

WOMEN

Page 8, The Guardian Thursday, Sept. 22, 1955

ELLEN'S DIARY

By An Island Farmer's Wife

Within sight, up on the heights of the valley and not far from the House on the Hill, neighbors were at their field-threshing this afternoon. And with it the baling of the straw. Tractor-wagons gathered in the stooks to the thrasher, a gleaming pipe belched the offal of sheaf to an amber heap of straw. A baler, shining new was there, a truck and tractor and wagons to haul home both grain and bales.

In the front meadow, below which lay placidly the dimpling pond, we saw "our own mare" lift her head from her grazing to look toward that grain-field. The Nell-mare followed her example in that curious way horses have. And the foal, the little sunny-coated fellow, what did he do? What else but avail himself of the opportunity to nurse, there in the September loveliness, with a harvest-day warm and gentle along the fields?

Were the animals interested in the strangeness of the threshing scene? Not a horse in the field there-no team in a farm-wagon making the round of the stooks? No sound of an echoing, "Whoa!" to accompany the jay's loud call from the valley below. Only the great machines, their rhythmic beats lingering on the quiet air.

Did Tenyson, who long years before had visualized so truly a day when "the heavens" should "fill with commerce, argosies of magic sails, pilots of the purple twilight, dropping down with costly bales" see also English farmhands fully mechanized. We wondered? Could we as a youngster helping a bit in "the brook field" or "the shore field" of home, ever imagine a time when an old mare of the place and a "shelving" wagon would have no share in the work of the harvest? Or in our days of farming with James, through the years, when the team was the mainstay of our living, ever dream of a day when in the stress and strain of it, horses should remain idly by?

How magic this was-sacks filling (we knew) bales mounting. Was it good? Or should we have liked the years to turn back to the time of the treadmill of our childhood, or the upright engines of our girlhood? And later?

"I'd like to have the kitchen as it was" an older farmwife said to me. "I'd like to have the old stove back, the table where it was, and the armchair, with none of these modern cupboards and electrical stuff that clutters up the place. We were happier in our living then."

But she, and we, knew that those were the young years when hearts were strong and hopes always high and that the interval since had eroded from mind memories of the labor and inconveniences of then. No, we would not go back—we would relive them if that were possible but for the sake of dispatch and (as we see it) less arduous though busier farming, we would give the farmers the machinery of these modern days.

But an old clock we would keep, one to ring out as now (And raindrops on a window!) the time of day's close.

Until tomorrow—Diary—Good-night.....



NURSES' SEC.

Mrs. Vernon Bolger was appointed Secretary Registrar of the Nurse's Association recently to replace Miss Muriel Archibald, who is now Secretary Registrar of the Nurses Association in New Brunswick.

Mrs. Bolger, the former Helen Curran, is a daughter of Mrs. Henry Curran and the late Mr. Curran of Stanhope Road, P. E. I. Mrs. Bolger, a graduate of Notre Dame Academy, Charlottetown, continued her education in Boston where she made her home with her aunt, Miss Anna S. Hennessey, R.N. In 1933, Mrs. Bolger received her B.S. degree from Simmon's College when she completed a 5 year nursing course with clinical experience at the Massachusetts General Hospital.

She has been a science instructor in a number of schools of nursing since her graduation.

After the completion of World War II in which she served with the rank of First Lieutenant, she resumed her studies toward an M.S. degree in Nursing Education at Boston University and at St. John's Hopkins University, Baltimore, Maryland.

Since her marriage to Mr. Vernon Bolger in 1951 and return to the Island, she has taken an active part in the Association of nurses serving on various committees. Mrs. Bolger is the son of Mrs. Joseph Bolger and the late Mr. Bolger of Hope River, Mr. and Mrs. Bolger and their 2 year old daughter make their home in Highfield, P. E. I.

MARY HAWORTH'S MAIL

Woman's Concern About Son's Wife

DEAR MARY HAWORTH I am greatly interested in my daughter-in-law and what she is doing to her life, and to those who try to love her. Joyce was 16 when she married my son—knowing little about housekeeping and caring less. She is a good girl, and he was reared in a Christian home, an atmosphere of love and mutual respect.

