

Happenings of The Week

Mr. and Mrs. James Gerard of Saint John, N. B., were the guests of this week of the latter's brother and sister-in-law, His Worship Mayor J. D. and Mrs. Steward Mr. Gerard competed in the N.B.-P.E.I. Golf Tournament held here this week.

Dr. and Mrs. F. Harold MacLeod of Brockville, Ont., who are holidaying on the island, entertained at a family party at Dalvay Wednesday evening.

Mrs. J. C. Carter is visiting her parents, Commodore and Mrs. Geoffrey Hibbard, Kinloch. Mrs. Carter will leave later in the summer for Halifax, where her husband, Lieut. Cmdr. Carter, has been transferred from Victoria, B. C.

Dr. and Mrs. L. E. Prowse have as their guests Mrs. Prowse's mother, Mrs. Allen Willson of Welland, Ont., and sister, Miss Dorothy Willson, of Hamilton, Ont.

Among those arriving from the West aboard the Bluenose Special Wednesday evening, were Miss Margaret Lawson and Mr. Lawrence Lawson of Alberta, who are visiting their brother, Mr. J. A. Lawson and Mrs. Lawson, at Inkerman.

Mr. and Mrs. Wilbur Bateman and son Ross of Toronto left Wednesday after a few days' visit with Mr. and Mrs. Newman McLellan at Keppoch. They will return to Toronto at the end of July, after a visit to Nova Scotia, which will include a trip around the Cabot Trail in Cape Breton.

Dr. and Mrs. Oscar Albert entertained a number of friends from Quebec and Toronto who are visiting the island at their apartment Wednesday evening.

Mr. and Mrs. R. L. MacMillan of Calgary, Alta., former islanders, are guests at the Charlottetown Hotel and will spend a six weeks' vacation here.

Hostesses at the Yacht Club social Wednesday evening were Mrs. H. C. Bourke, Mrs. Vern Williams and Mrs. Clive Stewart.

Mr. and Mrs. Hammond Johnson of Montreal are spending a holiday at the Charlottetown Hotel. Mrs. Johnson is the former Edith Irving.

Capt. and Mrs. J. J. Connolly have as their guests Mrs. Connolly's brother and sister-in-law, Mr. and Mrs. Edward Arsenault, and their two children, of Edmonton, Alta.

Lieut. Cmdr. A. B. (Pete) Cosh, R.C.N., on leave from the headquarters of the Supreme Allied Commander Atlantic (NATO) in Norfolk, Va., accompanied by Mrs. Cosh and their son David Alan, arrived Tuesday evening from Virginia Beach to visit for ten days with his parents, Mr. and Mrs. A. B. Cosh, West St.

Mrs. L. E. Wellner entertained at luncheon yesterday at her summer home at Keppoch in honour of Mrs. Allen Willson and Miss Dorothy Willson.

At the Charlottetown Tennis Club this afternoon the tea hostesses will be Miss Marjorie MacLeod and Miss Jean Parkman.

Mr. and Mrs. Eric Walsh and two children of Sarnia, Ont., are visiting Mrs. Walsh's parents, Mr. and Mrs. A. Birtwistle.

Mr. Gilbert Fauquier, Mrs. Fauquier, formerly of the island, and their two children are visiting the island, guests at Gregor's Hotel, Brackley.

Mrs. C. F. Johns and two daughters, of Sackville, N. B., are visiting Mrs. Ruth Henderson, at Tracadie.

Mr. and Mrs. Daniel R. Campbell of Darien, Conn., are visiting their niece, Mrs. Bramwell Chandler, and Mr. Chandler, North River Road.

Mrs. Charles Beer of Toronto, Ont., is spending a fortnight's vacation on the island.

Dr. and Mrs. J. K. L. Irwin entertained Tuesday evening before the Golf Club dinner in honour of Dr. and Mrs. Hazen Mitchell of Calais, N. B., who left yesterday on return to their home. Dr. Mitchell was among the competitors in the N.B.-P.E.I. Golf Tournament.

Mr. and Mrs. William LeBoutillier of Kenogami, P.Q., are holidaying at Lakeside Inn, Cavendish. Mrs. LeBoutillier is the former Nell Stewart of Charlottetown.

Mr. and Mrs. W. H. Pickard have moved to their new summer home at Keppoch Beach.

