

# Ovation Tendered Russian Ballet Troupe In London

LONDON (Reuters) — A distinguished audience Wednesday night gave the Russian Bolshoi theatre a tremendous ovation on a night in which two weeks of An-Soviet bickering were forgiven and forgotten.

The company presented Prof. Kieff's Romeo and Juliet at the Royal Opera House, Covent Garden, on a scale not seen for many years in Britain.

Galina Ulanova, Russia's leading prima ballerina, enchanted the audience with a performance which brought everyone to their feet at the first intermission.

The Soviet star took two curtain calls from an enraptured audience which included Prime Minister Sir Anthony Eden and a Lady Eden.

The performance was the first appearance of the Bolshoi Company in the west in the 180 years of the Russian theatre's history.

**FRUSTRATION FORGOTTEN**

As the red velvet curtain of the opera house went up, 10 minutes late, two weeks of bother and frustration about whether the Bolshoi Company would make the date were forgotten.

The question had been in doubt until late last week following a threat that the Bolshoi artists would call the trip off because of the case of Soviet woman discus-thrower, Nina Ponomareva.

"Nina is still in hiding and has not to date appeared in court to answer charges that she stole five cheap hats from a London store. But at the Royal Opera House

Tuesday night, the Nina case was pushed into the background as the audience marvelled at the lavish Bolshoi settings and quick scene changes and unreservedly applauded the brilliant dancing.

**CURTAIN CALLS**

Ulanova, dancing Juliet, took two curtain calls with her partner, Yuri Zhdanov, dancing Romeo, and then another curtain call alone. The slender Soviet dancer, evidently still at her peak despite her 46 years, smiled timidly as the audience roared approval.

These were the first impressions of one British ballet critic:

"The fluidity of the production and the high dramatic quality of the dancing timing gave a visual poetry new to a British audience. This was particularly noticeable in the pas de deux danced by Ulanova and Zhdanov at the end of the first act.

"Ulanova shed many of her 46 years and seemed like a leaf blown on the wind in some of her incredible pirouettes."

The dancers, who arrived here only Monday, had rehearsed throughout Tuesday in order to make their date. In Moscow they are used to a wider, bigger stage which projects into a semi-circle into the auditorium, and the angle of the stage is also different.

Before the performance, the Covent Garden orchestra, under a Russian conductor, played the Russian and British national anthems.

# WOMEN

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## HAPPENINGS

The Hon. Dr. J. Bowlen recently opened a new Hospital wing in Spirit River, Alberta. At the ribbon-cutting ceremony Dr. Bowlen officially opened the new \$420,000 wing of the Holy Cross Hospital. The hospital is operated by the Grey Nuns of Ottawa. The ceremonies were attended by government and municipal officials and clergy from many Peace River districts centres.

Miss Roma Butler whose lovely concert was so very much enjoyed Friday evening was the guest of honor at a small party afterwards at Dr. and Mrs. Frank MacKinnon's, Cumberland Street.

Mrs. J. Walter Jones, left Saturday or Ottawa and London, Ontario. She will visit her daughter, Miss Helen Jones in Ottawa and attend Miss Jones' wedding in December. Mrs. Jones will visit her daughter, Mrs. Earl Seigrist in London.

The Rev. Edwin J. White, B.A., D.D., has many island friends attending services at his church, the First Presbyterian Church in Edmonton. On Sunday evening, September 30, Dr. White preached on "The True Rewards of Service". This was a very fine sermon and of great inspiration to all who heard it.

Mr. and Mrs. Glendon Brehaut and daughter Glenda, spent the Thanksgiving weekend in Saint John. They were the guests of Mr. and Mrs. J. W. McCoubrey.

Mr. E. Calvin and Mrs. MacKay of 204 Euston Street, recently celebrated their Golden Wedding Anniversary, and on Thursday evening last of the officials and friends of Trinity United Church, of which Mr. MacKay has been a long time elder, also two sisters of the bride, paid them a friendly visit and offered their congratulations, and presented them each with a gift as a token of the high esteem in which they are both held. A very pleasant social hour was spent with the bride and groom of fifty years ago.

It consisted of chopped beef and goose, liver, onions, and garlic. What's more, his grandmother was from a century-old family of rabbis, scholars and martyrs.

Other experts drew on ancestral memories. J.D. Applebaum wrote from Sheffield to say it was strictly a matter of regional variation. Richler's kugel was Polish-Jewish, Wohlfarth's was German-Jewish.

At this point a British member of Parliament took a hand in the correspondence. Ian Mikardo, a left-wing Laborite, says the word kugel doesn't mean a particular dish but is a generic term denoting the form of a dish in which the ingredients may vary.

Thus there may be fleischkugel (which has a crust) and lokschenkugel (which hasn't).

