

MRS JAMES SEABORN BLAIR, Jr. MRS JAMES SEABORN BLAIR, Jr., who, prior to her marriage May 3rd, in the Baptist Church of Wallace, was Miss Elizabeth Teachey, daughter of Mrs. Ros-coe C. Teachey of Wallace and the late Mr. Teachey. Dr. Blair is the son of Mr. & Mrs. J. S. Blair, also of Wallace. The Blair-Teachey wedding was an impor-tant event of the early summer season in Duplin Society.

Mrs. Edmond Brinson Honored This a suprise birthday party. Mrs. Brinson was invited to spend the boust with a suprise birthday party. Mrs. Brinson was invited to spend the boust with a suprise birthday party. Mrs. Brinson was invited to spend the boust was beautifully decorated through out and friends were gathering with gifts and merry - making. Af-ter all the guests had arrived and greetings were exchanged Mrs. Brinson was seated by a table and with Mr. Brinson to assist she op ened her figts and with her usual gracious manner made everyone

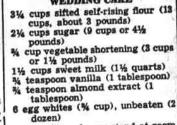
But ah, my foes, and oh, my friends-It gives a lovely light.

And this shows her simple ser jous beauty of words:

I drank at every vine. The last was like the first, I came upon no wine So wonderful as thirst.

## Marine Chaplain





WEDDING CAKE

Ty colornal anavel Bookless fars 100 Grands for the asking, do write to Omario Dep't, of Travel and Publicity, Par-Bureau of liament Bidga, Toronto, Ont; Que-icton, N. B.

THE BRIDE'S CAKE

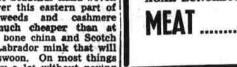
Let milk and eggs stand at room temperature at least 2 hours before mixing. Line bottom of pans smoothly

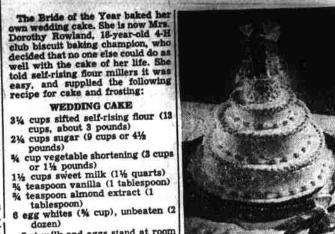
Line bottom of pans smoothly with waxed paper. Plan to make the above recipe four times. Amounts in parenthesis following ingredients indicate total amounts needed. Make 2 layers of each size, 12 inch, 10 inch and 8 inch. (Better results are obtained than by bak-ing one thick layer of each size). One recipe makes one 12-inch layer or one 8-inch and one 10-inch layer. (Place ½ of batter in the 8-inch pan, remaining ½ in the 10-inch pan).

miss hetty Smith, vocalist, also sang a selection. The ambitious program includ-ed the Prelude No. 2 of Rachmani-noff , a Chopin Valse, and selections from Schubert, Schumann and Liszt, DeBussy's Claire de Lune

Liszt, DeBussy's Claire de Lune was given as an encore. Donn Wells was presented by Mrs. Florrie Byrd. The ushers were L. C. Kornegay, Lester Britt, Jr., and the Misses Shirley Ann Smith and Shelby Jean Southerland.

The beaches are beautiful and the water is grand for sailing-but I do advise you to go in cautiously. The water stays cold in the ocean





unbeaten egg whites and beat an-other two minutes. Pour into pans which have been lined with waxed paper and bake in a moderate oven, 350°F. The 8-inch layers require approximately 45 minutes, the 10-inch layers, 50 minutes and the 12-inch layers 55 minutes to bake.

BUTTER CREAM FROSTING

1 lb. butter 4 lbs. sugar, sifted 1 teaspoon salt 2 tablespoons vanilla 2 teaspoons almond 1 cup cream (about)

Cream butter until soft; add sifted Mixing method: Sift together the flour and sugar. Add shortening and a little over half of the milk mixed with the va-nilla and the almond extract. Beat two minutes on medium speed of an electric mixer or 300 strokes by hand. Add remaining milk and the Mixing method:

