

# WOMEN

Page 8 The Guardian Thursday, Aug. 19, 1954

## LET'S EAT

### Paintings Offer Ideas For Table Arrangements

By IDA BAILEY ALLEN

"MEMBERS of garden clubs, exhibiting table arrangements, are recognizing the decorative values of fruits and vegetables," announced the Chef.

We were chatting over glasses of orange juice in the snack bar of the Metropolitan Museum of Art in New York, during our "food-art" tour.

**Shapely and Shining**

"The vegetables or fruits must be of perfect shape," I said, "beautifully cleaned, and shining. They might be arranged on low wooden, wicker or copper trays or in wooden or earthenware bowls. Sometimes they can be effectively grouped on a bamboo mat directly on the table."

"Anyone interested in creating table arrangements would find many suggestions here or in other art museums throughout the country."

**A Still Life**

"The still life we saw called 'Balsam Apple and Vegetables' is a good example of a fine arrangement, Madame. In the background was a huge blue-green savoy cabbage; then pods of green orka, a head of pale green cabbage, a yellow squash, a purple eggplant, and a red pepper. The still life was spotlit with the scarlet pimientos and the balsam apple. What richness of colors!"

**SUNDAY DINNER**

Tossed Salad Piquant  
Oven-Fried Chicken Maryland  
Corn Fritters Green Peas  
Raspberry Angel Loaf  
Hot or Iced Coffee or Tea Milk

**Tossed Salad Piquant:** To 6 c crisp mixed salad greens cut in bite-sized pieces, add piquant French dressing, toss and serve.

**Piquant French Dressing:** Combine 2 tsp. chili sauce, 1 tsp. onion powder, 1 1/2 tsp. vinegar, and 5 tsp. olive oil. Beat thoroughly with 1/4 tsp. salt, 1/4 tsp. pepper, 1/4 tsp. onion salt or garlic salt.

**Oven-Fried Chicken Maryland:** Order a (3 1/2 to 4 lb.) all-purpose chicken cut in sections for frying. Brush with oil. Then mix together 1 tsp. salt, 1 tsp. monosodium glutamate, 1/4 tsp. pepper and 1/2 c

**Peach Marmalade**

4 cups prepared fruit  
1/2 cup sugar  
1 bottle liquid fruit pectin

To prepare fruit: Remove skins in quarters from 1 orange and 1 lemon. Lay quarters flat; shave off and discard about half of white part. With a sharp knife, slice remaining rind very fine. Add 1/2 cup water and 1-1/2 teaspoon baking soda; bring to a boil and simmer, covered, 10 minutes, stirring occasionally. Cut off tight skin of peeled fruit and slip pulp out of each section.

Add pulp, juice, and 2 tablespoons lemon juice to undrained cooked rind and simmer, covered, 20 minutes longer. Peel and pit about 1 1/2 quarts soft ripe peaches. Chop very fine. Combine fruits and measure 4 cups into large saucepan.

To make marmalade: Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin.

Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Paraffin at once. Makes about 11 six-ounce glasses.

flour. Roll the chicken sections in this.

Next, into a good-sized baking pan, put enough cooking oil or shortening to make a depth of 1/4 inch when heated. Place a layer of the chicken on this. Pour over 3 tsp. additional oil. Bake in a hot oven, 450 degrees F., until beginning to brown. Then turn; continue to bake at 375 degrees F. about 30 min., or until almost fork-tender.

Turn again and top with 8 slices bacon cut in halves. Bake 15 min. longer, or until the bacon is crisp.

Serve as follows: Put 1 tsp. rich cream gravy on each serving plate. Top with 1 or 2 sections of chicken. Top with a slice of bacon; place 2 small corn fritters at the side. Garnish of parsley and tomato wedges.

**Raspberry Angel Loaf:** Lightly oil 4 (9-in.) layer cake pans; line the bottoms with waxed paper. Prepare 1 pkg. angel food mix as directed on the container. Spread the batter evenly in the pans. Bake in a very moderate oven, 325 degrees F., 30 min., or until the cake shrinks from the edge of the pans, and the top springs back when lightly touched. Turn on cake racks to cool. Remove from the pans; peel off the waxed paper.

Meanwhile, prepare raspberry cream filling and spread between the cake layers. Cover with the remaining filling. Refrigerate 2 hrs., or until "set." Garnish with whole raspberries.

**Raspberry Cream Filling:** Snip 24 marshmallows into quarters. Place in a double boiler with 1/2 c. syrup drained from canned or thawed frozen raspberries. Cook until the marshmallows melt. Cool; fold in 1 c. whipped heavy cream. Use as directed.

