She's Always Shooting Brides

Petite red-head Ellen Leveille, of Montreal, probably goes to more weddings than any other woman in Canada. She's a photographer who specializes in bridal pictures. She can recall many amusing wedding incidents such as the one where the groom was kept waiting because the bride's father had accidentally thrown her bouquet into the furnace. You'll enjoy this story in The Standard this week, one of many fine features. Get The Standard — on sale now, complete with Picture Magazine, 12-page novel and 20 pages of Comics. Get The Standard. Only ten cents!

The Standard

Fisherman Rescue Woman Stranded In Small Boat

TOLEDO, O. (AP) — A Toledo woman was rescued Monday after two nights of tossing helpless and alone on Lake Erie in a small boat with the body of her husband who had died of a stroke.

Hysterical and suffering from shock and exposure, Mrs. Iva B. Soncrant was brought ashore by a fisherman who answered her cries for help after they saw her in the anchored boat about 4½ miles off shore.

She sobbed out to sheriff's deputies the story of how she and her husband, Joseph P. Soncrant, 57, had gone out into the lake in their outboard motor boat at about 4 p.m. Saturday. Soncrant was stricken and died at about 6 p.m., she said.

Unable to raise the anchor of the small boat or to start the outboard motor, Mrs. Soncrant could do nothing but sit and wait for rescue. There was no food or water in her boat.

Hardy - Wells Wedding

An archway of fern and fall flowers formed a beautiful setting at Glad Tidings Chapel, Summerside, on September 15 at 2 p.m., for the marriage of Mary Ester Wells, R. N., daughter of Mr. and Mrs. Stanley Wells, Summerside, and Wendell George Hardy of Toronto, son of Mr. and Mrs. Major Hardy, St Eleanors.

The double - ring ceremony was performed by the bride's father, Mr. Stanley Wells. Mr. David Morrison read the Scriptures and led in prayer.

The bride, who was given in marriage by her uncle, Mr. Charles Wells, was attended by her sister, Mrs. Charlotte Theobald of Minneapolis, Minnesota, as matron of honor and Miss Erma Hardy of Summerside, as bridesmaid. The groomsman was Mr. Everett Heckbert.

Mr. Gordon Warnhaltz of Magog, Quebec, and Mr. William Campbell of Summerside, ushered the guests to their places which were marked with bows of pink satin. Miss Helen Wall was in charge of the guest-book.

The organist was Mrs. David Morrison. During the ceremony, Mrs. Allan Weber and Mrs. Bruce Ramsay sang "A Marriage Prayer". While the register was being signed, Mr. Howard Hunt of Toronto rendered "O Perfect Love".

The bride wore a floor - length gown of white net over satin, strapless bodice of Chantilly lace, topped with matching lace bolero. She also wore lace gloves. Her headpiece was a taffeta halo studded with pearls and a finger-tip veil. She carried a semi-cascade bouquet of American Beauty roses.

The matron of honor wore a floor - length gown of yellow net over taffeta, strapless bodice, topped with matching net bolero, hat and gloves of the same material. She carried a nosegay of white and pink carnations.

The bridesmaid wore a floor - length gown of turquoise net over taffeta, strapless bodice, topped with matching net bolero, hat and gloves of the same material. She also carried a nosegay of white and pink carnations.

Little Miss Linda MacKay as flower - girl was winsome in a gown of coral net over taffeta with matching headdress and carried a smaller nosegay of white and pink carnations.

Following the ceremony, a reception was held for 70 guests. In the receiving line were the bride's mother attired in navy crepe with navy and white accessories and corsage of white carnations; and the groom's mother in navy crepe matching accessories and corsage of white carnations. The bride's table was centred with a three - tier wedding cake topped with rosebuds. Fall flowers and tapers in silver candelabra, adorned the table. Presiding at the tea table, which was beautifully appointed with lace cloth and tapers, were Mrs. Kenneth Horne and Mrs. Rhoda MacKenzie. Friends of the bride served.

A toast to the bride was proposed by Mr. David Morrison and responded to by the groom. Mr. Ernest Heckbert proposed a toast to the matron of honor and bridesmaid and Mr. Gordon Warnholtz responded.

