

WOMEN

Page 8, The Guardian Friday, Sept. 16, 1955

LET'S EAT

Spanish Sauce Gives New Flavor To Entrees

By Ida Bailey Allen

"It is fun to play the outdoor games here on this grassy lawn, Madame," remarked the Chef. "I would recommend to hostesses who have country places that they have a good selection of games for their family and guests to enjoy."

"Par example, shuffleboard, which until this visit to the Ravine house, I have played only on board ship. Then there is croquet, an old hat call for real skill. I also like the putting green and the game of horse shoes. Archery also would be fun."

"Today I understand Chef Edgar Perry is planning a cook-out in the big stone grill. Here comes the boy to start the fire."

Trays of Food
A little later, with coals glowing in the fire and the big buffet table covered with a red and white checked cloth and set with silver, napkins and piles of plates, the kitchen staff arrived, carrying aloft rays of delectable food.

There were platters of hors d'oeuvres and cold meat; bowls of salad; homemade breads, cookies and pies from the inn bakery. "Chef Perry went to work at the grill."

"I partly fried the chicken indoors," he explained. "Now I shall finish it on the grill. The guests enjoy it plain or sometimes with my Spanish sauce."

"This sauce is excellent also

with grilled fish, sauteed chicken, livers or shrimp; in rechouffees of cold meat, chicken or fish; and in preparing omelettes, Spanish rice or special dishes of macaroni and cheese."

Edgar Perry's Spanish Sauce:
Chop 1 onion and saute in 3 tbs. butter. Add 1 diced green pepper, 1 c. diced celery, 1/2 c. diced or sliced mushrooms, 1 (No 2 1/2) can tomato (sifted), 1 bayleaf, 1/2 tsp. powdered sage, 1 tsp. salt and 1/4 tsp. pepper. Simmer 1 hr. If desired, thicken with 2 tsp. cornstarch dissolved in 1/2 tsp. cold water. Makes 1 qt.

TOMORROW'S NEW HAMPSHIRE DINNER

Fruited Slaw
Grilled or Pan-fried Liver Bacon Whipped Potato Succotash Pumpkin Pie
Hot or Iced Coffee or Tea Milk
Fruited Slaw: Wash and chop 1 1/2 lbs. green cabbage, then shred very fine. Add 1 c. grapefruit sections and toss with lemon French dressing. Chill. Add a little minced mint if you like. Serves 6.

SUGGESTION OF THE CHEF
Crisp slaw also may be "fried" with canned crushed pineapple, halved seedless green grapes or coarse-grated apple. Put together with commercial sour cream spiced with lemon juice and salt and pepper to taste. Serve very cold.

KEEP IN TRIM

With Patricia Morison

By Ida Jean Kain

By IDA JEAN KAIN

Curtain going up on Patricia Morison — off stage, that is. This singing star's friendly greeting reveals what a delightfully relaxed charmer she is in real life. Just back from a visit to the art gallery, Patricia eased out of her high heel pumps and asked, "Are you comfortable? Don't you want to slip off your shoes?" Well, there is nothing like an interview with one's shoes off!

"Those costumes you wear on stage in 'The King and I' certainly add weight," was my surprised comment as I noted her willowy slim waist. Weighty is right, for she dresses weights 65 pounds was the explanation.

"Didn't you used to be a bit hefty?" I inquired. Memory hadn't failed me. Having been a starving young actress in New York, Patricia added curves like mad in her early Hollywood days and soon weighed 140 solid pounds for 5'4 1/2". Ten years ago curves were frowned upon in movieland, and the studio ordered her to slim down. Alas, even starving failed to prune her curves to the ultra-streamlined standards then in vogue.

"We didn't know how to diet in those days," she said regretfully. "Now it is easy to eat to keep up my strength with high protein, plenty of fresh vegetables and fruits." Today, Patricia weighs a perfect 125 pounds, and all in the right places — Bust 37, waist 23 1/2, hips 36.



