WOMEN

LET'S EAT

Colonial Plum Pudding With An Ice Cream Base

By Ida Bailey Allen

a fabulous dessert. Madame,' said the Chef. "It has the enlivening flavor of cardamom seed and candied fruits, yet it is easy to prepare, thanks to the fine commercial ice cream available today.'

MODERN VERSION

"It is really a modern version of one of the most elegant and genteel exploits in cookery of our Southern Colonial days, Chef," I explained. "Everyone attending the American Spice Trade Association dinner, where it was presented this fall, was extremely enthusiastic.'

FROZEN PLUM PUDDING: Let 1 qt. vanilla ice cream stand covered at room temperature 20 to 30 min., or until just soft enough to stir with a spoon

Fold in 2 c whipped heavy cream, ¾tsp. ground cardamom seed, ½ c. fine-chopped glazed cherries, ½ c. fine-chopped citron, 1 tbsp. sherry flavoring, ¾ c. medium-chopped blanched almonds and ¼ c. macaroon crumbs. Pack into a 2 qt. mold. Cover tight.Place in the freezing compartment of the refrigerator or in the food freezer; freeze 12 hours or more.

Quickly run cold water over the mold; unmold on the serving plate. Decorate with additional whipped cream tinted with a drop of red or green vegetable coloring and put on by means of a pastry tube and bag

Freeze again until the cream decoration becomes firm

To freeze up to 10 days: Wrap-seal (undecorated) in the mold and reeze in the food freezer.

CHRISTMAS DINNER

Tomato-Avocado Saladettes
Celery Assorted Olives Pickles
Roast Turkey
Oyster-Mushroom Stuffing
Pan-Roast Sweet Potatoes
Cranbery Sauce
Parslied Caulifleurettes
Frozen Plum Pudding
Christmas Cookies
Fruit Nuts Coffee

New Shrimp Bisque: There are countless new ways to glorify shrimp

Today, we present the latest version from the taste-test kitchen

TOMORROW'S DINNER

Curried Shrimp Bisque
Open Fried Fish Sandwiches
Cole Slaw
Raisin Custard Pudding
Coffee Tea Milk

CURRIED SHRIMP BISQUE: In a 2 qt.saucepan, melt 2 tbsp.butter. Add 2 tbsp. raw white rice. Slow-saute about 30 sec., or until the rice is yellowed. Stir constantly.

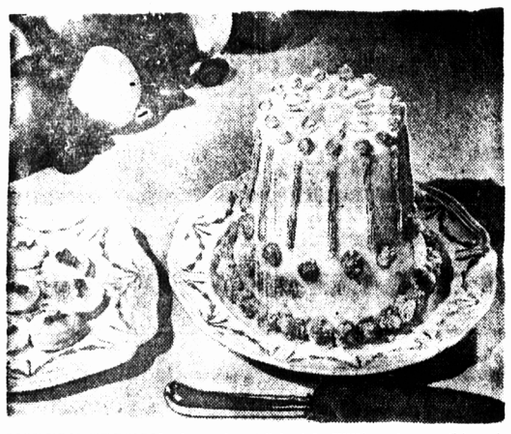
Add 1 chopped peeled good-sized onion, 2 c. water, 1 (No. 2) can tomatoes, 1 tsp. curry powder blended with 1 tbsp. cold water, 1 tsp. salt, ½ tsp. monosodium glutamate and ⅛ tsp. pepper. Simmer 25 min.

Then add 2 (7 oz.) cans shrimp cut in quarters, or 1(10 oz.) pkg. quartered cooked frozen shrimp. Bring to boiling point; simmer 10 min.

Just before serving, stir in ½ c. comercial sour cream, or ½ c. evaporated milk mixed with ¼c. cold water. Do not reboil.

TRICK OF THE CHEF

Rub turkey all over with lemon juice before roasting.



A MODERN VERSION of an elegant dessert served at dinners in Colonial Williamsburg, this plum pudding is made with ice cream.

KEEP IN TRIM

Shopping Is Hard On Feet

By Ida Jean Kain

In the ever charming story of Alice in Wonderland, Alice gives herself very good advice but seldom follows it. Most of us are like that when it comes to getting ready for Christmas. We tell ourselves we will get everything done early – and here it is the last week.