**VERENICKE BEST**

Not content with setting the matter straight, Mikardo goes on to say that for his money the best dish in the world is verenicke, a small semi-circular patty of boiled soft dough with the curved edge crumpled. Usually this is stuffed with kascha, a rough-ground buckwheat laced with chicken fat and fried onions. Wafted off into an elysian train

of thought, Mikardo says his mother is the world champion baker, and in far-off days he was the champion eater. "Challenged only by one of my cousins known affectionately as Jack the Cud-Chewer."

Variants of the verenicke use lyonnaise potatoes, chopped meat or food for the gods—stoned black cherries inundated with sour cream.

**Just What Is A Kugel Pie?**

By ALAN HARVEY  
Canadian Press Staff Writer  
LONDON (CP)—What is a kugel pie?

Mordecai Richler, 25-year-old Montreal author, says it is made of noodles, eggs, fats and condiments. Other connoisseurs of Jewish cooking, salivary reflexes stimulated, say they are not so sure.

Richler started the debate with a magazine story set in a tailor shop on the Main Street of his native Montreal. A spinster named Aunt Fanny was the hospitality of the household through the delectability of her kugel pies. A member of the household discovers that all through the years the pies have been coming not from Fanny's kitchen but from a kosher bakery. Nevertheless, he lets Fanny keep her poignant secret.

**THE REAL KUGEL**

A Yorkshireman, P. Wohlfarth, wrote to The New Statesman and Nation challenging Richler's ingredients. It was a charming little story, he said, but the real kugel as his grandmother made

President, report of Pantry sale and monthly statement given by the secretary. Sick committee had no report.

After a discussion on necessities for the school it was decided to purchase a sink, hand basins, paper towels and waste paper baskets. Correspondence was read and Institute news distributed. Collection 80 cents. Mrs. George McEachern invited members to her home for the annual meeting next month. Roll call will be answered by paying membership fees. Name the song contest was won by Mrs. Leo Hynes and Mrs. Joe Smith, a delicious lunch was served by the hostess and meeting adjourned.

# In Sunny Italy There Is Variety But All Love Life

By ROBERT RICE  
Canadian Press Staff Writer  
ROME (CP)—If you are considering a holiday in sunny Italy, the best advice on where to go comes from the Italians themselves. It goes like this:

"Milan workers, Rome thinks Venice floats, Florence drinks, Naples sings and Sicily sleeps—so take your pick."

In this Mediterranean country of love, laughter and Gina Lollobrigida, a visitor can seek the sun, probe the past or just relax. He is in a country that embraces 2,000 years of mankind, rich in art and architecture, in food and wine, in gay, spontaneous people and graceful living.

As the Italian proverb implies, this peninsula jutting into the blue Mediterranean—a land of 116,216 square miles of mountains, plains, hills and lakes—is a country of contrasts.

**JULIET AND JAZZ**

In Rome, green motor scooters, Italy's popular beast of burden, flutter around the ruins of the Coliseum where gladiators threw Christian martyrs to the lions. In Verona, young, 20th-century lovers hold hands in silent tribute beneath the balcony where Juliet listened sweetly to Romeo's cry of love.

In Milan, across the piazza from La Scala opera house, an Italian orchestra plays European and American hit tunes beneath the white and gold arcade of the Galleria, while Milanese and "tourist" alike sip crimson-clear campari, a bitter aperitif that makes life all the sweeter.

Or like Katharine Hepburn in the recent film, one may glide in the romantic atmosphere of Venetian canals, in an island city of narrow streets that seem to lead inevitably back to the square of St. Mark.

Here is a country of ancient ruins like the Foro Romano in Rome, where, with a dash of imagination, one can walk again the centuries-old streets of Rome at

# n Takes 20 Silk Sari's For One Wardrobe

LONDON, Ont. (CP)—Although she's 10,000 miles from her home in India, Mrs. Mala Pal here is planning a new wardrobe of saris just as any other young woman in India is doing.

She is the wife of Dr. Rajnar Pal, assistant director of the Malaria Institute of India, who is doing research work at the University of Western Ontario. They will live here for a year.

A new item in Mrs. Pal's collection of rich-looking saris is one in white and gold made by her from material bought in Canada. It is 48 inches wide and six yards long.

"It takes at least 20 silk saris to make a wardrobe and 12 more in cotton for doing tasks around the home," says the dark-eyed young woman.

Both Mrs. Pal's children, Rohini, 4, and Trivani, 18 months, who are staying with grandparents in Delhi, wear western style clothes. But she adds, Roshami will revert to Indian saris when she marries.

"I admire western clothes but I am used to the sari and I like

it best," says Mrs. Pal.

One of her biggest problems is keeping up with sari fashions at home. "The length varies from year to year and some years short sleeves are popular, while other years everyone wants three-quarter sleeves," she says.

**FAVORITE BREW**

Sweden drinks more coffee on a per capita basis, than the United States.

