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When Company Comes To Stay

Whether company drops in unexpectedly or invited guests are staying for a week or so, one thing that covers the hostess with glory and gives her a wonderful sense of satisfaction is to visit comfortably with them all afternoon, then have a meal on the table in the proverbial forty winks.

Even though summer weather continues it is advisable to have at least one hot dish at each meal, so it does require some careful planning to prepare dinner in ten minutes or so.

Such menus may very well be planned around cold meat and a dessert made in the morning when it is cool. Then hot soup and a crisp salad with a tangy dressing rounds out a meal that appeals to summer appetites.

A cheese dish such as a Strata or Puffin may be the main course. If prepared in the cool of the morning it may be stored in a cool place until an hour before meal time when it is popped into a moderate oven to cook slowly while mother and family are visiting with her guests.

Then with vegetables quickly cooked and fresh fruit for dessert another feast is put on the table with minimum effort. The recipe for Bologna Cups With Hot Potato Salad, given below, is a hot main course which fits into this picture. The salad may be prepared in advance and heated at the last moment while the bologna cups are being prepared.

The home economists of the Consumer Section, Dominion Department of Agriculture suggest the following recipes:

Bologna Cups With Hot Potato Salad

2 cups diced, cooked potato
2 sweet pickles, chopped
1 hard cooked egg, chopped
1 tablespoon chopped onion
2 tablespoons vinegar
1/2 cup salad dressing to moisten
Salt and pepper
6 slices large bologna.

Combine everything but bologna. Heat in top of double boiler. Do not remove casing from bologna, which should be cut a little thicker than usual. Heat in a little hot fat in frying pan until edges curl up to form a cup. Fill with hot potato salad, garnish with parsley. Creamed vegetables may replace hot potato salad.

Jellied Veal in Green Peppers

2 to 2 1/2 lbs. veal shank
2 quarts water
1 teaspoon salt
1-4 teaspoon celery seed or few sprigs celery leaves
1 small onion sliced
1 small carrot cut in half
Place veal, water, salt, celery seed, onion and carrot in kettle. Cover, and simmer until meat falls from the bones, about 1 1/2 to 2 hours. Dice meat. There should be about two cups. Strain stock and boil in an open kettle 10 to 15 minutes, or until flavour is concentrated.

2 tablespoons gelatine
1-2 cup cold water.
2 cups veal stock
2 cups onions chopped sweet red pepper or pimiento
2 cups chopped veal
2 medium green peppers.

Soak gelatine in cold water. Add hot veal stock, stir until dissolved. When it begins to stiffen add chopped red pepper or pimiento and veal. Wash and remove seeds from peppers. Fill with meat mixture. Chill until firm. Cut in slices. Serve on lettuce. Six servings.

Serve the following meat loaf if you need quantity as well as quality.

Meat Loaf

3 lbs. beef, ground
1 lb. pork, ground
1 lb. veal, ground
8 slices bread
1 to 1 1/2 cups milk or warm water
2 medium sized onions, minced
2 tablespoons salt
1-2 teaspoon pepper
4 eggs
2 cups chili sauce (optional)

Mix meats thoroughly with bread softened in the warm milk or water. Add seasonings and beaten eggs. Pack into two 8 x 4 x 3 inch loaf pans and cover with chili sauce. Bake in moderately hot oven (375°F.) about 60 minutes or until done. Serves 10 to 12.

GEORGE VIGU

Georgetown And Vicinity

Mrs. Joseph MacPhee left recently on a visit to her mother and sisters in Boston, Mass.

Miss Madeline McKeenan of Charlottetown, spent the week-end in Georgetown and Burnt Point with friends and relatives.

Mr. Patrick Murphy was in the City on business Saturday.

Mr. Phillip Boudreau, who is employed as a carpenter on the new Y. M. C. A. building in Charlottetown spent the week-end at his home here.

Mrs. Florence Jenkins was a visitor to Charlottetown on Saturday.

Mr. and Mrs. John Hemphill of St. Peter's spent the week-end visiting relatives in Georgetown.