Following the reception, the bride and groom left on a honeymoon trip. For travelling the bride wore a rust knitted suit with navy accessories and corsage of white carnations.

Previous to her marriage the bride was on the staff of Prince County Hospital and the groom is on the staff of the Bank of Nova Scotia, Toronto. They will reside in Toronto. —S.

Brien - McKenna Wedding

A pretty wedding was solemnized at St. Andrew's Church on August 17, when Mary Doris, youngest daughter of Mr. and Mrs. Emmet McKenna and Ivan Leo Brien, son of Mr. and Mrs. John W. Brien were united in the holy bonds of matrimony.

The marriage ceremony and nuptial mass were celebrated by Father George MacCormac. The organist for the occasion was Mrs Cyril Morrison. Appropriate hymns were sung by Mr. John MacDonald.

Given in marriage by her father, the bride wore a ballerina-length gown of white nylon net over satin topped by a lace bolero with long sleeves coming to a point at the wrist. She wore a finger-tip veil and carried a bouquet of red roses. She also carried a pearl rosary, a gift of the groom. Miss Theresa McKenna, R. N., as her sister's bridesmaid, wore pale blue nylon net over satin with matching net bolero. She wore a blue halo and carried a bouquet of yellow carnations.

The groom was attended by his brother, Mr. Joseph Brien. The ushers were Emmet McKenna, Jr., brother of the bride, and Edward Mullen cousin of the bride.

A reception was held at Sandy's restaurant where breakfast was served to 45 guests. The bride's table was decorated with flowers and a three-tier wedding cake topped with a miniature bride and groom and was cut in the traditional manner by the young couple

Father George MacCormac proposed the toast to the bride which was responded to by the groom. The happy couple left on a honeymoon trip through New Brunswick, Maine and New Hampshire. For travelling the bride wore a light blue suit with navy accessories.

The young couple will reside in Dartmouth, Nova Scotia.

Previous to her marriage, the bride was tendered a dinner and shower at the Old Spain by the staff of Holman's Ltd., Charlottetown where the bride was a valued employee. The bride's friends and neighbours of Glenroy and vicinity held a shower in her honor in St. Andrew's Hall, Mt. Stewart, where the bride was the recipient of many gifts.

Adolescents Get Help From Big Sister

By PAULINE KENNEDY
Canadian Press Staff Writer

TORONTO, (CP) — Sometimes parents should be spanked, instead of the children, says Mary Lugsdin, director of Toronto's Big Sister organization.

In a discussion on delinquency she said "our job here at Big Sister is often a matter of re-educating both parties."

Big Sister in Canada is still small, but its work of aiding adolescent girls has far-reaching results. It has been established in Toronto, Hamilton and Calgary, and similar services operate in other centres.

"The girls who come for help are not bad girls," said director Lugsdin. "Most people think we deal only with girls who are in trouble with the law, but our work is mainly preventive. They are just mixed-up kids who have vital questions at home, family and sex which needs straight answers."

FROM ALL CLASSES

In recent years an increasing proportion of girls have been referred to the association by their own families. These are usually girls having trouble at school, running away from their homes or fighting with their parents.

Case workers deal with girls from every strata of society, with girls from high income families and private school backgrounds as well as children of less fortunate homes.

Last year about 381 cases reached the Toronto group. This year they will cope with twice as many.

Big Sister originated in New York City around the turn of the century. Work was done by volunteers for girls from 12 to 18.

Most Canadian associations replaced volunteers by paid social workers. Volunteers now form auxiliaries channeling their talents to raising funds, providing scholarships and collecting clothes.

FROM COMMITTEE

Toronto Big Sister is an outgrowth of a committee formed in 1912 by the local council of women to do probation work for Juvenile girls. Hamilton's organization runs along the same lines as Toronto, still does probation work, dropped in recent years by Toronto. Calgary has a paid director, Mrs. Hilda Brown, and a large corps of volunteers. Their emphasis lies in aiding immigrant families adjust to new customs.

Ottawa has a form of Big Sister but its field is limited to job placement for older women and girls with mental or physical handicaps. Montreal re-named its Big Sister service the girls' counselling centre and runs a girl's hostel. In Vancouver the family welfare bureau handles cases in such fields.

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2. Apricot Figure 8

3. Fruit Coil

4. Sugared Jelly Buns

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NEEDS NO REFRIGERATION

Basic COFFEE CAKE Dough

Scald
2 cups milk
Remove from heat and cool to lukewarm. In the meantime, measure into a large bowl
½ cup lukewarm water
2 teaspoons granulated sugar
and stir until sugar is dissolved. Sprinkle with contents of
2 envelopes Fleischmann's Active Dry Yeast
Let stand 10 minutes, THEN stir well. Stir in lukewarm milk and
4 well-beaten eggs
1 teaspoon vanilla
Sift together twice
7 cups once-sifted bread flour
½ cup granulated sugar
1 tablespoon salt
Stir about 6 cupfuls into the yeast mixture; beat until smooth and elastic. Work in remaining dry ingredients and
2½ cups (about) once-sifted bread flour
Turn out on lightly-floured board and knead dough lightly until smooth and elastic. Place in a greased bowl and grease top of dough. Cover and set dough in a warm place, free from draught, and let rise until doubled in bulk. Turn out dough on lightly-floured board and knead lightly until smooth. Divide into 4 equal portions and finish as follows:

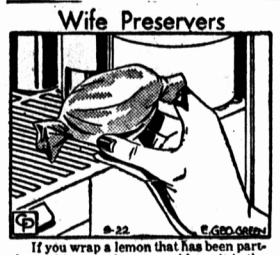
1. CINNAMON SQUARE Combine ⅓ cup granulated sugar and 1 tsp. cinnamon; sprinkle on board. Place one portion of dough on sugar mixture and roll into a 12-inch square; fold dough from back to front, then from left to right; repeat this rolling and folding twice, using a little flour on the board, if necessary; seal edges. Place in greased 8-inch square pan; press out to edges. Grease top. Cover and let rise until doubled. Cream 2 tbsps. butter or margarine, ½ cup granulated sugar and ½ tsp. cinnamon; mix in ¼ cup broken walnuts and 1 tbsp. milk. Spread over risen dough. Bake at 350°, 30 to 35 min.

2. APRICOT FIGURE EIGHT Combine ⅓ cup brown sugar, 1 tbsp. flour, ½ tsp. mace and ¼ cup finely-chopped nuts. Roll out one portion of dough into a rectangle about 22 by 6 inches. Spread with 2 tbsps. soft butter or margarine; sprinkle with nut mixture. Fold dough lengthwise into 3 layers. Twist dough from end to end; form into figure 8 on greased pan. Grease top. Cover and let rise until doubled. Bake at 350°, about 30 mins. Fill crevices of hot figure 8 with thick apricot jam; spread other surfaces with white icing; sprinkle with nuts.

3. FRUIT COIL Knead into one portion of dough, 2 tsps. grated orange rind, ½ cup raisins, ¼ cup chopped nuts and ¼ cup well-drained cut-up red and green maraschino cherries. Roll out dough, using the hands, into a rope about 30 inches long. Beginning in the centre of a greased deep 8-inch round pan, swirl rope loosely around and around to edge of pan. Brush with 2 tbsps. melted butter or margarine; sprinkle with mixture of ⅓ cup granulated sugar and 1 tsp. cinnamon. Cover and let rise until doubled. Bake at 350°, 35 to 40 mins.

4. SUGARED JELLY BUNS Cut one portion of dough into 12 equal-sized pieces. Shape each piece into a smooth round ball; roll in melted butter or margarine, then in granulated sugar. Place, well apart, on greased pan; flatten slightly. Cover and let rise until doubled. Form an indentation in the top of each bun by twisting the handle of a knife in the top; fill with jelly. Cover and let rise 15 mins. longer. Bake at 350°, 15 to 18 mins

Wife Preservers



If you wrap a lemon that has been partly used in waxed paper and keep it in the refrigerator it will keep for several days.

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