



ELLEN'S DIARY

Housecleaning Offers Smiles, Tears, Laughter

It was interesting to note the comments of the housewives we chanced to join one night recently when the talk turned to what, by and large is their indoor activity of season — the housecleaning. "I think the entrances and hallways are most interesting places to clean," she smiled. "It's because it's all business there. There's not so much as an old snapshot to moon over!"

"My favorite piece of cleaning is the attic," another offered. "I adore relics — the old accumulations of years, too good to burn because you see potential use in them. . . old hats and dresses, you can't bring yourself to destroy, and odds and ends of things."

There's the coat of . . . 's wedding suit hanging there in a wretched bay like attending a missionary box long ago. But no sir — no "hathen" is going to be decked out in my husband's blue serge wedding coat, not while I can picture the carnation from my bouquet on the lapel! . . . And there are other storings there — old papers and books and cards. And the children's battered highchair and a rocking-horse past repair. . .

"And you laugh a little. . . we suggested."

"And cry a little," she smiled. "and have a perfectly lovely time. It's like attending some touching picture. I have a nice afternoon! Yes, I always enjoy doing the attic. The other rooms pale after

AHEAD OF FASHION

The tailored cloche that was so much a part of the fashion scene in the Thirties is with us again. It is a good hat, a useful hat, but a tricky one to wear unless it has been done with a deft hand. No doubt about the deftness of the hand that did this one. Mr. John

combined pink ballbunt straw and matching tulle for his version. A turned-back brim hugs the softly-rounded crown on the high side, moving down and flattening on the other. The wide, high crown band is of matching tulle, lightly draped.

LET'S EAT

Blooming Cherry Trees Inspire Oriental Meal

by IDA BAILEY ALLEN

"Today, Chef," I remarked, "I find myself thinking of the famous Japanese cherry trees blooming on the banks of the Tidal Basin in Washington, D.C. what an entrancing sight!"

"It inspires me, Madame, to think of a special dinner in honor of this international cherry blossom festival."

Japanese-American Dinner Quick Consomme Oriental Sukiyaki Flaky Rice Spring Vegetable Salad Preserved Kumquats or Mandarin Orange Sections Coffee Tea Milk

"To nationalize this dinner, U.S. fashion, Chef," I said, "we might add hot baking powder biscuits, with butter or mararine, and serve the kumquats or Mandarin orange sections on lemon sherbet or vanilla ice cream. Many Japanese might like these additions."

"There is great interest in wheat flour among Japanese homemakers, which is now being exported from the United States for sale in Japan. Posters have been distributed throughout the country to picture and explain wheat as a food."

"The Japanese have even purchased eight complete mobile kitchens for each one. These units will go from village to village, stressing a balanced diet of meat, milk, vegetables and wheat."

"That is what I call good public relations between the nations, Madame," replied the Chef.

Japanese recipes proportioned to serve 4 to 6.

Quick Consomme Oriental:

Turn the contents 1 (11 oz.) can consomme into a saucepan. Drain 1 (4 oz.) can sliced mushrooms. Reserve 4 slices.

Turn the liquid into the consomme can and fill it with water. Add to the consomme. Bring to boiling point.

Add 1 tsp. soy sauce and the mushrooms. Heat 1 min.

Serve in small bowls. Garnish with a paper-thin slice of lemon, topped with a thin slice of mushroom. Serves 4.

Sukiyaki with Rice — (Prepare as-table if you like). Start the rice first and while it cooks prepare the sukiyaki.

If done in Japanese style the

sukiyaki ingredients are carefully laid out arranged on a platter in dainty display to cook at table.

In a heavy skillet, heat 1-3 c. salad oil.

Add 2 c. (2") scallion slices, 2 c. celery slices, 1 (19 oz.) can whole bamboo shoots and 2 (4 oz.) cans sliced mushrooms (with the liquid). Cook-stir about 6 min.

Add 2 tbsp. sugar, 1-3 c. soy sauce and 3/4 lb. sirloin steak (fat removed), cut across the grain in thin slices about 1/2"x3". Simmer 15 min.; stir often.

Add 1 bouillon cube dissolved in 1 c. hot water. Simmer-boil 5 min. when the liquid should almost evaporate. Serve with flaky rice.

Japanese Vegetable Salad from the Chef.

A true Japanese salad served individually consists of a small plate of vegetables dressed with a sweet-sour mixture of 1 tbsp. sugar and 2 tbsp. vinegar.

For example, thin sliced cucumber and tender top portions of peeled coarse - shredded raw broccoli. Garnish each salad with a red radish thin-sliced almost all the way and chilled in ice water to form a fan effect.

"Who built this house?" Mack queried.

"The carpenter's name was Billingsley — so your grandfather who lived over in the house on the hill had it built for one of his sons. There's his picture" we nodded to a wall.

"Oh! He's old isn't he?"

"Yes, but he was young once."

"That's the worst of it," Mack sighed. "People grow old and die. As today has grown old and died by minutes leaving to us pleasant memories of its stay."

