



BOURQUE - McKENNA NUPTIALS

A very pretty wedding took place at St. Basil's Roman Catholic Church, Toronto, on the 27th Oct. at 10 o'clock A.M. when Noreen Marguerite McKenna and Paul Joseph Bourque were united in

marrage. The bride is the daughter of Mr. and Mrs. Owen J. McKenna, Vernon Bridge, Prince Edward Island. The groom is the son of Mrs. Samuel Mosher and the late Arthur Bourque of Yarmouth, N.S.

LET'S EAT

Novel Christmas Gift In Mother's Stocking

By IDA BAILEY ALLEN
Recently I met a young high school senior from Florida Jeanne Greaves, winner in her native state in a nation-wide search for "The American Home-maker of Tomorrow."
"I like to cook," she told me. "It's fun. At the same time, it's creative and also scientific, so I am always very careful to follow level measurements."

"In the toe of my stocking last Christmas, her mother interrupted, 'I found a promissory note from Jeanne to prepare fifty-two of our family dinners for a year—one each week on a Saturday night. That was her Christmas gift to me.'"

Fifty-two little "vacations" for mother! What gift!

Jeanne gave her most valued time asset—part of every Saturday afternoon. A gift of loving service, more precious than anything money could buy.

Jeanne's Chicken Surprise: Chop 1/2 c. onion and 1/4 c. green pepper. Sauté 3 min. in 3 tbsp. shortening.
Stir in 2 tbsp. flour, 1/4 c. milk, 1 can condensed cream of chicken soup, 1/4 c. chopped pimiento and 1 7/8 c. can tuna (flaked coarse). Combine with 1 (8 oz.) pkg. macaroni, cooked. Transfer to a casserole, top with buttered crumbs and bake 35 min. in a moderate oven, 35-375F.
Tomorrow's Oven Dinner

Grapefruit Pickles
Celery Lamb-Green Bean Casserole
Flaky Rice Baked Squash
Marlow Custards

Coffee, Tea or Milk
Lamb - Green Bean Casserole: Remove excess fat from 2 lbs. lean stewing lamb. Cut meat in 1" cubes; put in qt. saucepan. Add 1 tsp. salt, 1 c. chopped onion and 2 c. boiling water. Cover. Simmer 20 min.

Meantime, wash and shred 2 lbs. green beans. Add 2 c. boiling water and 1 tsp. salt. Cover. Boil 10 min.

Blend 1-3 c. flour with 1-3 c. cold water. Stir into beans. Add 1 c. canned tomato, 1/4 tsp. crushed, dried mint and 1/4 tsp. pepper. Combine with the lamb.

Transfer to shallow 2 qt. "casserole"; Cover. Bake 45 min. in a moderate oven 375 to 400F.

Serve spooned over flaky rice. **Marlow Custards:** Heat 2 c. milk. Pour over 4 fine-cracked graham crackers.

Beat 3 eggs; add 3 tbsp. sugar, 1/4 tsp. salt and 1/2 tsp. vanilla. Stir into the milk. Fold in 32 marshmallow miniatures.

Transfer to custard cups. Place in pan of hot water. Bake 35 min., or until firm, in a moderate oven, 350F. Chill.

Trick of the Chef
Stir 1 tbsp. each minced parsley and mayonnaise into hot flaky rice.

WOMEN

Lena Caroline McLure, Women's Editor, Phone 8508

Page 8, The Guardian Thursday, Dec. 6, 1956

HAPPENINGS

The Lieutenant Governor T.W. L. Prowse and Mrs. Prowse entertained at Government House Monday evening in honor of Squadron leader C.N. Stanley and Mrs. Stanley. Squadron Leader Stanley leaves for the Royal Air Force Staff College in Bracknell, England. Squadron Leader Stanley while in this province has been very active with the air cadet squadrons and boy scout groups. He and Mrs. Stanley will sail on December 15.

Mr. and Mrs. Walthen Gaudet had as their guest for the weekend Miss Betts Gaudet of Montreal.