Miss Dot and Miss Mary Roche left a few days ago for Charlottetown where they will attend Notre Dame Academy.

Extensive repairs which were started some time ago are continuing on our railway wharf on its east side. Foreman Angus MacLean is in charge of the work.

Mr. Walter Campbell of Medford, Mass., is visiting his sister, Mrs. William Wight of Burnt Point.

Mr. Doug Graham of Murray Harbour, North visited Mr. and Mrs. Neil Wight on Sunday.

Rev. L. O. Marshall, B. A., Maritime Secretary of the Lord's Day Alliance, is scheduled to address a public meeting in St. David's United Church, Georgetown, on Wednesday of this week at eight P.M., to which all are cordially invited.

Friends of Mr. C. H. Llewellyn are sorry to hear that he is a patient in the Prince Edward Island Hospital and all hope for a speedy and complete recovery.

Mr. L. W. Shaw, Provincial Director of Education, paid a visit to Georgetown High School the latter part of last week.

A familiar method for treating a rust stain is to sprinkle the stain with salt, squeeze lemon juice over it, and spread it in the sun to dry. Add more lemon juice if traces of the rust still show.

These days market-places everywhere are heavy with fruit. It's time for Summer-time Pudding.

Ingredients: one quart milk, sugar to taste and a little butter. Bring to a boil. Add yolks of two eggs (well beaten) and one heaping tablespoon cornstarch dissolved in a little cold milk. Stir until thick, then cool. Have ready one or two bananas, one orange, and slice into a dish. Pour custard over these. Beat whites of eggs with sugar, put on top, and serve.

This is the cold drink season,



Stuffed into the rear of this coupe the bodies of a man and woman were found by police in High Park, Toronto, Iris Scott, 21,

Rowe-Kelly Nuptials Yesterday

St. Dunstan's Basilica was the scene of a very pretty September wedding yesterday morning at 8.30, when Miss Kathleen Rita Kelly, daughter of Mr. Joseph Kelly and the late Mrs. Kelly of Keppoch, was united in the holy bonds of matrimony to Mr. John Thomas Rowe, son of Mr. and Mrs. Charles E. Rowe, of Donaldson, Rev. W. V. MacDonald, cousin of the bride, performing the ceremony, the altar being beautifully decorated with autumn flowers.

The winsome young bride, who was given in marriage by her father, was dressed in an exquisite floor length gown of white satin, with hoop effect. Her graceful veil fell in soft folds to the floor from an Egyptian headdress caught with orange blossoms. With lovely effect she carried an arm bouquet of red roses. Her only ornament was a single strand of pearls.

The bridesmaid, Miss Catherine Murphy, wore a charming floor length gown of blue sheer, with a halo of flowers. She carried a dainty muff of pink roses.

Mr. Raymond Rowe was his brother's groomsman and the ushers were Staff Sgt. Ted MacMillan of Halifax, brother-in-law of the bride and Mr. John Fitzpatrick, nephew of the groom.

Mrs. Joseph Dougan presided at the organ.

The ladies choir, of which the bride was a valued member sang appropriate hymns while Mr. Frank McIntyre sang several selected solos.

Following the ceremony a reception was held at the Queen Hotel for the immediate families of the bride and groom, the toast to the newly weds being given by Rev. W. V. MacDonald and responded to by the groom.

The happy young couple left on a short honeymoon in Maine, the bride travelling in a smart suit of turquoise blue with brown accessories and corsage of red roses. Upon their return Mr. and Mrs. Rowe will reside in Moncton.

The Experts Say

By KAY REX
Canadian Press Staff Writer

OTTAWA.—Delicious food and well-balanced meals certainly are important, but any housewife knows that if she is to be a successful hostess she also must be able to serve correctly.

A guest-of-honor at a dinner must always be served first. Otherwise the hostess is served first, and the host last.

The well-set table must always conform to the rules of beauty in design. It must be well-balanced all the lines on the table should go across or lengthwise. Diagonal lines draw attention and give an air of carelessness.

The English or family style of service is most suited to the average family where there is no help. In this service all food is served at the table by the host and hostess, instead of being brought in from the kitchen in individual servings.

