

Kensington Lady Is Honored On Birthday

KENSINGTON—Mrs. W. C. MacLeod celebrated her 85th birthday at her home at Kensington on Friday last when family and relatives attended a party in her honor.

Mrs. R.A. Profit set the theme for a presentation with a few words of congratulation and good wishes, and the celebrant was presented with a chrome dinette set. Assisting in the presentation were Robert Humphrey, Clifford Ramsay, Vaughn Groom, and Hollis Warren.

To add to the pleasure and fun of the afternoon, a comic family skit was presented by Mrs. MacLeod's daughters, Marion, Mrs. Hollis Warren, and Vera, Mrs. Scott Sinclair, in suitable costumes.

Musical selections by Hollis Warren, Bruce Sinclair and Mrs. Russell MacKay were much enjoyed.

Mrs. Bruce MacLeod, a daughter-in-law, assisted by several of the ladies, served refreshments.

Mrs. MacLeod, enjoys a large circle of friends whose congratulations and good wishes added to the enjoyment of her day.

Valleyfield WMS Re-Organizes With New Group

VALLEYFIELD—The Valleyfield Auxiliary of Women's Missionary Society met in the Church school room for their 41st annual meeting. This was the final meeting before being incorporated into the new organization "The United Church Women" which began Jan. 1962.

The service of worship was conducted by Mrs. Clifford MacPherson. A suitable advent theme was used.

Mrs. A.J. MacPherson presided for the business period for 17 members answered roll call. The financial report was given by the treasurer Mrs. P.T. Pearson, showing that the allocation had been met.

A summary of events during the past 41 years was given, including the highlights of WMS activities, reading of the minutes of the organization meeting, also the names on roll at that time, which lead to interesting reminiscing. It was observed that of the 12 surviving charter members, several still contribute to the WMS although residing in other parts of Canada and the U.S.A. Only charter member present at the meeting was Mrs. W.A. Bruce who has held office in the society almost continuously.

Mr. and Mrs. Kampf are residing in Toronto. Among the out-of-town guests at the wedding was the bride's sister Mrs. Sheldon Jay, Charlottetown.

ELLEN'S DIARY

New Garden Catalogues Are Conned With Delight

So the always-summer lands have now their wealth of January blossoms. But in a garden are at rest. Indoors, however, at the house across the lane, a sizeable Christmas cactus which bloomed throughout the festive season, and was doubly beautiful against a background of mirror, presents now its late flowers. Here a geranium bathed its bright pink and white rounds of bloom in the brilliant sunlight on a sill. And how treasured such winter-blossomings are!

"There will be flowerings ahead" the garden catalogues so beguilingly illustrated which have come to our doors of late, remind us. "That time is now not too far distant—just over the months it will be. Past a storm or more, with a wind in the chimney and snow on the panes. After a few frost-pictures etched there, and the crisp footsteps on the paths. And then? A mildness, balmer even than this, and a changed sky. Then will come the blossoms."

We plan for them now. We scan the pages of the catalogues turn and return the leaves, trying to make our selections. But which shall these be from among so many?

"If" we sigh "they would

WMS Members Hold Meeting At South Lake

SOUTHLAKE—The December meeting of the South Lake Christian Women's Missionary Society was held at the home of Mrs. John W. Robertson.

Scripture was read by the leader, Mrs. Roy Dixon. Prayer was offered by Mrs. A.J. Cameron.

A brief memorial service was then held to honor the memory of the late Mrs. George Robertson East Baltic, who passed away after many years of devoted service to her Lord through the Missionary Society. A hymn was sung, followed by scripture, prayer and a suitable message by Mrs. F.W. Molins.

The business period in charge of the president, Mrs. Kermit Bruce, opened with roll call answered by 11 members.

A sum of money on hand, a bequest from the late Mrs. Robertson was voted to be sent to Mrs. Vida Cass for mission work in Brazil.

Mrs. Frank Molins was appointed to act together with the president and secretary on a committee for World's day of prayer service. The program was in charge of Mrs. Alexander Cameron.

Women

Helen A. MacDonald, Women's Editor, Phone 4-5506

The Guardian, Charlottetown, Tues., Jan. 23, 1962 7

HAPPENINGS

The Charlottetown Duplicate Bridge Club held its first open pairs tournament last Wednesday night at the Charlottetown Hotel, with 12 tables in play.

Mrs. M.A. Farmer and Mrs. J.C. Green emerged as the champion pair and will receive the W.W. Wellner trophy to mark their triumph. Following are the top 10 teams out of the 23 that participated.

