

WOMEN

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LET'S EAT

3-Way Blueberry Pancakes

By Ida Bailey Allen

After late television, Hildegard our hostess, the Chef and I went into the big Holbrook Farm kitchen to make coffee and blueberry pancakes.

"Let's each make our own favorite blueberry pancake," said Hildegard.

"Mine will be All-American," I said. "I will make the true French Crepes of pancakes," volunteered the Chef.

"And I choose big German pancakes," said Hildegard. "As mine will take longest, I'll start first. And the Chef can use a corner of the range for his crepes. Are your All-American pancakes quick and easy, Ida?"

"As quick as a wink. If I make them at the last, all the pancakes should be ready to eat at the same time."

Three Versions

Hildegard's Pancakes: Into an electric mixer, break 4 eggs. Sift together 1 1/2 c. all-purpose flour, 1/4 tsp. salt, 1 tsp. sugar; add 1 1/2 c. milk. Beat until the batter is smooth and thin.

Melt enough butter in an 8" frying pan to cover the bottom and sides. When hot, pour in batter to 1/4" thickness. Fry until lightly browned. Cover with a layer of well-sugared thawed blueberries spiced with 1/4 tsp. cinnamon, top with 1 tsp. butter. Slide under a preheated broiler about 2 min. to heat. Makes 3 large pancakes. Put together as layer cake. Serve in wedges. Hard sauce, whipped cream or heated honey and butter are good accompaniments.

The Chef's French Pancakes: With a rotary beater, beat 2 eggs light. Beat in 1 1/2 c. milk, 3 drops pure vanilla extract, 1/2 tsp. grated orange rind, 1/4 tsp. salt, 1 c. already sifted flour and 1 tsp. powdered sugar.

Drop by large tsp. onto a well-buttered heavy frying pan or griddle. When brown on one side, turn to cook the other.

On each place 1/2 tsp. sweetened, thickened, canned blueberries. Roll up. Sift over confectioner's sugar and cinnamon. Serve 3 to a person.

Ida's Hurry-Up American Pancakes: Into a bowl measure 2 c. pancake ready-mix. Add 1 egg, 2 c. milk and 2 tsp. melted shortening. Mix lightly.

Drop by tablespoons onto a heated, well-buttered heavy frying pan or griddle. Turn when bubbles form on top.

Put together with heated, thickened, canned blueberries, sugared to taste. Top with commercial sour cream. Serve 3 to a person.

TOMORROW'S DINNER

Green-Bean Tomato Salad
Broiled Minute Steaks
Broiled Potato Slices
Mixed Vegetables
Blueberry Pancakes

Coffee Tea Milk

SUGGESTION OF THE CHEF

If blueberry pancakes are left over, do not throw them out. Instead, quarter and arrange in a baking dish. Pour over plain baked custard mixture and bake until firm. Serve warm with butter.



Many out-of-town guests attended the early fall wedding of Mr. and Mrs. Ronald L. MacDonald who married in St. Dunstan's Basilica on Sept. 5. They are shown with their attendants, from left to right: Mr. Donald MacDonald, usher; Mr. Gordon MacDonald, best man; Mr. and Mrs. MacDonald; Mrs. Merlin MacKenzie, matron of honor; Miss Doris MacDonald and Miss Phyllis Tulle, bridesmaids; Mr. Kenneth Tulle, Mr. John Haughey, and Mr. John Landry, ushers; Miss Marie MacDonal, flower girl, in front. (Photo by Garhurl.)

A wedding trip through the New England States followed the marriage in St. Dunstan's Basilica at 10 a.m. on Monday, Sept. 5, 1955, when Marie Ellen Isabel, daughter of Mr. and Mrs. John Lewis MacDonald, Charlottetown, became the bride of Ronald Leo MacDonald, son of Mr. Leonard MacDonald, Antigonish, N.S., and the late Mrs. MacDonald.

Monsieur Patrick MacMahon officiated at the double ring ceremony. Mrs. Joseph Dougan was organist and Mr. Frank McIntyre sang "Just for Today," "Ave Maria," and "Panis Angelicus." Baskets of multi-colored gladioli decorated the altar and the guest pews were marked with white satin ribbons.

