

## Zella Harris, Gabriel Bonin Wed in Holy Rosary Church

In a double-ring ceremony in Holy Rosary church, Milton, Father J. P. Lardie united in marriage Zella Margaret Harris, daughter of Mr. and Mrs. Ronald Harris, Milton, and Gabriel Giovanni Bonin, son of Mr. and Mrs. Joseph Bonin, R.R. 3, Milton.

Sister Emmanuella played the organ, and Miss Patricia Harkin was soloist.

The bride, who was given in marriage by her father, wore a floor-length gown of white silk organza with a Sabrina neckline, featuring appliques at the neckline and on the skirt. A crown of lace and sequins held her fingertip veil. She carried a white missal with a corsage of deep pink roses.

### Five Attendants

The matron of honor was Mrs. Elda Gaeton who wore mauve tulle under white flocked nylon, with a matching pill box hat and veil, white shoes and gloves. She carried a nosegay of yellow carnations.

Miss Arlene Harris, sister of the bride and Mrs. Marian Harris, sis-

ter-in-law of the bride, and Lynne Bundy, a friend of the bride, were dressed alike in ballerina length dresses of white flocked nylon over hile green taffeta. They wore matching pill box hats with veils, white shoes and gloves and carried nosegays of light and deep pink carnations.

Anne Serafini, niece of the groom, was flower girl, wearing a dress of mauve nylon. She carried a nosegay of white and yellow mums.

Groomsman was Bill Serafini. The ushers were Louis Nadalin,

Mario Casarin and Claudio Frasseto.

### Reception at Hall

There were 100 guests at the reception which followed, and in the evening 300 friends and relatives gathered in the agricultural hall to honor the new-wed couple.

The bride's mother wore for the occasion a dress of powder blue lace with beige shoes and hat. Her corsage was of yellow roses.

The groom's mother wore navy blue crepe with lace, a turquoise hat and navy accessories, with a corsage of pink roses.

Among the guests was the bride's grandmother, Mrs. Charles Harris of Beamsville.

The couple left on a motor trip through northern and eastern

The Canadian Champion, Thursday, Sept. 17th, 1959

## RIGHT AROUND HOME

by Shirley



It seems every fall when the first cool, cloudy days make their appearance we begin to think about baking and trying new recipes.

When everything is quiet and peaceful in the afternoon, we like to get out the folder of recipes to try. This folder is something we started a few years ago and it contains recipes cut from magazines or papers or just a name with the recipe book and page beside it.

When we want to try something new, we go through the file and pick out something which appeals to us. If the recipe is a good one, it is filed in the regular recipe box. Otherwise it is thrown out.

We find this a good way to keep the "Want to try recipes" intact and instead of wondering "Where did I see that recipe?", then wasting time looking for it, it is right at our fingertips.

This recipe for Toffee Squares is a new one which we have just finished making. It is delicious even while still warm. The crisp shortbread is topped with melted chocolate bars and sprinkled with nuts. We hope you'll try it.

### Toffee Squares

1 cup butter

1 cup light brown sugar  
2 cups sifted all-purpose flour  
1 egg yolk  
8 oz. bar milk chocolate  
1 cup chopped walnuts or lightly toasted almonds

Cream butter, gradually add brown sugar. Cream together until light and fluffy. Add beaten egg, vanilla and flour. Spread mixture on ungreased baking sheet or jelly roll pan about 15 1/2 inches by 10 1/2 inches.

Bake in a moderate oven of 360 degrees about 10 to 15 minutes or until light golden brown.

Melt chocolate over hot water. Spread over baked layer while still warm. Sprinkle with nuts, pressing them lightly into the chocolate. Let stand until chocolate is set. Cut into bars. Makes about 30 to 36 bars.

This next recipe is a luscious new version of an old favorite — chocolate brownies with a coffee flavor.

### Coffee Brownies

2 (1 oz.) squares unsweetened chocolate  
1/2 cup butter  
1 cup sugar

2 eggs, well beaten  
3/4 cup sifted flour  
1/2 teaspoon baking powder  
2 tablespoons instant coffee  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
1/2 cup chopped walnut meats

Melt chocolate and butter together. Cool slightly. Combine sugar and eggs; add to chocolate mixture; blend well. Sift together flour, instant coffee, baking powder and salt. Stir in chocolate mixture. Gently stir in vanilla and chopped nut meats. Pour mixture into greased 8-inch square baking pan. Bake in moderate oven (375 degrees) about 20-25 minutes. Cool. Cut into two-inch squares. This recipe will make 16 coffee brownies.