So this column is for footsore and weary shoppers. Roughly speaking, there are 66 more shopping miles left. At any rate, someone has figured that during the Christmas season the average shopper covers eleven miles a day on her feet.

Here are some first aid measures for tired feet at the end of the day. When you reach home, treat your feet to a circulation stimulator. Sit on the edge of the bathtub and let the water splash full force, warm, then real hot, then warm again, and finally real cold. The shock of hot to cold is a good stimulant. With your feet under the cold water, stretch your toes out hard, then curl toes under. Finish by rubbing briskly with a rough bath towel. Dry vigorously with a strong upward motion.

Slip into fresh stockings and another pair of shoes. If you have a chance to rest, prop your feet up to help reverse the circulation. When your feet hurt, you feel tired. If you are really having foot trouble, make an appointment with a foot specialist and have corns, calluses and bunions trimmed and then cushioned with felt padding.

(Continued on page 11)

MARY HAWORTH'S MAIL

Finds Nursing Care Of Ailing Father Too Much For Her

DEAR MARY HAWORTH: My problem is my father, an invalid. I have three brothers; no sisters. Nearly three years ago, dad had a cerebral hemorrhage while living with one of my married brothers. He already had a heart ailment, a disabled kindey, stomach trouble and other ills. The doctor didn't give him six months.

Later, my sister-in-law became worn out with his care, and they were going to put him the county home. His only income is a small social security pension. I couldn't bear to think of his being turned out, with only six months to live — and we brought him to stay with us. That was over two years ago and the strain is getting me down. . .

He is almost blind and requires much physical care and waiting on. But he can hobble from one room to another, and I think the worst is having him witness practically everything I say and do — and question me about it. Also I find that young children and ailing old people just don't mix. Dad resents our children's demands on me; just as they resent his. They rub each other the wrong way — and I am in the middle, trying to conciliate.

HUSBAND FAILS

Now my youngest brother is in the Army; the middle one's wife is mortally ill; and the eldest is alcoholic, so he and his family already have too many problems. There is a fine sanitorium near where dad grew up; and I think the wise thing, for all concerned, is to place him there, and share the cost of his upkeep. But I have not the courage to suggest this to dad or my brothers. . .

When I tentatively mentioned the plan to my husband the other day, he seemed just short of horrified that I could "do such a thing to a good old man!" I was disappointed in his reaction. I had thought that at the first indication that the strain was too much for me, he would take matters into his own hands and make other arrangements. .. If I do muster courage to go through with the plan I am thinking about, how does one tell a poor helpless parent that one is tired of them, and can't stand them any longer? V.S.

ISN'T HER FAULT

DEAR V.S.: Your attitude towards all concerned is notably kind and understanding. You are a warmly compassionate person, obviously; and the problem on your side of the fence is that your sympathies out-strip your powers of endurance and adaptability, as you try to cope with your father's needs.

Now you are breaking down on the job, beginning to crumble physically and nervously; and you are feeling guilty about your involuntary protest-reactions — which heaven knows are not your "fault". As well blame your father for being half blind, with a heart aillment, disabled kidney, etc., as blame you for being unable to tolerate the present load much longer.

You loyally explain (in your long letter here condensed) that your husband is so immersed in building up a business, and spends so many hours away from home, that he doesn't know what the domestic routine with your dad is like. I can believe that. His superficial sentimental rejoinder to your appeal for help makes that painfully clear. His comment sounds good — when he asks in horror how you could "hurt" a "good old man" — but he isn't really closely interested in how you are faring. And when I say "you" I include the children and your father also.

GET GUIDANCE

Because you need sound psychological support in planning the mutually fiar and decent solution of the conflict of interests, I advise you to go into the story with the Family Service (so-called) in the city through which you write. This agency covers the city and country; and if your residence is outside the boundaries, nevertheless you'll meet with cooperative suggestions there.

It is my impression that experts in family relationships, taught by much experience, favor impersonal but first-rate "nursing home" care for the ailing elderly — as being more congenial, over all, than fifth wheel involvement in a hardpressed household of small children. M.H.

