

LET'S EAT

Make A Crown Cherry Pie To Serve "Dessert" Party

By IDA BAILEY ALLEN
The Chef stood in the kitchen admiring my latest pie creation.
"That cherry pie is so beautiful, Madame, it deserves its crown. Congratulations."
"Also," he added, congratulating the growers and packers of the fine sour red cherries that were in the can and are now in the pie."
Crown Cherry Pie: Bake 1 (8") pie shell. While baking, prepare the filling. Spoon into the pie shell. Around the edge spoon a meringue. Bake 15 min. in a moderate oven, 325 degrees F. Cool before serving.
Filling: In a saucepan, spoon together 1/2 c. sugar, 2 tsp. cornstarch, 1/4 tsp. salt, 1 tsp. cinnamon and 1 c. cherry juice drained from a (1 lb.) can sour red pitted cherries. Cook-stir until thickened and clear.
Separate 2 eggs.
Beat the yolks with 1 tsp. sugar. Add 2 tsp. of the hot cherry mixture.
Return to the saucepan and cook-stir 1 min. longer.
Add 1 tsp. lemon juice. Stir in the reserved cherries and a few drops of red food coloring, if you wish.
Meringue: Beat the remaining 1 egg white with a few drops of lemon juice and 2 tsp. sugar until they form stiff peaks. Bake 15

WOMEN

Lena Caroline McClure, Women's Editor. Phone 8508

Thursday, Jan. 17, 1957 The Guardian, Page 9

HAPPENINGS

Mrs. Daniel Galvan of Montreal who has been spending some time at her home here due to the illness of her father, Mr. H. F. MacPhee, left on Monday by plane on return to Montreal.

Miss Mary MacPhee who has been touring the continent has been called home from Spain on account of the illness of her father, Mr. H. F. MacPhee. She will spend some time with her mother before returning to her work in Ottawa.

One of the most famous names in ballet became history today. The Salder's Wells Ballet was

rechristened the Royal Ballet. Lumped in which it were its subsidiaries, the Salder's Wells Theatre Ballet and Ballet School.

The new name was approved by the Queen, who agreed to become the patron of the combined organization. Princess Margaret will be president of the new group.

On Thursday evening, January 10, an enjoyable evening was spent at the Nurses Home Provincial Sanatorium, in honour of Miss Laura Arling, whose marriage takes place in the near future. The room was beautifully decorated by Herman MacDonald. The bride-to-be was escorted to the chair by Miss Claris Morrow. All the staff of the Dietary Department were present and on their behalf presented Laura with beautiful gifts, which were arranged on the table by Miss Florence MacDonald. Laura in her capable way thanked all for their kindness.

The remainder of the evening was spent in music in which was supplied by Thelma MacFadyen and Shirley Weatherlie. Lunch was supplied by Miss Hazel Sterns, and was served by Mrs. B. Bullman, Miss Roper, Mrs. DeCoste and Miss Ryan. All joined in wishing Laura many years of happiness.

The Chef bakes smelts: Clean 1 1/2 lbs. smelts as necessary and wash. Do not drain. Dust lightly and evenly with salt, pepper and pancake ready-mix. Heat enough cooking oil in a baking pan to barely cover the bottom.

Put in the smelts—they should not touch. Bake 12-15 min. in a moderate oven, 375 degrees F. Turn once to brown. Serve with lemon wedges.

It was moved and seconded that Mrs. Ray Harris act on the school committee, also Mrs. Adrian Decker and Mrs. Earle Chappell visit the sick for January evening, January 6. The President, Mrs. Walter Hogan, presided, and in the absence of the Director said the opening prayers. The minutes of the last meeting were read and approved. Correspondence was read by Mrs. Maxwell MacInnis.

The following: Secretary, Mrs. J. F. Steele, corresponding secretary, Provincial Council; Mrs. Allan MacDonald, Spiritual Convener; Mrs. Bradford Leclair, Ascension; thank you letters from Sisters of Tignish Convent per Sister Saint George, Prince County Welfare Bureau, per

WESTMORELAND W.I. Mrs. James Moore was hostess to the Westmoreland W.I. which was held Wednesday evening, Jan. 2nd. In the absence of the President and Secretary, Mrs. Eldon Leard and Mrs. Wrixon Moore took charge of the meeting. Roll call was answered by five members and one visitor. Collection amounted to 45 cents. Minutes of previous meeting were read and approved.

