LENUIK-TERNOVOY RITES

Presbyterian church floral wedding scene

Flickering candlelight cast a radiant glow on the bridal scene in the First Presbyterian church December 5 when Alexandra Hope Ternovoy, eldest daughter of Mr. and Mrs. Alexander Ternovoy of this city became the bride of John Lenuik, son of Mr. and Mrs. William Lenuik of Buchanan, Saskatchewan.

Rev. Ivan S. Gamble officiated at the 7 p.m. double-ring ceremony which was enhanced by baskets of mixed flowers.

Given in marriage by her father, the bride chose heavy satin flowered with embroidered lace threads for her formal full-length gown. The bouffant skirt fell from a fitted bodice, framed with a stand-up collar and off-set with long sleeves tapered to lily points.

A pillbox hat, appliqued with lace flowers and tiny seed pearls, gracefully secured her chapel veil of French net and she carried a white prayer book, decorated with an orchid corsage.

Voluminous street - length skirts and fitted bodices in shades of beige, tangerine and Kelly green fashioned the gowns worn by matron-of-honor Mrs. James Lenuik and bridesmaids Miss Judith Boyko and Miss Diane Ternovoy, sister of the bride.

Composed of brocade, organza and crystalette, their gowns were accented by matching flower headpieces and bouquets of chrysanthemums en tone.

Completing the bridal entourage, petite Sonia Ternovoy, sister of the bride, as flower girl was frocked in yellow nylon eyelet and she carried a basket of white chrysanthemums.

Brothers of the groom, James Lenuik, Rudolph Lenuik and Arthur Lenuik, as groomsmen were assisted by ushers Daniel Bartko and Henry Cap.

Mrs. E. J. Smith was church organist.

Receiving the guests at the reception in the Canadian Legion auditorium, the bride's mother wore navy blue lace and pink accessories.

The groom's mother was gowned in blue embroidered satin and tan-colored accessories.

The three-tiered wedding cake which centred the bride's table was flanked by tapers.

Mr. Gamble proposed the toast to the bride.

Serving were Mrs. Nicholas Eluik, Mrs. George Pawluik, Mrs. Mrs. John Rudy, Mrs. Rudolph Lovestad, Mrs. Walter Arneson and Mrs. Peter Boyko.

Master of ceremonies was Simund Miners.

Out-of-town guests attending were relatives Mrs. Pawluik, Mrs. Eluik, of Two Hills, Alberta; Patrick Rosychuk, Foisy, Alberta, the bride's grandfather; Mr. and Mrs. Peter Boyko and daughter Judith of Vancouver and the groom's parents.

Newlyweds have taken up residence at 201 Seventh Avenue East.

Mr. Lenuik is employed at Columbia Cellulose Company, Limited, Watson Island and Mrs. Lenuik is employed at Bob Parker Limited.

Announcements

- Canadian Legion New Year's Frolic, December 31, 1959 at 10 p.m. Tickets $12.00 per couple. Phone 4141 for reservations. (253)
- L.O.O.M. Attention to all members. Initiation and meeting, 8:30 Tuesday, December 15. All members please attend. (242)
- Make Labour's Choice Your Choice. Vote G. Hills for Mayor. J. Prusky and J. West for Aldermen. (242)
- Pacific Trollers meeting, Civic Centre, 7:30 p.m. Tuesday, December 15. (242)
- Liberal leader Ray Perrault will speak tonight on CFPR, 10:15. Listen in. (241)
- The Prince Rupert Burns Club will hold its annual meeting Wednesday, December 16, at the Lotus Cafe, at 8 p.m. All adherents welcome. (243)
- S.O.N. Business meeting, Monday, December 14, 8 p.m. Nomination of Officers. (241)

MR. AND MRS. JOHN LENUIK
—Photo by Nishio-Van Meer Studio.

WEDDING DECEMBER 19 AT UNITED

Bride-elect Jacqueline Moorehead feted by many friends with shower

Wedding plans were presaged December 7 when many friends gathered at the home of hostess Mrs. Carl Johnsen to attend a miscellaneous bridal shower for bride-elect Miss Jacqueline Moorehead.

Miss Moorehead's marriage to Keith Phillipson will be an event of December 19 in the First United church.

Co-hostesses for the surprise party were Mrs. Lance Theobald and Mrs. T. G. Howden.

Decorated in pink and white, the tea wagon was laden with lovely gifts, which were presented to the guest-of-honor.

Along with the individual gifts, Miss Moorehead was presented with a group gift, of a record hassock and a Christmas corsage.

Bingo games and refreshments, including a bridal cake concluded the delightful function.