Mr. and Mrs. Philip Gruchy who

have been living in Newfoundland have taken up residence in Charlottetown. They are living on McGill Avenue.

Mrs. Newton Taylor of Rocky Point, accompanied by her aunt, Mrs. Seymour Murphy also of Rocky Point, left Thursday morning for Montreal where they will spend the winter months visiting friends and relatives.

Mr. Lee Taylor accompanied by his son Ewen and Bobby MacDonaid, Junior, left Saturday by car for Boston, Mass and Providence, Rhode Island. While in Boston they plan to see the Boston - Chicago Hockey Game.

ELLEN'S DIARY

That's Jingle Bells!

The Fall seems to be an especially happy time on farms. And we who live close to the earth and the affairs of the farming, find a lovely peace in the life. Not that the occupation itself does not pose its concerns. Indeed in a plenty. But over all-beneath, and about, is the healing calm of old fields, the timelessness and strength of the hills, the promise of continuity, come what will, in the very springs and streams that flow.

And we go on our day by day round, which isolates us in a manner, each to his own preference, also keeps us an interest, an integral part of the community about.

Our community it is, by right of adoption maybe, or perhaps because of sturdy roots which have gone down deep and deeper with continuing generations with each others trials and sorrows, their happinesses too are ours to share.

When a family suffers a loss, how hearts go out to them; when a stork wings in an expected direction how the Good-Luck choosers rise; when a bride is chosen, her happiness is ours. Or when some happy Anniversary of marriage returns. The Fall gives a goodly number of the latter, in many an observed and important milestone of the marital road, in our community and farther, to gather in celebrating the loved ones and friends. With James, we wish them continuing happiness, these brides and bridegrooms of years past, along the years yet to be!

Today Granddaughter and Mack made an appointment with their mother to take an excursion to woodlands presently, to gather pine cones for Christmas. Not to deplete the supply however, since older pine trees are scarce here-

about though we see encouraging numbers of the young.

They will gather some, and then allowing them to dry by the fire, they will paint them in a bright red, or touch the edges with gilt or silver to make pretty ornaments for their tree or other decorations about, to brighten a door-wreath of shiny "var" or lacey hemlock, adorning it also with a generous bow and streamers of red crepe paper to make an interesting and attractive token of Christmas.

Presently, too, the Christmas cookies must be made. But today we made Caramel cookies, though they could be called by any of the names of the flavors of Instant Pudding Powder, used of which base they are. They are easily mixed, a change from usual varieties, and quite wholesome and tasteful. The one hazard to their success is that the oven of a wood-fire may become too hot to respect the ideal that they must be baked to "a delicate brown."

The recipe: two-thirds cup shortening, 2 tablespoons white sugar, one egg, one packet Instant Pudding. Mix well. Add a cup of flour to which has been added 1/4 teaspoon each of baking powder and soda and a little more of salt; one and a half cups then of rolled oats and a half cup of coconut. And somewhere along the assembly line, a teaspoon of preferred flavoring Form into balls, flatten a bit, dust with white sugar and bake to a delicate brown.

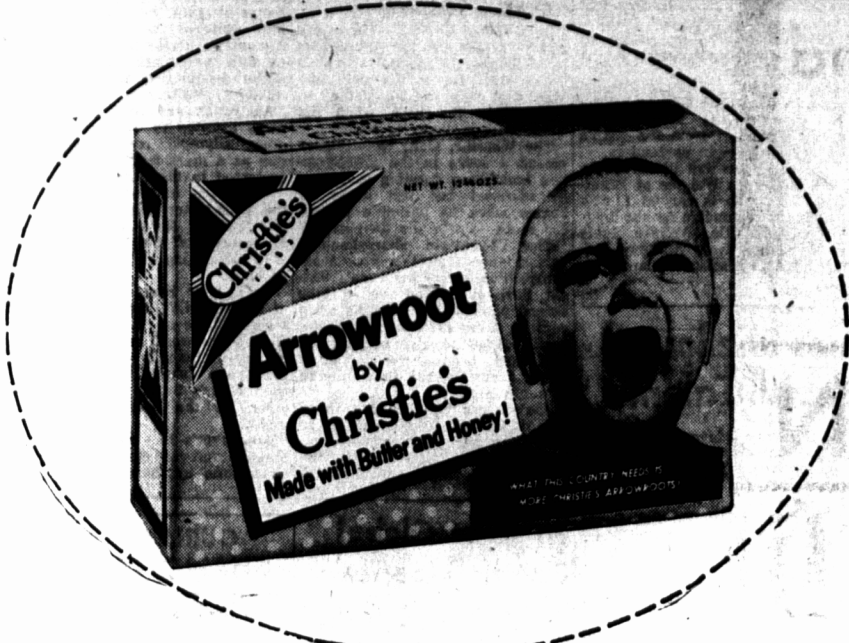
"Listen" Mack said this evening when the radio was turned on. "Yes" he smiled with obvious satisfaction. "That's Jingle Bells. That means only one thing" he chuckled. "Now Christmas is not far away."

