MR. AND MRS. JOHN EDWIN MacPHAIL

Young Couple Pledge Vows At Ceremony In Cornwall

Cornwall United Church was the scene of a pretty autumn wedding recently, When Florence Maude, daughter of Mr. and Mrs. Edward Yeo, North River, was united in marriage to John Edwin, son of Mr. Wilbert MacPhail and the late Mrs. MacPhail of Argyle Shore.

Rev. I. L. Walls performed the double ring ceremony.

For the occasion the church was attractively decorated with baskets of fall flowers and the guest pews were marked with pink roses and white satin bows.

Mrs. Walter Gregor was the organist and accompanied Mrs. Stirling MacLeod as she sang, "The Voice That Breathed O'er Eden" and "The Lord's Prayer."

The bride, given in marriage by her father looked lovely in her floor length gown of chantilly lace over taffeta featuring a fitted bodice with bouffant skirt and lily-point sleeves. Her fingertip veil of tulle illusion was held in place with a white roses headdress. She carried a bouquet of red roses with white satin streamers and rose buds.

Mrs. William Cole, sister of the bride was the matron of honor, and the bridesmaids were Mrs. Mervil Saunders, sister of the bride, and Miss Audrey MacPhail, sister of the groom. They were identical street length dresses of red velvet with matching headdresses and accessories. They carried bouquets of white mums centered with a red rose.

Mr. Ewen MacPhail, brother of the groom, was the best man and Lloyd MacPhail, brother of the groom and Elmer Yeo, brother of the bride, were the ushers.

Mrs. Yeo chose for her daughter's wedding a navy blue suit with magenta and black accessories and a white corsage. The groom's aunt was wearing a black wool sheath dress and fur jacket with white and black accessories and a white corsage.

A reception following the ceremony, was held in the Christian Education Centre for over 50 guests. The bride's table was centered with a three-tier wedding cake. The toast to the bride was proposed by Rev. Mr. Walls and responded to by the groom.

Mrs. Lea Windsor, sister of the groom, was in charge of the guest book.

For a honeymoon trip to Boston and Worcester, Mass. the bride donned a black and beige wool suit with matching accessories and a pink corsage.

Out of town guests at the wedding included Mrs. Olive Rowell of Dover, N.H. and Mr. and Mrs. Freed Platts of Searletown, P.E.I.

Prior to her marriage the bride was tendered a miscellaneous shower at the home of Mrs. Walter MacFarlane, Charlottetown and another at her home in North River.

On return from their honeymoon the young couple were tendered a shower at their home in Argyle Shore.

HAPPENINGS

Mr. and Mrs. George MacMillan celebrated their 50th wedding anniversary quietly at their home on Beasley Avenue in Parkdale on Tuesday, January 15.

Mrs. Betty Carr, 21 Young St., Charlottetown, is in improved health following an illness which kept her confined to hospital and her home for the past month.

Miss Irene Church has returned to Toronto by plane, where she has resumed her studies, after spending a brief but pleasant holiday on the Island. Prior to her departure, Miss Church and her guest, Mr. L. C. MacNeill, were entertained by a number of friends at a house gathering. The former conveyed her thanks to all those present, who had helped to make her visit to this city so enjoyable.

Miss Barbara Smith, RN, left by plane recently for Edmonton, Alta., where she has accepted a position on the staff of the University of Alberta Hospital.

Mr. and Mrs. Joseph Robison and daughter Donna, Miscouche spent a pleasant weekend visiting relatives in Charlottetown and Stanhope.

Mrs. Charlotte Kalinin and her two young sons, Dana and Gregory of Hamilton, Ont. accompanied by Mrs. Olive Roberts are spending a holiday with Mrs. Kalinin's mother, Mrs. Georgina Quigley of Tryon and also with her brother and sister-in - law, Mr. and Mrs. Russell Quigley, and family of Cape Traverse.

Mr. Don Wood, Kensington, left recently on a business trip to Toronto.

Mrs. James Condon, Kensington, is confined to her home through illness.