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The matron of honor was Mrs. Elda Gaeton who wore mauve tulle under white flocked nylon, with a matching pill box hat and veil, white shoes and gloves. She carried a nosegay of yellow carnations.

Miss Arlene Harris, sister of the bride and Mrs. Marian Harris, sis-



MID-AUGUST WEDDING in St. Stephen's United Church, Toronto, saw Shirley Anne Kerry, daughter of Mr. and Mrs. Frederick W. Kerry of Toronto married to Milton high school teacher Ross George Gosling, son of Mr. and Mrs. O. Reginald Gosling of Toronto. They are living in Milton at 82 Charles St.

## For Parents Only

### Helping Handicapped Child

by Nancy Cleaver

Do you remember when your son or daughter was born, how eagerly you asked the doctor, "Is he normal—or has he any defect?" Perhaps while you were waiting for his arrival, you watched a small girl on crutches or a boy in a wheelchair go down the street. Instantly a prayer arose from your heart. "Oh God, may my child not be handicapped."

But in spite of your prayers and of your care, perhaps the little child who came into your home had some defect. It may be that he was quite normal in every way except for one specific disability. Poor vision or hearing, a club foot, a crippled arm, a cleft palate, a hare-lip, the list of physical handicaps is a long one. How much heartache this disability caused you as parents, only other fathers and mothers of handicapped children can know!

### A Normal Life

You sought the best medical aid you could afford—and if your financial resources were very slender, perhaps a service club or a church group or a hospital came to your assistance. You accepted for your child what you might have hesitated to take for yourself. This little handicapped son or daughter was infinitely precious. You wanted to enable him to live as normal a life as possible.

In countless cases the family doctor has been an "angel in disguise" in comforting and advising parents of children with physical disabilities. Sometimes a specialist gives practical advice to distraught parents.

The consultant on psychology to the National Society for Crippled Children and Adults, Dr. Edgar A. Doll has pointed out the importance of both the parents and the handicapped child accepting the defect or deficiency and concentrating on the rest of his personality which is not handicapped. "It is a great help to his inner poise if he can accept his own disability without bitterness and not constantly feel handicapped", this specialist once wrote.

### No Disapproval

If his trouble has fallen on him through some childish accident or illness, it is imperative that neither parents nor the child should be blamed. "What's done is done" and this burden is heavy enough for them to carry without the extra weight of disapproval!

As parents you likely have often wondered whether you are helping your child from day to day as much as you can. It is often puzzling to know what to do! You have a specially tender place in your heart for your "little bird with a broken wing", but is it wise to make exceptions for him in taking responsibility for family chores?

Guidance can be found in some of the case histories in an excellent recently published book, Mastering Your Disability, by H. A. Littledale (Rinehart and Co. Inc.) in the chapter, Getting On With Your Folks. These throw special light on sensible family patterns for a family with a handicapped child.

### Treated As Normal

A young man says from his own experience, "Disabled persons like to be and ought to be treated just as much like others as possible. They shouldn't be babied and seldom like it when they are."

An adolescent girl wrote: "When I was first hurt, everything was done for me... as I got stronger I took great pride in being able to wipe the dishes for mother. Now I take care of my room, make the bed, dust the floor and keep it picked up. It's my job and I'm proud of it."

The playtime of a disabled child frequently worries parents. In this connection, it is interesting to know that a youngster who had a spastic paralysis from birth paid this fine tribute to her parents' training: "If I was playing with my brother and sister or any other children, the games were not changed for me. I played when I could and when I could not. I watched. This was the same principle at home. I was brought up to fit in and not to feel that I was the odd one."

### Equal Footing

No one likes to be "the odd one." Special attention is apt to make the handicapped child feel conspicuous. He wants, as far as possible, to be on an equal footing with the other children in the family and with his chums at school.

He requires the best of medical care to make his body as normal as possible. As he grows older, it is his right to be educated to take his place as a useful citizen in the adult world. But most of all, the handicapped child needs the loving understanding of mother and dad, who will refrain from blaming themselves or him for his trouble and who will rear him in a happy home atmosphere.

The Canadian Champion  
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offers a complete selection of wedding announcements styled for the discriminating ask for...



## Grace Anglican Church

### Harvest Thanksgiving Services

8 a.m.