The Russian style of service is used for formal occasions, and requires considerable help both in the kitchen and the dining-room. All food is served from the kitchen either being placed in individual servings on the plates, or some placed on platters and passed for each guest to help himself. This style of service requires at least one waitress for each six guests.

The compromise style is a combination of the English and Russian services. The main course usually is served at the table by the host, and the soup, salad, and dessert courses, are served Russian style.

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Ingredients: one quart milk, sugar to taste and a little butter. Bring to a boil. Add yolks of two eggs (well beaten) and one heaping tablespoon cornstarch dissolved in a little cold milk. Stir until thick, then cool. Have ready one or two bananas, one orange, and slice into a dish. Pour custard over these. Beat whites of eggs with sugar, put on top, and serve.

This is the cold drink season,

and it's a good idea to keep a jar of cocoa syrup, and a bottle of sugar syrup, cooling in the refrigerator.

Sugar Syrup—One cup sugar, one cup boiling water. Combine sugar and water and boil until sugar is dissolved. Boil for 10 minutes. Cool and bottle and use for fruit drinks.

Cocoa Syrup—One-half cup cocoa, one cup sugar, one cup water, pinch of salt. Combine cocoa and sugar, add water gradually and bring slowly to a boil, stirring constantly. Continue boiling and stirring until the mixture becomes thick. Keep in covered jar in refrigerator—use for drinks and sauces.

Hints: If you ever find yourself without baking-powder at a critical moment—try making your own: two teaspoons baking-soda, 4 1/2 teaspoons cream of tartar 1 1/2 teaspoons cornstarch.

TO HOMEMAKERS

To banish odours from porcelain enameled refrigerator interiors, wash with a solution of soapy water to which one teaspoonful of mustard has been added.

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May Exchange Views On Iran Oil Question

LONDON, Sept. 12 — (AP) — A foreign office spokesman referring to British and American differences on the question of Russian oil concessions in Iran, indicated today that London and Washington might exchange views on the subject.

Emphasizing that Britain does not "object to the principle of Soviet Russia being given oil concessions in Iran's northern provinces," the spokesman also said Britain had advised Premier Ahmad Qavam's government not to close the door on Russian oil negotiations even though the Iranian parliament rejects the draft Soviet-Iranian oil agreement of 1946.

Concern of the United States government over the advice Britain has given Iran has been expressed by United States ambassador George V. Allen to British representatives in Tehran, the spokesman disclosed.

In a speech in Tehran yesterday, Allen sought to counter Russian pressure for oil concessions from Iran by declaring the United States has "dedicated its full energy and resources to freeing people of the world from fear of aggression." Allen did not mention Russia or oil agreement by name in his speech, a Tehran dispatch said, but his remarks were so pointed they left no doubt as to their meaning.

BAY VIEW W. I.

The September meeting of Bay View Women's Institute was held at the home of Mrs. W. T. Cullen with six members and one visitor present. In the absence of the president, Mrs. Rupert Simpson presided.

Meeting opened by repeating Creed. Roll call and minutes of last meeting followed.

School committee reported a new water container, blackboard, geometry set and "Canadian Teacher" needed for school. It was moved by Mrs. C. M. Leod, seconded by Mrs. W. A. Graham that these articles be bought and that secretary be provided with paper, envelopes and stamps to be used for institute correspondence.

It was also moved by Mrs. Graham and seconded by Mrs. McLeod that \$5.00 be sent to the Salvation Army. Secretary reported that materials for knitting and sewing had been received from Red Cross.

Members decided to hold an auction sale at next meeting, each member to bring an article to be auctioned.

Mrs. W. T. Cullen and Mrs. W. A. Graham were asked to prepare a program for the next meeting, to be held at the home of Mrs. W. A. Graham. Lunch committee, Mrs. Grant McLeod and Mrs. Damin Cullen. Roll call to be answered by a joke.

Mrs. D. B. Reid, a member and recent bride then thanked members for their lovely gift and invited them to visit her. Meeting then adjourned and lunch was served.

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