The bride, given in marriage by her father, wore a gown of imported Chantilly lace and nylon tulle over slipper satin. The bouffant skirt, posed over a crinoline, cascaded into a cathedral train.

A Juliet cap of sequins and seed pearls held her fingertip veil of tulle illusion and she carried a cascade bouquet of white gladioli, stephanotis and fern with long white streamers.

Mrs. Merlin MacKenzie, sister of the bride, was matron of honor in a gown of white net and lace over yellow tulle with matching yellow net stole. Her picture hat was of yellow net and she carried a basket of mauve pom poms.

The bridesmaids, Miss Doris MacDonald, sister of the bride, and Miss Phyllis Tulle, cousin of the bride, wore gowns of white net and lace over mauve tulle with mauve net stoles. Their picture hats were of mauve net and they carried bouquets of yellow pom pom 'mums. Miss Marie MacDonald, cousin of the bride, was flower girl in a frock of white nylon with green sash and her headband was of pink rosebuds. She carried a nosegay of

Divorcee Is Wretched Over Lonely Life

DEAR MARY HAWORTH: I was recently divorced after 10 years of marriage, and have two young sons, ages 6 and 8 years. It is only six months since the divorce was granted, and it has been a long miserable six months for me. My husband feels the same, and he writes me continually saying he has learned his lesson.

Ours was anything but a happy marriage as compared to some know. But now, without him, I seem to have forgotten his faults and how bad it all was. I keep telling myself that time will heal this wound; but will it? I am sure I still have love for Roy or I wouldn't miss him so.

My problem is pride. My family and friends were hurt by Roy and I don't know if they would forgive and accept him again -- but even that doesn't seem important now. Would you advise moving away and starting fresh in a new neighborhood where nobody knows our stormy past? Or would that be running away from things?

To be truthful, I feel like a coward in not having tried harder to keep our marriage together. Hard as life was with him at times, the love he showed us occasionally made up for it -- and I long for even those crumbs of affection now.

I thought I could find peace of mind with this divorce. Do people really find it, though, with divorce? I've tried prayer, but it isn't enough. Can you suggest helpful literature or someone to talk to? I can't confide in parents or close friends, as they would think me a fool to even consider taking another chance with Roy. Please advise.

INNER MEANING

DEAR C.P.: Understanding is half of cure, healers say; and to get your life on higher ground, you'll have to understand what has been dragging you down. Your present wretchedness isn't so much a consequence of divorce, as it is a chronic condition with you. You were wretched before, while living with Roy, remember.

Looking back now, you think you may have been happier then. But you weren't of course. You were simply more blind to the source of your pain -- which has to do with your own personality and or character in marriage who had Roy in the same boat -- and misery loves company. 'tis said. You could blame him for all that seemed wrong with your life together. And you could entertain the illusion that getting rid of him would automatically dispel anxiety, melancholy, frustration, loneliness, etc. Well, now you are on your own -- and never sorer. You feel that life with Roy is preferable almost.

Relax To Add Curves

Pull up a rocking chair, then go faster inwardly. Then when need for hurry is past, you continue in high gear. On the hand, a relaxed person can be when necessary, but without tiring inwardly.

Slowing down takes a bit of practice. When you catch your rushing ... deliberately lengthen your stride and release the ion. Relax your face muscles ... tension is clearly visible on your face, and can etch in wrinkles faster than age!

What about worry? That an excess of energy outgo. But here's the dilemma -- nervous tension squanders calories at such an extravagant rate, you tense girls are hard put to eat enough to hold your own, let alone to gain.

There is no pat solution to this whole problem of tension. If you are naturally a keyed-up person, it can be highly irritating to be told, "Just relax. It's easier said than done. Obviously you cannot change your whole way of living. But changes in little ways can make all the difference. Physical relaxation starts in the mind ... and only you can decide what can help you to become more relaxed.