MORELL C.W.L.
The December meeting of Little Flower Sub Div. of C.W.L. was held on Dec. 2 at 7 p.m. The President, Mrs. Frank Dunn, presided and opened the meeting with usual prayers. Roll call was answered by eighteen members. Minutes of previous meeting were read, approved and signed.

Correspondence consisted of a letter from P.E. Island, T.B. League. It was moved and seconded to forward five dollars (\$5.00) to T. B. League. The financial statement was read by treasurer. Proceeds of Bazaar held on Nov. 29th., amounted to one hundred and twenty eight (\$128) dollars. A discussion followed on raising

WELLINGTON L. A.
Members of the Ladies Aid of United Church held their meeting at the home of Mrs. Milton McCarville. A good attendance was on hand. Names were exchanged for Christmas gifts and election of new officers took place. Lunch was served and collection taken. Roll call was answered at open-

ENGLISH COURT
The Shire Hall at Lancaster castle in Lancashire, where witches were tried in 1612, is still used as a courtroom.
ing of meeting and minutes read and adopted. Meeting adjourned at a late hour.



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box of bits and pieces to really come into its own.

All year long, we use it as a catchall for bits of ribbon, for artificial flowers, for pieces of lace, embroidery, feathers, rhinestones and other such oddments. Then we get to work using the stuff to beautifully untrimmed items such as skirts, slippers, gloves and mittens and give them a personalized touch.

TREE DECORATIONS
We like to decorate special little Christmas trees with tiny ribbon and velvet bows, with butterflies cut from colored paper and cardboard and brightened with tiny sequins, and of course tiny stars, decorative buttons and so forth.

A little artistic judgment, a lot of patience and you'll have some unusual trees to brighten up an odd corner or perhaps for an invalid.

Pretty slippers can be made by starting with plain ones and brightening them with appliques of lace or embroidery, a row of sequins, tiny flowers or beaded motifs.

MAKING PINCUSHIONS
Use the same technique to pretty up pincushions, either bought or home-made. Here's where those scraps of colorful felt and bits of leftover silks come in right handy.

Easiest to do is the old-fashioned heart.
To make it, cut two hearts shaped from felt, silk or any other fabric, pin together and stuff carefully before sewing, then trim.

TREE DESIGN
Use the same technique for a tree design. Tiny bows and pearl "teardrops" will trim the tree nicely, while the heart can be the background for a holiday message spelled out with multi-colored pins. Tiny hampers are good for this purpose.

Plain or fancy shapes cut from colorful satin are always effective. Edge them with color by outlining with colored beads.

MORNING SMILE

"It's an outrage," shouted the husband. "The all of that garage man charging \$15 to tow the car half a mile to the filling station!"
"Don't take so, dear," his wife soothed. "He earned every cent of it—I had the brakes on tight all the way!"

SIX-HOUR BATTLE
ST. BONIFACE, Man. (CP)—Firemen battled a blaze for nearly six hours Tuesday as it ripped through four business establishments. Fire Chief Arthur Spence estimated damage to the business-