

Weddings

(Victoria B.C. Colonist)
Hockley-Humphries

Christ Church Cathedral was the scene of a pretty wedding, August 28th, 1941, when Gladys Mona, daughter of Mrs. G. C. Humphries, Victoria, B.C., became the bride of Sergeant-Major Douglas H. Hockley, son of Mr. and Mrs. D. Hockley, Bowmanville. Rev. J. R. Fife officiated.

Given in marriage by her brother, Mr. Denis G. J. Humphries, the bride looked charming in a full-length white georgette gown, made with a very full skirt gathered in orange blossom design, fashioned in Grecian girdle effect and the bodice delicately embroidered in orange blossom design. The sleeves were long and full. The floor-length embroidered veil of fine net was gathered into a halo effect on her head, a spray of orange blossoms in front. She carried a white prayer book showered with white ribbons caught with white and purple heather.

Mrs. E. Lee-Warner, the matron of honor, sister of the bride, wore a deep wine triple sheer chiffon gown with a long, full skirt, and fitted bodice trimmed with Empress ruffles and the wrist-length sleeves in corresponding style. Her toque of deep wine and pink flowers was trimmed with a bow at the back and a veil and she carried an arm bouquet of pink gladioli. The flower girl, Judy Hinton, looked charming in a long pale pink sheer frock over a pink slip, with short puff sleeves, and she carried a Colonial bouquet of deep wine pom-pom dahlias with a pink rose in the centre.

Sergeant Gordon Muggidge, R.C.A.M.C., was groomsmen. The 'Bridal Chorus' from 'Lohengrin' was played as the bride party entered the cathedral and Mendelssohn's 'Wedding March' as they left. During the service the hymn 'The Voice that Breathed O'er Eden' was sung.

A reception was held later at the home of the bride's mother, the drawing-room arranged with beautiful summer flowers and fern. The dining table, spread

with a cut-work linen cloth, was centred by the three-tier wedding cake, surmounted by a silver vase of white heather.

Mrs. Humphries, mother of the bride, wore a smart black silk gown, made with long sleeves and a touch of red and white silk was introduced between the pleats of the skirt and on the lapels of the dress. Her corsage bouquet was composed of red and white carnations.

The bride and groom left later for the Mainland, en route to Ontario and will visit the groom's parents in Bowmanville before continuing their journey to Barrie to make their home. For travelling the bride wore a pale blue two-piece crepe dress, with pleated skirt, the neck of the dress trimmed in white. Blue and white leather tailored flowers added a chic note to her toilette. Over her ensemble she wore a bridal shepherd's plaid coat, with a black velvet collar and buttons, a black hat and black accessories.

Rickard-Hendry

On September 6th, at 3.30 p.m., in the United Church, Newcastle, was solemnized one of the prettiest and most popularly acclaimed weddings of the season, when Miss Annabelle Erskine Hendry, daughter of Mr. and Mrs. John Hendry, became the bride of Mr. Garnet Baker Rickard, second son of Mr. and Mrs. W. J. S. Rickard of Shaw's. The wedding was quiet, by exclusive with only members of the immediate families present.

Definitely arranged were the floral decorations in the church. The motif was a background of gladioli in pastel shades mingled with pink, white and blue, and the guest pews were marked with white gladioli tips, tied with white ribbon. The officiating clergyman, Rev. Roy H. Rickard, uncle of the groom, was assisted by Rev. R. E. Morton, pastor of Newcastle church. The bride was given in marriage by her father as nuptial music was played by Miss Marion Rickard, B.A., A.T.C.M., sister of the groom, and vocal accompaniment by Mr. Murray Holmes, Toronto.

The bride was gowned in white faille, her only ornament 'The Badge of the Clan Erskine' in silver, with coronet and shoulder, a headress, Mary Queen of Scots, and fingertip veil, and a coronet of orange blossoms; an ensemble of proud lineage and clan tradition. Her flowers were white gladioli, fan shape, with red roses and bouvardia. Miss Edith Hendry, sister of the bride, beautiful in pale blue taffeta and hat to match, with bouquet of pink roses, asters and cornflowers, was bridesmaid. Stanley Rickard, B.A., brother of the groom, was best man, and the ushers were Alec Hendry and Brenton Rickard.