Dick is a fine person and we, his parents, have been humbly grateful for God's help in making him so. Because he loves, he puts up with great trials in his marriage. He is a farmer and after long hard days of work he has to fix his own meals. His wife stays abed, reading magazines, letting unwashed dishes and housework pile up.

Now they have a baby, who doesn't get half the mother-care he needs; and as he is subject to asthma, I fear that Joyce may learn too late just how much he means to her.

MISSUS THE BEST

I feel she is getting only crumbs of the full happy life she might have, and it is such a pity. Once in a while I get a glimpse of the wonderful person she could be, and I've sometimes wondered if it would help if I chastised her. But all my life I have heard of interfering mothers-in-law and I was afraid that I might express my concern the wrong way if I spoke out; and I do love her very much.

I am not the mom-type. I'm not jealous and selfish. I've prayed for her, loved her and put-up-with. But since she has begun to show disrespect to me, I feel I just must do something to save my affection for her. Can you help me, please?

PROBLEM PROVED

DEAR MARY: You say you are affectionately interested in your daughter-in-law, concerned to waken her to full happy living. I believe that. But it looks to me as if she is a hopeless case—unless and until she cooperates to help herself.

She should face the fact that her performance is subnormal; but still remedial, if she will exert herself (1) to understand the meaning of her negativism; and (2) to practise recuperative attitudes.

A full discussion of the biological and social bases of her behavior is given in anthropologist Ashley Montagu's latest book. It is titled "The Direction of Human Behavior," with the subtitle: "A scientific confirmation of the enduring belief that human love is essential to all human growth." The book is published by Harper and Brothers.

On page 259 we find this relevant statement: "Whenever we meet with a failure to function as an adequate human being we may be certain that the cause or causes are to be looked for in the love relationships of the person during the first six years of his life. It is through the means of love that the infant first develops a consciousness of himself in relation to another person—the fundamental social relationship. By being loved the child learns to love.... Conversely (see page 261).... selfish behavior is produced as a result of (adult or maternal) failure to cooperate with the infant.... failure to stimulate it towards altruistic behavior by being altruistic (that is, devoted) towards it."

THE REMEDY

So Joyce's problem is recognizable and its causes known in a general way. And the cure is understood. "Emotion follows action," psychology finds; thus the cure is to act deliberately as if one loves—borrowing from the sympathetic example of genuinely loving persons, until one gets on the beam of really loving from the heart.

Likely there is a connection between Joyce's frustrated depressive do-nothing attitude and her child's asthmatic condition for modern medicine associates this respiratory affliction with a psychological state of chronic acute infantile anxiety caused by severe rejection. So Joyce has double need to lift herself up to normal love-expressiveness.

Psychiatric therapy is indicated; and in the town through which you write, she may get first-hand guidance from the Family and Children's service, or from the community mental hygiene clinic; or the clinic attached to the state university medical school there. To maintain your affectionate spirit you might read Hannah Hurnard's glowing book "The Kingdom of Love"—distributed by the Christian Literature Crusade, Ft. Washington, Pa. M.H.

MORNING SMILE

First Lawyer—What's your latest case?
Second Lawyer—It's a fight over the million dollars an old lady left sewed in her bustle when she died.
First Lawyer—That's an awful lot of money to leave behind!

All about love

What is love? What is the difference between love and sex? Is there such a thing as "love at first sight"? What makes us sometimes fall out of love? Can we both love and hate a person at the same time?

In October Reader's Digest a renowned biologist tells you all about love—the complex emotion that rules every day of your life. Get your copy of October Reader's Digest today: 48 articles of lasting interest including the best from current books, leading magazines, in condensed form.



MacRae—Morrissey

Mr. and Mrs. Harold MacRae are pictured following their wedding at the Bishop's Residence, Charlottetown, August 27th. Rev. Father Francis Corcoran officiated. The bride is the former Miss Mary Helena Morrissey, daughter of Mr. and Mrs. Jeremiah Morrissey, Millview, P. E. I. The groom is the son of Mrs. Ethel MacRae, Charlottetown, and the late Mr. Frederick MacRae. From left to right: Mr. John Moore, groomsmen; Mr. and Mrs. MacRae, and Miss Auldene Morrissey, maid of honor, and sister of the bride.

