

WOMEN

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LET'S EAT

Preserve The Flavor When Pickling Peaches

By Ida Bailey Allen

The Chef sat at the test kitchen table, already staring at a basket of beautiful peaches and a sheet of paper on which he had written the recipe for pickling peaches. "What's the best way to pickling up to par?" he asked. "My health is poor," he said. "I've been sick for years. I can't eat anything but peaches. I want to know how to do it properly." The chef smiled and began to write.

FAVORITE PEACH DISHES

"Sliced peaches with custard, cookies or a wedge of butter cake. Or something like a deep dish peach pie with a sweet pickled peach sauce. You should always have a peach or two on hand. I read and tried many recipes that kept me from eating peaches."

FROZEN PEACH SAUCE

"For example, you could use this recipe for frozen peach sauce which has been used by many people. It consists of a mixture of cream cheese, sugar, peaches and white wine. It is served on a hot plate and dressed in a special sauce. Nature!"

"I agree, the peach is a delicious fruit. It gives a refreshing and favorite relish for winter. I wish the peach flavor dominated deliciously."

Sweet Pickled Peaches. Combine 2 lbs. washed peaches, 1 cup white vinegar, 1 cup sugar and 1 oz. stick cinnamon. Boil 10 min.

Meantime scald 1 peck (8 qt.) peaches and remove the skins. Do 12 peaches at a time. Stick 2 cloves in each and cook at once in the pickling syrup until forking up to par. Then scald and cook until all are done. Toss on sterilized jars. Pour in boiling syrup to overflowing and seal.

TOMORROW'S DINNER

Dilled Cucumber Salad
Liver Creole with Noodles
Corn on the Cob
Peach Cream Tart
Milk
Lemonade
In a 1-l. qt. saucepan combine 1 c. diced celery, 2 sliced peeled onions, 1 sliced peeled carrot, 1 sliced peeled parsnip and 2 shredded cored green peppers. Add boiling water to the depth of 1 in. Boil 20 min.
Meantime, scald 1 lb. sliced liver, any kind, removing tough skin and fat. Boil with a mixture of 1 tsp. salt, ¼ tsp. pepper and one-third flour. Brown in ¼ c. hot melting butter and return to the boiling pan.
Add 1 No. 2 can tomatoes, ½ the vegetables and liquid. Simmer 15 min.
Meantime, cook 1 8-oz. pkg. macaroni in boiling water with 3 tbsp. each butter and grated Parmesan or American cheese. Drain on a deep platter, surround with the liver.
Add 1 No. 2 can tomatoes, ½ the vegetables and liquid. Simmer 15 min.
Meantime, cook 1 8-oz. pkg. macaroni in boiling water with 3 tbsp. each butter and grated Parmesan or American cheese. Drain on a deep platter, surround with the liver.

FROM THE CHEF

Peel and thin-slice cucumbers. Toss with cold water; add 1 tsp. vinegar and 1 tsp. minced fresh or 1 tsp. dried dill. Refrigerate at least 1 hr., then drain.



Clyde River Presbyterian Church Is Scene Of Ford-Buchanan Double-Ring Wedding Ceremony

Clyde River Presbyterian Church was the scene of a summer wedding on Saturday afternoon, July 30 at 3 o'clock, when Katherine Euphonia, daughter of Mr. and Mrs. John Buchanan, Bonshaw became the bride of Elwood Meyus, son of Mr. John Ford and the late Irene Ford of Charlottetown. The double-ring ceremony was performed by Reverend Donald Nicholson.

The church was tastefully decorated with mixed summer flowers and the guest seats were marked with white satin bows.

Mrs. Stanley Newman was in charge of the wedding music and Miss Eleanor Carson sang "O Perfect Love" before the ceremony and "I'll Walk Beside You" during the signing of the register.

The bride, given in marriage by her father, wore a floor-length gown of white embossed nylon organza over net and taffeta, with a matching fitted jacket, the sleeves of which tapered to points over her hands. Her shoulder-length veil of nylon tulle was held in place by a fitted headpiece of organza with pearl trim. She carried a bouquet of American Beauty roses.

COOK'S CORNER



Mix together sugar, flour, baking powder and salt. Add grated lemon rind, cut in shortening until mixture resembles fine oatmeal. Add well beaten egg. Press 2-3 of mixture into a greased pan, dot with jam. Drop remaining dry mixture by spoonfuls on the jam. Bake in a moderate oven 350 degrees F until lightly browned.