HOLY COMMUNION

11 a.m.

MATTINS

7 p.m.

SACRED HARVEST CANTATA

"The Rolling Seasons" by Caleb Simper  
Rendered by Grace Church Junior Choir

Sunday, September 20th, 1959

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Clip and save this list of Jackson's Baked Goods to help you plan your menus.

Your Jackson's salesman brings a wide selection of these delicious baked goods fresh to your door every day in the week.

You'll be proud to serve Jackson's! The honest, home-baked flavour would please the finest cook.

<b>APPLE PIE</b> —and other fruit pies in tender, flaky kitchen-proved crust.	<b>CHERRYPIE</b> —and berry pies. Fresh or fresh-frozen fruits only.	<b>MERINGUE PIE</b> —lemon, coconut and chocolate (in season).	<b>TARTS</b> —Butter, coconut, raspberry, pineapple and others. Mince (in season).	<b>MEAT PIES</b> —Lean beef and rich brown gravy in kitchen-proved pastry (in season).
<b>TURNOVERS</b> —Jam filling in puff pastry. Also spicy, fruit-filled Eccles cakes.	<b>FRUIT SQUARES</b> —Sultana raisin or apple filling between layers of pastry.	<b>CAKES</b> —Kitchen-proved butter layer cakes—filled and frosted. 44 varieties.	<b>HOMESTYLE SQUARE CAKES</b> —frosted on top. Large and small. 49 varieties.	<b>POUND CAKES</b> —Rich, golden or cherry pound cake. Keeps well for days.
<b>SPECIAL CAKES</b> —for birthdays and other occasions, decorated to order.	<b>JELLY ROLLS</b> —Golden sponge cake. Raspberry, pineapple, lemon or orange filling.	<b>CHOCOLATE DELIGHTS</b> —Large chocolate cup cake with rosette of chocolate icing.	<b>CUPCAKES</b> —Chocolate, orange, spice or gold cake. A variety of icings.	<b>MARIANNE CAKES</b> —Individual butter cakes, lemon or cherry filled. Marshmallow rim.
<b>CHEWS</b> —Chinese, butterscotch, brownies and 11 other varieties.	<b>COOKIES</b> —34 varieties. Buy in cookie jar box or tray of a dozen.	<b>ORANGE TWISTS</b> —Cake donuts with fresh orange in cake and glaze.	<b>JELLY-FILLED DONUTS</b> —Donut with jelly or jam in centre. Icing sugar dusted.	<b>CHOCOLATE DONUT</b> —Chocolate fudge iced.
<b>ICING SUGAR DONUTS</b> —Cake donut rolled in icing sugar.	<b>HONEY TWISTS</b> —Cake donut with honey glaze.	<b>LUNCH BAR</b> —Yeast-raised donut topped with icing and chopped walnuts.	<b>TEA ROLLS</b> —Small soft, round, party-type rolls.	<b>HAMBURG AND HOT DOG ROLLS</b> —Always fresh. Sliced, ready to use.
<b>CRUSTY ROLLS</b> —Open-textured, crispy-crust rolls with distinctive flavour.	<b>BROWN 'N' SERVE</b> —Finished in your own oven in minutes. Plain or cinnamon (in season).	<b>PARKER HOUSE</b> —Traditional "fold-over" dinner rolls.	<b>COFFEE CAKES</b> —Kitchen-proved Sunny Morning, deep apple and dozens of others.	<b>FILLED BUNS</b> —Orange macaroon, lemon-filled, raspberry and others.
<b>CHELSEA BUNS</b> —Cinnamon buns, fruit and nut filled, soft vanilla icing.	<b>WHITE BREAD</b> —Enriched, fine-textured, with longer lasting freshness.	<b>FRENCH STICK</b> —Crusty, French-style open-textured loaf.	<b>SCONE LOAF</b> —Old-fashioned soft white loaf. Dusting with pastry flour.	<b>RYE LOAF</b> —Dark or light. Canadian or American style.
<b>CHEESE LOAF</b> —Made flavoured with generous amount of cheese. Extra good toasted.	<b>RAISIN LOAF</b> —Plain or stone milled. Extra rich; with high quality raisins.	<b>RYE CHEESE LOAF</b> —Medium dark rye with grated cheese added.	<b>CHERRY FRUIT BREAD</b> —Generous amount of glace cherries through loaf.	<b>TEA BISCUITS</b> —Baking powder biscuit with currants, cheese or pineapple.

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