1. Mrs. J.C. Green and Mrs. M.A. Farmer; 2. Dr. J.C. Simons and Bill Ledwell; 3. Mrs. T.W.L. Prowse and Miss Elaine Nicholson; 4. Mrs. L. Duffy and Mrs. Frank MacMillan; 5. Mrs. L. E. Wellner and Mrs. W.H.V. Dunbar; 6. D.D. Rozman and Charles Toombs; 7. Mrs. Guy Dalling and Mrs. J. M. Larabee; 8. Allan Forsythe and Norma MacLeod; 9. Dr. Leo Killorn and H.C. Trainor; 10. R.L. Coles and Miss Jean Aitken.

Mr. and Mrs. Lou Roper were initiated into the Crystal Chapter No. 1 Order of the Eastern Star at an impressive ceremony held Jan. 19 at a well attended meeting.

Following the regular business period refreshments were served by the committee in charge and a social hour enjoyed.

Mr. and Mrs. J. Millar MacDonald, Riverside Drive, Charlottetown left by air on Friday for Ottawa where Mr. MacDonald will attend executive meetings of the Canadian Marine National Employees Association of which he is National President. While in Ottawa he will also attend meetings of the National Joint Council of the Civil Service Federation which meets next week.

Mrs. MacDonald will be visiting her sister and brother-in-law Mr. and Mrs. W.E.R. Davis during her stay in the Capital.

Mrs. Russell Campbell has returned to her home, 177 St. Peter's Road, Sherwood, after being a patient in the P.E.I. hospital.

Mrs. Elliott Jones, West Royalty, has entered the Prince Edward Island Hospital where she will undergo surgery.

Mr. Joseph P. Driscoll recently returned home to Mount Herbert from Weymouth Mass.

where he spent New Years with his daughter, Mrs. John P. Fitzgerald and her family, also his son Leo Driscoll and his family.

Mrs. Charles Asprey, Charlottetown, and Mrs. Earle Boulter, Albany, left Saturday for Montreal and St. Herbert, Quebec where they will visit Mrs. Boulter's daughters.

Mrs. Leigh Folland is convalescing at the home of her sister, Mrs. Minnie Whitlock, Hunter River, after having been a patient in the Prince Edward Island Hospital.

Mr. and Mrs. Albert Riehl of Godfrey, Ont., have been guests of Mr. and Mrs. Leslie Coulson, since arriving in Kensington to attend the wedding of their son, Dr. Ben Riehl to Miss Faye Coulson on Saturday at St. Mark's Church.

Mrs. Joseph Woodside has returned to her home at Kensington after spending a few days at Sherbrooke, guest of her sister, Mrs. Ray Waite and family.

Mr. Heath Caseley, Kensington, has returned to the Prince County Hospital, Summerside for further treatment.

Mr. William Found, Leog River, is a patient in the Prince County Hospital, Summerside.

Mrs. Gordon Bryanton was hostess to 16 members of the Ladies Auxiliary to the Royal Canadian Legion, Kensington Branch, at the advanced regular meeting held Monday evening, Jan. 15.

The main business was the planning of details for a Lion's Club dinner to which the Auxiliary had been asked to cater on Jan. 23. Mrs. Peppin agreed to act as convener, and committees were appointed and lists distributed. As many members as possible were asked to be at the Legion Home on Tuesday afternoon and again on Tuesday evening.

The members were asked to bring a tea towel for roll call at the next regular meeting, lunch committee to be Mrs. C. Mayhew, Mrs. R. Kelly, Mrs. F. Murphy, Mrs. S. Peppin and Mrs. D. Sherren.

WOMEN'S ORGANIZATIONS

Dedication Service Held For Central Lot 16 UCW

CENTRAL LOT 16—The inaugural service of the United Church Women for the Lot 16 congregation was held Thursday evening at the home of Mrs. Harold MacLean.

Mrs. Erskine Forbes was the leader with Mrs. Ralph Johnston reading the scripture and Mrs. Ralph Monkley the prayers.

The address "Vision of the Future" was given by Mrs. Lloyd Carr and Miss Joan McFadden sang a solo. Rev. Ralph E. Johnston conducted the service of dedication of the executive which is: president, Mrs. A.K. MacGregor; vice-president, Mrs. Roger MacLean; secretary, Mrs. Winfield Gamble; treasurer, Mrs. Lorna Forbes.

A short business period was conducted by the president at which 26 members joined the new organization.

The next meeting will be held at the home of the president on the second Thursday of the month, and the program will be in charge of Mrs. Roger MacLean and Mrs. Johnston.

