

# WOMEN

Page 8, The Guardian Tuesday, Oct. 4, 1955

## MRS. GORDON MACMILLAN A COUNTRY GARDEN

October is a glorious month, also our very lives and souls, in month of final growth and gain. All cheering Plenty, with her flowing horn, led yellow autumn, wreathed with nodding corn. Our Canadian poet writes: Come Autumn with her sun-burnt caravans. Like a long gypsy train with trappings gay. And tattered colors of the Orient. Moving slow-footed through the dreamy hills.

October paints the woodlands, the skies, the fields resplendent to the eye and an inspiration to the mind. The sunsets are very beautiful in this month. In the garden there are many pleasant tasks to be done, and it is time to think of tulips and where we will plant them for the best effect. Ordering should be done now some of the planting can be done this month and all though the next if the weather is kind. A very good rule in planting any plant or bulb: is the early blooming variety must be planted early in the season. Some hyacinths that were forced indoors have been planted out in the garden as they will not bloom indoors again but in the garden. A good showing out in the garden. The Madonna Lily should be planted now as they make a growth of leaves this fall.

I am always surprised when the autumn crocus bloom, as they seem to come so quickly in the rock garden where they were planted several years ago. One day you walk along and they are not to be seen and the next day there they are. They are beautiful in mauve and lilac colors without any leaves. In the spring the leaves appear without any blossoms. They are larger than the early spring crocus and are quite an addition to the autumn garden.

All the summer flowers still bloom and the dahlias and chrysanthemums are lovely. It is a comfort to know that even after a cold night they will still be as bright and colorful. The sweet calm sunshine of October, now the low spot upon the grassy mound. The purple oak-leaf falls; the birchen bow. Drops its bright spoil like arrow-heads of gold.

At this season of the year it is possible to transplant and divide any perennial in the garden. Indeed it is necessary to make these changes when we can see the garden as it is, rather than when there is nothing but dead stalks and you forget what is growing under them. It is much easier to make necessary improvements at this time.

The root is the plant and the good earth must nourish the root of your plants. Everything in the world depends on the few inches of top soil and the fertility of it. It is very important that the soil contain all that the plant needs. When transplanting be sure to renew the soil. Gardeners begin to know their plants when they dig and delve. Into the root is gathered the whole personality of the creature that slips up into the illuminated air every spring, and withdraws at the fall of the leaf, folding her beauty once more into that humble shelter where she subtly contrives her own creation. There lie in tiniest miniature, the vaguest embryo, in the filament of nerve and fibre, the brittle or sappy stalks; the eager tendrils; the leaves of velvet or silk, the fans of swords, hearted pennons, tented; petals ethereal or empurpled; nectary and filament; and another hidden bees meet; mysterious ripening calyx and painted fruit.

All of these things we can ponder on when we work in the soil which nourishes our plants and



### Happy Pair

Yvan Mignault, 25-year-old lawyer from Rouyn, Que., smiles with his bride Louise Samson, 21-year-old granddaughter of Prime Minister St. Laurent shortly after their wedding in Quebec City. (CP Photo)

home by the owner by making a small porch suitable for the growing of the winter blooming flowers. A great deal of pleasure had been gained in this way. This room had been filled all year and at the time of my visit, the fuschias and begonias were at their best. Many many fruits and vegetables were grown and the lovely grape vine was covered with clusters of grapes which had been growing all summer and this vine had been thriving for several seasons.

A bed of pansies had been planted at the gateway for every passer by to enjoy and I think this is a good fashion for all gardeners to follow. When you arrive at a garden they are there to welcome you and when you leave the garden they seem to go with you along the way. It was another happy evening when I visited this garden.

Coming home I looked at my garden with a critical eye and wondered how it could be improved with my limited time and right then I decided to be thankful for the years of enjoyment it had given me, and a wish for a few more years for this old garden. I walked up to the rose garden and began to dig out the border next to the wood. These Iris had been bothering me for weeks and every time a garden visitor chanced to walk up there I felt mightily ashamed. So, some of you who have seen these neglected Iris all grown up in the tall grass warring with the weeds, I am glad to know that next spring (I hope) in a new clean border where their beauty will be enjoyed. It is a good time of the year to attend to these plantings, as they usually bloom in early June.

### LET'S EAT

## Liver Sauté Delicious With Sour Cream Sauce

By Ida Bailey Allen

The big white frame house at Holbrook Farm stands on a hill overlooking the road leading to East Holden, Maine. It was built in 1803.

