

## IDA BAILEY ALLEN Marinate Meaty Cubes For Beefed-Up Kabobs

A GLANCE at the unusual lunch and dinner menu served during the California Festival at New York's Waldorf revealed many enticing dishes based on products from that great food-producing state.

Many of these appear in our recipes this week: honey, turkey, beef, olive, raisin, dried figs, cling peaches, strawberries, artichokes, iceberg lettuce, cauliflower sprouts, pears, almonds, oranges, lemons, and the fine wines of California.

**Meatballs level; recipes for 6**

**SANTA BARBARA**  
**ARTICHOKES A LA CHEF**  
6 cooked small-to-medium artichokes  
1/2 c. mayonnaise  
1/2 tsp. mustard  
1/4 c. chopped celery  
1/4 c. chopped fresh fennel  
1 can (6 oz.) broiled, sliced mushrooms  
1 lb. prosciutto or tenderized ham, fine-chopped  
5 hard-cooked egg yolks, sieved  
1/2 cup butter  
Lemon wedges

**THE KABOBS**  
2 lbs. sirloin of beef in 2-lb. pieces  
12 mushroom crowns  
12 quarter-sections fresh tomato, not peeled  
Salt and pepper to taste  
Pickled scallions  
1 can small silver green peas  
Mix ingredients in marinade  
Add beef cubes; refrigerate 8 hrs.  
Alternate beef cubes on 8-inch metal skewers with mushroom crowns and tomato. Dust with salt and pepper.  
For indoor broiling, suspend kabobs across edge of low pan. Broil 45 min. over medium heat. Turn and baste with marinade. When done brush with butter, garnish scallions and green pepper.

**TOMORROW'S DINNER**  
12 quarter-sections fresh tomato, not peeled  
Sour Dough or Sour Rise Bread  
Sand Daisies or Flourless Filets  
Sauce Neapolitan  
Tossed Noodles  
California Asparagus with Butter  
Prune-Raisin Cake Squares  
Coffee  
The Chef's Prune-Raisin Cake Squares  
1 1/2 c. butter or margarine, room soft  
2 c. brown sugar  
1 tsp. each ground cinnamon, nutmeg and clove  
1 1/2 cup fine-grained rice  
4 eggs, beaten slightly  
3/4 c. sifted flour  
3 tsp. double-action baking powder  
1/2 tsp. salt  
1 cup fine-shredded tenderized primes  
1 and one-third c. moist raisins  
1 c. cold black coffee  
Sift together flour, baking powder, salt, nutmeg and eggs. Sift together rice and egg whites. Sift together butter with coffee. Transfer to a 9x9x2 pan. Bake 1 hr. at 325 degrees F. To finish, brush with melted butter. 350 degrees F. or until irresistible. Cool in squares; top with sweetened whipped cream or ice cream.

**men**  
The Guardian, Charlottetown, Wed., April 8, 1964. 7  
HAPPENINGS  
Audrey Jenkins, Women's Editor; Phone 4-5356

Mr. and Mrs. Malcolm MacRae and children have returned to Toronto after a pleasant holiday with Mrs. MacRae's mother, Mrs. Elsie Waterworth, Montague.

Lieut. Bernard E. Walsh of HMCS Cornwallis, and Mrs. Walsh have been visiting with Mr. and Mrs. Bill Jay of Summerside. They also visited with the Lieutenant's mother, who is a patient in the Charlottetown Hospital and his father in Georgetown.

Mr. and Mrs. Colin Westaway were recent guests of the latter's parents, Mr. and Mrs. Leonard Westaway. Returning to Nova Scotia they were accompanied by Betty Lou Gillis who will spend a short holiday with the Westaways.

Mr. and Mrs. Rex Hayes and children of Halifax, N.S., have been guests of Mrs. Hayes' sister and brother-in-law, Mr. and Mrs. Bert Patterson, North River Road.

Mrs. Dave Carney of Summerside is visiting in Hamilton, Ont., with Mr. Carney's parents.

An old-fashioned Box Social was a feature of Monday night's meeting of St. Paul's Anglican Church. Mr. and Mrs. Club.

Mr. Alexander Macdonald, Bayfield and Mrs. Neil Macdonald, Rock Barra, are visiting members of their family in Hamilton, Ont.