Until tomorrow — — — Diary — Goodnight. . . .

COOK'S CORNER

CHERRY SQUARES

Bottom — 1 cup flour  
1-3 cup brown sugar  
1/2 cup butter  
pinch of salt

Top —  
2 eggs beaten  
1 cup brown sugar  
1/2 cup cherries  
1 tsp. vanilla  
1/2 to 3/4 cup coconut

Bake 35 minutes in oven 350 degrees nine in pan.

Women

Lena Caroline McLure, Women's Editor, Phone 5506

Page 8 The Guardian Thursday, May 2, 1957

HAPPENINGS

The president and the executive of the Prince Edward Island Musical Festival Association have issued invitations for a reception to be held in the library of the Prince of Wales College at the close of the session Thursday evening, May 2, 1957.

The staff of the Polyclinic recently entertained Mrs. Jean MacKay at a miscellaneous shower held at the home of Mrs. Donald Tinney in honor of her marriage, which takes place May 11th to Mr. Bennett Carr.

Mr. and Mrs. L. D. Murray who have been spending the winter in Florida, returned Monday to Charlottetown. They are in residence at 60 Green Street.

Mrs. Cecil Ferguson and two daughters, Joann and Elizabeth, have returned to Charlottetown. They spent the past three weeks visiting at Amherst, Nova Scotia, Kensington and New London. Mrs. Ferguson was the guest of her brother-in-law and sister Sergeant and Mrs. Nelson Roberts of Amherst. Sergeant Roberts is instructor for the Reserve army in Amherst.

Sergeant and Mrs. Nelson Roberts, Amherst, accompanied by their three children Eric, Adele and Marian, and by Mrs. Cecil Ferguson motored to Charlottetown prior to the Easter holiday. Sergeant and Mrs. Roberts and family spent Easter in New London with Mrs. Roberts' parents, Mr. and Mrs. Robert Carr.

Mrs. Leeland Mayne, Emerald, recently returned to her home, having spent two weeks in Ottawa, the guest of her sister, Mrs. A. W. Poopees. She was the guest of her brother-in-law and his wife, Mr. and Mrs. J. W. Mayne also.

A reception was held at the Nurses residence, Montague, for Miss Freda Apt. prior to her leaving for Grand Manan Island where she has accepted a position as matron.

After being escorted to a chair by Mrs. McCarthy, R.N., Miss Lavors read an address and a beautiful gift was presented to Miss Apt by the matron, Mrs. Vera MacDonald, R.N.

Miss Apt thanked the nurses and said she would always remember the happy hours and days they spent together. Lunch was served and enjoyed by all. The remainder of the evening was spent in a sing-song and dancing.

SPRINGVALE W. I.

The regular monthly meeting of Springvale W. I. met at the home of Mrs. Herbert Dollar on Tuesday evening April 30th. The meeting opened by singing the "Ode" and repeating the "Creed" in unison.

Roll call was an wored by twelve members with a first aid hint. There was one visitor present. Minutes of the March meeting were read and approved.

Reports of committees were given. School reported black-board brush, cord for blind, and wax needed. Sick reported one call made and gift sent. This committee were asked to remember a number of residents in the community with boxes of fruit at Easter.

Correspondence was read and discussed. It was moved and seconded that a donation be sent to the Easter Seal Campaign. The Polio Post and Institute News, distributed. Bills were presented and paid. The red Cross collection were passed in to Mrs. Dale Proude.

Plans were made for a crokinole party on Tuesday evening, April 23rd. Committee in charge were Mrs. Ralph Crabbe, Mrs. Frank Crabbe, Mrs. Ivan Sentner and Mrs. Austin Sentner. The date of the district convention for Central Queens No. 1. is to be held in Parkdale hall June 20th.

Miss Edith MacLeod invited members to her home for May meeting. Roll call to be an article for a fishing pond value of 10-15 cents.

Lunch committee Miss Miriam Dollar, Mrs. Ormar Neill and Mrs. Lester Johnston. Programme committee, Mrs. Hubert Dolear, Mrs. Ralph Crabbe and Mrs. Ivan Sentner. Meeting closed by singing the "National Anthem" Lunch was then served by hostess and committee in charge.

CORNWALL W. M. S.

The Easter meeting of Cornwall W. M. S. was held at the home of Mrs. Walter Mrs. Hazen Howard presiding. The devotional period on the theme "Send I You" was conducted by Mrs. Patterson, assisted by Mrs. L. H. Drake, Mrs. Harry Crosby, Mrs. Stewart Drake and Mrs. Richard Drake.

A panel discussion was presented on the ministry of the church from the standpoint of the laity by Mrs. Hazen Howard, Mrs. Waston Livingstone and Mrs. Waldon Lowther. Mrs. Walter Boyle was in charge of the study book.

It was agreed that a rally be held in Cornwall early in July, the date to be determined later.

The roll call at the next meeting will be answered with a verse of scripture containing the word "Mission". The lunch committee will be, Mrs. Pearl Scott, Mrs. Stanley Murchison, Mrs. Reg.

