

World Day Of Prayer Is Observed This Week

Prepare Early for the World Day of Prayer is the caption of an article by Margaret H. Brown in the November Missionary Monthly. Miss Brown, the writer, is a retired missionary of the United Church of Canada and she lives in Toronto. The beautiful message as presented by Miss Brown - of special interest this week as the World Day of Prayer is observed in three installments. The following is the first part -

Each passing year broadens and deepens the ever-growing fellowship of worship which circles the globe on the World Day of Prayer and rises like incense to the Heavenly Throne. In a divided world where ideologies and creeds have split nations and separated Churches, it is good to remember that, in 1957, women in 142 countries carried the spirit for this fellowship of prayer to lay aside their daily tasks and participate in the same service with their sisters around the world, praying the same prayers to the same God and Father of our same Lord and Saviour, Jesus Christ, knowing that it is He alone who has given us the blessed unity of the Church.

NEW HEIGHTS - In Canada the 1957 Day of Prayer reached new heights. More people attended, in more places, and gave larger offerings than ever before. There was real rejoicing and thanksgiving in the office of the Women's Inter-Church Council in Toronto as these reports flowed in telling of advance all along the line.

Everywhere there was united planning and union meetings. People found the service inspiring and helpful. A wider variety of faiths was represented and

this was specially true in smaller communities: "Seventh Day Adventists and some Mormons shared our service," "Some Catholics attended," "a Jewess was present"; thus runs the story. The new meeting places were interesting: a service at an RCAF Station had good attendance, and in the penitentiary, worshipped together and made their offerings.

Here and there men felt the urge to join the women in united prayer. In Toronto, men and women went together to the Hungarian church to give thanks for their recently-achieved, hard-won freedom. Who but they could enter fully into the service in which their own fellow-countrywoman had poured forth her heart to God on behalf of all oppressed people who are denied freedom and have to live under totalitarian rule?

The address was delivered in their native tongue; and since they had not yet mastered English sufficiently well to join in the English hymns, they offered their praise and prayer in the 90th. Psalm sung in Hungarian to a Bach chorale. How they sang "O satisfy us early with Thy mercy: that we may rejoice and be glad all our days. Make us glad according to the days wherein Thou hast afflicted us, and the years wherein we have seen evil. Let the beauty of the Lord our God be upon us!"

These good reports from 1957 should whet our expectations for 1958. A distinctive feature of this annual festival of prayer is that its program is prepared each year by a woman, or a group of women, in a different country. Inevitably some colouring from that country tints the service and brings new understanding of its people.

STANHOPE W.I.

Mrs. Horace Marshall was hostess to the Stanhope W. I. on February 4th. The president opened the meeting by having "Let Me Call You Sweetheart" sung, followed by the collect. Roll call was answered by 18 members. There were 4 visitors present. The minutes were read, approved and signed.

The treasurer gave her report. Balance on hand at this date \$88.08. The programme planning committee reported the yearly programme entry sent into head office before January 31st. The expenses for same were paid on a motion. Other committees reported.

New ones were appointed as follows. School - Mrs. Keilly, Sick - Mrs. George MacMillan, Mrs. Horace Marshall. Letter - Mrs. Ray Carr, Mrs. Keith Douglas. Game - Mrs. Reg Ross. Lunch - 1. Mrs. Horace Marshall, 2. Mrs. Louis Marshall, 3. Mrs. Walter Marshall.

Correspondence was read. It was moved and seconded to send \$5.00 to the M. S. Society. Mrs. Keith Douglas offered to send for books, so that a canvass for the Red Cross can be made. Members are asked to bring their donations to the March meeting.

There is to be a social gathering at the home of Mrs. Ray Carr on Friday, February 14th. Dot, Shirley, Marjorie and Kay in charge of the evening programme.

Mrs. Alvin MacLauchlan invited the members to her home for their next meeting. Roll call to be a "Personal Problem in Regards First - Aid." Collection amounted to \$2.50.

Mrs. Ray Carr was in charge of a demonstration on Mat hooking. Interested members took turns in asking questions, and trying their hand at this disappearing handicraft.