Mr. and Mrs. R. B. Bell entertained Monday evening prior to the held at Government House in honour of Sir Archibald Nye, United Kingdom High Commissioner to Canada, and Lady Nye, who were visiting the Province.

Mr. and Mrs. Robert Likely of Saint John, N. B., left Thursday morning on return to their home after attending the golf tournament.

Modern Etiquette

Q. When someone in a crowd makes some remark that you know is not founded on fact, haven't you the right to contradict him? A. It is much better to let his remark pass unchallenged than to risk entering into an argument. Q. How should a woman be governed about rising from her chair to show respect to an elder woman? A. In most cases, she should rise for a woman more than double her own age. Much depends, of course, upon the "older woman." Older women who are trying to appear very young might resent any such show of deference. Old-fashioned, comfortably elder women, on the other hand, would probably like it very much. Q. When you have given someone a gift, and he expresses delight over it, is it all right to say, "I am glad that you like it?" A. This is a very appropriate expression.

Mrs. Arthur A. Mutch of Hopeton, Southport.

Mr. and Mrs. W. D. Tanton entertained at a cocktail party at their home, 32 Victory Avenue, prior to the dance at Government House Monday evening.

Miss Natalie Singleton of Wakefield, Mass., is spending her holiday with her uncle and aunt, Mr. and Mrs. W. D. Tanton of Charlottetown.

Mr. and Mrs. J. W. Huntley and five children of Halifax spent an enjoyable vacation with Mr. Huntley's brother-in-law and sister, Mr. and Mrs. C. S. Dingwell, New Glasgow.

Mr. and Mrs. J. George MacKay, Albany, accompanied by their grandson, Brian Waugh, Wilnot Valley, were week-end guests of Mr. and Mrs. Charles Thurgood, Wallace, N. S.

Mr. and Mrs. Gerald Veinot have returned after a pleasant holiday in Hamilton and Niagara Falls. They motored home via the United States.

Miss Alexandra Muirhead left by plane to visit her niece, Mrs. Alfred E. Jameson of Halifax.

Tea hostesses at the Summerside Golf Club on Wednesday afternoon were Mrs. Harold L. Milligan, Mrs. Ralph Caseley, Miss Lillian Cudmore, Mrs. Ralph MacFarlane and Miss Mary Crosby.

Mr. and Mrs. Horace MacFarlane, in company with Mr. and Mrs. G. Franklin Cameron, left Summerside on Tuesday by automobile on a trip to Davenport, Iowa.

Mr. and Mrs. Wilfred Sheriff and son, Gordon, on return trip from Calgary, Alta., stopped over to visit the former's aunts, Mrs. G. W. Phillips, in Summerside and Mrs. Isaac Clarke in Charlottetown before leaving for their home in Glace Bay, N. S.

Mrs. A. J. Thomas (nee Gerds Parsons) of Montreal is visiting in Summerside, guest of her aunt, the Misses Carrie and Gladys Holman.

Mrs. J. B. MacDonald of Moncton, N. B. spent a few days in Summerside this week, guest of her brother-in-law and sister, Mr. and Mrs. Horace Clark.

Miss Earith Dunning, Steno-grapher with the United Church Headquarters, Toronto, arrived last Saturday by plane to spend her vacation with her parents, Mr. and Mrs. Ernest Dunning, Long River.

Mrs. W. A. Currie of Summerside is visiting with Mr. and Mrs. W. C. Haines at their summer cottage at Little Sands, N. B.

Mrs. Ian Phenister and son, Billy, of Brampton, Ont., are vacationing in Summerside, guests of the former's parents, Dr. and Mrs. J. A. McMurdo.

Mrs. Wright Leard of Bedouque has as her guests, her son and daughter-in-law, Mr. and Mrs. Robert Leard, of Toronto.

Mr. and Mrs. Lorne Monkley of Summerside have as their guests

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Morning Smile

Mixed Up A man telephoned a hardware store to order a sythe. "Size?" asked the assistant who took the call. "Not size," the man replied. "Sythe," the man replied. "Yes, yes, I can hear you," said the salesman. "How much size?" "No, no, no," the customer replied. "Not size, but sythe - SCYTHE. A grass cutter." "Oh," said the assistant, "I've got you now, I'll send it round in the morning." The next day a van delivered at the customer's house a glass cutter.

Household Scrapbook

By Roberts Lee Patching Walls Plaster of paris is good for patching walls, but unless you are especially nimble, it may get hard and dry before the job is finished. To forestall this, mix about a tablespoon of ordinary flour with every cup of plaster of paris.