**Old Cooking Methods**

"This Flemish painting, 'The Feast of Acheolus,' is most impressive," observed the Chef. "Although it was done by Paul Ruydens in the 1600's, it shows so many modern foods, lobsters, mussels, oysters, crayfish, pumpkins, melons and fruits. And on a platter in the middle of the table is the piece of resistance, a roast bird."

"After all, basic food tastes have not changed much during the ages. The change has been with the cooking methods, and even some of these are the same as those used for centuries."

**TOMORROW'S DINNER**

Frosted Orange Juice  
Tuna-Tomato Salad Plates  
Potato Chips Corn on the Cob  
Peach Sponge Shortcake  
Hot or Iced Coffee or Tea Milk

**Tuna-Tomato Salad Plates:** Remove the skins from 6 good-sized tomatoes. Then cut the tomatoes down in 6 sections almost to the base and open out, flower fashion. In the center of each, put 1 large tsp. or less cream scoop of Tuna-Cucumber Salad. Top with a pickle slice or stuffed olive. Serve in nests of lettuce. Garnish with sliced cucumber seasoned with French dressing and cress or chichory.

**Tuna Cucumber Salad:** Flake the contents of 2 (7 oz.) cans tuna; mix 1 c. grated firm part of cucumber and 2 chopped hard-cooked eggs. Blend 1/4 tsp. dill with 1/4 c. salad dressing. Add to tuna. Chill and use as directed.

**TRICK OF THE CHEF**

For exotic flavor, add a dash of aromatic bitters to peach short-cake whipped cream filling.

**SPECIAL PRIVILEGES**

LONDON (CP)—The council of suburban Camberwell is going to sell fishing rights in a park lake for £1 a year.

## Parker-MacKay Nuptials

Baskets of summer flowers and potted plants arranged in tiered decorated Tryon United Church for the wedding of Vodia Phyllis, daughter of Mr. and Mrs. Arthur MacKay of Albany, and Kenneth Ross, son of Mr. and Mrs. Kenneth Parker of Charlottetown. The ceremony was performed by Reverend Alexander MacKay of Kensington at four o'clock on Saturday, the seventh of August.

Mrs. Jack Anderson of Charlottetown, played the wedding music and Mr. Robie Porter sang, "O Perfect Love", during the signing of the register.

The bride given in marriage by her father chose a ballerina-length gown of lace and white over satin with a lace jacket. The long sleeves tapered to points over the hands and the skirt was inset with wide, scalloped panels of lace. A train encrusted with seed pearls held in place the chapel veil of tulle edged with lace. The bride carried a cascade bouquet of yellow gladioli with a centre of white carnations.

The maid of honour, Miss Jean Boulter, wore a ballerina-length gown of shrimp net over taffeta, with bouffant skirt and taffeta bolero and mitts in matching shade. Her bouquet was of maiden hair fern and white phlox and she wore white flowers in her hair.

The bridesmaids, Miss Sheila Moffat and Miss Margaret Swaine, wore identical gowns of lemon net over taffeta with matching boleros and mitts. The skirts were of circular tiers of net over taffeta. They carried bouquets of blue and mauve mixed flowers with centres of white phlox, and wore blue and mauve flowers in their hair.

Little Barbara Parker, sister of the groom, was a winsome flower girl in a dress of blue organdy with bouffant skirt. She wore a circlet of flowers in her hair and carried a basket of sweet peas.

Mr. Donald Parker, brother of the groom, acted as best man. The ushers were Mr. Ed Lund and Mr. Doug Hines.

The bride's mother chose for her daughter's wedding a gown of royal blue lace and crepe and she wore pink accessories. Her corsage was of pink roses. The groom's mother was attired in a navy and white silk print gown and wore navy accessories. Her corsage was of American Beauty roses.

A reception was held in the church hall which was attractively decorated with pink and white streamers and summer flowers. The bride's table was covered with a Chinese cloth of lace and applied linen. The three-tier wedding cake, divided by pillars, was surmounted by a delicate cluster of pink rose buds and the base was banked with pink roses. Tall crystalandelabra were placed on either side of the cake.

The minister, Reverend Alexander MacKay, was toastmaster and the toast to the bride was proposed by Mr. George MacKay. The groom responded.

For travelling the bride chose a coat-dress ensemble of pink over a floral design in pastel shades. She wore white accessories and a white corsage.