Following the adjournment, a contest was put on by Mrs. George MacMillan. The prize going to Kay Horgan.

A review of last year's monthly programmes were read, and a vote taken on the one most enjoyed. Mrs. Reg Ross was the winner, and thereby won the \$2.00 prize.

Lunch was served by the hostess and committee in charge. Following a social hour, the singing of the Queen, brought the evening to an end.

WHIM ROAD W.M.S.

The regular monthly meeting of the Women's Missionary Society was held at the home of Mrs. Robert Campbell on February seventh. There was a good attendance and the meeting was opened by the president, Mrs. Robert Campbell, by the call to worship.

Roll call was answered by a scripture verse. Hymns sung were "We Have Heard a Joyful Sound" and "Come Let Us Sing of a Wonderful Love."

Next meeting to be held at Mrs. Cecil Campbell. Meeting closed with Lord's Prayer in unison. Hostess served a lovely lunch assisted by Mrs. Richard Campbell. D.G.

and 1/2 c. diced celery, 1/4 tsp. powdered bay leaf, 1/4 tsp. powdered thyme, 1/2 tsp. salt and 1/2 tsp. pepper. Stir in 1 (No. 2) can tomato, 1 c. thin-sliced raw white potato and 3 c. water.

Bring to a boil. Boil 20 min. Meantime, cut 1 lb. fresh or half-thawed frozen codfish fillets in cubes. Add to the soup. Simmer-cook until tender, about 20 min.

TRICK OF THE CHEF
Serve Italian fish soup ladled over toasted Italian or French garlic bread. Pass grated Parmesan cheese.

Women

Lena Caroline McLure, Women's Editor. Phone 8506

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Lovely California Bride Has Island Connections

One of the recent large weddings in Long Beach, California, was that of Miss Margaret Osler to Mr. Ronald Dean Kissack. The most attractive bride in a gown of slipper satin with empire waist and chapel train. A crown of seed pearls and net held her fingertip length veil of silk illusion. She carried a white Bible, topped with a white orchid and stephanotis.

In pale rose chiffon over taffeta and net was the maid of honor, Miss Marilyn Osler, sister of the bride. She wore a rose veil held by seed pearls and carried a cascade of deep pink carnations.

The bridesmaids, Misses Rita Greiter, Gretchen Eggert and Elizabeth James, wore crimson chiffon gowns, matching net head dresses and carried pale pink carnations.

Son of Allen F. Kissack of Scottbluff, Neb., and Mrs. Kissack of Compton, the bridegroom was attended by Jerry Russom, best man, and Paul Honey, Jerry Gershon and David Copp, ushers.

The new Mrs. Kissack will be graduated in June from Long Beach State College. She was graduated from Long Beach City College where she was president of Mahabharata, and from Wilson High School. The bridegroom attended U.C., Berkeley, and was graduated from Long Beach State College where he was a Sigma Alpha Epsilon.

At home in Long Beach after their wedding Feb. 1 in Chapel of Memories are Mr. and Mrs. Ronald Dean Kissack (Margaret Louise Osler). They honeymooned at Club St. Moritz at Lake Gregory after their wedding and

reception for 200 guests. The bride is the daughter of Mr. and Mrs. John Nicoll Osler of Long Beach. She said her vows in a gown of slipper satin with empire waist and chapel train. A crown of seed pearls and net held her fingertip length veil of silk illusion. She carried a white Bible, topped with a white orchid and stephanotis.

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McDonald-Croft Wedding Solemnized At Westfield

On January 18th. St. Augustine's Church, Westfield, N. B. was the scene of a quiet wedding of interest, when Elizabeth Alvina Craft, daughter of Mrs. Urban (Craft) Duffy, Grand Bay, N. B. and the late Willard Craft, West St. John, was united in marriage to Gardiner Joseph, son of Mr. and Mrs. Angus McDonald of Public Landing.