Hurrying often causes tension to mount. This is not true with every one, but if fast movements bring

NEEDS EDUCATION

Your recent sense of catastrophe had to do with standing alone, in the dark as it were, obliged to "take it from here" in mending your life, to make it bearable -- since Roy is no longer in the picture, either as scapegoat or make-do leaning post.

The solution of your problem is education -- emotional re-education, as it is sometimes called. You need to become prepared, mentally and emotionally, to recognize and utilize opportunities for being happy, in whatever circumstances you have to deal with.

For helpful reading, try Dr. Edmund Bergler's book "Divorcee Won't Help" (Harper and Brothers) -- which explains why unhappy immature people choose wrong partners; and why divorce doesn't change what's wrong with self.

Talk things over with a staff consultant at the Family Service Bureau in the city through which you write. This agency is staffed



Recent Vows

J. Wesley Smith Memorial Church, Halifax, was the scene of a pretty fall wedding, Saturday, September 10 at 7 p.m. when Betty Ann Gertrude Scott, only daughter of Mr. and Mrs. D. A. Scott, Halifax, was united in marriage to Harold E. Hawkins, son of Mr. and Mrs. John Hawkins, Charlottetown, Prince Edward Island. Rev. Ward MacLean officiated.

The bride wore a yellow linen suit with navy blue accessories and a corsage of yellow roses. Mrs. Manford Cunningham attended the bride as matron of honor and wore a brown linen suit with pink accessories and a corsage of pink roses.

William E. Kidd, uncle of the bride, was best man. The bride's mother wore a grey crepe dress with red accessories and a corsage of blue carnations.

A reception was held at the home of the bride's parents, Rev. MacLean proposed the toast to the bride.

The couple left on a trip to Charlottetown where they will visit the groom's parents and on their return they will reside in Halifax.

ELLEN'S DIARY

By An Island Farmer's Wife

The next work of field for our farmers and children? That was the potato-digging today in at Rob's. There too in the more recent years, the acreage devoted to this noted husbandry of the Island is only small, the day suffering to gather all his grovings in to the cellar.

In the farming we currently practice, it is not that we do not favor the growing of potatoes, as a respected cash crop. Indeed we have known how nice the returns can be and have experienced too the disappointment occasioned by diminished prices, which are not confined to tubers alone but are natural to all commodities of the farm. Of late years however, with little farm-help available about, our farmers' interests have been turned to other and we may say, easier lines of the farming. At Alderlea, we depend entirely on the production of livestock to keep the wheels of our occupation a-turn.

Easier, we said? There is still work to it especially during the winter, but with barns and pig-

series convenient and feeds and water at hand, this farming does not seem to require the actual labor of the other.

"You'll be staying at home with us," we commented to Mack on an early call of the day. He shook his head and smiled in pleasant anticipation.

"I'm going," he offered. "It's a nice place to go. I may get to drive the tractor -- sometimes Uncle Rob lets me. Gage -- he knows how now. Granddaddy says he does it well." He chuckled. "There's no foolin' in the work when he's at that -- he watches his work! I don't do it so well, because, you see, I'm just learning, and," he said on another thought, "if a fellow happens to get hungry between times in there, all he has to do is ask for a cookie. And," he smiled, remembering, "there it is! That's a kind woman, to little boys. Some women! He don't you think? -- one that's good was confidential now, "aren't!"

A still day this, remember? sunny and bright through the

MORNING SMILE

"One great thrill of life that rich people miss," said the man as he paid the last installment.

morning but then as October days sometimes are, suddenly becoming gently beclouded, the air so light that distant sounds seemed to be close at hand. The train's whistle from away over the fields to the north, how clear! The blue-jays' calls, the traffic on the Highway, the reports of the guns of upland hunters and the baying of their hounds, how close! And the leaves falling -- crimson and orange-hued, golden and copper in this, the passing of the year.

"Not much work to our potato-digging now," James says coming in from a "kaley" to the house across the lane, his work of day over. "By rights, Ellen, we should be growing more of them. It's work that I like -- healthful too. My, what an appetite it gives one! Anything to eat about?"