Following upon the ceremony of registry, a reception was held at the home of the bride's parents, Lake Shore. The bride's

mother, gowned in Queen's blue sheer, carrying talisman roses, accompanied by the groom's mother in a gown of pale pink sheer, with corsage of pink and white roses and fern, received the guests and supervised refreshment arrangements.

The bride's travelling costume was of Crusader blue with wine accessories and a corsage of roses. The happy couple, overwhelmed with congratulations, left quietly by motor on a honeymoon tour 'the flame and flush of Indian summer in Northern Ontario' upon their return they will reside at Shaw's, later to take up home-keeping in their new residence, now under construction.

Prior to marriage, the young couple took an active interest in the social side of the community. The bride had been a teacher at Ontario Ladies' College, Whitby, and was an active member of the Newcastle softball team. The groom is one of the younger farmers of Durham, a stock breeder and cerealist, and a director of the Durham County Federation of Agriculture.

The lovely flowers used to decorate the church and home of the bride were from the gardens of J. H. Jose, H. R. Pearce and Lawrence Cryderman.

Ormiston-Wilkins

A pretty wedding took place at the home of Mr. and Mrs. Albert Wilkins, Courtice, on August 30th, when their daughter, Doris May, became the bride of Ralph Smith Ormiston, son of Mr. and Mrs. Edwin Ormiston, Maple Grove. Rev. W. C. Smith, Ebenezer, performed the ceremony which was held before an arch of evergreens and pink and white gladioli. Miss Hazel B. and a friend of the bride, played the wedding music.

The bride, given in marriage by her father, was charmingly gowned in long white organdy lace cut on princess lines. On her hair was a halo of orange blossoms from which fell a fingertip veil. Her bouquet was of pink and white gladioli, Miss Hazel B. and a friend of the bride, played the wedding music.

Following the ceremony a reception for about twenty-five guests was held, and the bride's mother received in queen's blue sheer, assisted by the groom's mother, in turquoise crepe.

After the reception Mr. and Mrs. Ormiston left on a motor trip amid showers of confetti, the bride wearing a navy blue crepe dress with beige tulle collar and blue accessories. On their return they will reside in Bowmanville.

Before their marriage the bride was honored by four lovely showers given at the homes of Mrs. Harold Ferguson, Bowmanville, Mrs. Stephen Jeffery, Maple Grove, Mrs. Russell Wood, Maple Grove, and Ebenezer community at the bride's home.

Spencer-Elliott

Tall columns of Picardi gladioli, white asters and ferns decorated St. John's Anglican Church, Bowmanville, on Saturday, September 6th, for the marriage of Marion Audrey, daughter of Mr. and Mrs. W. L. Elliott, Bowmanville, to George Albert Victor Spencer, son of Canon and Mrs. C. R. Spencer, Bowmanville. The groom's father, rector of St. John's, officiated at the ceremony, and Mrs. John Gunn, organist, played the wedding music.

Given in marriage by her father, the bride wore an ivory slipper satin gown. Her fingertip veil fell from a halo of ivory satin and she carried a cascade bouquet of Butterfly roses and bouvardia. The bride's only attendant, Miss Frances Todd of Cobalt, was charmingly gowned in a dress of blue sheer and matching hat and carried a bouquet of Briarcliff roses, bouvardia, cornflowers and shell pink asters. The groom's brother, Lieut. Charles Spencer, on leave from the 1st Midland Regt., Saint John, N.B., was best man. Ushers were Blain Elliott, brother of the bride, and Byron Vanstone.

Later a reception was held at the home of the bride's parents, Centre Street. Mrs. Elliott, wearing a crusader blue crepe gown with black accessories and corsage of talisman roses, received the guests, assisted by Mrs. Spencer in a blue and rose crepe ensemble with blue hat and corsage of Happy Days roses and baby's breath.