Rev. A. E. Butler performed the double ring ceremony and celebrated the Nuptial Mass; Mrs. John McLaughlin was organist, assisted by Miss Rolande

Lacroix as soloist. The bride, given in marriage by her step-father Urban Duffy, wore a street length dress of royal blue lace over taffeta with white accessories. She carried a cascade of red roses.

The bridesmaid, Miss Constance Holland, wore a street length dress of pink taffeta with white accessories. She carried a nosegay of pink carnations.

Mr. William Craft, brother of the bride was best man. The bride's mother wore a navy blue dress with cerise accessories. Her corsage was of red roses.

The groom's mother was unable to attend. Following the ceremony a reception for the immediate relatives and friends was held at the home of the bride's parents.

Later in the day the couple left on a motor trip to Prince Edward Island, where on Monday evening January 20th. a number of neighbours and friends gathered at the home of Mr. and Mrs. Daniel L. O'Henley, Monticello, for a reception in honor of Mr. and Mrs. McDonald.

The evening was gaily spent in music and dancing. A dainty buffet luncheon was served by the hostess assisted by the ladies of the district. A toast to the bride was proposed by Mr. Elmer O'Henley and fittingly responded to by the groom. The newlyweds will make their home in Monticello where the groom has taken over the general store of his uncle the late A. J. McKinnon.

Prior to her marriage the bride was guest of honour at a shower given by her neighbours and friends at Grand Bay. On each of the above occasions the young couple received many useful and attractive gifts together with a substantial sum of money.

HOUSEHOLD HINT

Try a cheery winter barbecue in your fireplace. Plastic to protect carpeting can be secured in place away from the fire under legs of a serving table or cart.

LET'S EAT

Roast Beef Is Always Popular Sunday Dinner

By IDA BAILEY ALLEN
"Roast beef is the favorite American meat for Sunday dinner. Madame," the chef was saying, "but this winter the cost is very high. So I suggest using one of the less expensive cuts and, at the same time, please the family with that good beef flavor."

"For example, serve a boned chuck pot roast, a fine Spanish casserole made from stewing beef or a savory chopped meat loaf, covered with pie pastry and roasted as done by French homemakers."

Sunday dinner: beef salad chiffonade, roast beef, pot roast or casserole, spinach loaf, baked stuffed potatoes, French pear upside-down cake, coffee, tea, milk. All measurements are level; recipes proportioned to serve 4 to 6.

Fresh pear upside-down cake: In the bottom of a 6"x9"x2" baking dish, blend 3 tbsp. melted butter or margarine and 8 tbsp. brown sugar. Peel, halve and core 3 fresh winter pears. Arrange cut side down in the baking dish.

Sift together 1 1/4 c. already-sifted enriched flour, 2 tsp. double-acting baking powder and 1/2 tsp. salt. Set aside.

Cream together 1-3 c. soft butter or margarine, 1 c. sugar, 1 beaten egg and 1 tsp. pure vanilla extract. Beat in the flour mixture alternately with 1/2 c.

milk. Spread evenly over the pears.

Bake 45 min. in a mod. oven, 350 degrees F., or until done. Cool 15 min. in the pan.

Invert on a cake plate. Garnish with whole fresh strawberries or half-thawed frozen strawberries and fresh orange sauce. Serve warm.

Fresh orange sauce: In a small saucepan, combine 1/2 c. sugar with 2 tsp. cornstarch. Stir in 1/2 c. hot water. Cook-stir until the sauce thickens.

Slowly blend in 1/2 c. fresh lemon juice, 1/2 tsp. each crushed grated orange and lemon rind and 3 tsp. butter or margarine. Cool slightly before serving.

All over the country, it has become the custom to extend a casual invitation to friends to drop in for "dessert and coffee" because it is such an easy way to entertain.

These occasions give you a chance to serve your specialty—cake, pie, coffee cake, pudding, custard cream or whatnot.

Present it with importance along with lots of perfect coffee. Tomorrow's dinner: Italian fish soup, baby pizzas, artichoke and celery salad, crisscross peach pie, coffee, tea, milk.

Italian fish soup: Into a 3 qt. saucepan, measure 3 tsp. olive oil. Add 1 sliced peeled small onion. Saute until cooked through but not brown.