Our host and hostess, Mr. and Mrs. Ronald Glass, whom everybody calls Ronny and Hildegard, drove us right up to the back door. "That's the only place our friends ever come," Hildegard laughed. "The front door is too formal for Maine."

A Modern Kitchen. Into the big square modern electric kitchen we went. A long wall is lined with cabinets and drawers; a range, red formica counter space, double sink and dish-washer are along one side; an oil stove for winter heating, the big refrigerator and a washing machine are opposite.

In the center of the room stand a table and chairs for work or for quick meals. "Then came the welcome news, "Dinner is ready."

And what a delicious meal was served in the big dining room. All food was produced on the farm.

### HOLBROOK FARM DINNER

- Tossed Salad Bowl
- Liver Sauté
- Sour Cream Sauce
- Parslief Potatoes
- Buttered Squash
- Glazed Apple Cake
- Coffee
- Tea
- Milk

Liver Sauté: Dust 1 1/2 lbs. calves (or beef) liver sliced 1/2" thick, with flour. Brush the liver with 1 beaten egg mixed with 1 tsp. milk. Mix 1/2 c. enriched flour, 1/4 tsp. pepper, 1 tsp. each salt and monosodium glutamate and 1/4 c. grated onion. Coat the liver with the mixture. Brown in shortening. Add 1/2 c. hot water. Simmer 12 min., or until the liver is fork-tender. Serve with sour cream sauce.

Sour Cream Sauce: Grate the rind 1/4 lemon. Then slice 1 lemon

1/4" thick and remove seeds. Add the rind, 1/4 c. commercial sour cream, 1 tsp. sugar and 1/4 tsp. salt. Heat and serve poured over the liver.

Glazed Apple Cake: Combine 1 c. sugar, 3 unbeatens eggs, 1 tsp. vanilla and 1 c. shortening softened to room temperature. Blend until fluffy by hand, or with an electric mixer at low speed.

Sift together 3 1/2 c. already-sifted enriched flour, 3 tsp. baking powder and 1 tsp. salt. Add to first mixture.

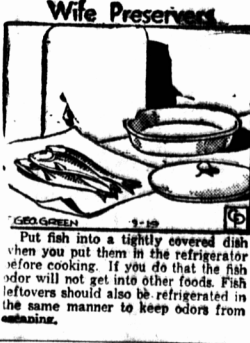
Pat the dough into a 16" X 11" cookie pan. On top arrange thin-sliced peeled apples in slightly overlapping rows. Dust with a mixture of 1/2 c. medium-chopped walnuts, 1/4 c. sugar and 1/2 tsp. cinnamon.

Bake 35 min. at 375 degrees F. or until the apples are fork-tender. Spread with a thin layer of apple jelly. Serve cold.

### TRICK OF THE CHEF

Add 1/4 tsp. thyme to the grated onion for coating liver. FOR CRISP FALL DAYS, try this novel dish: calf or beef liver sauté, topped with a delectable sour cream sauce and slices of lemon.

### Wife Preserves



Put fish into a tightly covered dish when you put them in the refrigerator before cooking. If you do that the fish odor will not get into other foods. Fish leftovers should also be refrigerated in the same manner to keep odors from returning.

### Maritime Trip Follows Recent Fall Wedding

The marriage took place at St. Andrew's Church, St. Andrew's, P.E.I., on Sept. 10th at 8 o'clock when Rev. George McCormick united in marriage, Miss Mary Louise MacMillan, daughter of Mr. and Mrs. Arthur MacMillan, and Joseph Phillip McCaughey, son of Mr. and Mrs. James McCaughey, Fort Augustus.

The bride, given in marriage by her father, wore a ballerina-length gown of white lace over net and satin. Her fingertip veil of embroidered net was held by a matching headdress and she carried a bouquet of red roses.

Mrs. Leland Baker, sister of the bride, was matron of honor and wore a ballerina-length gown of blue net over taffeta with matching headdress and mits. Miss Elizabeth McCaughey, sister of the groom, as bridesmaid, wore a ballerina-length gown of yellow net over taffeta with matching headdress and mits. The attendants carried nosegays of yellow and white 'mums'. The flower girl, Miss Mary McCaughey, sister of the groom, wore a dress of flowered nylon with a wreath of white roses in her hair. She carried a basket of mixed flowers.

