

WOMEN

Page 8 The Guardian Thursday, April 7, 1955

Washing A Car Is Easy

By ELEANOR ROSS

Let's make washing the family car as easy and fast a job as possible by having at hand all the appropriate gadgets.

There are sponges, brushes, and string mops whose handles attach to the hose. Water floods out through the working end of the tool so the car can be hosed down from four feet away. It's drier that way!

Worked by Water Pressure

Then there is another kind of brush, also attached to the hose, which is worked by water pressure. Just move it along the surface of the car and it spins the grime off without any special effort on your part.

There's a pint-sized version of the professional window-washer's tool. After soapuds have been hosed away from the exterior surface of the car windows, the water can be "scraped" off with this rubber-ended instrument, easier than polishing with a chamois.

Electric Hand-Polisher

There's an electric hand-polisher that makes waxing easy. There are copper-and steel-bristled brushes that ease sudsing off the tires.

As for proper procedures, experts say you should hose the car off first. The hosing should include the under-carriage and the wheels to soften mud and grime.

Next, work suds up in a half-bucket of cool water, and get in there and start sponging! Lather the car in sections, working from roof to base and rinsing each sec-

tion immediately with cool water. When the car has been covered, hose it again.

Don't forget that the wheels need attention. Dirt will have been loosened by the original hosing. Remove as much of the excess as you can with a cloth or stiff brush. Then go at the wheels with thick, warm soapuds and a stiff brush. Steel or copper brushes are excellent for this purpose, especially when you're dealing with white-wall tires.

If you do a thorough job of removing grime, if the finish is in good condition, the car should have an even shine without rubbing dry. If it streaks, chances are that it needs a fresh wax job.

Cook's Corner



PINEAPPLE-PEPPERMINT DELIGHT

Drain well, 1 can crushed pineapple. Whip 1 cup heavy cream, beating in 2 tablespoons sugar. Fold in pineapple and 1/2 cup coarsely crushed peppermint stick candy; spoon into sherbet glasses; chill.

Cranberry Bunnies For Easter Dinner

Add to your child's excitement at Easter time by letting him make his own Easter bunnies. All you need is a can of cranberry sauce and a bunny-shaped cookie cutter. Open one end of a pound can of jellied cranberry sauce. Punch a hole in the other end to let air in. The mold will slide out like a whiz. Cut seven or eight slices. With the cookie cutter, cut a bunny from each slice. Dot eye with cream cheese and place on top of your favorite salad. Serve on lettuce.

LET'S EAT

Baked Ham Is The Star Of Easter Sunday Menu

By Ida Bailey Allen

"This is a sight stupendous!" exclaimed the Chef, as we stood in a huge industrial food plant in Cincinnati. A thousand cans of vacuum-packed canned white bread were coming off the assembly line.

Baked in Cans

"The dough is a nutritious white bread mixture, measured into 2 1/2-lb. cans lined with parchment paper and allowed to rise. It is then covered loosely and goes on a conveyor belt to the ovens. These can-loaves are being baked

at the rate of 68 a minute. The baking time is 55 minutes, with a controlled double temperature—410 degrees—420 degrees at the top, and 310 degrees at the bottom. The cans are sealed as soon as baked.

"Doesn't the bread have a 'steamed' taste?" I asked.

"No; come and taste-test."



BROWN SUGAR, orange marmalade and orange juice were spread over the ham before cooking to give it a delicious, sweet flavoring.

amount for a half ham.)

Fold foil over ham; press edges snugly together. Place in shallow pan. Bake 16 min. per lb. in hot oven, 400 degrees F.; for whole ham, 18 min. per lb. for half ham.

To Glaze: Open foil; remove ham. Pour fat from foil; use foil to line pan.

Remove rind and place ham in pan. Cut fat in diamond pattern, stud with whole cloves.

Combine 1/2 c. each brown sugar and orange marmalade with 3 tbs. orange juice. Spread over ham. Bake 15 min. at 400 degrees F. to brown. Garnish with pickled peaches, each centered with a whole strawberry.

Tasty Fish Sauce: To give new flair to sautéed fish, serve with a sauce made of 1 (8 oz.) can tomato sauce heated with 1 tbs. butter and 1 tbs. prepared horseradish.

TOMORROW'S OVEN-DINNER

Tossed Lettuce-Scallion Salad

ELLEN'S DIARY

by an Island Farmer's Wife

"Have the robins come yet to Alderlea?" a farmwife wrote us today in a missive as bright as the spring wind that moved in the listening branches of the lawn trees.

"We have them here—in the field just back of the barn, in the lee of the maple grove, which shelters us to the north. Not many—a only a pair, I traced down. I heard the broken trill when I went to feed the new chicks in the brooder-house this morning. And wasn't it good to hear! And wasn't it good to see them! For no matter how enjoyable the cold months may be, they have neither sound nor sight of a robin."