Reports of committees were then heard and new ones were appointed: Sick, Mrs. James Moore, Mrs. Eddie Trowsdale; School, Mrs. Wrixon Moore; Educational, Mrs.

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Island Couple Wed In Toronto

PICTURED ABOVE—Mr. and Mrs. J. Earl Weatherlie who were married in the Riverdale United Church, Toronto on November 24, 1956, with Rev. A. R. Baggs officiating.

The bride is the former Doris Marie Gallant, daughter of the late Mr. and Mrs. Benjamin Gallant, St. Avards.

The groom is the son of Mrs. Weatherlie and the late Mr. Jas. Weatherlie, Westmouth St., Charlottetown.

The couple are residing in Toronto, Ont.

Roy Gallant, Mrs. Robert Mayhew, Social, Mrs. Heber Canfield, Mrs. Verner Moore, Lunch, Mrs. Verner Moore, Mrs. Heber Canfield and Mrs. Robert Mayhew.

Mrs. Verner Moore invited members for February meeting. It was decided to get 4 yards of material, also Batt to make a quilt, each member to donate a bag to be quilted at the next meeting. Mrs. James Moore was asked to get material for same.

There being no further business the meeting was adjourned. A contest was put on by the social committee. Lunch was served by hostess, assisted by the committee.

TIGNISH CONVENT C.W.I. The Tignish Catholic Women's League held their January meeting in the Assembly Room of the convent Sunday evening, January 6. The President, Mrs. Walter Hogan, presided, and in the absence of the Director said the opening prayers. The minutes of the last meeting were read and approved. Correspondence was read by Mrs. Maxwell MacInnis.

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Dr. Mary Eugene, Sisters of Precious Blood per. Sister Mary Immaculate. The treasurer's report was read by Mrs. Howard Harper, showed a small balance on hand. The following conveners tabled their reports: Spiritual - Mrs. W. J. Shea reported 16 hours work at church. Changed lace one altar cloth. Four medals given new babies. Education - Mrs. Harold Cormier reported visiting three classrooms, books were requested in each.

Social Action - Mrs. Milton Keough reported two cartons sent Prince County Welfare Bureau, one carton sent Sisters of Precious Blood.

Girl Guides - Mrs. Lester McAlduff reported thirty (30) guides working well under the leadership of Miss Freda Hogan. A Christmas party for the guides was held at the home of the Convener. A Brownie pack is being formed under leadership of Mrs. Carlisle Trainor. Members were assigned different groups for Study Clubs to be held on Friday evenings at 7.30.

A motion was made by Mrs. W. J. Shea, seconded by Mrs. J. T. Arsenault that the monthly meetings be held on the first Friday of each month at 7.30. Mrs. Emile Gallant and Mrs. Frank Gaudet offered to act on church committee for the month of January. Adjournment of meeting was moved by Mrs. Maxwell MacInnis and closed with act of Consecration by the President.

TEN MILE HOUSE W.I. The monthly meeting of the Ten was held at the home of Mrs. John Fitzpatrick on January 9. The meeting opened with the Ode followed by the Creed in unison. Minutes of December meeting were approved as read. Correspondence was read and discussed. It was moved and seconded that music be taught in the school. A lottery was decided on and approved. Auction of articles donated.

Committees for the month of January are: Sick Committee, Mrs. Alphonse Peters; School Committee, Mrs. George Hennessey.

The meeting adjourned with the singing of the Queen, Mrs. Fitzpatrick served a delicious lunch to all present.

Mrs. Hennessey kindly invited all the members and friends to her home for the February meeting.

ST. EUGENE'S C.W.I. St. Eugene's sub-division of the C.W.I. held their regular monthly meeting at the home of Mrs. Allan Reardon on Sunday evening, Jan. 6th. Meeting opened with the recitation of the League Prayer by Mrs. E. J. Reardon. Ten members answered roll call.