Cloudy Mirror

In mirrors, cloudiness which cannot be removed is usually the result of too much direct sunlight. The moral, therefore, is never to hang a mirror where it will be hit by the sun's rays for any considerable part of the day.

Copper and Brass

To clean copper or brass, mix a paste of equal parts table salt and flour and vinegar as the combining agent. If the metal is in very bad shape, apply the paste more generously and let it stay for several hours before removing.

Chile Bound



To leave this fall for South American Foreign Mission Assignment is Sister Leo Marie (Dorion), daughter of Mr. and Mrs. Leo Knoll, St. Charles, P. E. I., (above third from left). Other happy recipients of mission assignments to Chile are: (L-R), Sister Perpetua Marie, (Boston), Sister Rose Amicilia, (Hawaii), Sister Leo Marie and Sister Stephanie Marie, (New Britain, Conn.). Twenty-one Maryknoll Sisters are this year bound for South and Central America. Sister Leo Marie is expected home in August for a two week visit.

DOROTHY DIX'S COLUMN

Her Romantic Interlude

Husband Objects To Endearing Letters Written By Wife To Married Man

DEAR MISS DIX: During the seventeen years of our married life, we have had no serious trouble—just the usual tiffs and disagreements of domesticity. We loved each other, and were proud of each other. My wife's only criticism of me was that I was unromantic. Last summer we became acquainted with newcomers to our town, and as a four-some we went out quite a bit. My mother-in-law thoroughly disapproved of this couple, but I saw nothing wrong with them, and my wife always stoutly defended them against her mother. They left town towards the end of the year, and shortly after I received a letter from the wife enclosing some very endearing letters from my wife to the man. My efforts to get an explanation from my wife have been very discouraging. She is evasive, claims she has forgotten why she wrote certain things, and insists she did nothing actually wrong. Frankly, I don't believe her. My faith is shaken and I can't dismiss the episode from my mind. What can I do?

ANSWER: Whenever I suggest that a wife forgive an erring husband for one, or two mistakes, I am taken sharply to task by well-meaning readers who say that my attitude encourages philandering. So, my appeal that a misled wife be forgiven will doubtless bring even stronger protests, since it is generally—and justly—considered that a woman's purity in thought, word and deed should be more unassailable than a man's. Why this is so would involve a discourse of much more space than I have at my disposal here.

A FEW SILLY LETTERS

Your wife certainly acted foolishly in her disloyalty, but can you honestly say that in seventeen years your thoughts, at least, have never strayed to another woman? Your mate certainly couldn't have been overly indiscreet, or you would have noticed it. The fact that a few silly letters form the entire basis for your present disturbed emotions indicates, I should think, that nothing occurred beyond a sentimental interlude. You can be quite sure that the wife who was so anxious to pass the incriminating correspondence on to you would have been quick on the trigger to report more serious offences. Don't throw away seventeen happy years for one unwise fall from grace.

DEAR MISS DIX: I'm a boy of 22, graduated from college and now ready for military service. I'm in love with a girl of 17 who says she loves me, too. We get along fine, except that she likes very much to

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Better English

By D. C. Williams 1. What is wrong with this sentence? "Had I have known about this, I would never have gone." 2. What is the correct pronunciation of "sacrilegious"? 3. Which one of these words is misspelled? Amicable, animate, annihilate, annulment. 4. What does the word "indulgent" mean? 5. What is a word beginning with pu that means "childish"?

ANSWERS

1. Say, "Had I (omit have) known about this, I should not have gone." 2. Pronounce sak-re-le-jus, as in sack, e as in me, accent on syllable 3. Annihilate. 4. Yielding to the wishes of those under one's care. "They are indulgent parents." 5. Puerile.

Alice Brooks Designs

IRON-ON DESIGNS IN COLORS

Dutch-treat your kitchen—you'll have the prettiest, warmest, most colorful kitchen in town! No embroidery, just iron these bright blue and sunny yellow motifs on kitchen towels, napkins, tablecloths! So inexpensive—see how many new things, gay gifts you have ready for special occasions. Iron-on! Washable! Jiffy! Pattern 7091 has 16 motifs: two 4x4 1/2; two 4 1/2x4 1/2; four 1 1/2x1 1/2; four 1x1; two 2x2 1/2 inches. Send Twenty-five Cents in coins for this pattern (stamps cannot be accepted) to ALICE BROOKS Designs, c/o The Guardian, 60 Front Street West, Toronto, Ontario. Please print plainly Name, Address and Pattern Number.

