

WOMEN'S PAGE

CORNETT - BYLES

Summer flowers formed the setting for the marriage of Sharon Elizabeth Byles and Donald James Cornett Saturday afternoon, July 19, with Rev. T. G. officiating.

The bride is the daughter of Mr. and Mrs. George Byles of Haileybury and the groom's parents are Mr. and Mrs. Morley Cornett of Falconbridge.

The double ring ceremony was held at the home of the bride on Lake Shore Road.

Given in marriage by her father, the bride wore for her wedding waltz length gown of white nylon organza with round neckline and short sleeves highlighted with appliqued blue cornflowers. A chemise bow formed her headdress and she carried a bouquet of red roses.

She was attended by Miss Catherine Neelands as bridesmaid, wearing a gown of turquoise and white nylon chiffon in waltz length, with matching turquoise feather headdress. Her bouquet was pink roses.

John Kilpatrick of Falconbridge was best man.

For her daughter's wedding the bride's mother chose a figured frock in brown and beige shades with matching flowered hat and accessories.

The groom's mother wore a blue silk suit dress with matching accessories. Both ladies wore corsages of pink roses.

For travelling the bride wore a cocoa brown suit with green and brown accessories and corsage of yellow roses.

Mr. and Mrs. Cornett will make their home in Sudbury.

Those from out of town who attended the wedding included Mr. and Mrs. Alfred Freeman, Guelph, Mrs. Garry Dudley of Ottawa, Mr. and Mrs. Morley Cornett, Mr. and Mrs. C. Cornett, all of Falconbridge.

FAREWELL PARTY FOR

MR. - MRS. DON GARDNER

Around 140 persons from the three towns gathered at the Golf Club Tuesday evening July 22nd. for a farewell party for Mr. and Mrs. Don Gardner who leave sometime next month to make their home in Calgary.

The gathering were entertained by a Comic Skitput on by Max Whitby, Jerry Thoday and Jack White dressed up in Women's attire which brought much laughter from the crowd at various antics of the three. Ed Campbell acted as Master of Ceremonies and called on several people to come forward as a welcoming committee and take part in the proceedings.

Judge Robinson called on Mayor Cooke who, on behalf of those present and those who were unable to attend, expressed, in his usual capable manner, our regret at losing the Gardners from our midst and wishing them the best of luck in their new home. A presentation of luggage was made to them.

In responding, Don ex-

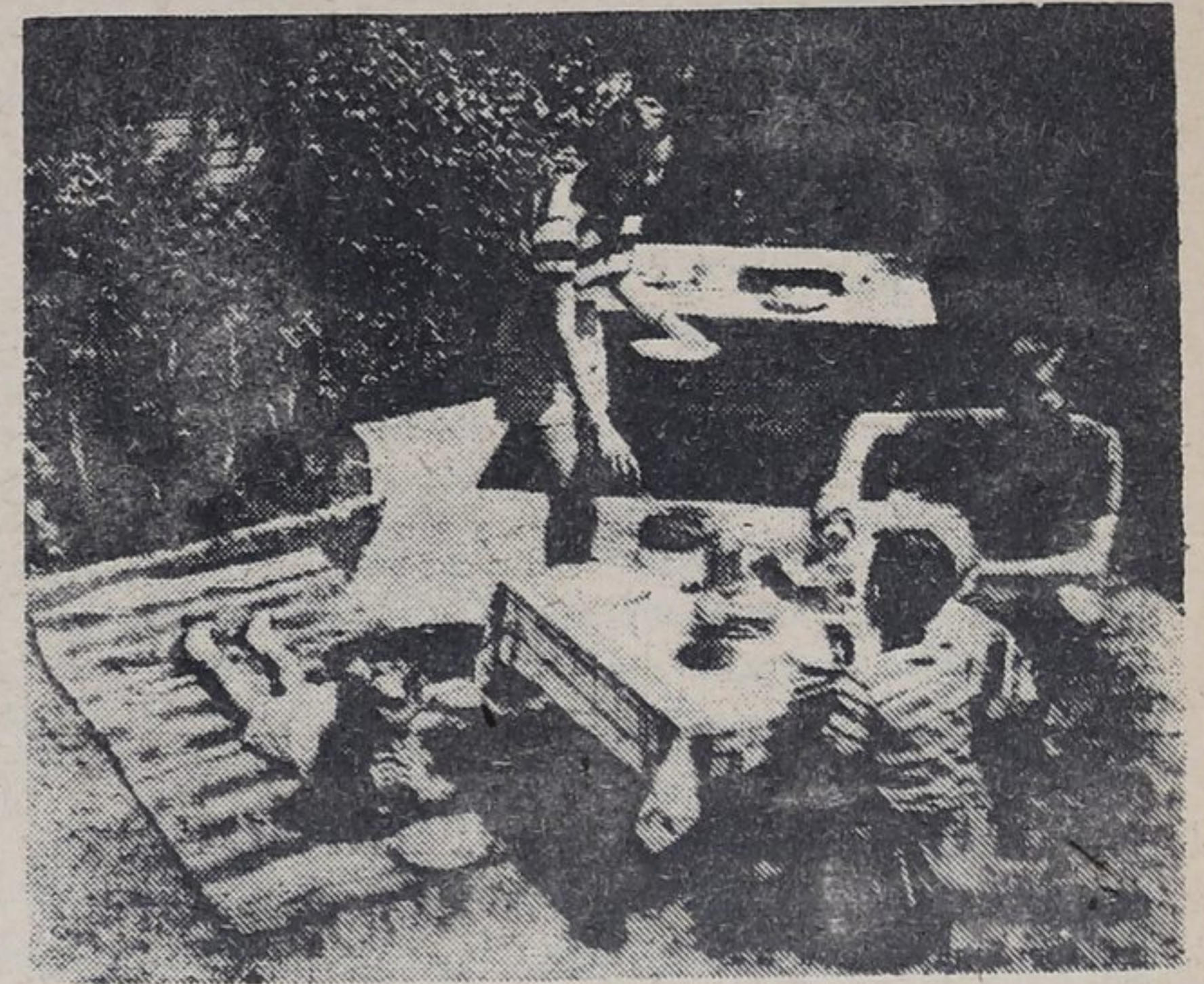
pressed their thanks for all the kindness and hospitality shown them while they lived here and they would always have a warm spot in their heart for Haileybury.

