

WOMEN

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LET'S EAT

Pancakes Have Become One Town's Tradition

By Ida Bailey Allen

"In Cazenovia, New York," said the chef "I understand Rotarians have established a new tradition. It is Pancake Day, observed each year to raise funds for two favorite interests, needy children and athletics.

"It seems the Cazenovia Rotarians consider pancakes a versatile dish — good for breakfast, lunch or supper, or between snacks. So on Pancake Day, the membership look over at the Lincoln House, one of the Treadway Inns, and served flapjacks from 6 a. m. to 1 a. m.

BUSINESSMEN WAITERS

"The chefs and waiters included the President of the Cazenovia Bank the Superintendent of Schools, businessmen, shopkeepers and farmers. I understand the affair was a great success. The pancakes and maple syrup were accompanied with the new pre-cooked sausages."

"A good idea for any fund-raising campaign, Chef. And here's another suggestion: For a home meal, these new pre-cooked sausages would taste luxurious if chopped and added to a cornmeal pancake batter before frying."

CAKES: Stir together 1 1/2 cups ready-mix pancake flour, and 1/2 cup enriched cornmeal. Add all at once 2 1/4 cups milk. Fold in 1 pkg. fine-chopped pre-cooked sausages.

Lightly oil a large griddle or heavy frying pan. Pour on 1/4 cup batter for each pancake. Cook until browned on the under side. Then turn to brown the other side. Serve plain, or with hot apple sauce, or baked eggs.

SWEET WAFFLES WITH PANCAKES

Make small pancakes from a ready-mix or a home recipe. Bake as usual on the griddle. Serve with

maple syrup heated with a little butter, with sugar and lemon wedges, or with honey heated with a little butter and flavored with rum extract.

JAM PANCAKE ROLLS: Make the pancakes thin; place on each 1 tsp. of any thick jam; roll up; sift over powdered sugar, and serve with commercially soured cream.

APPLE OR PEACH PANCAKES: Make a plain pancake batter. To enough for 6 persons, add 3/4 cup very small pieces peeled fresh apples or peaches; fry as usual, but use a little extra fat, so they will not stick to the griddle. Serve with maple syrup or honey and butter, or with brown sugar and commercially soured cream.

PANCAKES FOR DESSERT: "When there is not enough time at breakfast to make and serve pancakes, plan to serve them as a dinner dessert as we do in Europe," suggested the Chef.

"PANCAKE" DINNER

Melon Sections
Pre-Cooked Sausages
Baked Eggs
French Fries Succotash
Apple Pancakes
Hot or Iced Coffee or Tea Milk

THE CHEF BAKES EGGS

Mesdames: Baked eggs and shirred eggs are the same. For each person, use 1 large or 2 small Grade A eggs. Generously butter individual shirred egg dishes. Carefully break in the eggs; season with salt and pepper. Top with 1 tsp. butter. Bake 10 min., or until cooked through, in a moderate oven, 375 degrees F.

Pearl. She carried a cascade of red roses and ivy.

The bride was attended by her sister Bernadette as maid of honour and Mrs. Stephen Gillis and Miss Myrtle Dougay as bridesmaids.

Ushers were Messrs. Eugene Murray and Melvin Dougay.

The maid of honour wore a full length gown of yellow net over tulle with matching headpiece and mitts. She carried a bouquet of mauve archet mums.

Mrs. Gillis and Miss Dougay as bridesmaids wore floor-length gowns of mauve and green respectively.

They also carried contrasting bouquets of mums.

Mrs. Murray, mother of the bride, wore a navy dress with white accessories. Her corsage was of red roses. Mrs. Dougay, mother of the groom wore a rose print dress and her corsage was of white carnations.

RECEPTION: Following the ceremony a reception for 65 guests was held at Birch-Hill Tourist Home, where the bride's table was decorated with lighted tapers and a three tier wedding cake set in a bed of tulle and scattered with tea roses. It was also topped with a floral arrangement of ivy and tea roses.

Reverend R. J. MacDonald as toast-master, called on Reverend Thomas MacKenna, cousin of the bride, to propose the toast to the bride. The groom responded fittingly.

Following the reception Mr. and Mrs. Dougay left on a honeymoon trip to the Cabot Trail. For traveling the bride wore a navy linen suit with white accessories and a corsage of pink roses.

Out-of-the-province guests were Reverend Thomas MacKenna of New Orleans, La., and Miss Myrtle Dougay and Mr. Doug. Preston of Brantford, Ontario.

Mr. and Mrs. Dougay are at home to their friends at 207 Molson Avenue, Lancaster, N. B.



Double-Ring Ceremony Used For Chaisson-Gallant Nuptials

St. Anthony's Church, Bloomfield, was the scene of a quiet but pretty wedding on July 28 when Mary Anita, eldest daughter of Mr. and Mrs. Peter P. Gallant, Puisville was united in the holy bonds of matrimony to William Leo, only son of Mr. and Mrs. Camille Chaisson, Tignish. Reverend J.M. Rooney performed the double-ring ceremony and celebrated the Nuptial Mass.

The Tignish Girls' Choir, under the direction of Mrs. Kenneth Fraser sang appropriate hymns and a solo "Mother All Beautiful" was rendered by the groom's sister, Marie Chaisson.

The bride entered the Church on the arm of her father, who gave her in marriage as the strains of the Wedding March were played. She was attired in a floor-length gown of white satin with an overskirt of net with lace insertions. The fitted bodice featured a Peter Pan collar streched with seeded pearls, and long sleeves coming to points over the wrists. Her finger-tip veil fell from a tiara of seeded pearls and she carried a Prayer Book topped with white lace and centered with a red rose and streamers tied in lovers' knots.