Invited guests were the bride-elect's mother, Mrs. Jean Moorehead, Mrs. Donald Creed, Mrs. Gerald Lord, Mrs. Carl Olafson, Miss Merial Smith, Miss Olga Zabudney, Miss Deanna Geddes, Miss Lorene Gudmundson, Miss Mary Storrie, Mrs. Stanley Koshman, Miss Sharon Berry, Miss Natalia Maskulak, Mrs. Robert Gilker, Mrs. William Brown, Mrs. A. B. Faulkner, Miss Evelyn Rivett, Mrs. June Vance, Miss Barbara Marineau and Mrs. A. Jeffreys.

Rebekah lodge plans party for children

Children of Rebekah Centennial Lodge No. 40 and Oddfellow members, who are under 12 years of age, will be feted to a Christmas Tree party December 15 in the Valhalla hall at 7:30 p.m.

Plans for the annual party were completed last week when the Rebekah lodge held its regular meeting.

It was announced that a Christmas program has been planned for the youngsters. Treats and gifts will be highlighted by the arrival of Santa Claus.

Also planned was the adult Christmas party to be held December 23 at 8 p.m. in the Valhalla hall.

The party-fare will include exchange of gifts, and pot-luck supper.

Members planning to attend are asked to get in touch with Mrs. James Gilbert at 4239.

PERSONALS

A. M. Rivett, leaving this morning by train for Vancouver will spend a week on business before being joined by his wife and children, Arnold and Ruth, who leave Saturday to spend the Christmas holidays with relatives in the south.

Mr. and Mrs. Frederick Williams and their granddaughter Marlene Martin, of Skidegate, are leaving the city tomorrow by Canadian Pacific Airlines plane for their home after a month's holiday as guests of their son-in-law and daughter, Mr. and Mrs. Ronald Krug, 1632 Sixth Avenue East.

D. ARCHIBALD BOWEN, who recently resigned as operation manager for Prince Rupert Fishermen's Co-operative association is leaving Wednesday with his family to make his home once again in Vancouver. Arriving here in July, 1953, Mr. Bowen was manager of the Co-op Cow Bay store before his most recent position. In Vancouver he will be manager of Lyons Drive-In restaurants.

CNR
TRAIN SERVICE
to the Prairies
and Eastern Canada
Leave Prince Rupert
7:00 a.m. P.S.T.
Daily except Sunday
Main Line connections at Jasper for points East and West
For Further information please see, write or call:
Depot Ticket Office:
Telephone 3118
Prince Rupert
CANADIAN NATIONAL

Daily News Classified Ads

Holly, greens, Christmas cards gay decor for holiday season open house parties

'Tis the holiday season . . . the season to be jolly and a perfect time for parties. Make yours an open house for friends . . . one and all. Holly, greens and Christmas cards arranged on side tables or mantelpiece are all you'll need in the way of decorations for your party. Another idea for decorating . . . staple "Christmas" on red or green ribbon and tack it up to frame a doorway.

Let friends know about your party by issuing invitations . . . print all pertinent information (time, place and date) on strips of green or red ribbon and staple, streamer fashion, onto small white styrofoam balls (an inexpensive dime store purchase).

As for refreshments . . . make them snack-type. Feature a punch topped with a green ice wreath or ice stars; cookies, cheese twists and pick-up-size sandwiches. The centrepiece is a sleigh (that you can make) laden with sweets . . . assorted chocolates.

If a buffet table presents a problem, simply push two bridge tables together and cover with a cloth. Decorate your table by tacking or taping the edge with the same kind of Christmas balls that you used for invitations . . . print Christmas greetings on the ribbons.

The perfect hostess greets every guest at the door, so have all the food prepared in advance; then get a friend to help tote and carry food from kitchen to buffet table.

HOLIDAY PUNCH

(Makes about 1½ quarts)

1⅓ cups instant pasteurized powdered skim milk.
2¼ cups water.
1 15-ounce package frozen sliced strawberries, thawed (about 1¾ cups).
2½ cups whipped instant pasturized powdered skim milk.
1 pint lime sherbet.

Combine pasteurized powdered skim milk with water; stir lightly. Add strawberries; stir. Chill. Fold in whipped instant skim milk powder. (Serve punch topped with sherbet).

To whip instant pasteurized powdered skim milk (Makes about 2½ cups).

1. Mix ½ cup pasteurized powdered skim milk with ½ cup ice water.
2. Whip until soft peaks form (3-4 minutes). Add 2 tablespoons lemon juice.
3. Continue beating, while gradually adding ¼ cup sugar, until stiff peaks form (3-4 minutes longer).

OLIVE WREATH SANDWICHES

(Makes about 1¾ cups spread)

1 4-ounce package cream cheese, softened.
½ cup cheese spread.
2 tablespoons mayonnaise.
2 tablespoons chili sauce.
1 teaspoon prepared mustard.
¼ cup chopped pimento-stuffed green olives.