**SEEK PUFFING RECORD**

MONTREAL (CP)—About 75 pipe-smokers, including half a dozen women, will light up today for a smoking marathon at the International Association of Pipe Smokers Clubs convention here. The aim is to see how long 3.3 grams of burley tobacco can be kept burning. The record is 125 minutes, seven seconds, set last year by the late Max Igroev of Flint, Mich.

## LET'S EAT

### A Special Peach Kuchen

By IDA BAILEY ALLEN

We watched the processing, slicing and packing of peaches on George Reuter's fruit farm near Richwood, New Jersey, during the season. It is almost all automatic.

Back in the Reuter home, the chief bowed low over the hand of "Miss Reuter. She is greatly honored," he said, "to receive your wonderful recipe for Peach Kuchen to give to our readers."

All measurements are level.

Peach Kuchen from Mother Reuter, Sr.: Scald 1 c. milk. Stir in 2 1/2 c. sugar, 1/2 tsp. salt and 1/3 c. shortening. Cook to lukewarm.

Measure 1/2 c. slightly warm (not hot) water into a large mixing bowl. Sprinkle or crumble in 2 pkgs. of cakes of yeast, either active dry or compressed, and stir until dissolved.

Add the lukewarm milk mixture to it.

Stir in 2 beaten eggs and 4 c. sifted enriched flour. Beat thoroughly until smooth.

Turn into 2 oiled oblong cake pans, 7" by 11".

Peel and slice 8 medium-sized peaches or use 2 (10-oz) pkg. drained thawed frozen peaches. Arrange evenly on top of the yeast batter.

Mix 1/2 c. brown sugar, 1 tsp. cinnamon and 1/2 tsp. nutmeg. Sprinkle over the peaches.

Sprinkle 3 tbsps. melted margarine or butter over all. Cover. Let rise in a warm place, free from draft, about 50 min.

Bake at 400 degrees F. (hot oven) about 25 to 30 min. Serve warm or cold, plain or with whipped or commercial sour cream.

Apple Kuchen: Use pared, cored apples, cut in eighths, instead of peaches.

Tomorrow's Dinner: Tomato- cucumber saladettes; baked ham; cauliflower; scalloped potatoes and onion peach kuchen; coffee, tea or milk.

Trick of the Chef: Add a little grated orange rind to glaze for baked ham.

## ELEANOR ROSS

### Set A Pretty Table!

We've been admiring some table linens that are now appearing in small stores. They are simply exquisite and well worth the bit of money it will take to keep them looking lovely while in use. After all, few of us mind a bit of extra work when the rewards are commensurate.

**PINK AND ROSE**

French bow motifs and polka dots in pink and deep rose linen are guaranteed to make any table look enchanting.

Be sure to examine your prize cloths, or any of your table linens for that matter, immediately after the table is cleared and while the cloth is still spread on the table. You'll notice stains that way and can go to work on them at once. The sooner you do, the better.

**ELLERSLIE A.Y.P.A.**

The regular monthly meeting of the local deanery A.Y.P.A. Council was held in the Legion Home, Ellerslie, on Tuesday, October 2, 1956, where the council were guests of Ellerslie A.Y.P.A.

The meeting was opened with prayers led by the Chaplain, Rev. G.R. F. Ebsary, followed by the reading of the minutes of the last meeting by the secretary.

Rev. Finley welcomed the members on behalf of Ronny England, former President who is now attending Kings College.

Conference chairman, Clayton Mill gave a short talk on the past conference and thanked all those who had participated in any way in making it such a success. The Registrar, June Scantlebury gave a financial report on the Labor Day conference and reported a balance on hand of \$1.58.

Deanery president, Allison Gill, appointed a committee to draw up by-laws for the constitution. These will be approved at the next council meeting set for Thursday, Nov. 8th, in Kenastown where the council will be guests of St. Mark's A.Y.P.A.

Various items of business were discussed and motions carried. The date of the Halloween Party in Craupaud Youth Centre was changed to Tuesday, October 30.

Kenneth Jenkins then moved that the meeting be adjourned. Ivan Gill seconded this motion. The meeting closed with benediction led by Rev. Finley.

Following the meeting a delicious lunch was served by the young ladies of Ellerslie.

**MILLVIEW W.I.**

The regular meeting of the Institute was held at the home of Mrs. Robert Drake on Wednesday evening, October 3rd, with 10 members and two visitors present. Meeting opened by repeating Mary Stewart Collect in unison. Minutes of last meeting were read, approved and signed by the secretary.

**Shine Silver with SODA**

Cover bottom of large unsmelled pan with aluminum foil. Add 1 teaspoon soda to each quart of water, heat to boiling. Immerse silver so it touches foil. Tarnish disappears quickly. Rinse thoroughly and dry with soft cloth. Pour high luster, polish with a thin paste of soda and milk applied with soft cloth.

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