The bride was attended by her sister, Yvonne, who was dressed in an ankle-length gown of blue lace and net over tulle with matching bolero. Her matching headpiece was of seeded pearls and she wore a corsage of Better Time roses.

The groom was supported by Mr. Frank Doucette.

For her daughter's wedding Mrs. Gallant wore a dress of beige and white nylon with white accessories and a corsage of peach roses. The groom's mother, Mrs. Chaisson, wore a dress of tan linen with white and tan accessories and a corsage of yellow roses.

Following the ceremony breakfast was served at the home of the bride for immediate relatives. Reverend Father Rooney offered his best wishes for the happiness of the newly-weds.

Following breakfast the bridal party chattered by Mr. Alban Arsenault motored to several points of interest on the Island, returning in the evening to Tignish where a wedding reception was held in the Legion Hall.

Out-of-town guests for the occasion included Mr. and Mrs. Andre Savoie, Allardville, N. B., Mr. and Mrs. Joseph Gaudin, Mont

Carmel; Miss Olive Gallant, Charlottetown; Miss Dot Doucette, Mrs. Raymond Doucette, Mrs. Azore Chaisson, Mrs. Peter Chaisson, all from Toronto, Ont.

RECEPTION: On the evening of July 28 a Wedding Reception in honour of Mr. and Mrs. Leo Chaisson was held in the Legion Hall, Tignish. The bride and groom were met at the door and escorted to a seat of honour by Iris Macdonald, Marie Chaisson and Olive Gallant.

The many gifts were opened by Mr. Frank Doucette, best man, and the accompanying verses and best wishes were read by Mrs. Carlisle Trainor.

A buffet lunch was then served to the immediate bridal relatives and to approximately 300 guests. The bride's table was tastefully decorated with yellow and mauve zinnias. In the centre stood a three tier wedding cake topped with a miniature bride and groom. Mrs. John A. Hearn and Mrs. Leslie McCarthy poured the tea while several ladies served violin music.

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ELLEN'S DIARY

By An Island Farmer's Wife

Would you hear the melody now made by the water falling from the pond through the spillway in the dam to the dark deep pool below? Then listen here by the open window beside us while night broods quiet and starless over the valley. Those faint stirrings? That is the sound of the restless poplar leaves in the tree by the gateway. No wind? No, but still they rustle at intervals in a whispering tone touched by some magic hand of the summer.

Listen now! But no doubt you have caught the sound before us, for you can hear it more clearly than we. We at Alderlea are so accustomed to that melody of spillway it often passes unnoted. There! Smooth, silken, like a wind in the harvest-field, is it no. Or in the silence, the rustle of an advancing summer-shower?

"It plays now a quiet tune, in keeping with this night, hushed and still. Sometimes after heavy and continued rainfall, and in the run of freshets, when spillways are open, the music is a crescendo of sound, loud, and always a bit frightening.

It reminds one of the thunder which rolls and reverberates between Island-hills after a spell of summer-heat. Or turns thoughts to the mighty power of the "Jealous God" of whom long-gone Ministers used to preach in the little Church at the corner at home.

But this is different music. It tells of a God of love, all-powerful too, but kindly and merciful-turning winter when we tire of it, to spring; planting with imitable taste the seeds of flower, of meadow, of wood and of stream-side; giving to farmhands life and growth for herds and flocks, sustenance for them and their people.

This melody comes first in the spring when night-windows are at length left wide. It enters-it and

COOK'S CORNER

SWEET AND SOUR SPARE RIBS



1 1/4 lbs. fresh spare ribs cut in 1 1/2 pieces
1 tablespoon Soya sauce
3 tablespoons brown sugar
1 tablespoon corn starch
1/4 cup of vinegar
1 cup of cold water

Cook spare ribs in skillet until a delicate brown. Combine all other ingredients. Cook for ten minutes or until starch is cooked and sauce is smooth. Add spare ribs which have been drained free from fat. Cook for five minutes in sauce. Serves 4.

MORNING SMILE

A schools inspector wished to test the intelligence of a country child, and asked: "The other day I walked 100 yards along a road 25 yards wide. How old do you think I am?"

After a moment's calculation the child replied: "Forty-two."

A little puzzled, the inspector asked for an explanation. "Well," the child replied, "I have a big brother who's half daft, and he's twenty-one!"

HOUSEHOLD HINT

Arrange your closet so the things most constantly in use are the most convenient. Don't crowd too much into one closet. Light-colored or delicate fabrics should be placed in dress bags for protection from dust.

TEEN-AGE GIRLS ESCAPE

TORONTO (CP) — Police said that teen-age girls scaled a fence and escaped from Mercer reform school Sunday but one was recaptured immediately. Still at large are Ruth Rogers, 17, of Toronto; Pauline Black, 17, of suburban Etobicoke township. Both girls were serving terms for incorrigibility, police said.

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***HERE'S THE SECRET!**
FRENCH'S HAMBURGERS:
1 1/2 lbs. ground chuck beef, 1 1/2 tsp. salt, 2 tbsp. minced onion, 2 tsp. French's Mustard, 1 egg, 1/4 tsp. pepper, 1/2 tsp. French's Worcestershire Sauce. Knead ingredients together thoroughly, pat into cakes, grill or pan fry. Serves 5.
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