

PECAN KERNELS
To remove kernels whole from
shells, pour boiling water
over the nuts and let them stand
until cold. Then hammer on the
small end of the nut.

Make All Four of these thrilling oven treats with One Basic Dough!



Versatility begins at home—
with Active Dry Yeast!

One quick dough, thinly rolled,
comes out four delectable dessert
delights! Raised oh-h so tender n'
light with amazing Fleischmann's
Active Dry Yeast! When you bake
at home, get festive results with
Fleischmann's. Never fails. Keep
a month's supply on hand.



BASIC PINWHEEL DOUGH

- Scald 1 1/2 cups milk
- 1/2 cup granulated sugar
- 3/4 teaspoon salt
- 1/2 cup shortening
- Remove from heat and cool to lukewarm.
- In the meantime, measure into a large bowl 1/2 cup lukewarm water
- 1 tablespoon granulated sugar
- and stir until sugar is dissolved. Sprinkle with contents of 3 envelopes Fleischmann's Active Dry Yeast
- Let stand 10 minutes, THEN stir well.
- Stir in lukewarm milk mixture and 3 well-beaten eggs
- Stir in 4 1/2 cups once-sifted bread flour
- and beat until smooth and elastic, work in 4 1/2 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 set dough in warm place, free from draft, 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. INDIVIDUAL CHELSEA TWIRLS**
Cream 1/2 cup butter or margarine and 1/2 cup brown sugar; divide into 12 greased muffin pans; add pecans. Cream 2 tbsps. butter or margarine, 2 tbsps. cinnamon and 1/2 cup brown sugar. Roll out one portion of dough 12 by 10 inches. Sprinkle with cinnamon mixture and 1/2 cup raisins; beginning at long side, roll up loosely; cut into 12 slices. Place in pans. Grease tops. Cover and let rise until doubled. Bake at 350°, 15 to 18 mins.
- 2. ORANGE WHIRLS**
Roll together for 3 mins., stirring, 1/2 cup butter or margarine, 1 tbsps. grated orange rind, 1/2 cup orange juice and 1/2 cup gran. sugar; cool. Spread half in greased 8-inch square pan. Roll out one portion of dough 16 by 10 inches, spread with rest of orange mixture; beginning at long side, roll up loosely; cut into 16 slices. Arrange in pan. Grease tops. Cover and let rise until doubled. Bake at 350°, about 30 mins.
- 3. DATE BIGHTS**
Combine 1/2 lb. cut-up dates, 1 cup water, 1/2 cup gran. sugar and 1 tbsps. butter or margarine; boil gently, stirring often, until thick; cool. Roll out one portion of dough into 12-inch square; spread half with half of filling and roll up to centre. Turn dough over; spread remainder with filling and roll up to centre. Cut into 12 slices. Place, well apart, on greased pan. Grease tops. Cover and let rise until doubled. Bake at 350°, 25 to 30 mins. Spread hot ring with white icing; decorate top.
- 4. JAM RING**
Roll out one portion of dough 16 by 8 inches. Spread with 1/2 cup thick jam and 1/2 cup chopped nuts; beginning at long side, roll up loosely. Twist dough from end to end; form into ring on greased pan. Grease top. Cover and let rise until doubled. Bake at 350°, 25 to 30 mins. Spread hot ring with white icing; decorate top.

MARY HAWORTH'S MAIL

Husband Talks Viciously Of Wife's Past

DEAR MARY HAWORTH: I am a woman with a very regrettable past. When my husband and I started courting, I was 24 and he 19. When he asked to marry me, I told him everything, but he insisted I was the only one for him, and that basically I was a wonderful woman, he knew. He said we would start life over together.

At first his great love made amends for my past. We were constant companions and after he was inducted into the Army he poured out his heart to me in letters, telling the kind of home he wanted, etc. While overseas he was unfaithful to me, and I have forgiven him and almost forgotten.

Now we have three wonderful children and he loves them dearly. But for the last five years my premarital past has become a hurt to his pride and his heart. He calls me terrible names. Tells me to get out, that I am not fit to raise his children. Says that he never should have married me, that he was too young to know what he was doing; that he can't forgive me, hates my folks for letting me make such mistakes, etc.