The happy couple left on a motor trip to Lake Simcoe and other points, the bride smartly attired in a turquoise blue travelling suit trimmed in black. On their return they will reside in Ottawa where Mr. Spencer is employed with the Household Finance Corporation. The bride is a graduate of Victoria College.

TRINITY Y.P.U.

Two sure signs of Fall are when the pumpkins ripen and Trinity Young People's Union resumes its meetings. So it was not surprising that the first cool night of the season the Union held its first meeting in the form of a pumpkin pie social.

Most of the executive and members of last year were present and the meeting in charge of Doris Dudley assisted by Audrey Cooper and Ralph Poole with Hazel Rundle at the piano. President Lou Dewell called on the pastor Rev. J. E. Griffith who gave a short talk outlining the aims and purposes of a Young People's Society should have.

Other features of the program were a sing-song led by Susie VanCamp and games led by James Hancock after which that token of Fall—the pumpkin pie was served.

"HERE'S HOW," SAYS CANADIAN



Pte. H. N. Morris, stationed at a cross-roads post, as his Central Ontario infantry battalion takes up a position during practice manoeuvres of the 2nd Canadian Division, pauses a moment to show an English youngster how a tommy-gun operates.

THE MIXING BOWL

By ANNE ALLAN
Hydro Home Economist

Cooking for a Crowd

Hello Homemakers! Are you often called upon to cook for a crowd? In every household there are times when mass production is in order. On the farm, thrashers or fruit pickers may mean that the farmer's wife has twenty men to feed. Family re-unions, popular this month, mean a crowd. Church suppers bring their full quota of hungry guests—and it's the homemaker who steps in and produces the festive food every time.

It's planning that counts—planning what you will serve is the important first step. Food that can be prepared well beforehand and that will not spoil on standing, is a necessity. Inexpensive dishes may be served but it is necessary that adequate nutritive value is provided by the choice of foods—and cooking of these foods.

Casseroles, meat loaves, (hot or cold), macaroni or spaghetti dishes baked ham (hot or cold) and good baked beans with bacon are all thrifty possibilities. Serve them with vegetables or relish—and bowls of green salad. Pass plates of buttered rolls, (you save on the butter this way).

A buffet supper is a splendid idea for the crowd who do not require as much attention, as men who have to go right back to their work. It is very important to remember the value of "color" in the buffet meal. Although you need not serve expensive dishes.

Keeping hot foods hot, is really no trick at all—when you have an electric casserole, coffee maker and bun warmer. (The controlled heat of these convenient appliances assures you there'll be no burning!)

Everyone likes a true-flavored dessert, so put some thought on the sweet course. Big glass bowls of cut-up fruit, and light, feathery angel food, for the ladies, masculine appetites usually demand pie!

Coffee, hot in the winter, but iced in the summer is a "must," today. Of course it will be good coffee! With all of Ontario ripe with fruit, however—fruit punch is delicious and easy to make—but see that it's cold!

RECIPES

Defence Stew

2 5lb. chickens
Boiling water
1½ tps. salt
¼ tsp. pepper
1½ tps. Worcestershire sauce
½ cup chopped onion
4 cups stewed tomatoes
4 cups lima beans
3 cups corn

Cut the fowl into pieces and cover with hot water. When steaming turn the electric element to low and cook for 1½ hours or until tender. Remove the meat from the bones, cut into smaller pieces, return to the stew. Add salt, pepper, onions, tomatoes, lima beans and cook slowly for ½ hour. Add corn, Worcestershire sauce and additional salt and pepper, if necessary. Serve with boiled potatoes or steamed rice. Serves 24.

Jellied Gooseberry Salad

4 pkgs. orange jello
1½ qts. boiling water
1 cup orange juice
2 cups oranges (unpeeled)

1 qt. (4 cups) raw gooseberries
½ cup sugar

Dissolve the jello powders with boiling water. Add orange juice. Chill until slightly thickened. Put oranges and gooseberries through the food chopper and add sugar. Fold into slightly thickened jello. Pour into greased moulds or pans. Chill in electric refrigerator until firm. Unmould and serve on crisp lettuce. Garnish with mayonnaise. Serves 24.