Fall Fruits Give Homemaker Good Assortment For Menus

Peaches, pears, grapes, apples, plums and prunes—what a wonderful assortment of fruits is available right now for lunch-box treats, between-meal snacks and delicious eating anytime. For breakfast, fruit is so refreshing served either alone or with cereal and cream and at luncheon surely nothing could be tastier than several fresh fruits on a salad plate, perhaps with cottage cheese. For dinner, fruit cocktail as a starter or spiced fresh fruits with the meat course, or a freshly-baked fruit pie or pudding for dessert is sure to please everyone. Any fresh juicy fruit eaten out-of-hand is particularly good for dessert following a heavy main course and a fresh peach or pear or a bunch of grapes is both satisfying and attractive when accompanied by nippy cheese and crackers.

The home economists of the Consumer Section, Canada Department of Agriculture realize that besides eating plenty of fresh fruits while they are in season, nearly everyone will want to store some away for next winter. There is nothing more satisfying to a homemaker than the sight of colorful rows of sparkling jellies, jams, pickles and canned fruits that she has made herself. And for a new bride what a proud moment it is when she opens the first jar of her very own peach jam, cucumber pickles, plum chutney or luscious deep purple grape jelly.

FROZEN FRESH FRUIT COCKTAIL

In addition to canning, many of today's homemakers are fortunate to be able to freeze fresh fruits and store them in their home freezer or locker. Frozen fruits do taste so fresh and good later on when the harvest season is a thing of the past. And for a touch of summer at Christmastime, what could be more refreshing than a fresh fruit cocktail.

Make a thin syrup in the proportion of one cup of sugar dissolved in two cups of water, allowing three quarters to one cup of syrup for each 16 fluid ounce

Grant-Gallant Vows Solemnized In Fall Ceremony

At St. Pauls Roman Catholic Church September 5, Monsignor G. J. MacLellan, V. G., in a double ring ceremony, solemnized the marriage of Lorinda Ann, youngest daughter of Mr. and Mrs. Jas. A. Gallant to Joseph Dennis Grant, son of the late Mr. and Mrs. John Grant, of Summerside.

The bride, given in marriage by her father, was charmingly attired in a floor-length gown of white swiss embroidered nylon tulle by Rose Tex with matching lace leaves around neckline, shoulders and sleeves. Her fingertip veil of nylon net was held in place by a headress with matching lace leaves. She carried a white prayer book with white satin strainers trimmed with pink and blue satin bows and white velvet flowers.

The maid of honor, Miss Conny Gallant, sister of the bride, was attired in a floor-length gown of pink nylon net over pink taffeta with matching shoes, gloves and headress.

Mrs. Bill Acorn, sister of the bride as bridesmaid was similarly attired in a floor length gown of ice blue nylon net over taffeta with matching shoes, gloves and headress. Both carried nosegay of rosebuds.

Little Miss Ann Peters, niece of the bride, looking winsome in a floor-length gown of yellow corded silk with matching headress and carrying a nosegay of rosebuds, acted as flower girl.

The groom was attended by his brother James. The ushers were Edward Laughlin, Benny Gray, brother of the groom and Joseph J. Gallant, brother of the bride. John Sullivan nephew of the bride served Holy Mass.

During the ceremony the organ music was provided by Mrs. Ted A'Hearn and Miss Ann Wedge sang Ave Maria during the signing of the register.

The bride's mother chose for her daughter's wedding a pink dress of tulle with La Rath. She wore a corsage of white carnations. A reception for 75 guests was held at the bride's home.

The bride chose for travelling a charcoal grey suit with pink accessories and a corsage of pink roses.

They will reside in Summerside where the groom is employed with the Amalgamated Dairies and the bride is stenographer with the White Star Laundry.

Out-of-town guests included Mr. and Mrs. Bill Acorn, Mrs. Ed. Acorn, and Miss Eileen Handregan of Charlottetown.

Previous to her marriage the bride was tendered a miscellaneous shower at St. Paul's Hall, Mrs. Lash Schurman and Miss Noma Campbell were joint hostesses at the home of the latter in honor of Lymnie. She received many beautiful and useful gifts.

