

WOMEN

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LET'S EAT

Give a Chafing Dish To a Favorite Hostess

By IDA BAILEY ALLEN

"CHAFING dishes can be used in the home for serving many foods," said the Chef. "I think they would make ideal Christmas presents.

The most useful type has a top pan and also a bottom one. These can be used singly or as a double boiler. For quick use, the chafing dish should be electrified."

Useful for Reheating

"And instead of using it for the complete cooking of a dish, which often takes too much time, Chef, I suggest using it for reheating and finishing a substantial soup or stew or bouillabaisse, or for making a sauce in which already prepared meat, poultry or fish can be reheated.

Also for quick cooking a few special such as oysters, sauté, minced clams, a la king, scrambled eggs, a Welsh rabbit or cheese fondue."

TOMORROW'S DINNER

Cream of Celery Soup
CROUTONS
Holland Hot Pot Spinach
Farina Raspberry Mold
Coffee Tea Milk

Holland Hot Pot: Order 1/2 lb. fat soup beef and 1 lb. lean soup beef. Brown all over in 2 tbs. meat fat.

Add 2 c. boiling water, 2 tsp. salt, 1 sp. monosodium glutamate, 1/4 tsp. pepper and 1/4 tsp. allspice (optional). Cover and simmer 1 1/2 hrs.

Then add 1 lb. quartered peeled carrots; 6 quartered peeled white potatoes and 12 peeled small onions. Continue to simmer about 45 min., or until vegetables are tender. Add more water only if absolutely necessary.

To serve, slice meat, place on a heated platter, slightly mash all vegetables together and arrange around the meat. Garnish with minced parsley.

Farina Raspberry Mold: Into a double boiler, measure 1 pt. whole milk and 2 tbs. sugar. Heat until bubbles form around the edge.

Then stir in 1/4 c. enriched light farina mixed with 1/2 c. cold milk. Cook about 30 min. over hot water, stirring occasionally.

Blend together 1 tbs. milk or water, 1/2 tsp. salt and 1 tsp. cornstarch. Stir into cooking farina and cook 5 min.

Remove from the hot water. Stir in 1/2 tsp. vanilla or almond flavoring; fold in 2 egg whites beaten stiff. Chill. Serve with almost-thawed frozen raspberries as a sauce.

TRICK OF THE CHEF
Add 1/4 tsp. dried basil when cooking spinach.

ELLEN'S DIARY

by an Island Farmer's Wife

The night is wintry—too cold a farmer declared and "entirely out of season" for the second such event of the day, now taking place in a pen in the piggery. "It's not like in the summer, or when the weather is warm," James said setting on the oven-door the basket he had brought in containing the first two piglets of the litter arriving now to a world white with December. "Then, they can fairly well look out for themselves. But on a night like this, if they happen to stray from the mother, well, they perish in no time."

"These just came, Ellen and I thought I'd bring them in by the fire until all have been born. They are not so big as some I've seen," he said lifting one to regard it with obvious interest and liking "but they're plump little fellows, and besides" he smiled "they'll have plenty of room to grow in. It's surprising how well the litter of this morning is doing; they've actually grown already. If they live for a couple of days, their chances of survival are good."

It is cool, the glass dropping, keeps pace with the nip of frost in the air. The night is clear, her stars brilliant and aloof... reverent we fancy, in tune with the spirit of humans, remembering now long-gone scenes of earth. And the crescent moon seemed cold when we found her climbing on her "silver shoon" above the dusky quiet hills.

The day gave us odd snowflakes. "Did you know they're six-cornered?" Gage queried watching for a moment their gentle drift. "I wonder what makes the big ones?" he smiled with a touch of whimsy, we suspected already knowing our reply. "Somewhere a cloud-woman is busy plunking her geese" we chuckled, "getting them ready for market... She'll save one—a nice plump goose for the family's Christmas."

"And what will she do with the money she gets at market?" he smiled. "What do you suppose?"

"Oh, buy gifts for the children for Christmas... skates and hockey sticks and sweaters for the bigger fellows and toys for the little ones... and I guess if she has any, she'll be getting dolls and stuff like that for the girls. That's" he made a funny face, "what those creatures like."

"And all the time they were growing, from the time they were green goslings biting off bits of the new grass until they were big 'gag-ging' geese, do you know what she was planning, or hoping to buy?" we giggled.

"A new dress for herself... yes, sir, a brand new dress! And the cutest little hat to match it—one with a bright flower on it, pretty against the snow; and a bit of a veil, just a wisp of one, gossamer-thin, like that spider web you watched last summer. But that's exactly what she does—as you say, except the muffler or is it a new pair of gloves for their father, she also buys?"

"She won't have much left in her purse by then, will she?" he offered. "Nor is there much left of this day, which does now hooded in stars."

