Women

HAPPENINGS

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MONTREAL NUPTIALS

A double ring ceremony at St. Bernadette Church in Montreal united in marriage Aline Ruest, daughter of John B. Ruest of Montreal, to Joseph Nelson, only son of Mr. and Mrs. Aubin Perry, of Palmer Road, P.E.I. Rev. J. B. Duhamel, OMI, officiated. The couple are residing in Montreal where the groom is employed with the accounting and insurance office of Dominion Tar and Paper Co.

IDA BAILEY ALLEN

Grape Juice Thawed Out For Autumn Buncheon

WHOEVER could manage to eat all the Concord grapes he wanted?

Who, long after the brief Concord grape season is oven, has not longed now and then, for their luscious refreshing uplifting taste?

I said "uplifting" with reason, because Concord grapes have a high levulose (natural fruit sugar) content, which is immediately digested and furnishes quick energy.

Now we can have for breakfast, buncheon or for a lift at any time, frozen juice made from Concord grapes, and at a most reasonable price.

SUNDAY AUTUMN BRUNCHEON

Frozen Grape Juice
Fluffy Scrambled Eggs
(plummed Monday)
Broiled Canned Shad Roe
With Crisp Bacon and
Tomato Wedges
Cheese Bread Toast - at - Table
Coffee or Tea Milk
Measurements level; recipes for 6

BROILED CANNED SHAD ROE

(Glamorous light entree for any menu)

2 (7¾-oz.) cans fancy shad roe
Juice 1 small lemon
1 tsp. salt
¼ tsp freshly ground pepper
6 tbsp. melted butter or margarine
12 slices crips grilled bacon
Parsley and tomato wedges

Wipe shad roe with dampened paper towel; brush with lemon juice and butter. Dust with salt and pepper. Place roe on well - oiled broiler. Broil 6 min. on one side 4" from source of heat. Turn, broil 4 to 6 min. more.

Arrange with bacon, on a heated platter. Garnish: parsley and tomato wedges.

SUNDAY DINNER

Hot Madrilene with
Chopped Chives
Broiled Chicken - Sausage
Platter
With Whipped Duchesse
Potato Border
Herbed Mixed Vegetables
Seeded Toaky Grapes in
Raspberry Gel
Coffee or Tea, Milk

HALIBUT - OYSTER BROIL

2 lb. sliced halibut ¼" thick
½ tbsp. lemon juice
¼ pt. shucked oysters
¾ tsp. Tabasco
1 tsp. salt
⅛ tsp. pepper
2 tbsp. butter
Parsley or cress

Brush halibut with lemon juice; broil 4" from source of heat until lightly browned on both sides.

Meantime, add oysters (and their juice) and seasonings to butter; heat - stir 5 min. or until edges of oysters "curl."

Transfer halibut to deep medium - size platter. Pour over oysters and liquid. Garnish: parsley or cress.

TOMORROW'S DINNER FROM THE CHEF

Grapefruit Sections
Halibut - Oyster Broil
Buttered Rice
Brussels Sprouts Seasoned with Nut - Sweet French Dressing
Peach Turnovers
(homemade or from refrigerator case)
Coffee, Tea, Milk