Mrs. P. N. LeBlanc has returned to her home at Kensington after being a patient in the Prince County Hospital, Summerside.

Mr. George Cotton, Kensington, has been a patient for the past week in the P. E. Island Hospital, Charlottetown.

Mr. Leighton Stewart and Mr. Chester Grigg, Norboro, were visitors to Tyne Valley on Saturday evening where they attended a dinner party honoring the birthday of Mr. Ernest Grigg. Hostesses were Mrs. Ernest Grigg and Mrs. Preston Grigg.

Winners at the card party held in the Credit Union Hall at Kensington on Wednesday night, were Mrs. Ben Thibeault for ladies, and Julian Croken for men. Consolation prizes went to Mrs. Floyd Crane for ladies and Benj: Pillman for men. Mrs. Lloyd Doucette won the freeze-out. The party was sponsored by the Indian River - Kensington C.W.L. The next party to be held on Wednesday night will be sponsored by the Kensington Credit Union.

Mr. and Mrs. Elmer Birt entertained at a family dinner at their home at Kensington on Sunday evening honoring the birthdays of their daughter Debbie, and their aunt, Mrs. John Moase.

On Friday evening, January 11 the Home and School Association of the Central Queen's Regional High School sponsored a party.

Card and other games were enjoyed by those attending. The winners at cards were Mrs. Marion Graham and Mr. Oliver Cole and the crokinole winners were Miss Beatrice Gamester and Mr. Benson Graham.

Lunch was served by the committee in charge.

F-O Eric MacDonald and Mrs. MacDonald who are spending several weeks in Montague were honored recently when 75 of their friends gathered to tender them a miscellaneous shower.

The shower was held at the home of the groom's parents, Mr. and Mrs. Ivan MacDonald, John Beer Drive.

After the gifts were opened a most enjoyable social hour followed and refreshments were served by the ladies.

FO and Mrs. MacDonald were married recently in Winnipeg, Man., He leaves on January 24 for Greenwood, N.S. where he will spend two months before being posted to Summerside, where the young couple will reside.

Mrs. Charlotte Kalinin and family and Mrs. O. Roberts of Hamilton, Ont., are spending a few days in Charlottetown where they are guests of Mrs. Kalinin's brother-in-law and sister, Mr. and Mrs. Clarence Reeves, Moreau Drive.

Rhoda Cobb, daughter of Mr. and Mrs. Frank Cobb, Kensington, and Mr. Bernard is a son of the late Mr. and Mrs. Daniel Bernard, Freetown.

The Rev. H. L. Estabrooks, associate pastor of the United Baptist Church, Summerside, acted as chairman, and extended best wishes to the honored couple. Seated with Walter and Rhoda were Mrs. Bernard's sister Mrs. Don Clark, Charlottetown, and Mr. Hollis Myers of Halifax. On behalf of the Bernard and Cobb families, an address in verse was read by Mrs. Jack Paynter, and a chair was presented by Ralph and Tom Cobb.

An address was read by Mrs. Cam Gardiner while Mr. Robert Burns presented a trilight floor lamp, and Prowse Gardiner presented an ash tray stand, and a purse of money on behalf of the community and other relatives and friends. Mr. and Mrs. Hollis Myers of Halifax presented the celebrants with a silver tree laden with ten silver dollars. Other gifts included a wall picture and an electric mixer.

Walter, expressed appreciation to the donors for the lovely gifts. The remainder of the evening was spent in social chat, and delicious refreshments were served by several of the ladies. A cake was presented by Mrs. Jack Paynter on behalf of the Bernard and Cobb families, and was cut in traditional manner by the "bride and groom" and later passed to the guests.

Post Nuptial Shower Is Held

KENSINGTON — The spacious home of Mr. and Mrs. Horace Paynter and family, Clinton was the scene of a large gathering of friends of Clinton, Kelvin, Kensington, Darnley and other points, assembled to honor Mr. and Mrs. Paynter's son James, and his bride, on Saturday evening, January 12.

James and his bride, the former Laura Ramsay of MacNeill's Mills were recently married at Summerside.

