valley. Rev. Basil Lowery was the officiating clergyman.

Baskets of Chrysanthemums decorated the chancel steps and the guest pews were marked with bronze satin bows and shasta daisies.

Given in marriage by her father, the bride entered the church to music played by the church organist, Mrs. A. F. Campbell.

Her ballerina length gown of white nylon taffeta featured a bouffant skirt, portrait neckline and long lily - point sleeves. The bodice was styled with Italian lace inserts. Her headdress was a tiny crown of pearls and sequins with chapel length veil of tulle illusion. She carried a cascade bouquet of yellow talisman roses. Her only jewellery was a pearl necklace and earrings, a gift of the groom.

The bride was attended by her cousin, Georgia MacLean as maid of honour and Judy Yorston as bridesmaid. They wore identical gowns of nylon organza over taffeta in shades of ruby red and sapphire blue. Their headdresses were matching net whimsies and they carried nosegays of white carnations.

The groom was supported by his brother, Merlin and guests were ushered by Robert MacLean, cousin of the bride and Blair James, cousin of the groom.

Mrs. MacDonald chose for her daughter's wedding a three-piece suit of cranberry wool with white velvet hat and black accessories. Her corsage was of white carnations.

Mrs. MacIntyre, mother of the groom, chose a three-piece wool suit in brown and beige with matching accessories and a corsage of white carnations.

Two selections, "I'll Walk Beside You", sung before the ceremony and "O Perfect Love", during the signing of the register were rendered by Mrs. D. H. Coffin.

A reception was held at the Queen Hotel, Charlottetown, for 55 guests. The bride's table was decorated by a three-tier wedding cake topped with a miniature bride and groom. The toast to the bride was proposed by Rev. Mr. Lowery and responded to by the groom.

Irene MacLean, aunt of the bride, was in charge of the guest book.

For a honeymoon trip through the Maritime Provinces, the bride chose a three - piece double - knit suit in midnight-blue and white with black accessories and a corsage of white carnations. She carried a red wool coat with black fur trim.

The newlyweds will reside in Lorne Valley where the groom is engaged in farming.

PISQUID EAST

Mr. and Mrs. Floyd Jay were recent visitors in Charlottetown.

Mr. and Mrs. Birt Leard, Lorne Valley, were visitors of Mr. and Mrs. George Dover, Sunday.

Warren Rose visited his parents, Mr. and Mrs. Francis Rose St. Andrews, Sunday.

Mr. and Mrs. Levi Jay were recent visitors in Charlottetown.

Mrs. George Jay was a visitor in Charlottetown last week visiting her husband, a patient in the Prince Edward Island Hospital.

Mrs. Levi Jay visited during the week in Head of Hillsboro, with her sister, Miss Etta Jardine.

Mrs. Milton Rodgerson was in Charlottetown visiting her husband in the Prince Edward Island Hospital.

Lennie Hynes, Summerville, was a recent visitor at the home of Mr. and Mrs. Floyd Jay.

Mr. and Mrs. Ray Shaw, Charlottetown, spent a couple of days during the week at the home of Mrs. Shaw's parents, Mr. and Mrs. Levi Jay

B.A.

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"Island Farmers Day"
February 3, 1964
Canadian Legion In Summerside

10:15 A.M.—Opening Remarks
The Hon. A. B. MacRae

Guest speakers include Dr. Irving Fellows, University of Connecticut, Dr. H. L. Patterson, Ontario Dept. of Agriculture, Walter Grant, N.S. Dept. of Agriculture, Jack Peill, Vic Moses, N.S. farmers, Charles Yeo, Edwin Lewis, Lloyd Lockerby and George Howatt, Island farmers.

6:00—Banquet. Guest speaker is Premier Walter Shaw

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P.E.I. Department of Agriculture

Registration Fee $2.00
All Island farmers cordially invited