Harvard Beets

3 tbsps. cornstarch
½ cup sugar
1½ tps. salt
3 cups vinegar and beet liquid
3 qts. diced cooked beets
¾ cup butter or cooking fat
Mix cornstarch, salt and sugar, add vinegar and beet liquid. Stir constantly on electric element turned to medium. When thickened add beets and butter and let stand until heated through. Serves 24.

Coffee for a Crowd

Place one pound of regular grind coffee in a cheese cloth bag. Immerse in 2 gallons of boiling water and cover tightly. Turn the electric element to low. Let stand 10 to 15 minutes. Remove the bag. Coffee may be kept hot on the closed electric element turned to the off position for at least 20 minutes. Turn the electric switch to simmer if it has to be kept hot longer. This makes about 35 cups of coffee.

Butterscotch Pie

5 cups brown sugar
5/8 cup water
1 2/3 cups flour
5 cups cold water
10 egg yolks
5 cups milk, scalded
½ cup butter
2½ tps. vanilla
Boil sugar with 5/8 cup water to 3 1/2 cups syrup. Make a smooth paste of flour and cold water. Add to syrup and boil 1 minute. Beat egg yolks, add milk and combine with sugar mixture. Cook on electric element turned "low" 10 minutes, then add butter and vanilla. There should be 2 5/8 quarts filling. Pour into cooled baked pie shells. Cool, cover with meringue. Brown. Serves 25.

Take A Tip

1. Squeeze raw rhubarb stems in your hands to remove fruit stains.
2. For vegetable stains ('been making beet pickles too') rub your hands with raw potatoes.
3. Another hand out—Knitting with wool on a hot day often makes the hands perspire to prevent this bathe your hands in a strong solution of alum water.
4. Do you have to buy vegetables for the crowd? Allow ¼ lb. of string beans or mushrooms per person.
5. Allow 1 1/3 bunch per person of beets or carrots and ½ lb. per person of fresh lima beans, peas, asparagus, spinach, potatoes or turnips.

QUESTION BOX

Miss D. A. Asks: How can we prevent salt from "caking" in the shakers?

Answer: Always keep a few grains of rice in the salt shakers. Mrs. M. A. Asks: Can you suggest ways of using pea pods as a dish?

Answer: We are told that many homemakers use pea pods if they are kept fresh. Cut off the stringy parts, wash them, cook with an onion and some parsley. Drain. Serve with salt, pepper and butter.

Silver Wedding Celebrated By Former Local Couple

During the afternoon and evening of Sept. 2nd, Mr. and Mrs. George Hall, 538 Simcoe St. N., Oshawa, formerly of Bowmanville, were at home to their many friends on the occasion of their 25th wedding anniversary. Mrs. Hall received her guests in a long black dress. Mrs. (Dr.) Henry, mother of Mrs. Hall, poured tea, gowned in a bright figured sheer. Miss Jean Ramsay and Miss Gwen Ballantyne served the guests. The table was centered with a silver basket with American Beauty roses, and baby breath, and silver candelabras with white candles. Mr. and Mrs. Hall received many lovely gifts and flowers from their friends. They also received telegrams from New York, Toronto and Muskoka from friends and relatives sending them their congratulations.

A cablegram also arrived for Mr. and Mrs. Hall from their son Cliff, who is at present serving with the R.A.F. in England. In 5 or 6 months, Cliff is expecting to get home on furlough. Presently he will go to Scotland to instruct air gunners. Just before the Duke of Kent came to Canada, he attended the opening of "Target for Tonight," a picture of an R.A.F. bombing raid in which Cliff takes a small part. This is soon to be released in Canada.

