

WOMEN

Page 3 The Guardian Thursday, March 24, 1955

LET'S EAT

One Company's Kitchen Has Ideas For Homes

By Ida Bailey Allen

Recently, the Chef and I visited the busy home economics department of a distinguished soup company.

Ranges, tables and taste-testing counters were all high enough to make work easy, a convenience lacking in many home kitchens.

The big storage cupboards were good very nice, and the mezzanine shelves, installed between the original broad shelves, gave plenty of space for dishes used in making photographic illustrations.

Open vertical compartments or files in which trays and platters were stored were most useful, and would be easy to install in the home, too.

We lunched in the company dining room, and were amazed at the prices of the items on the menu, they were so low, practically at cost, I understand. Not a single item was over 25 cents, and a most appetizing complete luncheon could be had for only 50 cents.

"Do you have a coffee break during the morning?" I asked one of the officials.

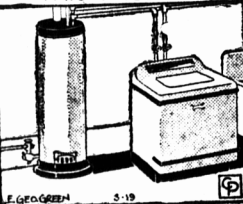
"No," was the reply. "We encourage our employees to eat a good breakfast at home. This swings them successfully through until lunch, when they are hungry enough to eat a hearty meal."

"A morning break with a snack is not always a good idea," I agreed. "It dulls the nighttime appetite, causing a low-point of fatigue about 4 o'clock, due to lack of food. It is far better to eat three substantial properly-spaced meals a day, whether working on an outside job or at home. Low-fatigue points between meals can then be avoided in this way."

TOMORROW'S DINNER

Frozen Cream of Shrimp Soup

Wife Preservers



If you are installing an automatic gas heater in your home, a typical 30-gallon water heater can provide an adequate supply of hot water for the average family, including two hours of continuous operation of an automatic clothes washer, which consumes hot water faster than any other type of washer.

New Soft Plastic Holds Plates Tighter



Complete set of two cushions for both uppers and lowers \$1.50.

Eases Sore Gums!

Cushions the mouth yet grips plates like "Living Tissue!"

Now, quickly stop pain and trouble due to loose fitting plates with new SNUG Denture Cushions. Amazing soft plastic grips plate firm and tight yet feels soft and comfortable, like "Living Tissue." Gums feel wonderful. You eat, talk, laugh in comfort SNUG stays cushion-soft. Can't harden and run plate. Feels right when ready to replace. Tasteless, odorless, cleaned in a jiffy. No more daily bother with "stickness." Get Denture Cushions called SNUG and do away with your plate troubles. Money-back if not satisfied. At all drug stores.

T. FULFORD CO. LTD., BROCKVILLE, ONT.

MARY HAWORTH'S MAIL

Says Neighbor Child Sets A Bad Example

DEAR MARY HAWORTH: My problem is Dickie, a neighbor child, aged 6. He is persistent, stubborn and pretty smart—wonderful assets if properly trained. However, he seems to have been teased too much and, from the stories he tells my son Jack, I gather somebody at home tries to frighten him into obedience.

For example, he says there are snakes in the woods that will bite if you enter the woods—i.e., the wooded area adjoining our apartment buildings. Or if you do thus-and-so, the cops will put you in jail. Consequently he spends much of his time armed with a knife looking for snakes to kill and, at other times, doing things the cops are supposed to jail him for.

Dickie takes his pick of Jack's toys, having none of his own. He rules by talk mostly, using force only as a last resort and, if these tactics fail, he just makes off with what he wants. If Jackie is parading some skill, Dickie ridicules him, and laughs the louder if Jack protests, but my son is rather easygoing, so all this was water off a duck's back. But lately Jack is adopting some of Dickie's habits.

Dickie behaves fairly well as long as I have an eye on him; and when I do something nice for him, he grins and seems grateful. I could forbid him to play with Jack 'or vice versa'; but some other mothers around here won't let him play with their children, and I don't want to be another in a series of rejections for him. At the same time, I can hardly stand by and see my child corrupted. Can you give me any help? My son is aged 4½, the eldest of three. S. F.

Plaintiff Shows Some Prejudice

DEAR S. F.: As you see, I've condensed your letter considerably. You say Jack is adopting some of Dickie's habits, such as blaming others for things he does. Or running away when you call—sometimes at Dick's suggestion. Also he goes places you've said he mustn't go—just because Dick insists, you claim. And so on.