Guests from outside points attending the wedding were: Mr. and Mrs. John McCarron of Haverhill, Mass.; Mrs. Etta Porter of Halifax; Mr. Robie Porter, Halifax; Mr. and Mrs. Walton Parker, Halifax; Miss Sheila Moffat, Newcastle-on-Tyne, England; Miss Margaret Swaine, Barrington, N. S.; Miss Jean Boulter, Toronto; Mrs. George S. Hines, Amherst, N. S.; Mrs. Doug Hines, Bridgewater, N. S.; Miss Alma Enman, Miss Helen MacKay, Moncton.

**DOROTHY DIX**

### Old, Sad Story

DEAR MISS DIX: I am in desperate trouble and do hope you can help me. Perhaps as my mother says, I am stupid, but it's not so easy for a woman who is truly in love to accept the simple explanation. In spite of all that has happened, I am still wholeheartedly in love. I am 27 and the mother of a 10-year-old daughter. I married too young, and the episode ended in divorce, so I can't claim ignorance as an excuse for my present plight. After my divorce I lived almost a hermit's life, until I met Hal, two years ago. We fell in love and the future seemed assured. Then I became pregnant and I hoped we would marry, as planned, but all I got was a promise he'd do the right thing in time. Of course the promise was never kept, and he even gave me money which I needed very much. I haven't even heard from him in weeks. I want to keep my baby, and I still love Hal. Where can I go for help?

Lorna H.

ANSWER: It's certainly regrettable that your love couldn't be given to a worthy man. Chastity sometimes can make the meanest character seem ingratiating. The man who deserts the mother of his child is despicable. How a man can skip his obligations so blithely, yet retain the love of the girl he wronged is one of life's unsolved mysteries. You can be very sure, Lorna, that Hal is now beguiling another trusting girl. And you can be equally sure you aren't the first woman he has wronged.

**ASSISTANCE AVAILABLE**

Your immediate need is for assistance to see you through the critical months ahead, and to help you keep your child. The welfare division of your own church, of the Family Service Association of America (consult your telephone book for exact address) are ready with sound advice. Consult them. It's doubtful if Hal will ever again put in an appearance in your life: if he should, you are apparently ready to welcome him back. If you are willing to listen to, and accept advice on this point, don't be so easy. He has nothing to offer but misery, insecurity and heart-break.

Peter S.

ANSWER: Making your engagement public, instead of keeping it secret, would probably solve your problem. If the girl is worth having, she's certainly worth an announced engagement.

## Exchange Vows



Mr. and Mrs. Andre Durand are seen at the reception in the R.C.E. Mess, immediately following their recent wedding in St. Kevin's Church, Montreal. The bride is the former Miss Greta Rogerson, daughter of Mr. and Mrs. Lloyd Rogerson of Crapaud, P. E. I. The groom is a son of Dr. and Mrs. Martial Durand of Montreal, P.Q.

## ELLEN'S DIARY

by an Island Farmer's Wife

And now with a year's experience in teaching to our credit, we were on our way that morning, by horse and wagon along pretty Island roads to become the mistress of our second institution of learning. As it happened, it is the same which Granddaughter, a little girl with long braids, now attends. There it sits, little changed by elapsing years, or the comings and goings of succeeding teachers and new generations of pupils, in that schoolyard of far from the crossroads and by the side of the River Road, and still is, the community to which the family belongs, we were to enjoy and appreciate as a stranger many a kindness from it, especially at the hands of one of the younger of the sisters still at home, the father and kindly step-mother and half-brothers then in that circle. . . . Of these there was the quiet, studious lad who never returned from World War I. He sleeps in Flanders' Fields. The others, near and farther, remain to farm fruitful acres.

The parents are at rest, memories of them kept evergreen by many a one far and near for the countless favours of heart and hand bestowed always modestly by them.

So we looked back to read the pages of past years as though it was some exquisite Island story, as indeed it has been for us, knowing what time in passing had done to these we had known.

**The Stars Say**

By Estrellita

For Tomorrow

THE vibrations will be more stimulating this day than they have been for several days past. Those engaged in creative enterprises are especially favored and, in many lines, career or occupational advancement is indicated. The auspices are also good for business expansion.

Personal relationships also improve under present configurations, and there should be more good will and congeniality than has been recently evidenced. Do take advantage of this happy situation.

**For the Birthday**

If tomorrow is your birthday, you may look ahead to one of those periods when whatever gains you make will depend almost solely on your own industry, ingenuity and skill. Do not count too heavily on the co-operation of others since, except for a brief period late in November, it is not likely to be forthcoming.

Where domestic, romantic and social relationships are concerned, it would be advisable for you to go out of your way to promote harmony for the balance of the year, since there will be antagonistic tendencies with which to cope. Forewarned is forearmed, however, as astrologers always point out, so be alert for signs of irritability in yourself and squelch them as rapidly as possible.

