

Annual Elderberry Pancake Day



An annual event with five Kitchener, Ont., gourmets, is breakfast in the woods of elderberry pancakes. At left three of the men, (left to right) Reginald Bell, John Walter and William Wolff, are

Burton And Vicinity

Miss Eileen Howard of New York, is holidaying at her former home in Cape Wolfe.

Friends and neighbours are pleased to learn that Mrs. Ida Mae Dalton, Burton, has returned to her home from Western Hospital.

Mr. Patrick O'Connor, Cape Wolfe, spent Sunday at the home of his son-in-law and daughter, Mr. and Mrs. Peter Dalton, Burton.

Mr. and Mrs. Avarad Harris, Knutsford, were recent guests of Mr. and Mrs. Harold Howard, Burton.

Mrs. John H. MacLellan, Grand River, is visiting at the home of her daughter, Mrs. Elmer Cooke and Mrs. Cooke, Burton.

Mrs. Ray Lawrence, daughter, Geraldine, and son, John, of Roxbury, Mass., and Mrs. Henry N. LeClair, daughter, Geraldine, and son, William, of Providence, R. I.,

were Sunday guests of Mr. and Mrs. Melvin McGregor, Burton.

Friends and neighbours are sorry to learn of the illness of Mrs. Arthur Perry, Burton, and wish her a speedy recovery.

Mr. and Mrs. Aldie Carver, Vernon River, were recent guests of Mr. and Mrs. Chester Reid, Campbellton.

Mr. and Mrs. George Reddin, of Stanford Conn., recently visited relatives and friends in Campbellton.

Mr. and Mrs. Bernard Prest have returned to their home in Picou, N. S., after a pleasant holiday in Campbellton, guests of Mr. and Mrs. Merritt Ramsay.

Mr. Floyd Luttrell, who was employed in Rustico, has returned to the home of his parents, Mr. and Mrs. Andrew Luttrell, Campbellton.

Misses Joan and Betty Doyle, daughters of Mrs. Myrtle Doyle, Campbellton, were recent guests of

neck deep in the blossoms choosing those they want. At right the blossoms are dipped in batter and fried over an open fire.—(CP Photo).

their aunt, Mrs. William Curley, Preetown.

Mr. and Mrs. Chester Reid and daughters, Norma and Ruth, also Kemmie McGregor, were recent visitors to Summerside.

Mr. and Mrs. Lawrence Butler, Bedouque, were recent guests of Mrs. Butler's parents, Mr. and Mrs. Joseph Jones, Campbellton.

Mr. and Mrs. Gerald Murphy and Mr. and Mrs. Harry McKay, Campbellton, were recent visitors to Summerside.

Mr. John MacIsaac, Summerside, recently spent a few days at the home of his son-in-law and daughter, Mr. and Mrs. Vernon Doyle, Campbellton.

Mr. and Mrs. Peter MacDonald,

have returned to their home in Rumford, Me., after a pleasant holiday with relatives and friends in Burton and vicinity.

Mrs. Clem O'Connor, Mrs. Alvin Costin, also Mrs. Everett Collicutt, of Cape Wolfe, Institute, attended the Burton Women's Institute meeting, on July 12 at the home of Mrs. Edward S. Griffin, Burton.

Mr. and Mrs. Charles Collicutt, Waterville, Me., were recent guests of Mr. and Mrs. Clifford Collicutt, Mr. and Mrs. Ivan Collicutt, Burton, also Mr. and Mrs. Everett Collicutt, Cape Wolfe.

Mr. and Mrs. Everett McKenna, daughter, Nancy Ann, and Mr. Swithen McKenna, of Borden, were recent guests of Mrs. McKenna's parents, Mr. and Mrs. Edward S. Griffin, Burton.

Miss Doris Reid, who spent the past year at the home of her aunt, Mrs. Aldren Carver, Vernon River, has returned to the home of her parents, Mr. and Mrs. Chester Reid, Campbellton.

Mrs. Gerald Rooney and family of Alberton, are visiting at the home of Mrs. Rooney's parents, Mr. and Mrs. Edward S. Griffin, Burton.

Many from this district attended the wedding reception of Mr. and Mrs. Joseph Clarkin, Toronto, Ont., held at the home of Mrs. Clarkin's parents, Mr. and Mrs. John J. Corcoran, Plusville, on July 14.

Congratulations are extended to Mr. and Mrs. Joseph Clarkin, Toronto, Ont., whose marriage took place on July 14, at St. Anthony's Church, Lot 5, Mrs. Clarkin is the former Zeta, daughter of Mr. and Mrs. J. J. Corcoran, Plusville. —On July 10 at St. Marks

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Church seven boys and 14 girls received their first holy communion, during high mass celebrated by the pastor, Rev. J. M. Trainor, seated in the sanctuary was Rev. Fr. Gallant, Egmont Bay, who is assisting Fr. Trainor. —CR.

SUPPORTS WHEAT PRICE

WINNIPEG (CP)—W. G. Coventry, British trade commissioner said Tuesday Britain does not want to see the floor price of the international wheat agreement broken. Mr. Coventry told delegates to the Interprovincial Farmers union conference that Britain knows if the wheat producers do not get a "fair return" for their products, they will not be in a position to purchase Britain's goods.