FOODS FOR HOME DEFENCE

The Consumers Section, Marketing Service, Dominion Department of Agriculture, has issued a pamphlet on "Foods for Home Defence." This includes information on wartime foods, buying hints, and a list of menus for one week in September. Other household publications are bulletin No. 486, Milk Desserts; 501, Honey and Some Ways it May be Used; 521, Canadian Vegetables for Every Day; 533, Home Canning Vegetables in Tin Cans; 534, Canning Fruits and Vegetables; 535, Jams, Jellies and Pickles; 536, Canned Fruit and Vegetables for Variety in Every Day Meals; 566, Canadian Grown Apples; 596, Salads That are Different; 638, Home Preservation of Meats, Poultry, and Soup; 632, Household Storage of Fruits and Vegetables, and 635, Milk, the Food of Foods. The publications may be obtained free on request from the Publicity and Extension Division, Dominion Department of Agriculture, Ottawa.

There never was a person who did anything worth doing that did not receive more than he gave.—Henry Ward Beecher.

Soldier's Letter

Somewhere in England,
August 1, 1941

Dear George,—
This is just a short note to acquaint you with my new address so my "letter from home" (The Statesman in case you don't know) may be forwarded to me.

As you can see by the above, we are already stationed in a new home, after a "flying" trip across the Atlantic. Despite all efforts of the mighty Atlantic to dislodge what food I was able to eat aboard ship, I managed to land with a full stomach. Only one of the party from Bowmanville was actually sea-sick, but I won't mention names here so as not to embarrass him. Needless to say everyone is feeling fine now.

Previous to our leaving the ship and boarding a train for our destination a number of political and military dignitaries came aboard to welcome us and generally make our arrival a memorable one for us. Among them, I noticed Rt. Hon. Vincent Massey whom, if my memory serves me correctly, was a well known political figure in the Bowmanville district. At any rate, his speech was very inspiring to us all.

The only thing to mar the ceremony was a flock of sea gulls which insisted on circling directly above our heads while the ceremony was taking place. They received more attention I believe than the speech-makers. But sea gulls you know are such beautiful birds so we just remained calm and tried not to notice them. On the train, which by the way reminded me of those in Eaton's Toyland, we got a real view of Scotland and some of Hitler's destructive crusades. I'm convinced now that Hitler can raze every home and building in the British Isles to the ground, but he'll never break the spirit of the British people.

There is so much I could say if censorship would permit, but a motto which I saw several times on the way in by train comes to mind now, so I won't say more. It was: "Be like dad—keep mum." At present all my spare time is taken up trying to contact brothers Ed and Ron. Perhaps at a later date when I hope to have more to write about, I'll drop you a line. Until then would you kindly send my copy of The Statesman to the address below.

In closing may I wish Bowmanville the very best in the days to come. May she continue to be the "model town."

Hubert Hooper.
C 51296 Sgt. H. M. Hooper,
34 Fd. Bty. 14 Cdn. Fd. Rgt.
R.C.A.C.
Canadian Army Overseas.

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CAR SHEARS POLE TRIO UNHURT

Too much speed is blamed for an accident that took place on Queen St. early Sunday afternoon. A car driven by Harry Farrell, Elgin St., Bowmanville, left the road when rounding the curve in front of Mrs. Alan Williams' home. It plunged into the ditch breaking off a telephone pole and damaging a hedge.

Two other occupants of the car, Frank Cowie and Raymond Brownell with Farrell, were unhurt although the car was badly damaged. The driver will have to answer to a dangerous driving charge.

EVANGELISTIC TABERNACLE

The Church with the Full Gospel Message.
SUNDAY SERVICES

11.00 a.m.—Worship
2.00 p.m.—Sunday School
7.30 p.m.—Subject, "HE WAS NAILED TO THE CROSS FOR ME."

WED. & FRI. — 8.00 p.m.
In the absence of the regular minister Pastor Douglas Rudd of Deseronto will speak at these services.

Bright Sayings of Children



"Serves you right, Mickey. What's the sense of quarrelling with a fellow who is telling the truth. You know he's right when he says me 'n't make as good a zake as the kind you get at Carter's Bakery."

Fall is on the way—brisk days and cool nights; you'll appreciate the cosy comfort of Carter's Tea Room.

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FRANK WILLIAMS

Manager.