Minutes of previous meeting were read, approved and signed. Correspondence was read and discussed. It was moved by Mrs. Hubert Morrison and seconded by Mrs. John B. MacDonald that \$5.00 be sent to the Hungarian Relief Fund. It was moved by Mrs. Alfred Morrison and seconded by Mrs. W.M. O'Connell that \$2.00 be sent to Rev. Louis Dougan to purchase religious articles for boys on board the Magnificent.

It was moved by Mrs. Kenneth Morrison and seconded by Mrs. John MacDonald that we hold a

CARNATION'S SHORTCUT TO TASTIER MACARONI DISHES

New 3-minute way to make smoother Cheese Sauce

Carnation's special blending qualities make it possible—Ordinary milk won't do!

Quickest cheese sauce ever made. Thrifty, too—no flour or shortening needed! And so smooth! All because of Carnation's special-blending qualities—not found in any other form of milk.

CARNATION 3-MINUTE CHEESE SAUCE

1 large can undiluted CARNATION EVAPORATED MILK 1/2 teaspoon salt

1 1/2 teaspoons dry mustard 2 cups (about 8 oz.) grated process-type cheese

Simmer Carnation, salt and mustard in saucepan over low heat to just below boiling (takes about 2 minutes). Add cheese. Stir over low heat until cheese melts (about 1 minute longer). Makes 2 1/2 cups.

MACARONI AND CHEESE CASSEROLE

Four Carnation 3-Minute Cheese Sauces over a mixture of 4 cups of well-drained cooked macaroni, 1/4 cup finely chopped green pepper, 1/4 cup diced pickles. Mix thoroughly. Pour macaroni into well-buttered 1 1/2 quart casserole. Bake casserole in a moderate oven (350° F.) 25-30 minutes. You'll love the golden-brown surface.

SALMON-MACARONI-CHEESE RING

Four Cheese Sauce over mixture of 4 cups cooked macaroni, 1 cup soft bread crumbs, 1 cup salmon, 1/4 cup diced green pepper, 1/4 cup diced pimiento, 2 beaten eggs, 2 tablespoons grated onion. Place in buttered 9" ring mold. Bake in moderate oven (350° F.) 30 minutes; let mold stand 5 minutes; turn out on warm platter.

Lux deep-freshening lather actually wakes your skin as it cleanses

Gentle Lux retains its bubble-action longer... cleans more deeply, more actively. In seconds your skin looks fresher, younger, more glowingly alive. No wonder...

9 out of 10 Hollywood stars use LUX TOILET SOAP

Lux 4¢ OFF

Lux 4¢ OFF

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ing Mary Stewart Collect. Minutes of last meeting were read and approved. Communications and bills were dealt with. Treasurer reported \$136.31 on hand after bills were paid. It was moved and seconded we accept invitation to visit Argyle Shore W. I. on Monday, Jan. 14.

It was also moved and seconded that buying committee buy a pencil sharpener and toilet paper for school. It was decided that

secretary send for 2,000 end liver oil capsules. It was moved and seconded we hold a concert and dance on Friday, Jan. 25.

GREENWICH W.I. The January meeting of the Greenwich W.I. met at the home of Mrs. Leith Sanderson. 7 members and 3 guests were present. The meeting opened with a "thought" followed by the singing of "Auld Lang Syne." The Creed was repeated in unison. Roll call responded to by a collection.

Minutes of last meeting were read and approved. Business arising out of the minutes were as follows. New water fountain to be purchased for school. The committees were heard from. Sick reporting fruit sent to 2 sick people. Ways and means reporting proceeds from card parties, amounting to \$18.05. Report on sewing club work by leader Mrs. Harry Rattray. A paper on "Peace Cards" was read by President, Mrs. Earl McEwen. Demonstrations on apron patterns were made by 3 members.

Secret pal names were picked for year, and the same to be remembered at birthdays and Christmas.

Mrs. Earl McEwen displayed an example of crocheting stitches and consented to teach other members the art at next meeting. A contest was then enjoyed by all. Refreshments were served by hostess, assisted by her daughter Rena. A vote of thanks was extended to the hostess followed by adjournment and the Queen.

