

Murray Reynolds, Patricia Rouse Married in St. George's Church

A double ring ceremony in St. George's Anglican Church, Lowville, united Patricia Doreen Rouse and Murray Floyd Reynolds in marriage, on May 16. The bride is a daughter of Mr. and Mrs. Fred Rouse of R.R. 3, Campbellville, and the groom is a son of Mr. and Mrs. Harold Reynolds of R.R. 3, Maberly, Ontario.

Rev. R. P. E. Jeffares performed the ceremony and soloist Bill McDonald sang The Lord's Prayer, accompanied by organist Miss Winnifred Walpole.

Tulips and narcissus decorated the altar of the Church and baskets of button chrysanthemums and white and pink carnations, hung throughout the church.

The bride, given in marriage by her father, wore a white peau de soie gown featuring a belle skirt, a lace jacket and a chapel train. Her wedding ring headdress held an illusion veil and she carried a bouquet of red roses. The bride's gown and the gowns of the attendants, were made by Mrs. Rouse, mother of the bride.

Peacock Blue

Mrs. Eva Smith, a sister of the bride, was mother of honor and Miss Pat Fleming, the groom's niece and Miss Marilyn Ireland, a friend of the bride were bridesmaids. Miss Darlene Hewer was the flower girl. All the attendants were dressed in Peacock

blue street length dresses of peau de soie.

Archie Reynolds, a brother of the groom, was groomsmen. Ken Smith, a brother-in-law of the bride and John Reynolds, a brother of the groom were ushers and master Greg Hollywood, a nephew of the groom, was ring bearer.

Mrs. Fred Rouse received for her daughter at the reception in Kilbride school. She wore a turquoise print dress and hat with black accessories and a corsage of pink carnations.

Mrs. H. Reynolds received for her son, in a two piece navy dress, white accessories and corsage of pink carnations.

Honeymoon in North

For the wedding trip to northern Ontario, the bride chose a powder blue suit, white accessories and a corsage of pink roses.

Mrs. A. Smith made the wedding cake and it was decorated by Mrs. S. Compton. Guests attended the wedding from Ottawa and Crow Lake.

Prior to the wedding the bride was honored at several special events. Mrs. G. Thompson, Mrs. Hollywood, and Mrs. Mary Price all gave miscellaneous showers. Mrs. Eva Smith and Miss Marilyn Ireland gave a personal shower.



—Photo by W. Merle Gunby

PATRICIA DOREEN ROUSE became the bride of Murray Reynolds on May 16. The bride is a daughter of Mr. and Mrs. Fred Rouse of R.R. 3, Campbellville. The wedding party is shown outside St. George's Anglican Church, Lowville. In the back, left to right, are Miss Marilyn Ireland, Miss Pat Fleming, Mrs. Eva Smith, the bride and groom, Archie Reynolds, Ken Smith and John Reynolds.

Children Participate in Annual May Crowning Ceremony Friday

The children of Holy Rosary Parish showed their love for and devotion to Mary, the Mother of God, on Friday evening in their May crowning ceremony. The procession from the school was most impressive, the girls in their prettily colored dresses and the boys in white shirts with blue ties.

The Children excelled themsel-

ves in the singing of the beautiful hymns in honor of their Blessed Mother. The boys, on entering the church, encircled the

pews forming a living Rosary. The sermon for the occasion was given by Reverend R. J. Hodara of St. Patrick's Church, Hamilton.

Crowns Statue

Susan Sosnowski was the chosen girl to crown the statue of the Blessed Virgin Mary with a wreath of roses, symbolic of the children choosing Mary as Queen of Heaven and Earth. Marjorie Geist carried the crown on a white satin cushion.

Kevin Merritt was the boy honored to place the sheaf of lilies at the shrine. This was carried by James Cassidy.

Repeat Act

James Surbey read the Act of Conscription which was repeated by all in the church.

The ceremony closed with Benediction of the Blessed Sacrament given by Reverend Father Honrada, assisted by the Pastor of Holy Rosary, Reverend Father Murphy.



NURSE GRADUATES

Dona Marilyn Senicar, daughter of Mr. and Mrs. Frank Senicar of 320 Kingsleigh Court, Milton, graduated Wednesday, June 3, 1964, from Hamilton Civic Hospital School of Nursing. She formerly attended Milton High School.

To Welcome Canadian President At University Women's Annual

On Thursday, June 4, at 7 o'clock, the Milton and District Branch of the University Women's Club will welcome Miss Margaret E. MacLellan, President of the Canadian Federation of University Women. Miss MacLellan will arrive in Milton Thursday to attend the annual meeting of the local club which is to be a dinner meeting at the Trafalgar Golf and Country Club. She will stay at the home of Mrs. F. S. McQuat while in town.