MacEwen. The devotional period will be conducted by Mrs. Harry Crosby and Mrs. Hoston Herby, will have charge of the study book. The meeting closed with the Mizpah benediction and lunch was served by hostess and committee.

WIFE PRESERVERS



Before squeezing oranges or lemons, grate the rind and save for flavoring cakes, frostings, puddings, pies, etc.

Bringing Up Baby

Here we are, right in the midst of National Baby Week. And while every week is baby week for you mothers, this is the time when all our tiny sweet and precious ones are in the spotlight everywhere. Your grocer, for example, who serves your baby all the year, puts special emphasis on baby needs this week. What better time to check his shelves and see how very many fine products he has featured for your pride and joy?

mixed with formula or milk they have the nice-on-the-tongue texture babies like. All four are enriched with iron, calcium and B-vitamins.

Regulating ideas. When your doctor feels baby is ready to move toward a regular, 3-meals-a-day schedule, you'll find a change of scene or a bit of play will help baby "wait out" a half hour or so, even if hunger sends out early signals. Babies are adaptable and will often settle for attention if the wait isn't too long.

Early menu entrees. Doctors recommend fully ripe bananas for small fry, not only to provide energy-giving calories in easy to digest form, but because most babies take to this palatable fruit almost instantly. Gerber Strained Bananas have a uniform, just-right degree of ripeness because ripening is controlled. Special processing preserves the delicate banana flavor, appealing color and smooth texture. Gerber Baby Foods, Niagara Falls, Canada.

New babies advance to solid foods surprisingly soon in these modern times. Almost before you can believe it, your doctor will probably specify cereal. That's when you'll find the five Gerber Cereals:—Rice, Barley, Oatmeal, Wheat and Mixed Cereal provide the ideal way to introduce cereal variety to your darling. All are precooked and ready to serve. When

**MARVEN'S**  
POTATO CHIPS  
PURITY AND QUALITY

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Rhubarb Party Pie made with  
Monarch Pie Crust Mix



**Rhubarb Party Pie**

MONARCH Pie Crust Mix  
1/2 cup granulated sugar  
2 tablespoons MONARCH Cake and Pastry Flour  
1/4 teaspoon salt  
2 egg yolks

1 tablespoon water  
2 cups cut-up rhubarb  
2 egg whites  
1/4 cup granulated sugar  
few grains salt  
1 tablespoon lemon juice

Prepare pastry according to directions given on MONARCH Pie Crust Mix package. Line an 8 1/2-inch pie plate. Flute edge or press with lines of fork. Fill pie plate with cut-up rhubarb.

Combine and beat until creamy 1/2 cup sugar, flour, salt, egg yolks, lemon juice and water. Pour evenly over rhubarb.

Combine and beat until creamy 1/2 cup sugar, flour, salt, egg whites, gradually add 1/4 cup MERINOUS TOPPING beat egg whites until soft peak stage, gradually add 1/4 cup sugar and few grains salt and continue beating until meringue will hold stiff but not dry peaks.

Place meringue on top of pie. Return to oven at 300° to brown.

Clip and save this recipe

You've never tasted Rhubarb Pie like this! Dressed fit for a party with creamy custard and fully meringue topping! The pie crust is by MONARCH of course. Monarch Pie Crust Mix is so quick, easy to prepare—bakes light . . . tender . . . golden-perfect pastry every time. Does wonders for any pie.

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OGILVIE CHOC. CAKE MIX 32c

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DELICA BABY CLAMS . . . . . can 29c

OLYMPIC Beef Steak & Gravy can 39c

CHRISTIE'S DAINTY SODAS . . . . . 31c

PEKOE TEA . . . . . 1 lb. bag 83c

PLUS 24c WORTH OF VALUABLE COUPONS INSIDE

END UP PAYING ONLY 8c

**FOWL** TENDER YOUNG ISLAND **LB. 39c**

READY FOR OVEN

CHERRY HILL DELISH CHEESE SPREAD **35c**

SHIRRIFF — 7 MINT READY TO MAKE COCONUT PIE **21c**

BACON . . . . . lb. 69c

PORK, Loin Roast . . . lb. 59c

ANY BRAND 2 LB. **BUTTER 1.25**

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McCAIN French Fries . . . . 21c

Strawberries, tub 45c

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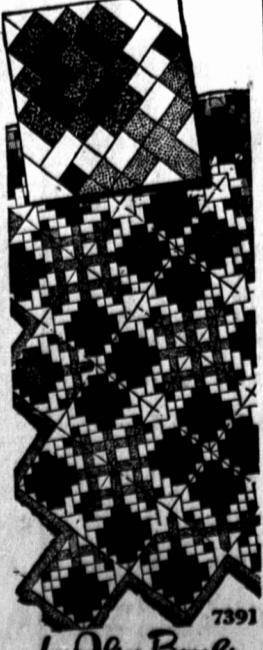
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7391

by Alice Brooks

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Pattern 7391: Chart, directions, pattern of patches. Yardage for single and double-bed quilts.

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