Words Of The Wise

Half the world does not know how the other half lives. —(Rabelais)

LET'S EAT

Beef And Vegetables Make A Festive Dish

By Ida Botley Allen

Our gardens are overflowing with vegetables: preserve cupboards are stuffed with homemade jellies, jams and pickles. And, in the markets, there's plenty of good grass-fed beef at reasonable prices.

So let's plan a Sunday dinner, teaming this plentiful beef with garden produce and fruit.

HARVEST FESTIVAL DINNER

Honeydew Melon
Radishes, Carrot Sticks, Celery
Sliced Tomatoes
Beef Fricassee with Mushrooms and Garden Vegetables
Sweet Potato Biscuits
Spiced Grapes
Pickle Relish
Each Ice Cream on Cake Slices
Coffee
Tea
Milk

TOMORROW'S DINNER

Hot or Chilled Tomato Juice
Salmon Steaks New Hampshire
Braised Potatoes Broccoli
Beets Vinaigrette
Deep-Dish Plum Pie
Coffee
Tea
Milk

Salmon Steaks New Hampshire: Half fill a deep frying pan with boiling water. Add 3 slices lemon, 1 bayleaf, 2 cloves and 1 tsp. salt. When boiling, slide in

Beef-Fricassee: Melt ¼ c. but-

ter or other fat in a heavy deer-

kettle. In it, brown 2½ lbs. chuck of beef cut in 2" cubes. Add 2 tsp. salt, 1 tsp. monosodium glutamate, ¼ tsp. pepper and 6 c. boiling water. Cover; simmer 1½ hrs. or until fork-tender.

Half an hour before completion, top with 6 coarse-diced white potatoes, 6 quartered carrots and 12 sliced peeled small onions. Fifteen minutes before serving, add 1½ c. each coarsediced celery and tender string beans.

REMOVE VEGETABLES

To 3 c. well-seasoned medium thick cream sauce add 1 lbs. mayonnaise and 1 tsp. lemon juice. Add 3 hard-cooked eggs sliced thin.

Wed At Montaque In July Ceremony

A pretty wedding was solemnized at 7 p.m. on July 27th at Trinity United Church, Montaque, when Nan, daughter of Mr. and Mrs. Harry Stewart, Montaque, became the bride of Harold, son of Mr. and Mrs. Bruce Younker, Charlottetown. Rev. Sydney Boyce, Georgetown, officiated at the double-ring ceremony.

Given in marriage by her grandfather, Mr. Dan Stewart, the bride was attended by Mrs. Charles Fraser, Murray River, matron of honor, and Miss Betty Stewart and Mrs. Russell Downe as bridesmaids. Flower girls were Miss Shirley Stewart and Miss Faye Younker.

The bride chose a floor-length gown of white taffeta with overskirt and jacket of nylon lace. Her fingertip veil was arranged from a crown of seed pearls and she carried a bouquet of red roses with white streamers.

Mr. Charles Fraser, Murray River, was groomsmen. The ushers were Mr. Claude Stewart and Mr. Harry Stewart, brothers of the bride. Mr. Linden Stewart was ring-bearer.

During the signing of the register Mrs. Cecil French sang "I'll Walk Beside You".

A reception followed at the home of the bride's parents which was decorated with pink and white streamers and bouquets of summer flowers.

The couple are residing in Charlottetown. They were later honored at a miscellaneous shower at the home of Mr. and Mrs. Russell Downe where they received many lovely gifts.

You'll drink with delight

KING COLE COFFEE

When done, surround vegetables with meat. Keep hot. There should be 2 c. of brown left. Stir in 1 lbs. cornstarch dis-

Wife Preservers

Use boiling in your rinse water according to directions on the container. Success of blanching depends on...

EGG CREAM SAUCE FROM THE CHEF

To 3 c. well-seasoned medium thick cream sauce add 1 lbs. mayonnaise and 1 tsp. lemon juice. Add 3 hard-cooked eggs sliced thin.

ANNE ADAMS PATTERNS

JIFFY-APRON!

Jiffy-apron—sew very easy! See the diagram — it buttons and wraps, opens flat for fast ironing too. Make it in checked cotton, with contrast to accent the gay scallop trim. Nonslip straps; plenty of cover to keep you neat.