The groomsmen were Mr. Vernon McCaughey, brother of the groom. The ushers were Messrs. Leland Baker and Reginald MacMillan. Mrs. Cyril Morrison played the wedding music and hymns were sung by Miss Margaret Ross.

For her daughter's wedding, Mrs. MacMillan wore a dress of charcoal grey with pink accessories and a corsage of pink carnations. The mother of the groom chose a navy dress with pink accessories and red roses on corsage.

A reception followed at the Queen Hotel, Charlottetown, where Rev. Frank Walker, Halifax, N.S. McCormick proposed the toast to the bride. The bride's table was decorated with a wedding cake, topped by a miniature bride and groom.

For travelling through the Mar-



### Wed At Truro

L.-Cpl. David Davidson Burke and his bride, the former Miss Miriam Elizabeth Reid, daughter of Mr. and Mrs. Charles H. Reid, Suffolk, P.E.I., who were

married September 3rd in Truro, N.S. The groom is the son of Mr. and Mrs. Wilfred B. Burke, Charlottetown. (Photo by Mosher)

### Wool Knits Stay Soft If Properly Laundered

—BY ELEANOR ROSS

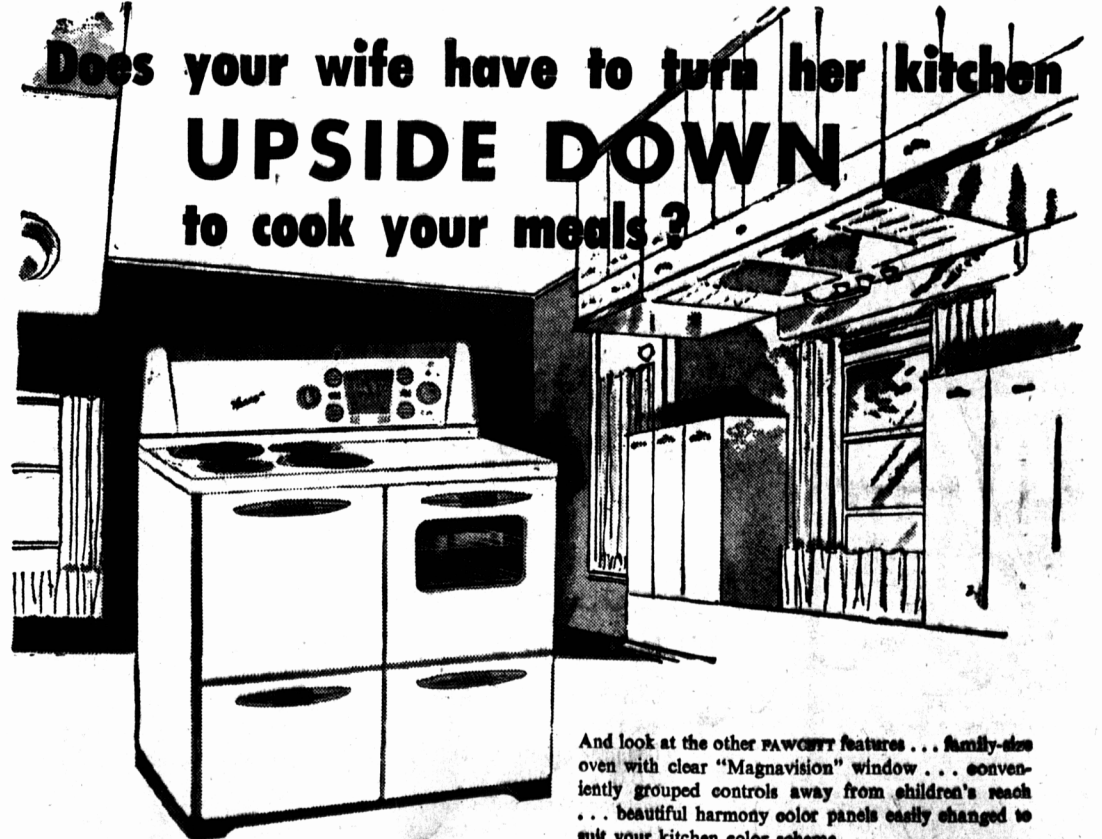
Today, let's get busy and wash some wool knits, including precious, soft, downy chasemes. If a wool garment has a wide

### MORNING SMILE

Neighbor — "Say, have you folk got a bottle opener around here?" Parent — "No, he's gone to college."