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ELLEN'S DIARY

By An Island Farmer's Wife

"Saturday!" a chance farmer-visitor to the place this morning looked bewildered when we mentioned it, "why this is only Friday, isn't it Ellen? No?" he answered his own query. "I'll be blowed if it isn't Saturday! And I thinking I had another day to my credit to tidy up the week's work." He chuckled a bit and offered, "there's nothing to the weeks nowadays anyway—no substance at all, not like when you and I were young, Ellen! Gosh me! How they lasted then. There was this day and that day, and that night... but now there's little beginning to them and less end. I was sort of hoping to 'finish the hay but as it is we'll just have to do what we can and leave the rest to the first of the week." Nevertheless in a week such as this has been, what engaging memories folks could glean! Golden and lovely-of-Summer at her best, gracious, beautiful lady that she is; crown of sunny blue on her head, green beflowered tassetry at her feet; around a shoulder, a green scarf of velvet of woodlands, and gowned fetchingly in one of Nature's creations that becomes her well.

We remember now those memories—for how these come to mind when we stop to look back a long our days—which often cause eyes to fill, tears to flow when we experience that sadness which at heart over the passing of friends we have known, whose friendship we have valued and enjoyed, and again we realize that for us the wayward grows more lonely as the years take their toll, leaving vacancies in the ranks we knew, never to be refilled.

But engaging memories we retain of our visitors—vacationists we have known, halting us once more, loving their trips "Back home" to Island farms and village and town; or those we had not heretofore met each with some ingratiating characteristic to remember, each with his or her special niche and mission, in life to fulfill.

On Island farms the haying season is here. Now more than ever, though farm-folk are especially weather-conscious; we regard the signs and portents in wind and sky, in animals and leaves and grass and in the summer haze which shimmers above the far countryside. How best, we think are those who may join in the delights of the haying, who in the fields at its harvesting may lose their every "carping care!"

"The little cares that fretted me, I lost them yesterday. Among the fields above the sea, Among the winds at play; Among the lowing herds, The rustling of the trees, Among the singing birds, The humming of the bees.

The fears of what may come to pass, I cast them all away, Among the clover-scented grass, Among the new-mown hay; Among the husking of the corn, Where the drowsy poppies nod, Where all thoughts die and good are born.

Out in the fields with God." Until Monday --- Diary --- Good-night....

That Body Of Yours

By James W. Barton, M.D.

GOVERNMENT AID IN THE ATTACK OF ARTHRITIS

It may seem strange to many of us that the oldest disease known to man, rheumatism and arthritis, still afflicts such a large proportion of our people. In fact, we have grown so used to seeing the crippling effects of arthritis and rheumatism among friends and acquaintances that we do not have the sympathy we show to those afflicted with disease more recent, such as heart and blood vessel diseases.

However, physicians and government are waking up to the fact that despite the fact that rheumatism and arthritis seem to be always with us, much can be done to prevent these diseases and also to give relief to those already afflicted.

I have written before of the government grants to prevent arthritis and to aid those afflicted; it is interesting to learn of the practical manner in which this government money is spent. In the News and Notes Department, Canadian Medical Association Journal, we read that an extension of the attack on arthritis and rheumatism to parts of Ontario not previously served by clinics and an expansion of services where clinics already operate is in prospect with \$65,000 available for use by the Ontario division.

A new mobile unit, the unit of special physiotherapists, which can go right into the area and where the patient cannot come to the clinic, and an expansion of services where clinics already operate is in prospect with \$65,000 available for use by the Ontario division.

ment at home, thus reducing the pressure on hospitals and cutting the cost to the individual who might otherwise face long hospitalization.

When we remember that those formerly always fatal diseases, diabetes and pernicious anemia, can be controlled, and remember that most arthritics can be helped and four out of five cases prevented by early diagnosis and treatment, it can be seen that the government aid to the Arthritis and Rheumatism Society is indeed well invested money.

The South American spotted cavy about two feet long, is one of the largest rodents.

Paralyzed Maritime Artist



Earl Bally, 48, of Lunenburg, N. S., one of Canada's most popular artists, was paralyzed by polio at the age of three and can move only his head. He paints a waterfront scene from a specially-equipped chair, using his teeth to hold the brush.—(CP from National Film Board).

