

WOMEN

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LET'S EAT Blueberry Pie Starred On Maine Dinner Menu

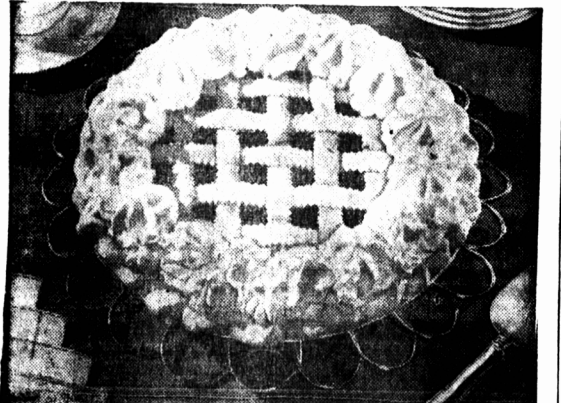
By Ida Bailey Allen

With a tic-tac-toe lattice top and a lush border of whipped cream, this blueberry pie is a dessert guests will long remember.

There was a chug of a jeep on the drive, a knock on the back door and in came Frank McGinley. Frank is a Maine blueberry grower, whose fields are not far from Holbrook Farm, where the Chef and I were guests.

"Like to see the blueberry fields?" he asked. "Better come today, we start raking tomorrow morning."

A HUMAN "SCARECROW"
Three in a jeep, we bounded



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and chugged over a cart path, boulders and ruts. Finally, we saw the wild blueberries, the low variety, blue as the sky, nestling close to the ground.

"Why the tent in this field?" asked the Chef.

"I sleep up here nights at harvesting time," explained Frank. "Have to scare off the deer and bears, or they'll eat the berries. One look at me and they run!"

RICH HARVEST
Monday came the raking. "Nine visiting workers 'raked' the scrubbed up the blueberries by means of a device that looked like

Do's And Don'ts In Cooking Your Thanksgiving Turkey

The P. E. I. Poultry Industries Committee lists the Do's and Don'ts for that Thanksgiving Turkey:

Do allow 1/2 lb of turkey for each serving (ready to cook weight). Don't overlook buying a quality product. Do allow 2 or 3 days in refrigerator or 8 to 10 hrs. at room temperature to thaw if using a frozen bird. Do keep bird refrigerated until ready to stuff and roast. Don't stuff until just before roasting. Do rub cavity with salt (1/2 tsp. per pound). Don't season outside. Do spoon stuffing into cavity and neck. Don't pack stuffing. It needs room for expansion (1 cup per pound of turkey). Do truss bird heavily for good appearance and even cooking. Don't spoil the preparation by uneven cooking. Do start the turkey on one side of the breast, turn it to the other side then to the back. Do repeat turning about every hour for small or medium size birds. Don't forget to grease the skin well with melted fat before putting into pan. Do baste with pan drippings every time the bird is turned. Don't ever cover the pan.

Option - the turkey may be covered with a grease soaked cloth or it may be rapped in aluminum foil, if so no need to baste. Don't use an oven over 325 degrees F. Do check for doneness-turkey is done when the leg gives easily at joint. Don't pick with fork - it will let the juice out.

Blueberry Tic-Tac-Toe Pie: Prepare 1 recipe American pie pastry, or use 1 pkg. pie crust mix. Roll the pie dough a scant 1/4" thick and line an 8" pie plate. Make a fluted edge.

To prepare the filling, use a (No. 2) can blueberries in syrup. Stir in 1 1/2 tbs. quick-cooking tapioca, 2 1/2 c. sugar, 1 tbs. lemon juice and 1/2 tsp. nutmeg.

To prepare the lattice-top topping, roll the remaining pie dough a scant 1/4" thick; cut into strips 1/2" wide, using a knife or pastry wheel. Interweave basket fashion, on an 8" round of waxed paper. Push toothpicks through the pastry and paper to hold in place. Trim the edge.

Next, pour the blueberries into the crust-lined plate. Flip the berries. Remove the picks and paper. Press the edges of the lattice-crust against the inner edge of the rim.

Bake 35-40 min. at 425 degrees F.; cool. To serve, edge with rosettes of sweetened whipped cream.

MAINE LOBSTER SPECIAL

The following dinner is based on a lobster casserole developed by our hostess, Hildegarde.

TOMORROW'S DINNER

Hot or chilled vegetable juice; Maine lobster casserole (or tuna escallops); crisp heated potato chips; baked whole tomatoes; cucumber salad; half-roasted strawberries with cream; coffee, tea, milk.

Maine Lobster Casserole: Mix 2 tbs. dry mustard, 4 tbs. flour and 1/2 tsp. salt. Melt 6 tbs. butter and stir in. Gradually stir in 2 c. light cream (or half cream and half milk). Stir until smooth and thick.

Add 4 c. diced cooked or canned lobster meat and 1 tbs. lemon juice. Transfer to a buttered 3 pt. casserole.