If you can, try to get away for a day or two at a time to relieve nervous tension and acquire a fresh perspective on the situations which may aggravate you.

A child born on this day will be dynamic in personality, but sometimes inclined toward impatience with others.

**LADIES**

Order that Tailored-to-Measure Suit and Topcoat Now.

**\$39.00 up**

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## Tall Princess Sparkles In Social World

By MURIEL NARRAWAY  
Canadian Press Staff Writer

LONDON, (CP)—They call her "the dancing princess" and Alexandra, tall 17-year-old daughter of the Duchess of Kent, earned the title in her first glittering social season.

For Princess Alexandra, who leaves by air Aug. 21 for a three-week Canadian tour with her mother, brought to one of the gayest debutante seasons since pre-war days an exuberant gaiety reminiscent of her cousin, Princess Margaret.

The slender princess burst into the social world this spring, fresh from a French finishing school.

She brought back from Paris a mature poise for such official events as launching a tanker. She also brought enough youthful zest to slide down a long bannister into a crowded ballroom.

### FUN AND FASHION

Dash and fun came naturally to her. Her decorum and fashion sense showed the influence of her well-dressed mother, at 47 a veteran of 20 years in the public eye. Alexandra mirrored the duchess' elegant dress.

Friends, remembering the ungainly tomboy called Alex who led her school lacrosse team, marvelled at the change.

Little more than a year ago the princess left her school to stay with a family friend living near Paris.

This spring she returned to Britain. Before the end of June she made her first solo public appearance. Her manner was polished and correct.

### KICKED UP HER HEELS

Away from the public gaze, at dances and parties, she kicked up her heels.

First on the dance floor and last from the ballroom, Alexandra whirled breathlessly through charlestons, waltzes, foxtrots, tangos and reels.

At the near-dawn end of one "deb" party, Alexandra was leaving with the other guests when the band struck up a final South American number. She dashed back with her sleepy-eyed partner and finished the dance.

The gravity called for on formal occasions sometimes cracks a bit. At a reception for the Junior Red Cross, Alexandra passed a nine-year-old boy who forgot his coaching and blurted out the traditional courtesy greeting, "Wotcher."

"Wotcher," replied the princess eyes twinkling.

### Contract Bridge

By Josephine Culbertson  
BAD SELECTION

South chose a distinctly inferior line of play for the slam contract in this deal:

South dealer.  
North-South vulnerable.

♠ 7	♠ 10 6 4	♠ N	♠ Q 5
♥ 4	♥ 8 3 1	♥ W	♥ 3 2
♦ 4	♦ K Q 10	♦ E	♦ J 7 5
		♦ S	♦ J 9
			♣ A J 10 8 5 3
			♣ K 7
			♣ K 6 4
			♣ 5 2

South West North East  
1 ♠ Pass 4 NT Pass  
2 ♠ Pass 5 NT Pass  
3 ♠ Pass 6 ♠ Pass

North's leap to four notrump may seem too sensational, but it was a very sensible action. If use of the Blackwood had located three kings and the ace in South's hand, North might have gone all out for a grand slam.

West opened the club king. Dum-dum's ace won, and South drew two rounds of trumps. Then, trying to establish a trick for one of his two losers, South cashed the heart king and took the finesse to the heart jack. East won, and his club return settled the matter.

For the dubious advantage of trying the heart finesse, South passed up a line of play which had a really excellent chance for success. Here is how every good declarer would proceed.

He would draw trumps, then cash the king and ace of hearts. (There would even be a slight chance of thereby dropping the queen.) Next, South would eliminate hearts from both hands by ruffing dummy's jack, and then he would simply exit with a club.

Whichever defender took the club trick would have to start diamonds (unless he preferred to give South a ruff-and-discard). Then, simply by playing for the 3 to 1 chance that the two missing diamond honors were divided between East and West, rather than in the same hand, South would win out. That is, if West took the club trick and led a low diamond, South would duck in dummy and capture East's jack with the king, after which he would finesse against the queen in West's hand. If East was the one to lead, South would merely reverse this process.

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## Portrait Of A Princess



Princess Anne of England smiles as her fourth birthday portrait is snapped in London. She is wearing a frock of figured voile over taffeta.—(NEA Telephoto).

### Morning Smile

A man fell overboard from a liner and screamed for help when he saw a shoal of sharks coming toward him. A famous criminal lawyer aboard the ship shouted: "I'll help you!"

He dived overboard and the sharks immediately formed a two lane escort and convoyed the two men to the ship.

"That's a miracle," cried the rescued man.