The Stars Say - -

By Genevieve Kemble

For Tomorrow

On this day the Moon enters Aquarius which augurs well for travel, indulgence in hobbies and all activities which have the welfare of the community as their basis. You may have to be unusually patient and understanding, however, in order to achieve the cooperation of others.

You may find yourself in a position to aid a young person who has confidence in your judgment this day. If so, help him to the best of your ability, even to the extent of advancing money if necessary. The results should prove well worth while. Domestic and romantic matters should prosper.

For the Birthday

If tomorrow is your birthday, you should find the year ahead a most satisfactory one if you can achieve singleness of purpose and follow your goal without scattering your energies. This is not a year in which to engage in half a dozen ventures with hope that one may be successful. Success will be attained through a program of steady endeavor aimed in one direction only.

If you are engaged in creative work, there is a strong possibility that you may achieve greater success than you have achieved in the past by working in collaboration with another, and such an opportunity should be offered to you during the fall months.

A child born on this day will be ambitious, self-assertive and endowed with unusual stamina.

Day After Tomorrow

This is a good period in which to get started on home renovation projects or business improvements which have been planned and studied over a long period of time. Personal and business relationships should be unusually harmonious.

Those engaged in creative work are under particularly beneficent aspects, and original or imaginative ideas should find satisfying recognition as well as new opportunities for self-expression in the future. Travel, courtship, romance are favored.

If It Is Your Birthday

If tomorrow is your birthday, you may look forward to a year which brings steady profit through mental effort and stick-to-itiveness in your chosen profession. The minor obstacles and confusions which may beset you during the first six months of the year should be of the point of resolution now, so that you will be free to take advantages of new opportunities which will come your way later in the year.

Social and domestic affairs should be unusually harmonious during the balance of 1953, but be on guard against emotional tensions during November. The circumstances causing them are only temporary. So relax.

A child born on this day will have great personal magnetism, enthusiasm and be endowed with the qualities which make for leadership.

NO TEETHING TROUBLE HERE

GORA is a mild additive in liquid form that soothes teething gums instantly. As they love its pleasant taste, babies with handy applicator 75¢ at all drugstores.

WE USE GORA

Anne Adams Patterns

EASY! SEE DIAGRAM

Look at the diagram! It's easy, thrifty, quick sewing! Choose a pretty cotton, blind in contrast color and look fresh, keep cool all summer at a penny-wise price that will delight your husband. No fitting problems, it wraps. No ironing problems, opens flat. Pattern 4839: Misses' Sizes 12, 14, 16, 18, 20. Size 16 takes 4 1/2 yards 35-inch fabric. This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Send Thirty-five cents (35¢) in coins (stamps cannot be accepted) for this pattern. Print plainly Size, Name, Address, Style Number. Send order to ANNE ADAMS, care of The Guardian, 60 Front Street West, Toronto, Canada.

Cook's Corner

MORAVIAN SUGAR CAKE

(Two Loaves About 8x12x2) 1 cup hot mashed potatoes 1 cup sugar 1/2 tsp salt 1 cup melted butter 2 eggs, well beaten 2 packages fresh or granular dry yeast 1 cup lukewarm water 5 1/2 cups sifted enriched all purpose flour

Prepare the sponge the day or night before baking. Combine sugar, salt, butter and eggs, and mix well. Thoroughly dissolve yeast in lukewarm water, add to first mixture, and mix very well again. Add half the flour, beating till smooth. Add remaining flour, mixing well. At last, work in flour with fingertips until dough is smooth and cleans the bowl. Dough is too soft to knead. Cover with damp towel and waxed or foil paper and store in refrigerator overnight, or at least 12 hours. Shape dough three quarters of an inch thick in two greased baking pans, about 7 1/2x11 1/2x2 1/2. Flour fingers lightly and press dough into corners of pan. Cover and let rise about an hour and a quarter, or until double in bulk. With thumb, make depressions in dough about an inch apart.

FILLING 1/2 cup butter, melted 1 1/2 cups brown sugar, firmly packed 1 1/2 tps. cinnamon

Combine above ingredients, placing about one tablespoon mixture into each depression in dough. Bake at 400 degrees until light and puffy, firm to the touch on top and nicely browned --- about 20 to 25 minutes. Serve warm or cold, with butter.

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