"They are cheery little fellows, aren't they? How many times when at my house-cleaning, I've stopped my work to watch them: on the lawn searching about with strange hops and then flying off with that erratic flight they have. And the children love them. One would think they had happened on great hidden treasure when they finally discover a nest with an egg or more in it."

"Though I always discouraged their visiting a nest during the hatching period, I'm drawn to look in myself. Were ever eggs so 'cute' and prettily blue? And so warm beneath the mother's wings—a living warmth, it always seems to me. And how wonderful when the nestlings are there. Well, there they were, in the field just back of the barn this morning—the robins. The nestlings are assured once more!"

But not yet have they returned to Alderlea, though the Family scan eagerly the morning-fields about. We went with a little lad today to count with him, first signs of growthings in the flower-border: tight-bound points of tulips and daffodil, red crown

Sautéed Filets, Cod, Haddock, or

Whiting
Baked Sweet Potatoes
Cut Asparagus
Upside-Down Ginger Apple
Pudding
Coffee Tea Milk

THE CHEF'S AVOCADO SALAD

Mesdames: This looks like the spring! For each person, use 1/2 a peeled, chilled, mellow-ripe avocado, seed removed. Fill with chilled chopped hard-cooked egg and flaked crabmeat salad mixed with snipped chives and 3 drops tabasco for "pep." Arrange on lettuce. Top each salad with plenty of hard-cooked egg yolk put through a coarse sieve.

Et voila, the Acadia!

of peony, green of first poppies. Sunlit and pleasant it was then. . . . and now the night is spreading a soft blanket of snow over them against April chills, tucking them beneath its eider-down as do springtime mothers their new babes to rest.

Up a rise this evening the farm-ers repaired a length of fence. "They have to, keep the sheep from wandering back along the new meadows. You see" Mack explained "they don't just nibble the little clovers there, they pull them out, roots and all. And no clover!" he smiled. "no hay!"

Now the Leaten season fades to a shadowed climax—to a day when the earth was an awesome dark—when a Man bore a cross up a hillside. . . . and others without thought, presently cast lots for a garment woven without seam.

How well have we kept Lent in heart? And what now? Shall we ever remember its significance as the days and months continue to turn? Or shrugging off the solemnity. . . . and the debt owed, laugh a bit lightly and forget. . . . forget?

Until Saturday — — — Diary

— — — Good-night — — —

MORNING SMILE

The boxer was sitting at home with a bruised head after being beaten, while his son was doing his homework.

"Tommy," said his wife, "don't count up to ten any more — it makes Daddy's head ache."

LONDON (CP) — Actress Freda Jackson says the stage is no place for anyone under age 11. "It's impossible for an actor to focus attention on himself with a child on the stage," she said. "He might as well go home."

Miss Jackson played the lead in a film called "No Room at the Inn," featuring evacuee children of the Second World War.

SEW and SAVE

Home sewing courses now forming. For further information call or telephone your Sewing Center, 164 Gt. George Street, Charlottetown. Phone 4551.

Household Hint

An old atomizer and bottle which once contained window spray, makes a good clothes dampener.

when you wish to sprinkle only a few pieces for ironing. Be sure, however, that bottle and atomizer have been thoroughly cleaned with warm, soapy water and rinsed well before you use them.

CONFIDENTIALLY YOURS

by Byrne Hope Sanders



MONTREAL, April 7th—Dreams can come true and we can have the important pleasures of life—now when our families are young and we can enjoy them all together! That's what thousands of Canadians are finding out—through the popular IAC MERIT PLAN. Using the Merit Plan, I believe, is a sure step forward to better living. We plan our buying and pay for the things which we earn our incomes, then we have found the modern, sensible way of buying—and of living. Do ask your dealer about the many valuable advantages of buying your car, stove, refrigerator, washing machine or TV through Industrial Acceptance Corporation's Merit Plan. He'll be glad to tell you about it—and help you to better living!

I'm Grateful



... to the skill of modern scientists who design such comforts as the Curad Plastic Bandage! Grate-ful . . . because they are so completely satisfactory. When you use a CURAD Plastic Bandage, you'll find it has a wonderful new "Stick-Quick" adhesive—and a new polyethylene facing that whisks off clean! . . . They stay on so well . . . won't curl or fray, whatever kind of household work you're busy with. A Curad plastic bandage has the germ-fighter right in it—and it's painless! Of course, they're absolutely water-proof. Do keep a supply handy for family use!

What Price For Your Valuables?



Why risk it when you can avoid the tragedy that happens day after day somewhere—when precious jewelry or valuable papers, which cannot be replaced, are burned, lost or stolen? You can eliminate this fear in your own home by renting a Safety Deposit Box at the BANK OF MONTREAL. The sense of security means so much —and the cost of renting a safety deposit box is so small—less than two cents a day! Why not rent your Safety Deposit Box today at your local branch of "My Bank"? You'll find the small cost involved well worth the saving in peace of mind.