Lunch was served by the hostess assisted by Mrs. G. A. R. MacLean, Mrs. Roger MacLean, Mrs. Erskine Forbes and Mrs. A.K. MacGregor.

WHEATLEY RIVER WMS—The members of Wheatley River Women's Missionary Society met at the home of Mrs. James Wares for their December meeting with Mrs. Gordon Andrews as leader.

Taking part in the worship were Mrs. Cora Ling and Mrs. Fred MacRae. Readings were given by Mrs. Harold Chandler, Mrs. Preston Rockham, Mrs. Gordon Andrews and Miss Anna MacLennan.

There were nine members and two visitors present for the business period. The treasurer reported the allocation had been reached and this was sent to the presbytery treasurer.

The friendship secretary reported calls made and a number of cards sent. Mrs. Cora Ling was appointed to purchase a gift for the minister for the January meeting when the leader will be Mrs. Harold B. Ling.

Mrs. Preston Rockham and Mrs. Walter Ling will be on the lunch committee. Mrs. Harold Chandler led in prayer for our missionary.

Only part of the slate of officers were elected for the UCW the remainder was left until more information could be obtained.

Lunch was served by the hostess assisted by Mrs. G. A. R. MacLean, Mrs. Roger MacLean, Mrs. Erskine Forbes and Mrs. A.K. MacGregor.

The secretary was asked to write mail order forms for remittances. In addressing the meeting the director, Rev. David McTague, explained the collection to be taken up for the Prince County Catholic Welfare fund.

was appointed secretary pro-tem. Two outstanding reports from the previous year were given: the president's report by Mrs. J.R. MacLean and the treasurer's report by Mrs. B. Stewart.

The executive officers elected were: president, Mrs. E. Adams; 1st vice-president, Mrs. B. Stewart; 2nd vice-president, Mrs. A. MacLean; recording secretary, Mrs. R. White; corresponding secretary, Mrs. J. Dunn; treasurer, Mrs. R. Coffin.

The newly elected president, Mrs. Adams, conducted the remainder of the business meeting and discussion followed on various subjects.

It was decided to hold the regular meetings on the second Tuesday of each month at the homes of individual members. Mrs. K. MacKenzie invited the members to meet at her home in February.

Dues and offering were collected by the treasurer, Mrs. R. Coffin, who also distributed Charter member cards.

Mrs. Adams conducted a program in the form of "Buses groups" answering questions on the challenges which face our Christian witness.

Refreshments were served by the lunch committee and a social hour enjoyed.

SOUTH LAKE WI—The December meeting of South Lake Women's Institute

was held at the home of Mrs. Alfred Fisher. Eight members answered roll call. Plans were made to sponsor a variety program in Elmira Hall later in the month. Money was voted for the following: a treat for the school children at Christmas; gifts for two residents of the district and \$2.00 for TB League. Ten subscriptions to Institute News were ordered. The next meeting was invited to the home of Mrs. A.Y. Cameron; roll call to be answered with New Year's resolutions. Lunch was served by hostess assisted by Mrs. Alvin MacDonald and a social hour was enjoyed over the tea cups.

JANUARY MEETING—Eight members of South Lake Women's Institute met at the home of Mrs. A.J. Cameron for the January meeting. The secretary reported \$96.85 proceeds from variety program; also a Christmas box containing cookies, fruit, juices and candy sent to an aged lady in the district; another resident received a gift for his kindness in providing transportation for the group. Yarn was purchased to be knitted for the Unitarian Service Committee and plans were made to start layettes for Greece. The program "How does your vocabulary rate" was won by Mrs. Henry O'Brien.

Next meeting will be held at the home of Mrs. Elmer Fraser and Mrs. O'Brien and Mrs. Cameron will have charge of the program. Roll call to be answered by cookies, recipes and lunch was served by the hostess assisted by Mrs. Kermit Bruce.

QUINN-BRIDGES NUPTIALS

Mr. and Mrs. William Emmett Quinn following their recent marriage at Fort Augustus church. The bride is the former Phyllis Elaine, daughter of Mr. and Mrs. William A. Bridges, Richmond, P.E.I. The groom is the son of Mr. and Mrs. Frank Quinn, Waterville, P.E.I. (Photo by Heckbert)

Community Hospital Aid Reports On Year's Activities

O'LEARY—The annual meeting of the Ladies' Aid of the Community Hospital, O'Leary, was held Jan. 17.