In closing you say you've never seen any articles or books about how to raise children successfully in crowded apartment units where parents have no control over the children's outdoor playmates. You ask that something be written—by this column, presumably.

Well it strikes me that you are the pivotal figure in your son's problem, if indeed he has a problem with Dickie. It seems you are uncertain how to direct your son's growth, so as to give him security and/or happiness in relation to other children now; and prepare him for the long run of life. I wonder if you are hanging on to Dickie as a playmate for Jack, largely because Jack isn't making a magnet and hasn't much choice—meaningful telling yourself that for Dickie's sake? If Dickie really is a "corrupting" influence on Jack, your immediate duty is, of course, to keep the bad apple away from your child. It certainly doesn't make sense to let the leading strings in Dickie's hands, insofar as your son's habit formation is concerned.

Children Seem Pretty Average

However, maybe you are blaming Dickie for facets of Jack's behavior that would exist in any case, with any playmate. For example, on page 353 of "Infant and Child in the Culture of Today" (Harpers), by Arnold Gesell and Frances Ilg, we find this vignette of the 4½ year old child: "He tells tall tales. He boasts. He shows off. He dreams of wolves. He is afraid of jails. He is afraid of the policeman." Etc. Doesn't this sound like your son just now? So perhaps he makes up his own stories—doesn't get them from Dickie, as you've supposed.

According to another Gesell & Ilg book "The Child From Five to Ten" (Harpers), Dickie's behavior is typical of his age too. In Chapter 6, page 92, we read:



Handbag For Easter

No Easter shopping can ever be complete until it includes a handsome, sparkling new, fine leather handbag. As one shops the store counters, there comes a realization that after all the open totes, the closed look in the big bag is slowly but surely taking over. But then, change is the spice of fashion. Greta does a beauty of a big bag in glove-soft calf leather in a rich shade of cornflower blue that is beginning to give navy a run for its money. The huge flap closes into its own pocket and the only decorative touch is in the double, intertwined handles, their base an octagonal design of the leather on either side.

New Fabrics For Spring

By ELEANOR ROSS

New household furnishings, will soon be on their way to the stores. And in some emporiums, spring is already here with showings of colorful interiors.

Apple Blossoms on Cloth

One store, for instance, got under way with a display keyed to new apple blossom-patterned fabrics in mid-January. The apple blossoms bring color and beauty, not only to ready-made cafe curtains, draperies, pillows and bed coverings made of coordinated chintz and lawn, but to such hard-to-match items as waste baskets, lamps, clothes hampers, bedding, tablecloths, closet accessories, kitchen towels, even made-to-measure window shades.

Floral Theme

We were entranced with a one-room apartment setting that handled the theme beautifully.

The room itself is done in olive green and yellow, and uses the apple blossom print in chintz side draperies and cafe curtains of sheer lawn. Branches of the apple blossom are used on the fully-lined draperies while, on the sheer fabric, only the buds are used.

A quilted throw, with rounded corners in green checked chintz, makes in a pretty daybed cover. Bright yellow-green is the color used for a painted French Provincial chest and for two chairs. Chair pads, throw pillows and a tablecloth use the floral pattern.

"The 6-year-old wants to be first; he always wants to win; this makes him quarrelsome and accusative toward the playground. Yet he wants to be loved best..." etc.

See your local public library or book shops for copies of the Gesell & Ilg books mentioned above, and for Dr. Ben Spock's pocketbook of "Baby and Child Care." These are guides to understanding of what to expect and how to cope, in rearing children.

M. H. Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of The Guardian, Charlottetown.

ELLEN'S DIARY

by an Island Farmer's Wife

Among the intriguing incidents of Mack's day was the pair of warm mittens he found in a nice surprise in the mailbox, knitted for him by a small great-grandmother who keeps a number of such "chillens" names written warmly on her heart. They are gray with threads of scarlet, to lend them brightness and altogether to bring a pleased light to the wee lad's eyes. . . . And a 'coon padded unwittingly into a trap-of-the-farm today . . . and out of the recent fretful winds and low-lying clouds, rain, and then snow-flurries moved along our valley. The millstreams were troubled, the pond swollen by the trickling brooklets about. . . .

"Do you hear that!" Jennie exclaimed on a recent Sunday dusk when we were walking the mile to service in the old Kirk at the corner. From the roadside-ditch came the low murmur of a gurgling stream.