Stir 3 c. fine, soft bread crumbs with 1/2 c. melted butter; spread over the top.

Bake 20 min. or until brown in a moderate oven, 375 degrees F.

TRICK OF THE CHEF

Dust potato chips with celery or onion salt and heat.

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MARY HAWORTH'S MAIL

Navey Veteran Asks Help In Becoming Sociable

DEAR MARY HAWORTH: I am an average looking young man of 22. My problem is how to go about getting acquainted with people my own age - girls, for instance.

Actually the problem is more than that. I have never gone out with a girl, or held hands with a girl, or kissed a girl; or gone to parties or dances (I don't dance); or had any of the basic training in dating that most persons have in their teens.

At first it was because I couldn't afford dates. Then it was because I didn't have time, as I was always wandering around exploring places, and hunting and fishing and boating, etc. Always alone, though. As I got older I knew I should begin dating, but I had become afraid that I would make a complete fool of myself in some way - so I kept putting it off.

BEEN COWARDED

Recently I was discharged by the Navy and have a fairly well paid job and a good car; but I know absolutely no one in this town, as my folks moved here while I was in the service. I am living with them at present, but plan to move into an apartment in the near future, as I would rather live alone.

While in the Navy, when most of the other guys went out with girls, I'd stay behind and study for my future occupation. I am now a civilian but still a coward towards females. Afraid of the unknown, I guess. I can't remember when I've even spoken to a girl. I figure it is about time I started growing up, though, so what do you suggest? T.C.

PROBLEM ROOTED

DEAR T.C.: Your story shows that your problem of social isolation is pretty deep rooted and goes back a long way. It didn't begin with finding yourself in a new town where you don't know a soul as yet. Nor is it simply a problem of girl-shyness; of having no girl friends and of never having dated, danced, held hands, etc.

Back in the years when you felt you couldn't afford dates, and were always wandering around - "always alone" - exploring places, hunting, fishing, boating, etc., you had this problem of social isolation. But you hadn't wakened to it then; and though you probably yearned for close friends and true companionship, no doubt you expected that time would bring these blessings to you eventually.

It hadn't occurred to you, then, that early circumstances (beyond your control) had thrown you off stride in your pursuit of the good life. And that you'd have to find your own way back to normalcy. In your teens you were avoiding social interchange partly for lack of money, maybe; but more due to ingrained feelings of shame about yourself and or your family. As if you felt you weren't worthy of friendly acceptance, and would be the butt of contempt, rejection, scorn, etc., if known close-up by nice people.

GET FRIENDSHIP

Very likely you are by nature a shy sort of fellow at best, not cut out to be the hearty back-slapping extrovert. Thus, early discouragements would be especially hard on your fine sensibilities; and, to protect yourself, you probably withdrew into a shell and became a fear-filled recluse. To rid yourself of this emotional straitjacket you will need some psychiatric help at first-hand.

A good psychiatrist or psychologist working with you will give you the pitch of intimate dependable friendship and respect for yourself. From this nucleus of sound experience you will begin to develop friendship to others; not letting disappointments throw you.

Later, a term of dancing lessons, enrollment in adult education courses, church-going with active support of church social events, membership in a prayer group, etc.,

will lead to dates, on a basis of common interests. - M.H.

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

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Dresses and Jumpers, sizes 2 to 14x—
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Wool Sweaters - Cardigan style—2 to 14x—
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Pyjamas—
Girls 1.95 to 3.95
Boys' sizes 2 to 6 2.49

Bobby Socks in White and assorted shades—
..... 39c to 79c

Baby Blankets—
89c to 1.49

Kingcote Diapers - per dozen 3.95

Baby Cardigan Sweaters in Wool or Nylon—
2.49

Long Fawn Hose—all sizes 59c to 89c



Honeymoon in Maritimes

A honeymoon trip through Maritimes followed the marriage in Long River Presbyterian Church on Sept. 3 at 2 o'clock of Miss Shirley Alice Stewart, daughter of Mr. and Mrs. Arthur J. Stewart, Sea View, and Mr. Daniel Clayton MacLean, son of Mr. and Mrs. Daniel A. MacLean, Summerside. Rev. E. H. Bean officiated. Mrs. Lorne Campbell was organist.

Baskets of gladioli, dahlias and mixed flowers decorated the church. The guest pews were marked by sweet peas and white satin ribbon. The bride's father gave her in marriage and she wore a ballerina-length gown of white nylon net over taffeta with lace jacket and long tapered sleeves. Her finger-ring veil of tulle illusion fell from a Juliet cap of pleated nylon and lace. Red Sweetheart roses formed her bouquet.

The maid of honor, Miss Vera J. Stewart, chose a gown of aqua velvet with matching headband. Her bouquet was of yellow carnations.

Mr. Brenton Partridge was groomsman and the ushers were Mr. Gerald MacLean and Mr. Clayton Adams.