BONSHAW W.I. The regular meeting of the Bonshaw W.I. met at the school on Monday, Jan. 7th, with an attendance of eighteen members. The president, Mrs. Sterling MacLeod presided. Meeting opened by singing the Institute Ode and repeat-

MORNING SMILE Swedish lumberjack (during rare visit to town): Bartender, Ay want some squirrel visky. Bartender: Don't have any squirrel whisky, but I can give you Old Crow. Swede: Ay don't want to fly. Ay just want to jump around a little.

HOUSEHOLD HINT If lamp bulb goes out, try tapping the glass. Often, the filament becomes disconnected and may join again at a tap or two, making the bulb good for many more hours of service.

FAST-RISING DRY BEST YEAST CONVENIENT BAKES FAST - STAYS FRESH BEST YEAST LTD. LIVERPOOL, N.S.

If you bake at home— Best Yeast is so convenient! Just keep in a cool place... no refrigeration needed!

BEST YEAST Limited LIVERPOOL, N.S.

Save 4¢ ON THIS LUX Toilet Soap Special

2 bath size bars for 4¢ less than regular price

LUX 4¢ OFF

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LUX 4¢ OFF

LUX 4¢ OFF

LUX 4¢ OFF

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LUX 4¢ OFF

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CONFIDENTIALLY YOURS

Byrne Hope Sanders

MONTREAL, Jan. 17th—Dogs will roam... but yours will come home... especially if it is wearing a Dr. Ballard's solid brass dog tag stamped with his name and address. Here is how to get one for your dog—order 3 Dr. Ballard's labels plus 25c (to cover handling and mailing) along with your dog's name and address to Dr. Ballard's Animal Foods Ltd., Box 1920, Station A, Toronto, Ontario. I know you'll be delighted with the dog tag—and, Champion Dog Food, too! Remember, Dr. Ballard's three-flavoured dog food is BEST for your pet... so better get some DR. BALLARD'S CHAMPION DOG FOOD, Chicken, Liver or Regular flavours, next time you shop!

Healthy Babies are usually good babies—and what a joy they are! Means so much to health and happiness for them to have the benefits of FARMER'S WIFE Formula Milks. Your doctor will tell you which is the right one for your own little one—Farmers' Wife (Yellow Label), or Skimmed Milk (Blue Label). Perhaps your baby will thrive best on Whole Skimmed Milk (Blue Label) prepared originally at the registered formula of a high-protein, low-fat concentrated and vacuum packed in the most modern type of milk container.

"You've Lost Pounds—And Pounds!" Isn't that a wonderful exclamation to hear? You'll know the pleasure of it with AYDS—and the Ayds Plan... for here before meals, as directed, the caramel-like Ayds curb your appetite for fattening food. You just naturally eat less—and so you lose weight! Vitamins and minerals have been added, too. I've seen the records of Clinical Tests, made under medical supervision, which proved that men and women lose weight more efficiently with Ayds and the Ayds Plan than with any other reducing methods. You can't fool Ask your druggist.

Nearly Every Evening... we enjoy one of the delectable LIP T O U S O U P S. Hardly ever miss serving it because we all enjoy Lipton Soup so much. It's a wonderful welcome home on a cold wintry day! The variety is so wide—Lipton Chicken, Lipton Onion, Lipton Beef Noodle—and Lipton Tomato Vegetable. The flavors are full-bodied, the seasoning as delicate as if you'd spent a lot of time on it.

For these fine soups are served in so many Canadian tables, they make an ideal luncheon dish—or as a start to a happy evening meal. And there's a new one coming soon—Lipton Green Pea Soup. More, later!

It Seems A Miracle that any of us can possess the beauty, the gaiety, the pleasure of a bright-feathered Budgie—as part of our home life. They're so lovable—and such fun—that I wish you'd get one for your own family. The youngsters love to feed them BROCK'S BUDGIE SEED, one of the five Natural Feeding Diet "mixes" to keep them vigorous and healthy.

"That's what the man said," exclaimed Marge, "including interest—little Nancy's Family Allowance Cheques will total \$1,428 if deposited each month in a B of M Savings Account; until she is sixteen."