WON SCHOLARSHIP

This versatile young lady had planned to become an artist, but in her heart always longed to be an actress. The big decision came at the ripe age of 16, when she won a scholarship to study art in Paris. Instead of accepting, she chose to go to dramatic school in New York.

Her singing career was launched through a happenstance. In one application which she filled out for an agent, she added the line, "I could sing if I had to." That line changed her life. She was auditioned and handed the starring role in "Two Bouquets," her first musical.

Patricia really came into her own as star in the musical "Kiss Me Kate," which she played for eighteen months in this country, and then for a year in London. Right now she is kept busy with her current strenuous role playing eight shows a week. Later on she plans to go back into pictures. Enthusiastic about television, she also hopes to find time for more appearances.

For all her shining success, Patricia Morison is one of the friendliest and least affected stars it has ever been my pleasure to know.

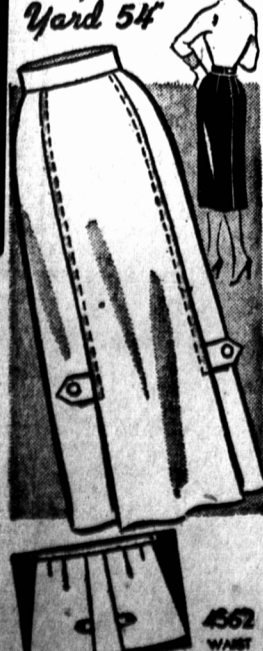


Wife Preservers

White shoe faces should be washed in hot soapsuds when they become grimy. After rinsing, stretch them taut.

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Send THIRTY-FIVE CENTS

Engaged



Mr. and Mrs. Laurie Birch, Port Hill, announce the engagement of their daughter, Beverly Jeanette, to Wyman Alton, son of Mr. and Mrs. Alton Millar, Summerside. The marriage will take place October 8th at St. James Anglican Church, Port Hill. (Photo by Sears.)

Bride's Home Scene Of Pretty Late Summer Wedding

The home of the bride's parents was the setting for a quiet wedding on Wednesday, August 24th when Rev. J. M. Sheen, assisted by Dr. A. S. Weir, united in marriage Marion Christine Furness, daughter of Mr. and Mrs. Wilfred L. Furness, Vernon, and Herbert William Platts, son of Mr. and Mrs. Everett G. Platts, Charlottetown. Given in marriage by her father, the bride wore a strapless ball-length gown of white lace over shell pink taffeta with fitted bodice and full-tiered skirt. She wore a matching lace jacket. A Juliet cap of matching material held her veil and she carried a colonial bouquet of pink rosebuds encircled by sweetpeas and stephanotis.

Miss Katherine Bragg, Collingwood, Nova Scotia, was bridesmaid in a ball-length gown of pink and lace with matching halo hat. She carried a colonial bouquet of pink and white carnations. Mr. Robert Platts, brother of the groom, was best man. Following the ceremony, a reception was held for sixty guests. The bride's table was decorated with a white linen cloth, centred by a bouquet of pastel snapdragons in a crystal bowl flanked by white tapers in silver holders. The three-tiered wedding cake was topped with a tiny vase of pastel sweetpeas.

For travelling around the Cabot Trail, the bride donned a tailored suit of grey and pink tweed with matching pink hat and black accessories. Mr. and Mrs. Platts will reside in Calgary, Alta.

Carr-Leask Wedding Held In Ontario

A quiet wedding took place, in Markham, Ontario, on Saturday afternoon, June 25th, at two o'clock at the home of the bride's uncle, Rev. C. E. and Mrs. Fockler, when vows were solemnized between Margaret Ruth Leask, eldest daughter of Mr. and Mrs. Robert Leask, Greenbank, Ont., and Ira David Carr, eldest son of Mr. and Mrs. Raymond Carr, Stanhope, P. E. I.

Their attendants were Miss Lois Leask and Mr. Bruce Leask, sister and brother of the bride. Following the ceremony, performed by Rev. Fockler, the couple left on a motor trip through the United States and the Thousand Islands. Mr. and Mrs. Carr will reside in Port Perry, Ont.