The mother of the bride chose a navy and pink nylon sheer with navy accessories and a corsage of pink Sweetheart roses. A blue crepe costume with navy accessories and a corsage of pink Sweetheart roses was chosen by the groom's mother.

A reception followed for seventy guests at the home of Mr. and Mrs. Gerald MacFadyen, which was decorated with pink and white streamers and gladioli. Miss Doris MacLean was in charge of the guest book.

Presiding at the tea table was Mrs. Judson MacKinnon. Friends of the bride, Mrs. Gerald MacFadyen, Mrs. Lyman Moase, Miss Shirley Trombley, Miss Elizabeth Brinton, Miss Joyce MacKay, Miss Mary McCormick and Miss Margaret MacDonald assisted in serving.

For travelling the bride wore a beige and brown suit with beige accessories and a corsage of yellow roses.

Out-of-town guests were Mr. and Mrs. Leonard Campbell, St. John, N. B.; Mrs. John MacLean, Oshawa, Ont.; Miss Shirley Trombley and Miss Elizabeth Brinton, both of Boston, Mass. (Photo by Edwin Heckbert Studio)

ELLEN'S DIARY

By An Island Farmer's Wife

So this home we keep with James, with steps which take us, for the most part here and there along familiar paths of the place by day and bring us into evenings together by the fire.

But sometimes, at a fancy, we leave it all and come away, it may be together as we did at weekends to enjoy once more, the autumnal glow and fresh breezes and hills of the countryside. James was at the wheel noting in passing a stooked field, commenting "There's the machine to be done yet!" Easing the machine's pace a bit to catch a better view, to have occupants of hurrying cars look in curiously upon "the little old man and the little old woman" in the truck, wondering we suspected if some engine trouble had developed or what was delaying the pace. And all the time James well to his own side of the road and oblivious to the frantic haste of the age about was taking stock of "the old man and the little old woman" in the truck, wondering we suspected if some engine trouble had developed or what was delaying the pace. And all the time James well to his own side of the road and oblivious to the frantic haste of the age about was taking stock of "the old man and the little old woman" in the truck, wondering we suspected if some engine trouble had developed or what was delaying the pace.

Imposing cars may pass, the acme of the designer's art, in fine line and appointment. James gives them little notice, certainly no glance of envy. His thoughts are of the fields and the farmlands, of the miracles and wonders of their birth and growth and death and rebirth, at the Hands which can give and withhold in this occupation of which he is so heartily a steward.

And even if on our part see every dimpling brook slipping away into its quiet bracken, and blue tidal river, and fresh hill-tops see the lines of beloved Strait or other silver sea and are often mute beneath the spell of autumn now on the farmlands, we lend what assistance we can to his driving-skill. We restrain the wo-

COOK'S CORNER

RICE CUSTARD

1/2 cup rice
4 cups milk
2 eggs
3 to 4 tbs. sugar
1/2 tsp. vanilla

Wash rice; cook in double boiler until soft. Separate the eggs; beat yolks and sugar together; add to hot rice. Fold in beaten egg whites. Temp. 325 degrees. Time: 1 hour and 10 min.

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Couple Will Reside In Montreal

Montreal will be the home of Mr. and Mrs. John C. Turner who were wed at the Baptist parsonage, Charlottetown, on September 15th. Rev. Harold Milton performed the ceremony uniting in marriage Miss Betty Lou Worth, youngest daughter of Mr. and Mrs. Charles F. Worth, Charlottetown, and Mr. John Carlyle Turner, son of Mr. and Mrs. John R. Turner, also of Charlottetown.

The bride chose a powder blue suit with navy accessories and a corsage of yellow roses. She was attended by her sister, Norma, who wore a pale blue suit with pink accessories and a corsage of pink roses.

Mr. Herbert MacDouglass was groomsman.

For her daughter's wedding, Mrs. Worth chose a dress of navy with cerise accessories and a corsage of white carnations. The groom's mother was gowned in navy with pink accessories and a matching carnation corsage.

A reception followed at the home of the bride's brother, Mr. John Worth, Belvedere. The bride's table was centred with a three-tiered wedding cake topped by a miniature bride and groom. The toast to the bride was proposed by Mr. Ivan Robinson. Those assisting in serving were Mrs. Ralph Worth, Miss Ena MacEachern and Mrs. John Worth.

The couple honeymooned in the New England states.

PRE-NUPITAL SHOWERS
Miss Betty Lou Worth was honored at a miscellaneous shower when Mrs. Ralph Worth and Miss Norma Worth were joint hostesses. The gifts were opened by Margaret Zakem and the verses were read by Ena MacEachern. Lunch was served by the hostess, assisted by Mrs. John Worth.

A miscellaneous shower honored

verses were read by Vivian F. W. Woolworth Co. Ltd. in the home of Mrs. Kenneth Herman, Belvedere. The gifts were opened by Loretta Perry and the

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		Cranberries, lb. 19c
		FIG BARS
		Cookies, lb. ... 35c
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