Miss MacLellan will complete her three year term as president of the Canadian Federation of University Women at the Triennial Conference to be held in Winnipeg in August. She is a past President of the University Women's Club of Ottawa, and has served continuously in the International Federation of University Women as a member of the Legal and Economic Status of Women.

Actively interested in the Corrections field, particularly in the rehabilitation of women offenders, Miss MacLellan has been associated with the Elizabeth Fry Society of Ottawa for the past 13 years, and helped to organize the provincial Council of Elizabeth Fry Societies of Ontario.

Another honored guest at the dinner will be Miss R. L. McLean of Burlington, who is the Provincial Director of the C.F.U.W. for Ontario West.

Hornby Couple Wed on May 30

The marriage of Violet Elizabeth Bridgen of R. R. 2, Georgetown, and Rev. Fred Ainsworth, M.A., B.D., of R. R. 1, Hornby, took place at the home of the bride's son Floyd Bridgen of R. R. 2, Georgetown, on Saturday, May 30, 1964.

The officiating minister was Rev. John C. Hill of Hornby United Church Charge, who also acted as Master of Ceremonies at the family reception which followed.

Rev. and Mrs. Ainsworth will be residing at R. R. 2, Georgetown, Ontario, on the Seventh Line of Esqueving Township.

A graduate of the University of Toronto, she taught in Ontario Secondary Schools for two years, then entered the Federal Civil Service in Ottawa. She is a Combines Investigation officer in the Department of Justice at the present time.



MISS M. E. McLELLAN

Social and Personal

Mr. and Mrs. Les Morton from Conn., U.S.A. visited for the holiday week with Mrs. Morton's daughter and son-in-law and family, Mr. and Mrs. Bill Brush, Martin St. Mrs. Morton, the former Mrs. Joan Harry, was a Girl Guide Commissioner while she lived in Milton, and will be remembered by her many friends here.

Rev. J. L. Graham attended the Hamilton Conference of the United Church of Canada from Monday to Thursday of this week. Lay representatives were Fred Harbottle and Harry Williams.

Mr. and Mrs. Alex McNiven of Chatham, formerly of Milton, left this week to visit their son-in-law and daughter Harold and Marion Grieve and grandsons Danny and David, in Soest, Germany. Mr. McNiven plans to stay for three weeks and Mrs. McNiven will remain in Germany until early July.

USE SUN TAN LOTION

Sunlight has a definite aging effect on the skin, causing dryness and wrinkling. Protect yourself this summer. Use a good sun tan lotion or wear a hat and covering over your shoulders, and be sure to use proper sun glasses to protect your eyes from the dangers of glare.



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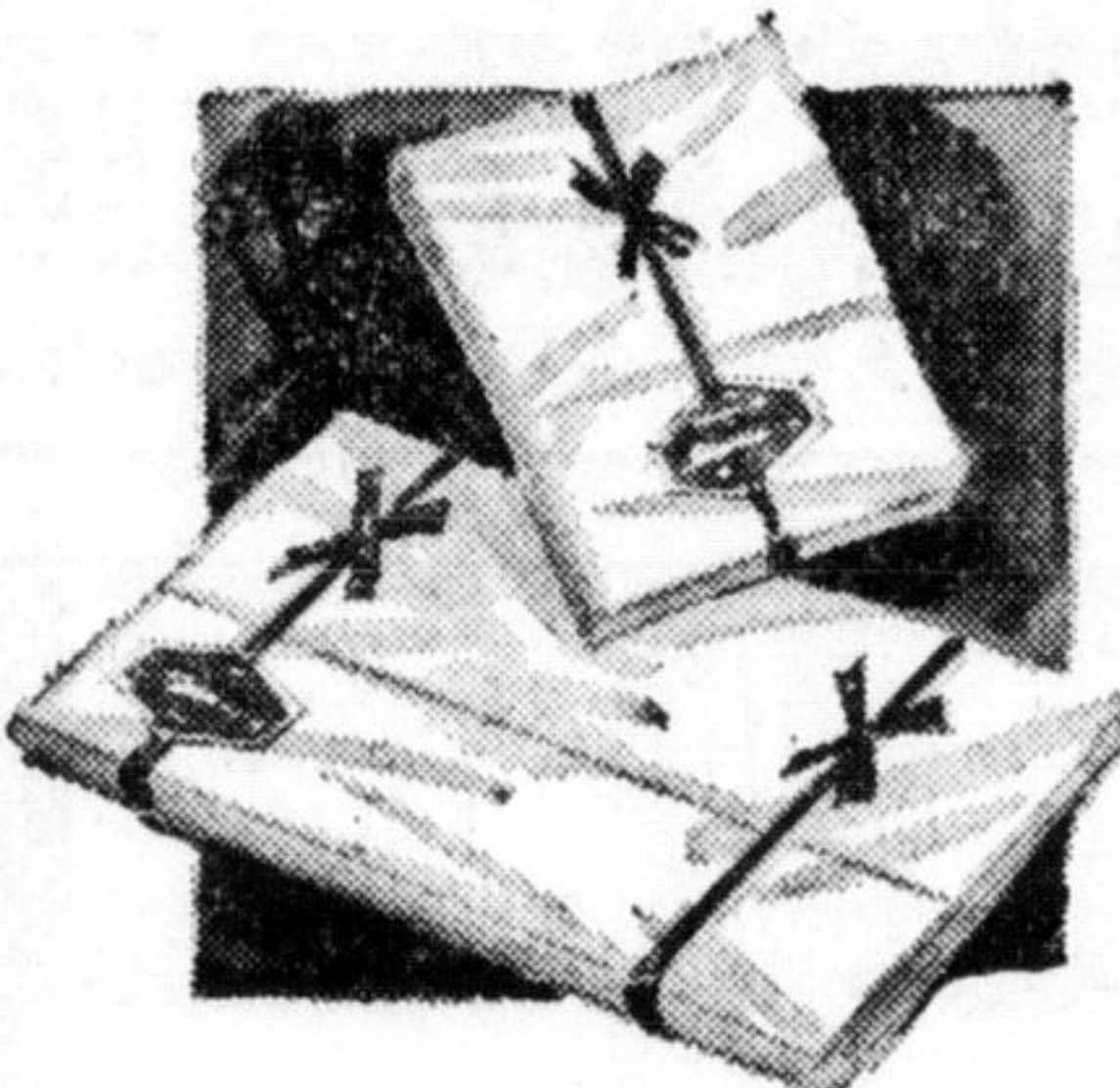
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RIGHT AROUND HOME