Add 2 tbsp. minced parsley

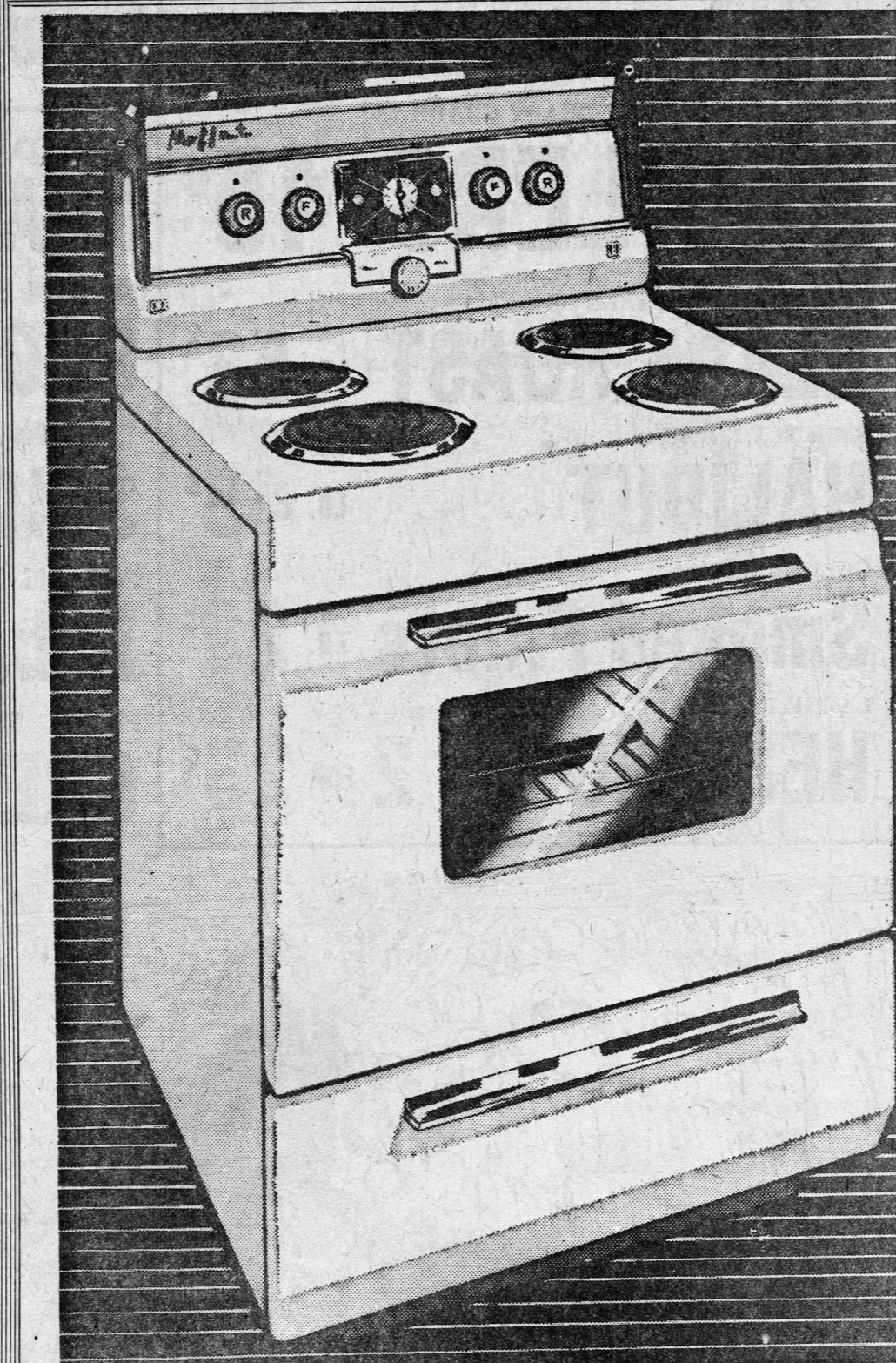
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