WEEK END Values

THURSDAY — FRIDAY — SATURDAY

FIRST QUALITY HOSIERY 94c
T-SHIRTS 94c
PANTIES—Regular \$1.00 for 69c

- * White Shark-Skin Shirts.
- * Plaid Skirts.
- * 3 Shortie Coats
- * Brassieres—size 36-42.
- * Half-Slips.
- * Summer Housecoats—All 1/3 OFF.
- * Lace Trimmed Crepe Dresses — suitable for weddings—1/3 OFF.

A TABLE OF ODDS AND ENDS

SUNTER'S LADIES' WEAR

162 GREAT GEORGE STREET
DIAL 6831

LePage Shoe Co. Ltd.

MID-YEAR SALE

Our Bargain Department is again full of Outstanding Values for all the family.

MEN'S — WOMEN'S — CHILDREN'S
Especially strong in Women's narrow widths in larger sizes.

SALE BEGINS TODAY

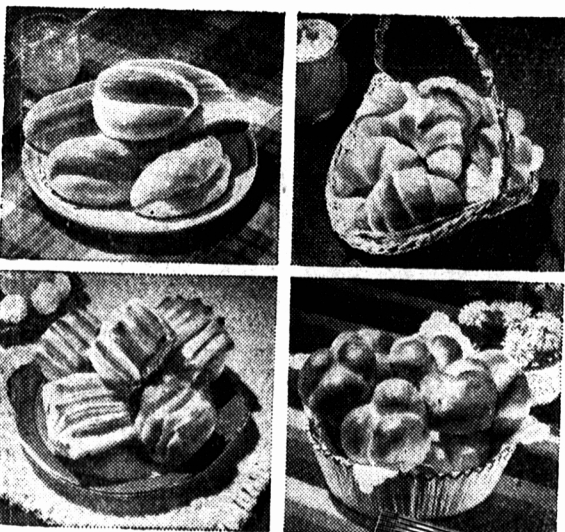
TIMOTHY SEED

FARMERS—We are open to purchase

all the TIMOTHY SEED that you can save, cleaned or uncleaned and would suggest when your seed is ready to contact us before selling.

McGUIGAN & BOYLE

4 delicious treats ... make them from One Basic Dough!



It's amazingly simple with wonderful active dry yeast!

If you bake at home, find out the wonderful things you can do with Fleischmann's Active Dry Yeast! Serve fragrant rolls or fancy breads in variety from a single dough! Always get Fleischmann's Active Dry Yeast—it stays fresh in your cupboard, and acts fast in your dough!



BASIC ROLL DOUGH

Scald
1 cup milk
5 tablespoons granulated sugar
2 1/2 teaspoons salt
4 tablespoons shortening

Remove from heat and cool to lukewarm. In the meantime, measure into a large bowl
1/2 cup lukewarm water
1 teaspoon granulated sugar
and stir until sugar is dissolved. Sprinkle with contents of
1 envelope Fleischmann's Active Dry Yeast

Let stand 10 minutes, THEN stir well, stir in cooled milk mixture and
1/2 cup lukewarm water

Stir in
3 cups once-sifted bread flour
and beat until smooth and elastic; work in 3 cups more (about) once-sifted bread flour

Turn out on lightly-floured board and knead dough lightly until smooth and elastic. Place in a greased bowl and grease top of dough. Cover and let dough in warm place, free from draught, and let rise until doubled in bulk. Turn out dough on lightly-floured board and knead lightly until smooth. Divide into 4 equal portions and finish as follows:

1. PARKER HOUSE ROLLS

Roll out one portion of dough on lightly-floured board to 1/2-inch thickness; cut into rounds with 3-inch cutter; brush with melted butter or margarine. Crease each round deeply with dull side of knife, a little to one side of centre; fold larger half over smaller half and press along the fold. Place, just touching each other, on greased cookie sheet. Crease tops. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 6 rolls.

2. CLOVER LEAF ROLLS

Cut one portion of dough into 8 equal-sized pieces; cut each piece into 3 little pieces. Shape each little piece of dough into a ball and brush with melted butter or margarine; arrange 3 balls in each greased muffin pan. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 8 rolls.

3. FAN TANS

Roll out one portion of dough on lightly-floured board into a rectangle a scant 1/4-inch thick; loosen dough, cover and let rest 5 minutes. Brush dough with melted butter or margarine and cut into strips 1 1/2 inches wide. File 7 strips one upon the other and cut into 1 1/2-inch wedges. Place each piece, a cut side up, in a greased muffin pan; separate the slices a little at the top. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 8 rolls.

4. CRESCENT ROLLS

Roll out one portion of dough on lightly-floured board into a 14-inch round; brush with melted butter or margarine and cut into 12 pinched wedges. Roll up each wedge of dough, beginning at the outside and rolling toward the point. Arrange, well apart, on greased cookie sheet; bend each roll into a crescent shape. Brush with melted butter or margarine and sprinkle with salt. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 12 rolls.

BIGGEST DESSERT NEWS IN YEARS!

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JELL-O INSTANT PUDDING!



JELL-O... the most famous name in desserts... brings you JELL-O Instant Pudding!

And what delicious, light 'n fluffy pudding it is! A new and different kind of dessert!

JELL-O Instant Pudding is ready to serve in only about five minutes... faster than any other pudding, instant or regular!

Add JELL-O Instant to your supply of other Jell-O Puddings!

Makes 4 to 5 servings

No Cooking • No Chilling
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