HOUSEHOLD HINT

If you are a lover of pewter and have some fine pieces, take this advice of home experts. Regular washings with mild soap and water will keep the articles in good condition, but be sure to dry them thoroughly. If pewter is left standing in water it may become pitted. If it tarnishes to the point where it is very black, it should be reburnished only at the factory. Badly tarnished pewter can be brightened by cleaning it with boiled linseed oil and whitening, then rubbed with very fine steel wool, triple O size.

(35 cents) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER. Send order to ANNE ADAMS, care of Charlotte-Town Guardian, Pattern Dept., 60 Front St. West, Toronto, Ont.

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MARY HAWORTH'S MAIL

Asks How To End Brother's Marriage

Dear Mary Haworth: I have postponed writing this, but now I feel it is my duty. My brother married a quite undesirable girl, despite the fact that our whole family forbade him to do it. She is known to have run around with all sorts of people and in fact she still dines, dances and picnicks with both married and single men. Prominent among them is her boss, and there are rumors of an affair with him.

Peggy visited mother once and didn't pay her the proper respect. Mother vows never to enter her house again, and wants my brother to come home. He is away quite a bit, and I have tried to open his eyes to Peggy. But he says "She is young; let her enjoy her life." And he lets her go even though they don't need the money.

Peggy keeps open house all the time. Her friends and relatives come and go at will. She tries to drag us there, but it is too wild! When my brother gets home she breaks—all engagements to be with him, but actually these were disgraceful engagements in the first place. How can I rid my brother of Peggy? His reputation is being ruined. How can I help him? —D.S.

HATEFUL ATTITUDE

Dear D.S.: Your attitude towards your brother's wife is morally sick-minded. It is vengeful, destructive, hateful. Regardless of what her sins or shortcomings may be, it is not your duty to try to break up her marriage. Rather your duty (if any) in the circumstances is to try to lift her up, as your brother seems willing to do — by being sympathetic, understanding and setting her a consistent example of good behavior. "Judge not," Jesus said.

As I see the picture, Peggy, for all her wildness, isn't trespassing against you so much as you are trespassing against her, with your jealous tale packing. If she is willing to be friends with you even so, evidently she has more love in her heart than you have. And in that respect she is closer to God than you are, unfortunately. The morally acceptable way to improve the situation is to rid yourself of rage, envy, malice and other such sister-in-law. — M. H.

HOW IMPORTANT?

Dear Mary Haworth: How important is an engagement ring? We are both in our twenties, planning to get married in a few months. But we aren't formally engaged yet, as Peter doesn't believe in "kid stuff" like engagement rings — and I keep waiting. He says the money could be put to better use. I have only hinted that I would like a ring. I am a rather sentimental person and it would mean a great deal to me — nothing extravagant, just the idea. But Peter was graduated from college only recently and hasn't much money. Tell me, should I forget all about it? —G. G.

BE HONEST

Dear G.G.: This isn't a good relationship if you fear to be open with Peter about your feelings, or if he is insensitive or indifferent to your sentiment. My advice is to be very clear with him that you want a ring. In fairness to both, be honest about that. A ring is important if you feel it is; and as you aren't asking for anything costly, he should come off the defensive and grant your wish. If he turns you down, he is either meanly stingy or meanly overriding in matters of opinion, and you'd better think twice, and deeply, before going ahead. — M. H.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of this newspaper.

COOK'S CORNER



JAM TURNOVERS

2 1/4 cups pastry flour
1/4 tsp. salt
1 scant cup of butter
1 tsp. baking powder
3 level tbsps. white sugar
1 egg
1 tsp. vanilla
Sift flour, salt and baking powder. Cut in butter. Add sugar and mix well. Beat egg and add vanilla. Add to dry ingredients. If mixture seems too stiff add tbsps. milk. Chill well. Roll about 1/4 inch thick. Cut in 2 inch squares. Put 1/4 tsp. jam on each square. Press edges together. Bake on lightly greased pan.