Marge was telling about a conversation she had with her BANK OF MONTREAL manager shortly after Nancy was born. "Why that's enough to take care of a year's expenses at university," said Jane, who has a boy in college. "And even if she doesn't go to college, it's a healthy sum that will give the youngster a good start in life." We were all agreed that Marge was doing the smart thing by depositing her Family Allowance Cheques in a Fund for Nancy's Future at the B of M. And we all agreed to tell all our friends with youngsters about it.

How About those New Year resolutions? One of mine that I am keeping is to remember how easy it can be to keep one's hands soft and pretty with the handy new dispenser which releases just the right amount—both for only 69¢. Just a thumb-pressure—and you have enough to rub quickly into your pretty hands, after every exposure to weather, wind and work! It's really a smart idea to keep a bottle upstairs, downstairs—and in the laundry, too. You'll find Italian Balm at all drug counters.

Enjoy Writing... about the enjoyment of the New INSTANT CHASSÉ & SANBORN COFFEES, because it's so very, very good. It is at the heart of so many lovely moments in the day—a bright, a brisk breakfast; lingering moments of quiet after some strenuous work; confidences shared; peace and pleasure at home. For this coffee delight we can thank the experts at Chassé & Sanborn who have been making fine coffee for nearly 100 years. Look through the window in a jar of the New Instant Chassé & Sanborn, and see for yourself, the rich coffee color that means real coffee flavor. Take home a jar tonight and discover this real coffee satisfaction for yourself.

One Minute! That's all it now takes to make a delicious lemon pie filling with exciting new ROYAL INSTANT LEMON PIE FILLING. The work is all done for you. You simply mix the Royal with sugar and boiling water—then pour into your pie shell. Royal Instant Lemon Pie Filling makes lemon pie filling with rich, creamy texture, and lemon coloring, and the wonderful sparkling flavor of real lemons—there's no artificial flavor in this pie filling! And for extra tart flavor, you can add a few drops fresh lemon juice. Be sure you try new Royal Instant Lemon Pie Filling—the only instant lemon pie filling in Canada!

The Nicest People... you know deserve this attractive maid. So for family or friends get DAVIS GELATINE and serve it today. Davis Gelatine has 16 instead of the usual 4 packages in every box—is a low-calorie, economical food product. I choose you it.

Ginger Ale Fruit Scaled 1 revelation Davis Gelatine 1/4 cup lemon juice 1/2 cup hot water 1/2 cup sugar 1/2 cup ginger ale 1/2 cup chopped fruit When mixture is nearly set fold in fruit... such as peaches, cherries, grapes, oranges or cooked pineapple. Use as country. Gelatine is not subject to curdling. Serve to a very happy people who'll enjoy every particle of it.

"Know What?" said my son, the other day. "All the fellows are eating hot cereals these cold days—and so will I." Next morning he was relishing RED RIVER CEREAL... just as others in many thousands of homes. This delicious blending of fine grains, known for generations as Red River, has long been the favorite of those who must do heavy work and need energy-giving breakfasts. It's the favorite too, of sedentary workers who find that Red River guards regularity. Red River cooks quickly, and costs only two cents a serving. We grew up on it as children—and it's a pleasure to serve it to a new generation... and

Fluid lines return to fashion, in this new season of softer, feminine looks. Obviously in perfect taste, and with the expensive look of simple elegance is this Surrey Original—which you can make yourself by sending for Pattern A503. Its softened silhouette begins at the neckline, gently scooped and curved for a pretty back view too. Smooth bodice, tiny waist, and notice the new-blooming fullness of skirt. (Festive! sews beneath molds its flares to perfection.) The Surrey Original is a glowing turquoise cotton—the little draps of lace scarf a deeper, vibrant blue. Any fine cotton, silk, linen would lend itself to this lovely, feminine fashion.

Pattern A503 is available in Misses' Sizes 10, 12, 14, 16, 18 and 20. Size 16 dress requires 4 1/2 yards 35-inch fabric; the petticoat requires 3 1/2 yards.

Send FIFTY CENTS (in coins) for Pattern A503 to The Charlotte-Guardian, Pattern Department, 60 Front St. W., Toronto, Ont. Please print plainly YOUR NAME, ADDRESS with ZONE, STYLE NUMBER and SIZE.

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