"Not at all, said the lawyer. "Merely professional courtesy."

### Household Hint

To remove grease or oil stains from any of the synthetic fabrics, rub a thick soap solution on the spot, and rinse with cold running water until the water runs clear. Then launder as usual.

LONDON (CP)—Pneumatic drills ceased their raucous noises when Lord Chief Justice Goddard ordered the clatter outside London's law courts to cease.

**One Basic Dough makes 4 yummy dessert treats!**

1. Cinnamon Square  
2. Apricot Figure 8  
3. Fruit Coil  
4. Sugared Jelly Buns

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**Basic COFFEE CAKE Dough**

Scald  
2 cups milk  
Remove from heat and cool to lukewarm. In the meantime, measure into a large bowl:  
1/2 cup lukewarm water  
2 teaspoons granulated sugar  
and stir until sugar is dissolved.  
Sprinkle with contents of  
2 envelopes Fleischmann's Active Dry Yeast  
Let stand 10 minutes, THEN stir well.  
Stir in lukewarm milk and  
4 well-beaten eggs  
1 teaspoon vanilla  
Mix together well.  
2 cups once-sifted bread flour  
1/2 cup granulated sugar  
1 tablespoon salt  
Stir about 6 cups into the yeast mixture, beat until smooth and elastic.  
Work in remaining dry ingredients and 2 1/2 eggs (about) once-sifted bread flour.  
Turn out on lightly-floured board and knead dough lightly until smooth and elastic. Place in a greased bowl and grease top of dough. Cover and set dough in a warm place, free from draft, and let rise until doubled in bulk. Turn out dough on lightly-floured board and knead lightly until smooth. Divide into 4 equal portions and finish as follows:

**1. CINNAMON SQUARE** Combine 1/4 cup granulated sugar and 1 tsp. cinnamon in a small bowl. Place one portion of dough on a board. Place one portion of dough on a board. Roll out into a 12-inch square. Fold dough from back to front, then from left to right; repeat this rolling and folding twice, using a little flour on the board, if necessary; seal edges. Place in greased 8-inch square pan; press out to edges. Grease top. Cover and let rise until doubled. Cream 2 tbs. butter or margarine, 1/4 cup granulated sugar and 1/4 tsp. cinnamon; mix in 1/4 cup broken walnuts and 1 tbsp. milk. Spread over risen dough. Bake at 350°, 30 to 35 min.

**2. APRICOT FIGURE EIGHT** Combine 1/4 cup brown sugar, 1 tsp. flour, 1/4 tsp. salt and 1/4 cup finely-chopped nuts. Roll out one portion of dough into a rectangle about 22 by 6 inches. Spread with 2 tbs. soft butter or margarine; sprinkle with nut mixture. Fold dough from back to front, then from end to end; form into figure 8 on greased pan. Grease top. Cover and let rise until doubled. Bake at 350°, about 30 min. Be cautious of hot figure 8 with thick apricot jam; spread other surfaces with white icing; sprinkle with nuts.

**3. FRUIT COIL** Knead into one portion of dough, 2 tbs. granulated sugar, 1/4 cup raisins, 1/4 cup chopped nuts and 1/4 cup finely-chopped nut and green marzipan cherries. Roll out dough, using the handle, into a rope about 80 inches long. Beginning in center of a greased deep 8-inch round pan, swirl rope loosely around and around to edge of pan. Brush with 2 tbs. melted butter, 1/4 cup granulated sugar and 1 tsp. cinnamon. Cover and let rise until doubled. Bake at 350°, 35 to 40 min.

**4. SUGARED JELLY BUNS** Cut one portion of dough into 12 equal-sized pieces. Shape each piece into a smooth round ball; roll in both. Turn out dough on lightly-floured board and knead lightly until smooth. Divide into 4 equal portions and finish as follows:

## Anne Adams Patterns

**HALF-SIZE DUO!**

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Pattern 4773: Half Sizes 14 1/2, 16 1/2, 18 1/2, 20 1/2, 22 1/2, 24 1/2. Size 16 1/2; dress takes 3 1/2 yards 35-inch fabric; jacket, 2 1/2 yards.

This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Size Thirty-Five Cents (35c) in coins (stamps cannot be accepted) for this pattern. Print plainly Size, Name, address, Style Number.

Send order to ANNE ADAMS, care: The Guardian, 60 Front Street, West, Toronto.

**Wife Preservers**

For children and older people's meals, always use a good deal of milk to drink and in cooking. Milk may be used in many ways, creamed and scalloped dishes, puddings, casseroles and soups.

4773  
100-200  
by Anne Adams