scoop neckline or a turtle-neck, it is advisable to run a basting thread around the edge before washing. Pull the thread fairly tight and tie it. The same trick to prevent stretching also applies to ribbed cuffs and waistbands. To Avoid Shrinkage Wool knits can be kept as soft and fluffy as when they were new if treated with gentle care. One secret of washing wool successfully is to use water of body temperature for suds and rinses. Any extreme or sudden change of temperature is a major cause of shrinkage and harsh texture. Test the water with a tentative finger or elbow, as you would for baby's bath. If it feels neither hot nor cold but merely wet, the degree of heat is right for wool. Friction Is Damaging The second secret is to avoid friction, because the heavily serrated edges of wool fibers will mesh together if rubbed against each other. This causes shrinkage and a hard, felt-like texture which can never be restored to its original softness and resilience. Just squeeze suds through garment gently, being careful not to leave it in the washing machine for more than two minutes. It is better to rinse and squeeze it in fresh, clean suds for an extra minute than to give it a prolonged washing in the first. Use a cupping motion of the hands to support the garment both during sudsing and rinsing. This prevents the weight of water from causing sagging or stretching. After rinsing, roll in a thick towel to blot. Wool garments should be blocked with care. There is no reason why the process should be anything but a success. Blends of wool and synthetic fibers have less tendency to shrink or sag, but blocking is desirable unless the synthetic fiber content

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And look at the other FAWCETT features... Family-size oven with clear "Magnavision" window... conveniently grouped controls away from children's reach... beautiful harmony color panels easily changed to suit your kitchen color scheme.

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### ANNE ADAMS PATTERNS



FOR 'CHUBBIES'  
Look Mom! No more alterations! This easy-sew outfit is proportioned especially for the chubby girl! She'll just love her new flare-skirted jumper, with elastic-back waistline to give it perfect fit! Companion blouse, too!

Pattern 4509: Chubby Girl's Sizes 8 1/2, 10 1/2, 12 1/2, 14 1/2. Size 10 1/2 Jumper takes 2 1/2 yards 36-inch blouse, 1 1/2 yards 35-inch. This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Send THIRTY-FIVE CENTS (35 cents in coins (stamps not accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER. ADAMS. Send order to ANNE ADAMS, care of Charlotte Guardian, Pattern Dept., 60 Front St. West, Toronto, Ont.

### "BRAN-ANA" NUT BREAD

1/2 cup shortening  
1/2 cup sugar  
1 egg  
1/2 cup Kellogg's All-Bran  
1/2 cup molasses  
1/2 cup chopped nuts  
1 teaspoon vanilla flavoring  
1 1/2 cups sifted flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup chopped nuts

Mix shortening and sugar thoroughly. Add egg and beat well. Stir in All-Bran, molasses and vanilla. Sift together flour, baking powder, salt and nut. Add to first mixture with nut-mix. Stir only until combined. Pour in oil-greased 8 1/2 x 4 1/4-inch loaf pan. Bake in moderate oven (350° F.) about 1 hour.

Kellogg's ALL-BRAN  
A delicious, ready-to-eat cereal, an aid to natural regularity.

### COOK'S CORNER



UNCOOKED CHOCOLATE COOKIES  
Heat: 2 cups white sugar  
1/2 cup milk  
1/2 cup butter (Do not boil)  
Pour this over:  
3 1/2 cups rolled oats  
1 cup coconut  
1/2 c. cocoa  
Drop on waxed paper and let cool.



### Why your child needs your help when pimples strike

by MARCELLA HOLMES NOTED BEAUTY AUTHORITY (Former Beauty Editor of "Glamour" magazine)

Of all the mail that reaches a beauty editor's desk, there is none so urgent as letters from adolescent girls with pimples. That's why I want to alert mothers to the double dangers of this problem. Specialists warn that pimples undermine poise and self-confidence, can cause permanent damage to a child's personality. And everyone knows that acne-type pimples, if neglected, can leave permanent scars on the skin.

Is there a way you can help your child? Yes, thanks to CLEARASIL, a modern, scientific medicated formulation especially for pimples. In actual clinical tests, CLEARASIL brought positive relief in a high percentage of cases. Greaseless, fast-drying, anti-septic... CLEARASIL dries pimples surprisingly fast. Ends embarrassment immediately because CLEARASIL is skin-colored to hide pimples as it works. Must work for you as it did in clinical tests or money back. Only 69¢ and \$1.18 at all druggists.

SKIN-COLORED... HIDES PIMPLES WHILE IT WORKS