"Sounds good," she chuckled. "If this wasn't the Sabbath" as the old folks used to say when thoughts inclined to stray from the reverence of the day," we smiled "we might think of the house-cleaning!"

"The folks of the long ago were pretty pious, weren't they?" she commented. "Their very photos and tintypes declare it! Few smiles on faces in likenesses of the old days." "Aunt Kitty Mahoney was bound that odd ones of them were too pious—more holy than righteous" she said. "We laughed. 'But to look back is to remember those we love as a child with much admiration and respect. They were God-fearing, and if their was a demanding 'Jealous' God . . . well, isn't that 'written'?"

So flurries of snow played along the fields today. And we said "The new to take the old" and hillside bare before our eyes and March streamlets coursed toward the pond. . . . And the stove-pipes were cleaned at the noon-hour with Mack lending interested assistance, a turkey's wing as well as an amount of soot being lost to a good cause in the messy operation.

"Well, that's that!" James said with a pleased smile at its close. "We must attend to it better in future, Ellen. Some folks clean their pipes every three weeks, which isn't too often . . . Once a month it should be at any rate. Now, don't have too much fire this afternoon, Ellen. The wind's pretty high." "And keep the dampers closed" Mack added, stepping off after his Grandfather to the barns.

And Jamie came this evening to be one of the young fry who watched the younger farmer pelt the 'coon at the close of his choring; to lunch with these grandparents by the kitchen stove, and be away then on the tractor to his home in the road. James stood the yard watching until his lights faded from sight in the dark windy night. Jamie is growing tall . . . and for him and his classmates come another Test of School tomorrow.

Into tomorrow, this wind will continue we suspect, the wild wind of night which all day too blustered about the eaves. Until tomorrow . . . Diary

Good-night . . .

Cook's Corner



TOLER'S MEAT BALLS

These are a combination of Missouri and Swedish cooking; the meat balls are the Swedish part, the rich cream gravy the Missouri part. Mix together lightly 1 lb. ground beef, ¼ cup fine dry breadcrumbs, 1 egg, 2/3 cup milk, 1 tsp. each pepper and nutmeg. Gently form into ½-inch balls. Brown in hot fat. Now you may do one of three things: (1) Push meat balls to one side and add 1 can of mushroom soup diluted with ¼ can hot water or (2) push meat to one side, add 2 lbs. flour to fat in pan and blend, then stir in gently 1½ cups milk until thick, or (3) add ¼ cup hot water to pan. In any choice, after additions cover pan and simmer about 15 minutes or until meat is cooked.

Bride's Counsel Says Best Man Is Biggest Problem at Weddings

By PAULINE KENNEDY
Canadian Press Staff Writer
TORONTO (CP) — Contrary to widely-held ideas the best man is the chief problem child at most weddings.

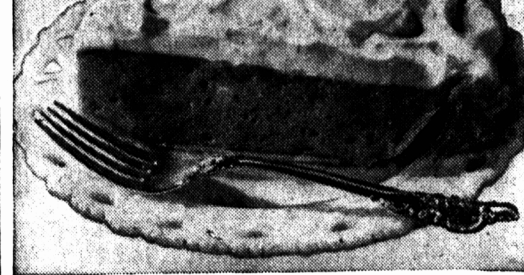
Mrs. J. M. Woodbridge, who has had a big part in thousands of weddings in her eight years as bride's counsel for a local department store, said the best man comes highest on wedding party fatality lists.

"I've seen stalwart looking best men keel over during the ceremony," she said. "One cracked his head on the altar rail, another knocked a flower-stand flying—on even lost a front tooth in a fall."

BRIDES COMPOSED

Mrs. Woodbridge generally finds the bride most composed during the ceremony, but prone to crying his and doubt as the dons her wedding dress before the ceremony.

A bride's counsel arrives at the bride's home an hour before the (Continued on page 9)



CHOCOLATE CHIFFON PIE

SOFTEN: 1 envelope KNOX GELATINE in ¼ cup cold water
IN TOP of double boiler combine:
¼ cup water
6 tablespoons Fry's Breakfast Cocoa
¼ cup sugar
¼ teaspoon salt
PLACE over boiling water and stir until chocolate and sugar are thoroughly dissolved.
BEAT slightly: 3 egg yolks.
POUR chocolate mixture slowly over egg yolks and return to double boiler.