Mr. Louis O'Connor as master of ceremonies, offered his congratulations and good wishes, and spoke of the purpose of the gathering. James and Laura were escorted to the seat of honor by Mr. and Mrs. Clair Hogg, brother-in-law and sister of the bride.

On behalf of the Clinton neighbors and friends, an appropriate address was read by Mrs. Hilard Woodside, while a purse of money was presented by Mr. Roland Profitt.

On behalf of the Kelvin Grove Community, in which the Paynter family formerly resided, an address was read by Mrs. Duncan Picketts while a trilight lamp and a matching table lamp were presented by Mrs. Leaman Caseley and Miss Nancy MacMurdo. Individual gifts were carried in by Edith Prizzell and Ella Whitehead. The ribbons were cut by Jean Paynter and Barbara Hickey, while the gift cards were read by Mrs. Lonnie Webster, and the gifts were arranged by Mrs. Carmon Paynter. The ribbbon bows from the parcels were made into a bouquet by Shirley Hickey and presented to the bride.

A social evening followed, and refreshments were served by the ladies.

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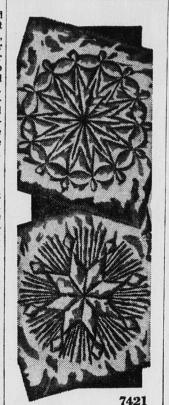

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ELLEN'S DIARY

January Nights Come To Island Moonlit And Mild

It would seem that among the lessons the past year's strange spells of weather impressed on folks, is a deeper appreciation of the pleasant days— and nights. We exclaim happily over those that come to us blue-skied and sunspread. We stop to watch the sunrise. And later, to see last lingering sunbeams leave the fields, to home along fairy paths to the west. We love the blue shadows of the day, pattterning the down of fresh snowfall, and also those purple-ing ones that in the quiet of the afterlight spill down from the dusking hills.

And the nights!

"Was there ever a night more lovely than this—so mild and moonlit" one said of this one. "Why when I think of some nights of Januaries gone! Oh they were pretty enough, I grant you, but so frosty and cold" she said.

We remember those—the cold, sparkling ones. One comes to mind now— one from the young years. It was... how easily, and in detail, it returns, and for no reason at all should we have treasured it above others. Why does the scene, which one was unaware she gathered, return so clearly in the after - years while others, she vowed she "would never, never forget", have since faded from memory?

It was a January night. And we, a small but most congenial company of rural youngsters were walking abroad on a quiet country road. Otherwise it was deserted, except for the odd sleigh which hailed us and, leaving behind the tinkle of bells, disappeared around a bend of way. Our steps crunched on the crisp snow. Our laughs lingered on the frosty air. Presently we came to the summit of a rather deep decline, a sheltered spot, where the over-arching branches allowed only a few shafts of moonlight to fall on the shadows below. As of one mind, we remember, we stopped there to look out on the scene spread before us. Below us, the road wound away from shadows. In a few minutes we should follow its folds, to arrive at the home up the farther incline, where we would visit.

What a beautiful picture was spread before us! White, the fields rested against the hillside. And, as though painted with a brush dipped in a dark hue, the forest reached above and away. Here and there on the farms were the dwellings, each with its barn, the lighted windows of the former, indicating the kitchen with its hearth-fire. And in warrant of that coziness, the smoke billowed above the roof-tops, rising in fetching spirals straight up in the night's frosty - blue: the wood- smoke, from the old-time stoves, scenting the air with the sweet fragrance of the burning maple-sticks.

Cozy now is this kitchen where Granddaughter and James chat over cups of coffee. In the yard Scampie's bark suspends the talk a moment. James listens.

"I wouldn't doubt but that those sows we turned in together to that pen today are quarrelling" he nods. "I did think they had settled down, had accepted the situation by this."

"It could be, he barks at a passing car" she suggests. "Or maybe a stray dog. Or a fox... Did you know that Gage has taken some lately? Yes, both silver and red. I wish" she chuckles "I could get that muskrat I see swimming down at the bridge these mornings. I'd have myself a fine hat!" James smiles. Listens again. Then reaches for his boots.