Mrs. Ernest MacDonalld, West Point, installed the new slate of officers as follows: past president, Mrs. James Harris; president, Mrs. Harris Rogers; recording secretary, Mrs. Ralph Adams; corresponding secretary, Mrs. Donald MacKenzie; supply secretary, Mrs. Percy Vey (re-elected); assistant supply secretary, Mrs. Alton Raynor; treasurer, Mrs. Everett Milligan (re-elected); assistant treasurer, Mrs. Randall Boates (re-elected); ways and means committee, Mrs. Bruce MacDougall (re-elected); directors, Mrs. Nell MacKay, Mrs. Harry Adams, Mrs. Alban Craswell and Mrs. Lloyd MacWilliams.

The retiring secretary, Mrs. Richard Delaney, reported that twelve regular and two executive meetings were held with a membership of 71 from 14 districts. Films and special speakers were featured at several of the meetings.

The main fund raising projects were variety concert, catering to plowing match banquet, fall fair, parcel post sale, and doing the hospital mending and sewing for which remuneration was made. A new and pleasing addition to the fund raising projects was a fall fashion show with fashions kindly

supplied by the Barbara Ann Dress Shop, Summerside. The treasurer reported a total of \$1,602.87 had been raised in 1961 with a balance of \$957.47 on hand. The Aid had completed paying for an operating table and furniture for the matron's office. The Aid had also sponsored the sending of the president to the Maritime Hospital Auxiliaries convention in Halifax and sent two delegates to a meeting in Charlottetown relative to the formation of a Provincial Hospital Auxiliary Association.

Other officers and conveners reports showed that a great deal of work had been done through the Auxiliary Aids and the Women's Institutes and many donations of food, money, clothing, etc., had been received.

The new president, Mrs. James Harris, asked for the continued cooperation of all members for the year ahead. She stressed that the Community Hospital is one to be proud of and should be worth working for.

Mrs. Douglas Adams and Mrs. Melvin Baglole were re-appointed auditors for 1962.

Mrs. Frank Stewart was named chairman of the nominating committee with power to add other members.

Roll call for February is to be an article for the Hospital. Supplies were turned in from Brae, Dunblane and Mills and sewing was given out.

IDA BAILEY ALLEN

Subtle Rosemary Flavors Roast Lamb To Perfection

Fortification follows as necessary. These casks are eventually removed to aethereal-like storage-halls where they rest a day or are blended over a period of years to develop flavor.

En route back to Jerez we drove past hedges of fragrant wild rosemary, a favorite seasoning herb in Spain.

Measurements are level; recipes for 6, adapted from the Spanish.

ROSEMARY-ROASTED LAMB 5 to 6 pounds of lamb or boned rolled shoulder 2 teaspoons salt 1/2 teaspoon pepper 1/2 cup olive oil 1 1/2 tablespoons wine vinegar 1/2 teaspoon ground cumin seed 1 teaspoon fine-crushed dried rosemary Rub lamb all over with salt and pepper. Place on rack in roasting pan. Roast 20 minutes in hot oven, 450 degrees F. or until well-browned; reduce heat

INSULATE—Your Home For Economy & Comfort BLOWER METHOD FREE ESTIMATES Terms to Suit Your Budget We are an Island firm interested in Island people. We guarantee year round quality and service.

ATLANTIC Roofing & Insulation Co. 18 Spring Pt. Rd. Dial 4-6375 Charlottetown P.E.I.

TRANS-CANADA AIR LINES AIR CANADA

181 Queen St., or call 4-8541"

"See Morton Dew"

181 Queen St., or call 4-8541"

TRANS-CANADA AIR LINES AIR CANADA

TOMORROW'S DINNER Vegetable-Olive Salad Rosemary-Roasted Lamb Pan-Roast Potatoes Spinach Grilled Grapefruit Coffee Tea

ROSEMARY FRYING TRICE FROM THE CHEF Add a few fresh or dried whole rosemary leaves to olive oil when heating for frying. This imparts a taste delicious to savory foods and fritters and, incidentally, give forth a delightful frying aroma!

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2 tablespoons cider vinegar 1/2 teaspoon each salt and sugar 1 tablespoon chopped onion 1/2 teaspoon dry mustard 1/2 teaspoon paprika Lettuce Mix celery, peas and olives. Beat together remaining ingredients. Stir into vegetables. Chill 3 hours; stir and serve on lettuce.

HERB TOSSED VEGETABLE—OLIVE SALAD 1 cup diced celery 2 cups cooked peas 1/2 cup sliced pimiento-stuffed olives 1-2 cup olive oil 2