One Of The Nicest Times . . . of the day, in our house, is dish-washing time, when the children and I share the fun of the adventures, or play "Twenty Questions." It's all the nicer, now, that we use GAY—the new wonder-working LIQUID DETERGENT. For Gay has a delightful fragrance to begin with; makes the dirtiest suds—and washes dishes, glassware, silver—sparkling clean! It has extra grease-cutting power—yet is gentle on the hands. Gay is very economical, as you'll find—for one bottle does fifty dish-washings! You'll get more in Gay—for the price—than any other liquid or powder detergent. It's really good! Ask today—for Liquid Gay!

Child's bad breath
often sign of
UPSET TUMMY

For minor digestive upsets, children as often suffer as a result of overeating or eating too much candy or sweets, give Children's Own Tablets, new corrective for youngsters 2 to 15. They quickly help soothe your stomachs and act speedily to clear out from the bowels, offending waste material in a gentle, thorough manner. Made by the makers of Baby's Own Tablets—your assurance of a reliable product. Get a package today at your drugist.

Children's Own TABLETS

Enjoy
McLARENS OLIVES
Everybody else does!

FAMILY FAVOURITES FOR 70 YEARS

BABY'S CRY

IS NOT ALWAYS TEMPER

DISTINGUISH between your baby's cry of pain and cry of temper. The "pain cry" should have instant attention. It is caused by the distress due to gas on the stomach or bowels, or those common digestive upsets, try using Baby's Own Tablets. As one Ontario mother reports:—"I used to be a worry when it came to my baby's bad colic. . . . I used to give him a dose of Baby's Own Tablets. . . . and during the last time, when he was very fussy, restless due to irregularity or have an upset tummy—Baby's Own Tablets not only relieve promptly, but do it quickly. I wouldn't be without them."

Easy to take, mild, yet effective for constipation, digestive upsets, and other minor infant troubles. No "sleepy" stuff—no dulling effect. Get a package today.

OUR FOOD VALUES ARE

TOPS

MAPLE LEAF Tenderloin

1/2'S OR WHOLE

COTTAGE ROLL, lb. 65c

SMOKED SHANKLESS PICNIC, lb. 49c

MAPLE LEAF BACON, Rindless, lb. 59c

TURKEYS AVERAGE 15 LBS. 1/2'S OR WHOLE Lb. 59c

CHICKENS, CAPONS & FOWL

TOP QUALITY EASTER BEEF

See Our Window Display Friday For Easter Beef and ? ? ? ?

Tomatoes, cello pkg. . . . 25c

TENDER GREEN Celery, bunch 19c

FRESH CRISP Lettuce 19c

Bananas, lb. 19c

GRADE "A" CARTON Eggs, doz. 49c

ASSORTED Jello, 3 pkgs. 29c

ROYAL INSTANT Puddings, 2 pkgs. 25c

DEL MONTE 28 OZ. Fruit Cocktail 49c

MOIR'S POT OF GOLD Chocolates \$1.25

Shoulder Roast, lb. 49c

Rib Roast, lb. 53c

RUMP ROAST, lb. 53c

Napkins, 70's, 2 pkgs. . . 35c

100 FT. ROLL Wax Paper 29c

FRAZER'S Can Chicken GRAVES 20 OZ. 49c

Apple Sauce, 2 for 45c

GRAVES 48 OZ. Apple Juice 33c

GRAVES 48 OZ. Orange Juice 39c

French's MUSTARD

does something wonderful for Holiday Ham*

*HERE'S THE SECRET!

GOLDEN GLAZED HAM. After baking ham, remove skin and score fat surface in squares. Spread with 4 tbs. French's Mustard. Cover surface with 1 cup brown sugar mixed with 2 tbs. flour. Stud in squares with whole cloves. Bake in moderately hot oven of 400° F. 15 minutes. Serve with pineapple slices browned in ham liquor.

At the table, French's golden flavor adds piquant zest to many foods. Let the family serve themselves!

Get your copy of NEW EDITION OF "CULINARY ART" RECIPE BOOK for 10¢.

Reckitt & Co. (Canada) Limited, Dept. 12, 1000 Avenue St. Montreal.

NOW IN CANADA!

French's Worcestershire Sauce in new non-drip bottle. Finest flavor, highest quality. Try it.

It's lemon pie week...

Pure lemon juice makes the difference

Only Shirriff's lemon pie filling

gives you all the flavour of fresh lemons!

MORE FILLING. Makes 2 small pies or generously fills a big 9-inch pie shell.

MORE CONVENIENCE. Half portions separately wrapped so you can make a little or a lot. No sugar to add either.

this "bud" gives you a better lemon filling

this mix bakes you a better lemon pie

golden-flaky! easy sure! try it!

We wish to extend to our Friends and Customers a Very Happy EASTER

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THE BEST SHOP TO SHOP BEST

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