Pattern 4745: Misses' Sizes

Small (10, 12); Medium (14, 16); Large (18, 20). Medium size takes 1½ 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.

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COOK'S CORNER

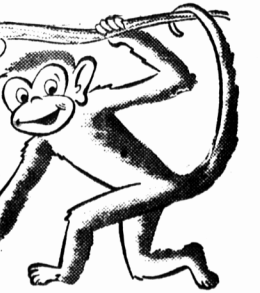


PLAIN HARD SAUCE

1 cup sifted powdered or confectioners' sugar
½ cup butter
1 tsp. hot water
1 tsp. vanilla
Beat the butter to a cream and gradually work into the sugar, water and flavoring.

NO MONKEY BUSINESS!

For complete satisfaction make it a habit in your food buying to come to PIERCE'S. You are always assured of full value for every hard earned dollar spent. Get in the swing with our many satisfied customers.



Delicious Island MELBA APPLES 5 lb. bag 49c	Good Size SUNKIST ORANGES 2 doz. 75c
FRESHLY GROUND EVERY HOUR HAMBURG 2 lbs. 65c	CHOICE GRADE "A" FOWL lb. 37c

Delicious 5 Months Old GRADE "A" CAPONS 6 - 7 Lbs. lb. 55c
--

FLUFFO SHORTENING, 2 lbs. 59c	PIMENTO 8 Oz. CHEESE WHIZ, jar 39c
MAPLE LEAF PURE LARD, 2 lbs. 43c	BARBOUR'S (Ice Box Jar) PEANUT BUTTER 47c

JELLO INSTANT PUDDINGS 2 Pkgs. 27c

Clark's 20 Oz. PORK & BEANS, 2 tins ... 45c	Swift's PREM, tin ... 45c
NESCAFE, 2 oz. jar ... 69c	Silver Seal MOLASSES, quart ... 33c
Regular Size FAB, pkg. ... 29c	Interlake TOILET TISSUE, 6 rolls ... 69c
Christie's RITZ, pkg. ... 21c	Bakers CHOCOLATE CHIPS, pkg. 35c
Lobster COCKTAIL, tin ... 59c	
Bulk Seedless RAISINS, 2 lbs. ... 35c	

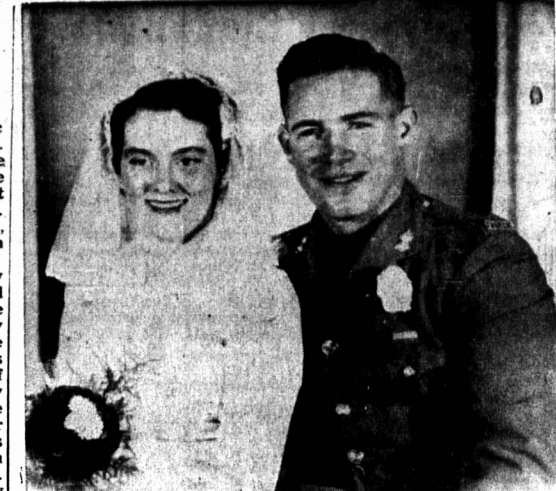
meat dept.	fruits-vegetables
Peameal BACK BACON, lb. ... 79c	No. 1 Pickling ONIONS, 10 lbs. ... 39c
Breakfast Sliced BACON, lb. ... 57c	Silverskin ONIONS, 2 lbs. ... 35c
Sweet Pickled PORK HOCKS, lb. ... 19c	Tender Island CORN ON THE COB, doz. 39c
Fresh Plate SPARE RIBS, lb. ... 47c	Red Ripe Island TOMATOES, 2 lbs. ... 25c
Maple Leaf BOLOGNA, lb. ... 29c	No. 1 P. E. I. POTATOES, 10 lbs. ... 25c
	Crisp Island CELERY, 2 bunches ... 29c

GREAT GEORGE STREET, CHARLOTTETOWN, P. E. I.
DIAL 5524-5525

Pierce's CASH and CARRY
"ONE STOP TO SHOP FOR ALL YOUR FOOD NEEDS"
DELIVERY SERVICE

When done, surround vegetables with meat. Keep hot. There should be 2 c. of brown left. Stir in 1 lbs. cornstarch dis-

Use boiling in your rinse water according to directions on the container. Success of blanching depends on...