"All's quiet now. But I'd better have a look in that piggery" he says. "It's better to be sure than sorry" he nods.

"And, it's home-time for me" she smiles. "My morning will come all too soon!"

The morning of another winter day.

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

44 INJURED

MANCHESTER, England (Reuters) — Forty-four persons were injured Wednesday when a train crashed into buffers at the Oxford Road station here. Forty-two of the injured were taken to hospital. Only three of the injured were stretcher cases.

IDA BAILEY ALLEN

Switzerland Cheese Dish Has American Adaptations

THE FIRST time the Chef and I enjoyed the famous raclette (cheese dish) of Switzerland was at Le Manoir, a club in Sierre, Valais, at a luncheon party.

There, special electric grill stoves hold the cut surface of a rich cheese (called Bagnes) next to the heat.

BEGINS BUBBLING

Soon the cheese begins to bubble and is ready to hand-scrape onto heated plates and to be enjoyed at once with boiled potatoes in their jackets, small pickles and cervelat.

A very appetizing repast.

Little did we dream that, two years later, raclette would come to New York City, stoves and all, to be served to 60 guests at the Overseas Press Club!!

PRESIDED AT STOVES

Presiding at the raclette stoves was Paul-Henri Jaccard, managing director of the Lausanne Tourist Office, assisted by his gracious wife, who scraped the sizzling melted cheese onto the hot plates to be served to the waiting guests.

Raclette stoves are not available in this country. So the next best way to serve melted cheese is in the form of a top notch Swiss mountaineer's dish.

Measurements level; recipes for 6

SWISS TOAST MOUNTAINEER STYLE

6 full slices buttered white bread toast
6 (¼ inch) slices tenderized ham or matching slices Switzerland Swiss cheese ¼ inch thick
6 slices tomato
Salt and pepper
6 poached eggs
12 strips pimiento

For personalized service, put slice of buttered toast per person in an individual open low casserole.

Cover with cooked ham and cheese.

Place in hot oven, 400 deg. F., until cheese melts.

Top with slice of tomato, dust lightly with little salt and pepper; finish with 1 or 2 poached eggs.

Garnish with criss - crossed strips of pimiento.

Serve at once.

TOMORROW'S DINNER

Winter Vegetable Soup
Swiss Toast Mountaineer Style
Chopped Spinach Casino
Compote of Plumped Prunes, Pineapple Chunks and Sliced Bananas
Coffee Tea Milk

COMPOTE OF PLUMPED PRUNES, PINEAPPLE CHUNKS AND SLICED BANANAS

24 plumped prunes
18 pineapple chunks
3 sliced small bananas
3 tbsp. each prune and pineapple juice
½ tbsp. lemon juice

In dessert dishes, arrange attractively for each person 4 prunes, 3 pineapple chunks and ⅓ sliced banana.

Mix together fruit juices. Spoon over compote.

Serve at room temperature or chilled.

To Plump Prunes to retain full flavor: Place 1 lb. tenderized prunes in qt. glass jar.

Pour in boiling water to cover.

Fit on a lid. Cool. Refrigerate 24 hrs.

The prunes will absorb almost all the water. No sugar or cooking needed.

SUGGESTION OF THE CHEF

Whenever serving melted cheese in any form, as a Switzerland Swiss fondue or raclette or English melted Cheshire cheese or Welsh Rabbit of cheese melted in beer, never pass a chilled beverage. This firms the cheese in the stomach.

Instead, provide hot tea or coffee.

It's not the cheese that may cause indigestion, but the cold drink that sometimes makes it difficult to digest.

Couple Celebrate 25th Anniversary In Freetown

KENSINGTON — The spacious home of Mr. and Mrs. Walter Bernard, Lower Freetown was the scene of a happy gathering recently when friends, neighbors and relatives gathered to honor them on the occasion of their twenty-fifth wedding anniversary.

Mrs. Bernard is the former

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