HE APOLOGIZES

Roy gets angry at any reminder of persons I knew before I met him; and I have made it a point to avoid them, and have tried to be an exemplary wife and mother.

I have become a Christian. I teach Sunday School and take my children every Sunday. At times he will say I am on the right track, doing a good job, that I am just like he wants me. And he will ask my help, saying he wants to become a Christian, but that his job makes it necessary for him to drink and keep late hours. Then he won't listen to me or read any good books.

Time and again Roy asks my forgiveness, which is granted, and we make a new start. Promise after promise he has made and broken. I can't leave the children and I can't take them from him. Do you know of any relief for our problem? E.D.

WIRES CROSSED

DEAR E. D.: The humble charitable spirit of your letter indicates that you are a Christian. And the sympathetic character of your widely concern to be worthy (as it were) of marriage to Roy shows that you don't comprehend how really good you have become.

You have morally outgrown the regrettable past, in your own right; and are well on the way to being a saint, in the troubled present. It is high time that you and Roy understood something of the truth about the cause of his ugly trait in recent years. You past is not the aggravating factor. Actually, the trouble is, he is seeing life through jaundiced eyes, and mentally rehearsing all the evil he can imagine, because of moral sickness he has brought upon himself—beginning with his adulterous infidelity overseas. That's when morbidly

(Continued on page 10)

LET'S EAT To Make Baking Easier

By Ida Bailey Allen



DELICIOUS upside-down pineapple cake, baked at table in an electric frypan, permits a home-maker to be both cook and hostess.

One of the best ways to save space in overcrowded kitchens is to buy utensils that serve several different purposes," said the Chef.

"A good example," he added, "is the electric frypan, which fries, simmers and bakes. For pan-frying and sauteing it is perfect, because the heat and static control on the pan keeps the fat at the right temperature; therefore, the natural juices of meat, chicken and fish are sealed in and food absorbs less fat.

Holds More Food

"I like the square shape, Chef," I told him, "because it holds more food than a round frypan. And it's very easy to wash. You can immerse the entire pan in water to the control knob."

"It is also possible to use this frypan for table-cooking, Madame, without even a tray underneath, because the bakelite legs do not convey heat.

"However, I must confess I was skeptical when I started to bake a pineapple upside-down cake in it. But the fine result, which is just finished, is ready on the test-kitchen table."

Upside-Down Pineapple Cake:

1 preheated the frypan while pre-

paring the batter; then brushed it with shortening. Next, I spread evenly over the pan 1/4 c. melted butter mixed with 1 c. light brown sugar.

"Over this, I placed 9 slices of drained canned pineapple, with a maraschino cherry in each hole and whole pecan nut meats here and there.

"For the batter, I used half a package of yellow cake mix, made according to directions and spooned it smoothly over the fruit. I covered and baked it at the table at 260 deg. F. for 30 min., or until the top of the cake was not sticky.

"Then I loosened the edges, inverted the pan on the cake plate, let stand a few seconds. I lifted the frypan and added the finale—the whipped cream garnish.

"Et voila! A modern miracle—a cake baked without an oven!" Note: This same recipe can also be used for baking an upside-down cake in the usual manner in a pan in an oven, at 350 deg. - 375 deg. F.

SUNDAY DINNER

- Chilled Tomato Juice
- Celery Chicken Roasted with Vegetables
- Giblet Gravy
- Pan-Roast Potatoes
- Onions

COOK'S CORNER



LEMON DELIGHTS

1 pkg. graham wafers
1 pkg. lemon pie filling

Place 1 half of wafers on cookie sheet. Spread cooked lemon filling over wafers. Place remaining wafers on top. Cover these with thin butter icing. Place in frig. to set.

Pumpkin Squares

Pineapple Upside-Down Cake
Coffee Tea Milk

Oyster Stew for Friday: Follow

oyster stew with a substantial salad and a tart dessert, for good eating pleasure.