A buffet lunch was served by Mrs. Brown and her committee and dancing was enjoyed before retiring for their homes.

Sandwiches — Handle With Care

Sandwiches must be classed as perishable foods. Thus, careful handling and storage of all ingredients, as well as of the finished product, are essential. Here are general rules for storage and handling of all types of sandwiches:

1. All sandwiches should be refrigerated until serving time.
2. To keep open-face or unwrapped sandwiches moist, cover with moisture-vapor-proof film. Refrigerate until served.
3. Most sandwiches can be wrapped in waxed paper for refrigeration. Wrap 'like' kinds together to prevent mingling of flavours. If preparing large quantities of sandwiches, wrap and store in small quantities so cold can penetrate each package. Labeling each variety permits easy selections at serving time.
4. Sandwiches carefully made under average conditions of temperature and humidity, in clean surroundings, may be stored for 12 to 24 hours (Not longer) at temperatures under 50 F.
5. Sandwiches containing raw vegetables, especially tomatoes and lettuce, should be made immediately before serving, so storage is unnecessary. If raw vegetables are an extra ingredient, they may be added to the prepared-ahead sandwiches at serving time.



"GATHER ROUND THE PICNIC TABLE"

You'll never be allowed to repeat this call, if family or friends are in sight when the table is unveiled! Fresh warm rolls and hot wieners or hamburgers, or made-ahead sandwiches will set the main course stage. Garden-fresh vegetables, tangy pickles and relishes, hot and cold beverages and pie or cake will add beauty to the table "as long as they last." Outdoor eating is a trend of the times. Why not be a copy-cat and eat picnic-style more often?

THE BIBLE TODAY

Professor G. D. Kilpatrick of Oxford worked during eleven years with Dr. Erwin Nestle of Wurttemberg, and with other experts to publish an up-to-date text of the Greek New Testament in 1957.

It is felt this new edition is undoubtedly the best available text, including, as it does in its apparatus or alternative readings, materials drawn, for example,

from the hitherto unpublished portion of the new papyrus of the Fourth Gospel, known to have been written within fifty years of the actual writing of that Gospel.

Suggested readings for next week:

- Sun. - John 12: 27-50
- Mon. - Acts 4: 1-12
- Tue. - Acts 4: 13-37
- Wed. - Acts 5: 1-16
- Thur. - John 5: 17-42
- Fri. - Exodus 13: 1-22
- Sat. - Psalms 25: 1-22

Across the Kitchen Table

By Mrs. Mac

Holidays are wonderful but it's also very nice to get home and get settle into a regular routine again.

One of the attractions arranged for us by those who planned the Guelph holiday was a bus trip to Stratford, a picnic lunch in the park there and tickets for "Much Ado About Nothing" in the beautiful new Shakespearean theatre. And while I have never had any particular liking for any of the immortal Bard's works, I did enjoy my evening. The acting was wonderful, the costumes beautiful and the lack of scenery and props certainly stimulated ones imagination.

The lovely white swans and their babies on the river were extremely tame and showed their disappointment very plainly if one did not feed them.

We were quite intrigued by a small boat, manned by father, mother and small son, and propelled by a paddle-wheel at the back which was attached to poles or pistons or some such thing, along the sides of the boat which the passengers

pushed back and forth instead of using oars or paddles. It moved along at a good clip and it was really amusing to watch it splashing along.

I attended the classes in Textile painting at the college and I am really quite interested in its possibilities. Each one of us who attended the class, (and there were over fifty,) designed and made a pattern and printed it on a small tray cloth. Some of them were lovely and others, not quite so lovely.

I came home feeling very proud because my roses have bigger blooms than those in the rose garden at the OAC. I haven't as many of course, but the blooms on my President H. Hoover, Kaiseriana Augusta Victoria and Crimson Glory are something to be proud of. The climbing roses at the college have mine beaten a mile but then they are old, well established plants. Just give me time, says Iago!



Sally Whitby, Assistant Rotary Park Supervisor at the Rotary Beach, Haileybury, Ont.

1917 - The first food editor of a magazine - Mrs Katherine Caldwell Bayley was appointed by "Every Woman's World".