"Ginger snaps," we offer. "Pretty light fare for a working man," he chuckles. And October "keeps marching on."

Until tomorrow -- Diary -- Good-night...

Cover-Ups Of Plastic

ELEANOR ROSS

No matter how large baby's wardrobe may be, there are usually one or two favorites that get the most use. These are not necessarily the fancy ones, but the kind that serve as a cover-up, a protection against drooling and these food-spills. So instead of wearing out those favorites, why not meet the demand by sewing up a few originals yourself? They're simple to do and you can stitch them up in a jiffy on your sewing machine.

Use Printed Plastic Here's one you can make up on printed plastic. It requires no hemming and is big enough to cover both baby and the high chair tray. Just cut out a bib shape, long and wide enough to cover the tray generously. The top should fit over baby's shoulders. Curve for Neckline

Cut out a shallow curve for the neckline. Then stitch a strip of matching bias tape on each side of the bib where they can be tied under the tray. It will keep baby clean and prevent him from standing up in the high chair. And when feeding time is over you can simply sponge off the bib and wash up with soap and water. You can make other versions of this bib out of the same type of plastic material.

Instead of making a tray-top bib, turn up a cuff along the lower edge and stitch it in place at either side. The cuff will catch crumbs and spills or even hold a couple of tiny toys.

For amusement, sew a couple of tiny tinkle bells to the edge of the cuff. Terry cloth bibs are also a favorite because they're so easy to wash. They can be doubly protective if you line them with detachable plastic.

HOUSEHOLD HINT

If you can install a wash basin in your basement, the children can come in from play and go down the cellar stairs to clean up, instead of going through the house with dirty shoes and dirty hands.

Words Of The Wise

Experience is not what happens to a man. It is what a man does with what happens to him. —(Aldous Huxley)

ANNE ADAMS PATTERNS



HALF-SIZE FASHION
Half-sizes! Just two main pattern parts plus facing and pocket -- sew this dress in a jiffy! You'll love its scalloped neckline, simple bodice, graceful 8-gore skirt! Proportioned for perfect fit -- no alteration worries for the shorter, fuller figure! Sew it now!

Pattern 4574. Half Sizes 14 1/2, 16 1/2, 18 1/2, 20 1/2, 22 1/2, 24 1/2. Size 16 1/2 takes 3 1/2 yards 35-inch fabric. This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Send THIRTY-FIVE CENTS (35 cents in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to ANNE ADAMS, care of Charlottetown Guardian, Pattern Dept., 60 Front St. West, Toronto, Ont.



Wife Preservers
If your new dress' washing instructions advise lukewarm suds and rinsing, use the same method to ascertain the temperature of the suds as you do for the water for baby's bath -- testing with your elbow or wrist.

Quickie Bran MUFFINS
ART UNKLETTER says "one of my favorite All-Bran recipes!"
1 cup Kellogg's All-Bran
1/2 cup milk
1 egg
1/2 cup soft shortening
1 cup sifted flour
1/2 cup sugar
1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup oil

• Combine All-Bran and milk. Let stand 5 min. out of mixture in which you add oil and shortening. Beat well.
• Mix together flour, baking powder, salt and eggs. Stir in All-Bran, stirring only until combined.
• Fill greased muffin pan 3/4 full. Bake in moderately hot oven (400° F.) about 20 minutes. Yield: 8 muffins.

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MORE CONVENIENCE. Half portions separately wrapped so you can make a little or a lot. No sugar to add either.
liquid lemon in this "bud" gives you fresher-tasting lemon pie.

COOK'S CORNER



BREAD, BUTTER PICKLES

Wash and dry, slice thin: 1 qt. cucumbers (4 to 6 inches length and about one to one one-half inches in diameter) 6 medium onions Sprinkle with salt, let stand hour, then drain; add: 1 cup vinegar 1 1/2 cups granulated sugar, 1 tsp. celery seed 1 tsp. tumeric 1/2 tsp. cinnamon 2 sweet red peppers Boil 20 minutes thicken to once.