**ON PROBATION**  
Jim's immediate goal is to gain acceptance in the teaching profession, which he entered last fall for an one-year teacher-training course at Brandon College. He currently is on a sort of probation with the elementary school system to satisfy both himself and his employers that he can handle the job.

He also is aiming at his bachelor of arts degree. By attending summer school this year, he hopes to complete his second university year. He's hoping it won't be as difficult as last summer when he was studying for his teacher-training exams and assisting his 125 regular tax customers at the same time.

**UNUSUAL AUCTION**  
The slapstick art of pie-throwing was all part of an unusual auction held at a recent convention of the North-West Federation of Religious Youth in Vancouver. Included in the list of valuables at the auction was a golden, four-legged silver-armed garde mobiles and one large mural. The president and ministerial advisers even offered their faces as moving targets, providing the pies were not too heavy.

Money collected from the fun was sent to the Unitarian Service Committee to help feed hungry Korean tons during the season of "Spring Hunger."

## Kensington Group Hold Spring Tea

Spring flowers and tall yellow tapers on the tea table set the theme for the annual Easter tea and sale at St. Mark's Hall, Kensington on Wednesday afternoon. The attractive tables for four were centered with tulips and daffodils.

Guests were welcomed by Mrs. David L. McInnis; president of St. Mark's Church Guild and Mrs. J. W. Sheen and Mrs. H. L. Howard presided. Mrs. Stanley Sleep attended the table. Mrs. Lester Champion and Mrs. E. C. Moore, Leard attended the bazaar table, and the well stocked home cooking display was in charge of Mrs. Nelson Paynter, Mrs. Walter Moore and Mrs. Elmer Paynter.

Servers were Mrs. S. E. Peppin, Mrs. Joseph Harding, Mrs. E. J. Davis, Mrs. Elmer Moore, Mrs. E. J. Wainwright, Mrs. E. J. Flayder, Mrs. William Thompson and Mrs. Lynn Moore.

Assisting Mrs. Gordon Cooke and sponsoring were Mrs. Lea Crane, Mrs. Ken Pidgeon, Mrs. Harold Mill, Mrs. Cecil Mill and Mrs. Colin Burr. Other assisting were Mrs. E. C. Moore, Mrs. Ira Pidgeon and Mrs. J. R. MacKay.

**SERVED DOUGHNUTS**  
Doughnuts became standard fare in 1947 when the Salvation Army "Sister Sailors" served them to United States soldiers serving in the First World War.

## MARY HAWORTH

### 'Be Popular' Campaign Ensures One's Success?

Dear Mary Haworth: Employment in a position of some authority, I am often so fearful in putting across salient facts to subordinates that they become afraid of me.

Because I expect top performance and am so positive in my approach, I may seem too demanding, perhaps, but I don't mean to intimidate.

Recently a supervisor (a co-worker before her promotion) advised me to be less demanding, citing an instance when I had scared a new employee when correcting her mistake. She said the newcomer was so poor in her job that she would be transferred or let out shortly.

I said I wasn't worried about that score; that my philosophy (inspired from A. Lincoln) is to do your best and not to explain, as your friends don't need it and your enemies won't believe it. I added that I cherish the approbation of those who are genuinely interested.

My supervisor replied that in this day and age it is much smarter to be well liked by the persons with whom one deals.

There is great probability that within the year I will be recommended for promotion to a post as her assistant. I need guidance. If her views have merit, it definitely will be necessary for me to change mine.

Because of my early training, I've never placed being liked at the head of my list. To be competent, professional, critical, yes. But to be liked is as important as she rates it?

I've always got along fine with co-workers and have hundreds of friends, adding to the list each year. As a rule I try to avoid office friendships, preferring to separate business and social life; but the supervisor mentioned happens to be a very dear friend.

Dear G.G.: If A. Lincoln was in fact the originator of your social philosophy—"do your best and don't explain, as your friends don't need it and your enemies won't believe it"—still the record shows that he never failed to be kindly and tactful in his dealings with people. Sympathetic respect for the feelings of others is the hallmark of fine feeling in oneself. It is the hallmark, indeed, of a noble character.