JAM SQUARES

½ cup sugar
¼ cups sifted flour
1 teaspoon baking powder
½ teaspoon salt
grated rind of 1 lemon
1-3 cup shortening
1 egg
½ cup strawberry jam.

New Building To Be Called After Queen Or Marilyn

TORONTO (CP) — The name of summer Marilyn Bell may become a permanent fixture at the Canadian National Exhibition. The CNE announced it will call its \$3,000,000 new women's building after Queen Elizabeth, if it can get royal approval. If not, officials indicated they might accept a suggestion that it be named after Marilyn.

Costain - Harvey Nuptials

A quiet wedding was solemnized Saturday afternoon, August 20 at the Baptist Parsonage, Tryon, when Miss Florence Rowena Harvey, daughter of Mr. and Mrs. John Raymond Harvey of Cape Traverse, became the bride of Mr. Donald Harvey Costain, son of Mr. and Mrs. John Costain of St. Lawrence, P. E. I.

Even Bowl Alike

CLIFTON, N.J. (AP) — They look alike, they dress alike and they bowl alike.

MORNING SMILE

Partie: "I heard your new boyfriend is very polite."
Partie: "Oh yes, he has excellent manners. Every time I drop something, he kicks it over to where I can pick it up more easily."

Words Of The Wise

To know how to grow old is the master work of wisdom, and one of the most difficult chapters in the great art of living. —(Amiel)

FAVORITE TARGET

The famous English port of Plymouth was under air attack 59 times during the Second World War when two-thirds of the city was destroyed.

For PICKLING PERFECTION

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Send order to ANNE ADAMS, care of Charlottetown Guardian, Pattern Dept., 60 Front St. West, Toronto, Ont.

Diesel locomotives are made for railways all over the world at Preston in Lancashire, England.

Wife Preservers

LIQUID WAX

Use a sponge instead of a cloth when applying liquid wax. A sponge spreads the wax more evenly and reaches the corners more efficiently. The wax-sponge goes over cracks leaving just the right amount of liquid.

Butterscotch-Pecan Cookies

Grease cookie sheets. Preheat oven to 350° (moderate). Mix and sift twice 2½ c. once-sifted pastry flour (or 2½ c. once-sifted all-purpose flour), 2 tps. Magic Baking Powder and ½ tsp. salt. Cream ¾ c. butter or margarine and gradually blend in 1½ c. lightly-packed brown sugar; add 2 well-beaten eggs part at a time, beating well after each addition; mix in ¾ tsp. vanilla and ¾ c. chopped pecans. Add flour mixture to creamed mixture part at a time, combining thoroughly after each addition. Drop dough by spoonfuls, well apart, on prepared cookie sheets; flatten with the floured tines of a fork. Bake in pre-heated oven 10 to 12 minutes. Remove from pan immediately. Yield—6 dozen cookies.

Always Dependable

Generosity Of Ontario Couple Enjoyed By Crippled Children

PICKERING, Ont. (CP) — The devoted generosity of a married couple here has made life more enjoyable for crippled children in the Pickering area, just east of Toronto.

Mr. and Mrs. Thomas J. Wheeler built a swimming pool at their home last year, but it is not used purely for personal pleasure.

Mrs. Wheeler has already given much thought to the possibility of instructing handicapped children in swimming. "We purposely made the pool small to facilitate the teaching of small children," she said.

HAPPY YOUNGSTERS

This summer 17 children — 13 from cerebral palsy — have taken a full course in swimming, which started at the end of June.

The Wheelers have just held "parents' day" to demonstrate progress by their children to their parents, many of whom have never seen their children walk, let alone splash freely in a swimming pool.

The pool has become a community project. When it was constructed Mrs. Wheeler called in local Red Cross officials and the township public health nurse, telling them of her aims. She visited families where polio had struck and invited them to send their children to the pool two days a week for swimming lessons.

Neighborhood women took over transportation problems, and a dozen volunteers turned up as swimming instructors.

Let stand for one hour then remove slices and serve. Cucumber and onion slices are equally good pickled together this way.