Late Summer Wedding

Trinity United Church, Charlottetown, was the scene of a pretty wedding at 6:30 p.m. on Saturday, August 27, when Thelma Jane, eldest daughter of Mr. and Mrs. Ernest Ford, Charlottetown, was united in marriage with Raymond Louis, son of Mr. and Mrs. Raymond Bernard, Hunter River, Rev. G. Howard Christie officiated at the double-ring ceremony.

The bride, given in marriage by her father, wore a ballerin-length gown of white lace over nylon net and satin which was styled with a lace bodice. A matching halo held her veil and she carried a bouquet of red and white roses.

The bridesmaid, Miss Edna Ross, wore a ballerin-length gown of mauve nylon net over taffeta with matching headress. She carried a nosegay of yellow 'mums.

The groom was attended by his brother James. The ushers were Edward Laughlin, Benny Gray, brother of the groom and Joseph J. Gallant, brother of the bride. John Sullivan nephew of the bride served Holy Mass.

During the ceremony the organ music was provided by Mrs. Ted A'Hearn and Miss Ann Wedge sang Ave Maria during the signing of the register.

The bride's mother chose for her daughter's wedding a pink dress of tulle with La Rath. She wore a corsage of white carnations. A reception for 75 guests was held at the bride's home.

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Previous to her marriage the bride was tendered a miscellaneous shower at St. Paul's Hall, Mrs. Lash Schurman and Miss Noma Campbell were joint hostesses at the home of the latter in honor of Lymnie. She received many beautiful and useful gifts.

KEEP IN TRIM

Overweights who carry their lunch seem to feel that slimming would be no trick at all if they could solve the sandwich problem. It's easy to lower sandwich calories by using thinly sliced bread and thick protein filling — lean meat, slices of cheese or chicken or hard cooked eggs. Only one slice of the bread should be buttered, and mustard used on the second slice. On the market now are a number of high protein breads made with skim milk. These are satisfying and low in calories.

When it comes right down to it, the sandwich is relatively innocent on the calorie score—unless the bread is buttered liberally, or the filling made with mayonnaise or rich jelly conserves. Face it—the foods that boost calories in a packed lunch are the chocolate cake and assorted cookies, salted nuts and a candy bar at 400 calories.

A slimming way to add variety is to wax-wrap something chewy, such as carrot sticks, radishes, celery or a tomato. A wedge of lettuce may be carried this way and added to the sandwich. Top off with a favorite fruit. It's a good plan to vary the fruit daily — a banana, fresh apple, easy-to-peel orange, fact apple, grapes or a wedge of fresh pineapple, wrapped in wax paper or foil.

The beverage may be tea, coffee, buttermilk or skim milk. In most places skim milk is now available. The working man who carries his lunch is likely to feel the need for two sandwiches. To cut calories but keep lunch sustaining, he may have extra protein in place of the second sandwich — an ounce of yellow cheese, a hard-cooked egg, a couple of extra slices of luncheon meat, or a leftover chicken leg and thigh.

The mistake many workers make is in skipping breakfast. You've heard the familiar arguments for breakfast — that food is needed after a twelve hour fast, and that breakfast gives an energy carry-over and prevents piece-meal. But perhaps more convincing to overweights is the fact that three moderate meals a day, including breakfast, whip up the metabolism for 12 to 14 hours, thus burning more calories.

If you're having a tough time curbing calories, particularly at

HOUSEHOLD HINT

To remove a tight ring, rub moistened soap around your finger and the ring will slip off without damaging the jewelry—or your finger.

ROUX SHAMPOO TINT

It's quick glory for your hair with ROUX Shampoo Tints. 24 shades — one to exactly match your need. Each package contains two applications. You will be amazed at the result. Ask at your beauty parlor, drug or department store.

ROUX Shampoo Tint

AFTER EACH COLOUR SHAMPOO OR HAIR BLEACHES USE HAIRTEX

ANNE ADAMS PATTERNS

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