COOK over hot, not boiling water, stirring constantly, until mixture thickens.
REMOVE from heat. Add gelatine and stir until dissolved. Cool.
ADD: 1 teaspoon vanilla
CHILL until mixture thickens to the consistency of unbeaten egg whites.
BEAT until stiff: 3 egg whites.
FOLD gelatine mixture into egg whites. Pour into baked pastry shell or graham cracker crust. Chill until firm. Garnish with whipped cream and shaved chocolate, if desired.

FREE RECIPE BOOK! FRY-CADBURY LTD. Montreal, Quebec, Dept. C35

FOOD VALUES

for KING-SIZE APPETITES

For King-Size Appetites ZAKEM'S offer Food Values second to none. Fill up those bottomless stomachs with big robust meals or satisfy the particular palate with such delicacies as you will find on our shelves. No matter what the taste ZAKEM'S can satisfy. So shop now where quality, service and low prices are outstanding.

SPIC and SPAN

Lge. 79c

20c Coupon Inside

AJAX

2 for 29c

1/2 PRICE SALE

BUY ONE GET ONE at 1/2 PRICE

VEL

2 for 63c

16 oz. 32 oz. 64 oz. 128 oz.

18c 29c 55c 98c

TEA FOR CANADA WEEK

Relax with TEA

Salada or Red Rose Tea, lb. . . . \$1.29

Broken PEKOE, lb. . . \$1.15

Red Rose 60's Tea Bags . . . 99c

Tender Leaf 60's Tea Bags . . . 79c

Super Suds 39c

Plus 1 Cake Colgate SOAP FREE

OCILVIE 2 WHITE FOR 49c

MEATS

Fresh Fries, lb. . . . 18c

Bulk Sausages, lb. 39c

Rindless — 1 Lb. Pkgs. BACON 49c

White Muresco, lb. . 15c

Wax Aerowax, lb. . 39c

Finnan Haddie, lb. . 39c

Frozen Smelts, 2 lbs. 35c

BELANGER STOVES & PARTS

FREE DELIVERY DIAL 8588

AZAKEM'S

THE BEST SHOP TO SHOP BEST!

ANNE ADAMS PATTERNS



HALF-SIZE STYLE

TWO-PIECER in Half Sizes! Here it is — your new Spring-Summer Dress! That narrow scalloped neckline is very new, very face-flattering too. This is the size range designed for the shorter, fuller figure. No alteration worries! Look taller and slimmer! Pattern 4592: Half-Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ takes 4¼ yards 39-inch.

This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Send THIRTY-FIVE CENTS (35c) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to ANNE ADAMS, 60 The Guardian, 60 Front Street West, Toronto.

ORIENT NYLONS

EASTER BUNNY SALE

20% OFF

Regular Price

Sale Ends Saturday

Moore & McLeod Ltd.

It's amazingly simply 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

1 cup milk
5 tablespoons granulated sugar
2½ teaspoons salt
4 tablespoons shortening

Remove from heat and cool to lukewarm. In the meantime, measure into a large bowl:

¼ 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 and cooled milk mixture and

¼ cup lukewarm water

Stir in

3 cups unbleached bread flour and beat until smooth and elastic; work in 3 cups more (about) unbleached 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 drafts, 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 shape as follows:

1. PARKER HOUSE ROLLS
Roll out one portion of dough on lightly-floured board to 14-inch thickness; cut into rounds with 3-inch cutter; brush with melted butter or margarine. Grease each round deeply with soft side of butter, a little to one side of center; fold larger half over smaller half and press along the fold. Place, just touching each other, on greased round sheet. Grease 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 6 rolls.

3. PAN TAMS
Roll out one portion of dough on lightly-floured board into a rectangle a least 14-inch thick; brush dough with melted butter or margarine and cut into strips 1½ inches wide. Pleat 7 strips one upon the other and cut into 1½-inch lengths. Place each piece on one side of a greased round sheet; separate the sheets a little at the top. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 6 rolls.

4. CRESCENT ROLLS
Roll out one portion of dough on lightly-floured board to a 14-inch round; brush with melted butter or margarine and cut into 12 pleated wedges. Roll up each wedge of dough, beginning at the outside and rolling toward the point. Arrange, well apart, on greased round sheet; head each roll into a downward shape. Brush each 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.

TEETHING TROUBLES

BABY'S OWN