His (or her) intent is not to "stand in well" for self-promoting reasons, but rather to behave courteously in terms of "noblesse oblige," which translated means the obligation of honorable and generous behavior associated with a high rank (or birth).

As I get the picture, you are

superior's success formula leans towards many self-serving personal expediencies, which surely has little in common with nobly sculptured character.

Your philosophy seems more commendable. It leans towards a rugged honesty of sorts. But even so, it falls lamentably short of lively consideration awareness of how it would feed to be in the "corrected" person's shoes.

As you indicate, this callousness in your workday personality is due, no doubt, to your early training, which evidently drilled you relentlessly in the requirements of duty, without enveloping you in love, affection and tenderness as the usual thing. It is this special climate of kindly nature in formative years that fosters habits of unflinching courtesy.

Your question is: Is being liked as important as your supervisor rates it? That depends upon one's table of values. According to your supervisor's way of thinking, it is important to her. But you will have to make up your own mind as to whether her set of values, or yours to date, will serve you hereafter as you wish to be served.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of the Guardian.

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**MRS. GORDON AND HOSTESS**  
Mrs. Donald Gordon, right, wife of the president of the Canadian National Railways was entertained at Government House yesterday morning.

ing by Mrs. W.J. Macdonald. Pouring at the coffee party were Mrs. J.F. Peilerin and Mrs. George Tweedy. Mrs. Gordon toured the Confederation Centre and Province House yesterday and this morning left with her husband for Montreal.

**ELLEN'S DIARY**  
An April Day Fades Into Dusk's Shadows

And as curiosity, looking into her cat's crystal last night, had predicted, blue skies were our welcome portion of weather today... with, when we came to our morning, the sun sending out its young beams to jewel all the eastern windows, while he climbed the heights above the rim of our valley, and smiled down at the farmsteads below.

"For the first of April, Ellen" James remarked at breakfast, "there's a great lot of snow around I can't seem to recall the yards so full of it, this day of the year."

The liltish black kitten was then in the golden willow, climbing out along a length of branch to look down on Scamper, seated alertly on the white of a drift below. He grinned. And then, at once, bounded away to chase a company of impish sparrows from a shrub, his exultant bark loud in the bush of the day. And she on her high perch chuckled.

The morning was so lovely, it seemed that all things out of doors, the playful pets, the liltish, were in tune to it.

"But come a few sunny days and mild winds, and it's surprising how soon a thing would straighten away" James said.

"This afternoon, tractor and tractors made their way, not without some difficulty, through the snow trail from lane's end to the yards. And the cleaning of the polebarn to the rear of the other barns began. This structure continues to be of much value to the farmer. A little company of the cow-kind shelter comfortably and happily there. The feeding and bedding, as we are assured, "takes no time." And last summer the water-line was checked to include it, so that the animals have no need to go down as once, in the shabbling season to drink at the stream... in the young years of our farming with James, could we have envisioned a winter, in which the horses and cattle-kind would not be let daily from their stalls to follow, or often, break a trail to the stream!

One of the nicest items of our day was a letter from Judy, our "Mother's Helper" of one. Bright and cheerful, her message, a reflection of her mostly happy spirit. And thoughtful, for she was a mature girl, even in her early teens. And always one to make the best of things.

She writes of her home in an old town in N.S., which succeeds the apartment where "we came to live for only three months, but remained for one. "A roomy house," she continues, "it is located only two minutes walk from our (shared) work. Five minutes from the college, and just around the corner from our school. And she adds, "I do hope our children appreciate just how fortunate they are in this, and take advantage of every educational opportunity it will afford."

And in all she has, including "the baby, a year old in May, who certainly has given all of us, many happy hours. We gave them a dog for a Christmas gift—just a small shorthaired, ordinary dog, but nice. He loves the baby, and already has found a warm place in our hearts."

Judy had a nice way with her, and was kind. James recalled this evening.

"Remember, Ellen, how she loved to share things, even an apple or a piece of candy." Said it tasted sweet, when it was good.

And today's hours spent away in sunshine, in dusk's purple and red, and in the night's dim, to meet "when midnight pauses in the skies" and one of April's spring days.

Until tomorrow — Diary  
Good night.

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