Combine cream cheese, cheese spread, mayonnaise, chili sauce and mustard; beat until blended. Add olives and mix well. Spread on bread rounds and garnish with olives, if desired.

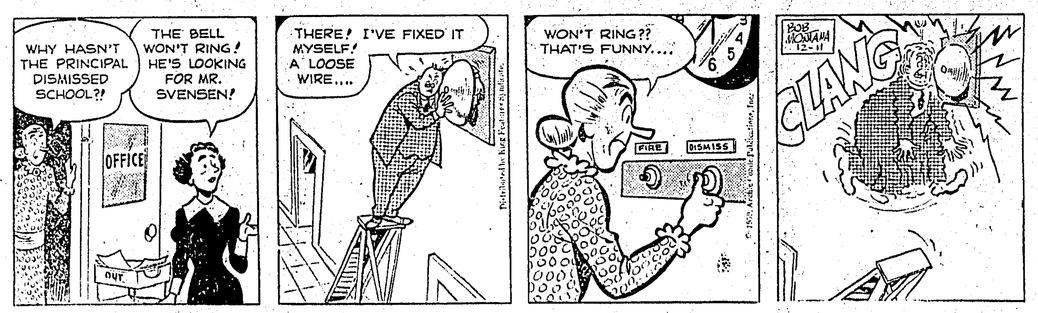
Dr. Alexander Gray left Saturday night aboard the "Canadian Prince" en route to Sidney, Vancouver Island, where he will go into private practice.

. . . gay open house party setting.

BINGO TONIGHT AT THE CIVIC CENTRE

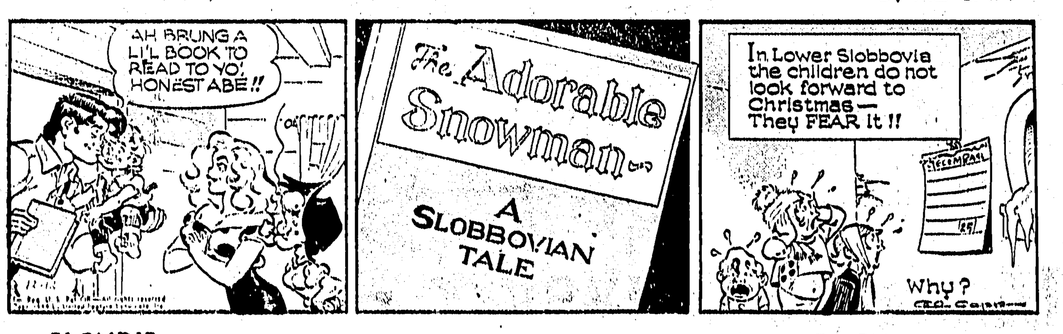
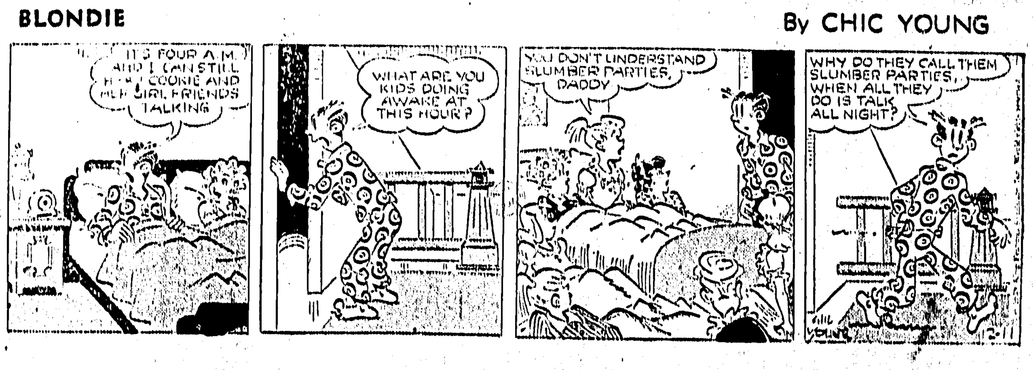
TOM • BOY
'EARLY BIRD' SPECIALS!
TUESDAY & THURSDAY ONLY
FRESH BEEF HEARTS or TONGUE 39c lb.
SUGAR 10 LB. BAG 95c
Grapefruit 4 for 39c
THESE, AND MANY MORE, AT YOUR TOM-BOY STORE

ARCHIE — By BOB MONTANA



THE HEART OF JULIET JONES — By STAN DRAKE

LI'L ABNER — By AL CAPP



BLONDIE — By CHIC YOUNG