Until tomorrow ———— Diary
————— Good-night

White Fruit Cake

1-2 cups white sugar
1-2 cup butter
3 eggs
1 cup milk
3-1/2 cups flour
2 tps. baking powder
1 tsp. salt
2 ounces mixed peel
1 pound raisins (white, preferably)
1 small package cherries
1 tsp. lemon
1 tsp. vanilla
Cream sugar and butter. Add eggs, one at a time. Sift flour, baking powder and salt. Add with milk, alternately. Add vanilla and lemon, then fruit which has been floured. Bake in moderate oven, 1-1 1/2 hours.

Anne Adams Patterns



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Morning Smile

FAMILY PRECEDENT

Father—There's plenty of time for Beattie to think of getting married. Let her wait until the right man comes along.
Mother—Don't see why she should wait that long. I didn't.

Household Hint

If you buy a new rug or carpet, and notice little tufts standing up in it, do not pull them out, but trim the ends with sharp scissors. The tufts are caused by the loosening of the twists of yarn in the rug and occur frequently in new rugs.

Fabulous Canadian Gowns For United States Showing



Twenty-five yards of acetate brocade with an overskirt of 40 yards of nylon net are in this white evening gown (left) previewed at the first United States showing in New York of all-Canadian fabrics and designs. The show is being presented by the Association of Canadian Couturiers. The skirt in this gown is topped by brocade panels shaped like eucalyptus leaves and applied with lace. The bodice also is lace-covered brocade and carries out the leaf theme.—(CP Photo).

Embroidered and encrusted with tiny ceramic flowers this nylon dress (right) will be displayed in New York at the first United States showing of all-Canadian fabrics and designs. The show is sponsored by the Association of Canadian Couturiers. The pink-embroidered white organza is given an aqua pannier fullness at the sides and the square, stand-away neckline conceals a second which is snug-fitting.—(CP Photo).

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Herman N. Bundesen, M. D.

Antidotes For Treatment Of Most Poisons

The moment you suspect your child has been accidentally poisoned, try to find out what he swallowed.

If he is unable to tell you, look for some clue. Often you will find an overturned bottle or jar near where he was playing.

Give an Antidote
When you know what he has taken, give him an antidote at once. The following is a list of common poisons and suggested antidotes for them:

Poisons: Acids: hydrochloric, sulphuric, nitric, oxalic (usually found in dip-type silver cleaners and other strong cleaning compounds).
Antidotes: Four ounces of magnesium to one pint of water, or white soap suds, or large amounts of soapy water, or milk with beaten egg whites, or even whitewash scraped from a fence or a wall if nothing else is available.
Poison: Alcohol.
Antidote: Hot Coffee.
Poisons: Alkalis (usually found in cleaning fluids, shampoos and home hair-waving lotions).
Antidotes: Vinegar and water in equal parts, or citrus fruit juices, such as lemon juice. Then follow with white of an egg, or milk and flour, or olive oil or melted butter.
Poisons: Ammonia, lye, drain cleaners, washing soda, caustic lime, quicklime, potash.
Antidotes: Lemon or grapefruit juice, or one part vinegar to three parts water, as much as the child will drink.
Do not force vomiting in such cases. It is likely to injure the stomach.
Poisons: Arsenic, Paris green.
Antidotes: Tablespoon of hydrated iron oxide made by mixing ammonia and iron chloride every half hour for a total of four doses. Then raw eggs and flour.
Poisons: Bedbug poisons.
Antidotes: Egg whites, flour and water.
Poison: Carbolic acid.
Antidotes: One ounce of epsom salts in half a pint of water, raw eggs and milk, or a quarter pint of olive oil to a pint of water.
Poisons: Chloroform or knock-out drops.
Antidote: Coffee by mouth and rectum.
Poisons: Gasoline or kerosene.
Antidotes: Salad oil or milk.
Poison: Iodine.
Antidotes: Tablespoon of sodium thiosulfate (photographic hypo) in water, or starch paste followed by a tablespoon of salt in a glass of warm water. Then milk or white of an egg beaten with water.
Poisons: Opium, morphine.
Antidote: Hot coffee by mouth or rectum.
Poison: Phosphorus.
Antidotes: Magnesia or chalk in milk. Keep all oils and fats out of the diet for several days because they often speed up absorption of phosphorus.
Emptying the stomach promptly is even more important than administering antidotes.

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IT'S OVEN-TESTED



Pauline Harvey's LIGHTNING CHOCOLATE CAKE

1 1/2 cups sifted Five Roses Flour
1 1/2 cups sugar
2 teaspoons baking powder
1/2 teaspoon soda
1 teaspoon salt
6 tablespoons cocoa
3/4 cup soft shortening
1 cup buttermilk or sour milk
2 medium eggs

METHOD: Combine flour, sugar, baking powder, soda, salt and cocoa and sift into mixing bowl. Have shortening at room temperature, add to sifted dry ingredients. Pour in buttermilk or sour milk. Beat for 2 minutes. This may be done with spoon — or electric mixer at slow to medium speed. Add unbeaten eggs and beat for another 2 minutes. Pour batter into greased square pan, or two 8" layer cake pans, lined with waxed paper. Bake in moderate oven (350° F.). Square cake requires 45 to 50 minutes' baking — layer cakes about 35 minutes. When baked, remove and cool on cake rack.

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