TOMORROW'S DINNER

New England Oyster Stew
Crackers Corn Bread Squares
Macaroni-Tomato Cheddar Salad
Lemon Snow Custard Sauce
Coffee Tea Milk

Macaroni-Tomato Cheddar Salad: Combine 3 c. boiling water and 1 c. evaporated milk; bring to boiling point. Stir in 1 (8 oz.) pkg. high protein cut macaroni. Boil 15 min., or until fork-tender and the liquid almost evaporates. Add 1/2 c. cooked salad dressing and 1/2 a small onion grated. Cool. Mix in 2 peeled ripe tomatoes cut in eighths and 1/2 c. grated sharp Cheddar cheese. Refrigerate at least 30 min.

Serve on lettuce; top with additional grated cheese.

TRICK OF THE CHEF

Season oyster stew with celery salt; garnish with minced celery.

MOTHER—

Dad's Coughs

NEED ATTENTION, TOO!
Here's Relief from Coughs of Colds—so different it will change all your ideas about cough syrup!

At last—a new and pleasant cough medicine! Vicks® Medi-Trating® Cough Syrup combines a penetrating ingredient with a medicating formula. Gives faster, more effective relief, doesn't upset stomach. Try it today!

VICKS' MEDI-TRATING COUGH SYRUP

It Medicates as it Penetrates

Fall HARVEST festival

- Heinz Ketchup 25c
- ROBIN HOOD Oats 53c
- Miracle Whip, 8 oz. 29c
- 2 PKGS. LIPTON'S Soup Mixes 25c
- 2 PKGS. Instant Puddings .. 19c
- HEINZ Tomato Soup, 2 tins 25c
- LARGE BOTTLE Strawberry Jam ... 49c
- 20 OZ. TIN Peaches, 2 for 49c
- GRAVES THRIFTY PAK (20 Oz.) Peas, 2 tins 35c
- GRAVES THRIFTY PAK (20 Oz.) Wax Beans, 3 tins 49c
- SNOWFLAKE Shortening, 2 lbs. 49c
- Robin Hood Flour 24 Lbs. 1.59
- Robin Hood Chocolate Cake mix and White Both for 49c
- Perfection ICE CREAM SPECIAL

AT S. A. McDONALD'S

New! Whisper stretch-ons avoid runs from strain!

Whisper stretch-ons
Keep seams straight with nary a pucker!
Fit superbly—any leg!

Fabulous STRETCH-ONS stretch and cling, to fit your legs exactly. Beautifully sheer, comfortable too, with reversible seams, dark or natural and permanent stretch, wash after wash! Try 'em!

STRETCH-ONS are made only by Whisper
Specify Whisper — for longer wear!

ON SALE FROM FRIDAY, 4th NOVEMBER

INTRODUCTORY OFFER FOR ONE WEEK ONLY 1.50

Reg. 1.85

AT S. A. McDONALD'S

OPEN Friday & Saturday NIGHTS

FREE DELIVERY DIAL 8589

AJ. ZAKEM'S

THE BEST SHOP TO SHOP BEST

1935 — 1955

20th ANNIVERSARY SALE

Another of our celebration SPECIALS! Muskrat—shown in all of the newest 1956 styles and shades. Offered during this important event at greatly reduced prices. This is the fur that out-sells all other furs two to one!



They're Mink-Like in Everything But Their Price!

Complete stock of fresh new furs, blended in the newest mink like shades. Fifty 1956 styles in all sizes, from size 9 to 20. Large variety of qualities and prices. Each and every coat greatly reduced during this mid-season sale!

STORAGE!
24 hours notice requested before delivery of garments from our storage vault!

GROUP 1
MUSKRAT BACKS
Western Canadian Pelts
Reg. \$325—SALE \$248

GROUP 2
MUSKRAT BACKS
Selected Northern Pelts
Reg. \$395—SALE \$325

GROUP 3
MUSKRAT BACKS
Super Quality, Eastern Canadian
Reg. \$465—SALE \$395

"If You Don't Know Furs—Know Your Furrier"

A. G. HOGAN, President.

island furriers Ltd.