Put the flavour of curry, mustard and onion together and the result is surprisingly palate pleasing. Peel and cut into third inch slices about ten medium onions then separate into rings. Melt two tablespoons butter in large frying pan with a light fitting cover, blend in one and a half teaspoons salt, a half teaspoon curry powder, a quarter teaspoon mustard and a few grains of pepper. Add onion rings, cover pan and cook slowly stirring occasionally about 20 minutes or until onions are tender. Served as a vegetable curried onion rings are particularly good with lamb or veal chops or roasts.

ONION OMELET

Grade A Large eggs (oiled) processed eggs all of which are Grade A quality will make a good omelet!

3 tablespoons milk
1-2 teaspoon salt
1-2 cup onions, chopped
2 tablespoons butter

Melt 1 tablespoon butter in heavy frying pan. When hot, add chopped onions and reduce the heat. Cook slowly until golden brown then cover pan, stirring occasionally, to prevent burning. When cooked, about 20 minutes, remove onions from the pan.

Beat eggs slightly add milk, salt, pepper and onions. Melt 1 tablespoon butter in the same frying pan and pour in the mixture. Reduce heat and cook slowly, lifting edges of omelet with a spatula to allow uncooked mixture to run underneath. Cook until firm and brown on the underside. Crease across centre and serve folded on platter. Yield 2 servings.

ONION SOUFFLE

1-4 cup butter



Belle Of The Ball

By TRACY ADRIAN

Charles James, one of our most famous high style designers, created this impressive ball gown for those really important occasions. It is an elegant and beautiful frock and one that is dramatic.

The gown is clover shaped and is of white satin and falls with an abstract Picasso design in black velvet. The wide skirt bellows out gracefully and the strapless bodice flatteringly moulds the figure.

seasonings. Add slowly to beaten egg yolks. Cool. Mix onion into the sauce and fold into stiffly beaten egg whites. Oiled processed eggs all of which are Grade A quality make excellent souffles. Pour into a buttered 6 cup Casserole and oven-poach in a moderate oven, 350 degrees F., until firm, about 1 hour. Yield 6 servings.

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The Fashion Shoppe

ELLEN'S DIARY

By An Island Farmer's Wife

The Agricultural part of the Fair is now over. When we left the grounds we had seen the results of livestock shows and the animals being led to the trucks which were to carry them home. Good-byes were being said. "All in all, it's been a pretty good Fair—the best yet I would say," we overheard a speaker once say, adding hopefully, "Well, so long... See you here again another year!"

Of the Family, James remained behind for his last night there where for the week he had stayed making a stable his dwelling. Not from any necessity of circumstance since he might have come home each night to his room, but because at the outset he expressed the wish as young hostess of this and that animal of the farm, "I'd like to sleep there on a hay bed."

"But..." we began.

"Well, let the lady," James said, "if he wants it that way. It will do him no harm. He's in his fourteenth year now, he's to take over growing-up responsibilities then."

Tonight, he will and his work of "camping"—eating mostly picnic-style, sleeping in a high but lowly strange bed, if he appears

to be a little tired from the exciting change of scene and living—and care, he was much enjoyed it and received every kindness from his fellow-herdsmen and those with whom his work and leisure brought him in contact. He has doubtless gained too, we fancy, an education which should prove of value to him, in shaping his years.

The others of the grandchildren, Gage, Granddaughter and Mack also had their spells and days of attendance at the Fair, though it is to James and the younger farmer at Albermarle, and Jamie, to whom of the Family the rewards should go, they having what we would call a perfect record for the week, which commenced for them the Saturday before.

"Seems strange not to be crossing the bridge," James commented when we entered the new Causeway and returned. "I carried us to the Pairs and back good many years... Doesn't seem too long since that bridge was put there. I remember going to town and home, on the temporary bridge they had in use at the time. It was no place for a skittish animal. I can tell you. It was, well, not too dependable a way. I was diving, and I was glad when we were past. That was before I was married. "We smiled in the dark." No, it doesn't seem long-looking back... No lights of cars over the countryside then. The world's come a long way since that."

But still as in those far-gone days, the harvest-fields gain gold from earth and sky, and hold fetching ripples of sun and shadow in their acres when sunny winds blow. Apples ripen in orchards, gardens come to fulfillment. And the August twilight pours its warm purple flood on the farmlands as ever, at the edge of the night.

"Coming, Ellen?" James asks, apparently a little weary, now opening the door to the stairs.

"Coming!" we reply.

Until tomorrow—Diary—Good night...

Happy Holidays!

IF YOU DRIVE... Stop for TEA

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7356

by Alice Brooks

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