By SHIRLEY

Rhubarb is always a favorite in the springtime. Fresh and tangy it provides a wonderful lift to the heavier desserts usually served during the winter. Everyone has a favorite way of serving rhubarb. Some like it baked, or with a crispy oatmeal topping, some like it stewed or others may prefer the ever popular strawberry and rhubarb pies.

Besides all these ways, did you ever think of rhubarb for pickles. Rhubarb Chutney is different; it's delicious served with lamb, ham or fish.

RHUBARB CHUTNEY

Combine in heavy saucepan and cook until tender:

- 3 one pound bunches of finely cut pink rhubarb
- 3 pounds of minced onions
- 1 quart of cider vinegar
- Mix and add to rhubarb mixture:

- 3 cups white sugar
 - 2 teaspoons salt
 - 2½ teaspoons ground cinnamon
 - 2 teaspoons ground cloves
 - 2 teaspoons cayenne pepper
 - 1 teaspoon ground allspice
- Simmer gently for three hours, stirring frequently to prevent sticking. Add five cups firmly packed brown sugar. Continue cooking and stirring until thick and smooth.

Cook rhubarb with a small amount of sugar until tender, strain and combine cold juice with frozen lemon or lime juice for a refreshing drink.

If you prefer to use the fresh

rhubarb for desserts maybe this recipe will appeal to you.

RHUBARB UPSIDE-DOWN CAKE

- ½ cup butter or ¼ cup butter and ¼ cup shortening
- 1½ cups light brown sugar
- 2 tsp water or orange juice

- Rhubarb
- ½ cup butter or ¼ cup butter and ¼ cup shortening
- 1 cup fine granulated sugar
- 3 eggs, unbeaten
- 2½ cups pastry flour
- 4 tsp. baking powder
- ½ tsp. salt
- ¼ cup milk
- 2 tsp. vanilla

Melt first butter or butter-shortening mixture in a 14 x 9 x 2-inch baking pan.

Add brown sugar and water or orange juice and place in a 375-degree oven until sugar is melted.

Place enough raw rhubarb over mixture to completely cover bottom of pan.

Meanwhile, cream other butter or butter-shortening mixture until very soft. Add sugar and mix well. Add eggs, one at a time, stirring well after each addition, until mixture is light and fluffy.

Sift flour, baking powder and salt together and add alternately with milk to the creamed mixture. Add vanilla and beat until well mixed.

Pour this over rhubarb in pan and bake in a 375-degree oven 45 to 55 minutes.

Allow cake to stand for 10 minutes on a cake rack before unmoulding.

Unmould by inverting cake pan.

YOU ARE INVITED TO A BAZAAR and TEA AT THE SUNSHINE SCHOOL 7th LINE, HORNBY

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W.M.W.

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