Mace & Orange Sweet Bread

Mix and sift 3 times, 2 1/2 c. once-sifted pastry flour (or 2 1/4 c. once-sifted all-purpose flour), 3 1/2 tbsps. Magic Baking Powder, 1/2 tsp. salt, 1/4 tsp. ground mace. Cream 1/2 c. butter or margarine and blend in 2/3 c. fine granulated sugar; beat in 1 well-beaten egg, 1 tsp. grated orange rind and 1/2 tsp. vanilla. Add dry ingredients to creamed mixture alternately with 3/4 c. milk. Turn batter into a loaf pan (4 1/2" x 8 1/2") which has been greased and lined with greased paper. Bake in moderate oven, 350°, about 1 hour. Allow loaf to cool in pan. Spread sliced cold bread with butter or margarine for serving.

Always Dependable

Double Ring Ceremony



Following their wedding at the home of the bride's grandmother, Mrs. Addie MacConnell, Wood Islands East, are Mr. and Mrs. Paul Mueller with their attendants. Left to right are Miss Freda Richards, maid of honor, Mr. and Mrs. Mueller, and Mr. Hubert Roach, best man.

A pretty wedding was solemnized at the home of Mrs. Addie MacConnell, Wood Islands East, on August 20th when her granddaughter, Thelma Estelle Livingstone became the bride of Mr. Ulrich Paul Mueller, Halifax, formerly of Bremen, Germany. The double ring ceremony was performed by Rev. T. R. Goudge, Pownal. An arch of white streamers and wedding bells flanked with baskets of gladioli provided the setting. Given in marriage by her cousin, Mr. Clifford Keenen, the bride wore a street-length dress of white nylon marquisette over satin, topped with a lace bolero. A seeded pearl tiara held her fingertip veil and she carried a cascade bouquet of yellow Sweetheart roses, white streamers and maiden hair fern.

Misses Freda Richards, Mount Mellick, maid of honor, wore a street-length dress of pink nylon over taffeta with matching head-dress and mitts. She carried a

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ELLEN'S DIARY

By An Island Farmer's Wife

So without a break in the fine spell of weather, with September continuing to bathe the farmlands in sunshine, the threshing was the interest of our farmers today. At Rob's they were, at that place "in the road" where because of Convention holidays, schoolboys to the number of five lent valued assistance.

Donald and Ralph, near neighbors to them, were there with Jamie and Gage and Mack, from the House across the Lane, youngest one of the five. If sometimes he and Gage were taken up with incidentals to the work—crickets gathered "to see how they sing" or to search for some of the field mice where snugly live "the cutest little mice" they after all are only little lads.

So lovely, so far remote from every obligation of school and the chores of home, a world away from it all is the harvest-field for them these days, where wagons hoard the stooks and bear them off in succession down the farm-lane to the threshing at the barn. Are there anywhere to be found more intriguing rustles than those which stir in the sheaves when a harvest wind wanders? And how warm and pleasant this blue and gold of late summer?

The housewives at Alderlea had Granddaughter for their company, she a little lost it seemed in having for a holiday a regular school-day. "I'm almost sure this is Saturday," she smiled setting the day in mind. Her biggest interest of the day was to close the play-house wherein she and Mack and visiting children had spent many happy hours during vacation days. She tidied shelves and moved "furniture" and carried away treasures to better shelter and with it, it came to mind, closed out another summer.

"Once schools and colleges open, Autumn seems to move in fast," a housewife visitor remembered this afternoon. "It's this, rather than the boundary between the seasons. Up to then, it has been summer. And then all at once we are aware that the days have shortened, night comes down suddenly, there's a decided chill in the air, and it's Autumn!"

"It's a nice season" we said.

MORNING SMILE

Teacher—Johnnie, (during the arithmetic lesson) how many makes a Johnnie—Not many, teacher.

Words Of The Wise

This is the punishment of a liar: He is not believed even when he speaks the truth. —(Babylonian Talmud)

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