Wallace-McArthur Vows Solemnized

A quiet wedding was solemnized by Rev. Alexander McDowell at the United Church Manse in Elmsdale on Wednesday afternoon, November 30, 1955, when Velma Jean, daughter of Mr. and Mrs. Earle McArthur of Elmsdale, became the bride of Henry Elmer, son of Mr. and Mrs. Elmer Wallace of Cascumpec.

The bride wore a street-length dress of light blue net over taffeta with lace yoke and high neckline. Her acessories were of winter white and her corsage was red roses. Her rhinestone earrings were a gift of the groom.

Miss Ethel Le Williams was bridesmaid. She wore a rose dress with black accesories and a corsage of yellow roses.

Mr. William Wallace was best man for his brother.

A reception for the immediate relatives was held at the home of the bride's parents. Among the guests were the groom's grandparents, Mr. and Mrs. Lester Wallace. The house was decorated with pink and white streamers and wedding cake topped with miniature bride and centred with a three tier wedding cake topped with miniature bride and groom and flanked by white tapers in silver holders. The cake was cut in traditional manner. Assisting in serving were Mrs. James Wallace, Mrs. Hilton Barnett and Mrs. Arnold Hardy.

Following the reception Mr. and Mrs. Wallace left for a honeymoon trip to points in the Maritimes. For travelling the bride wore a coat of blue poodle cloth over an American Beauty taffeta chromespun dress. Her velvet hat and accesories were of winter white and her corsage was red roses.

FRENCH REFINERIES

Using imported crude oil, France has big oil refineries at Dunkerque, Le Havre, Rouen and Marseilles.

BRIDAL VOWS IN U. S. A.

White gladioli and chrysanthemums adorned St. Bernard's Church, Sharon, Conn. for the marriage of Miss Joan Mary Sherren, daughter of Mr. and Mrs. John Clifford Sherren, Charlottetown, and Mr. Donald Casey Minacci, son of Mr. and Mrs. Isadore Minacci of Canaan.

Mrs. Maurice McCann was organist and Mrs. E. M. Church sang "Ave Maria" and Mr. William Kenny sang "Mother, at Thy Feet I'm Kneeling".

The bride was given in marriage by Mr. Norman Eklund and she chose a floor-length gown of nylon tulle over satin fashioned with an oval neckline bordered with bows of seed pearls. The fitted bodice, long tapered sleeves and peplum were embroidered with bow-knots of pearls and appliqued in orange blossoms. Her fingertip veil of imported silk illusion misted from a crown frosted with irridescents and pearls and she carried a prayer book with a white orchid and stephanotis.

Mrs. Shirley DiGaicomo, sister of thegroom, was matron of honor in a coral floor-length gown styled with bouffant skirt of chiffon over nylon net and taffeta. The strapless bodice was frosted with seed pearls and irridescents and she wore a matching nylon chiffon stole and a tiara. Her bouquet was of white stephanotis with a centre of baby coral roses.

Mr. Robert Garfield, Norfolk, was groomsman, and the ushers were Messrs. Everett King and Arthur Hunker, both of Canaan.

Mrs. Eklund wore a street-length dress of black and bronze chromespun with brown accessories and a corsage of brown and gold baby orchids. The groom's mother chose an ensemble of navy blue lace over taffeta with blue accessories and a white orchid.

A reception and luncheon followed for over 100 guests at the Bartram Inn. Guests attended from Hartford, Manchester, Torrington, Norfolk, Canaan, Great Barrington and Winsted.

Mr. and Mrs. Minacci honeymooned in Canada, the bride wearing a dress of charcoal grey with white trim and black and white accessories.

The bride is a graduate of Notre Dame Academy and Prince of Wales College, Division of Laboratories. She is presently employed at the Sharon Hospital Laboratory. Mr. Minacci was graduated from Regional High School, served four years in the Air Force and is employed at Nelco Metals Inc. in Canaan.

Mr. and Mrs. Minacci will make their home in Canaan.

HONORED IN P. E. I.

Autumn flowers decorated the home of Mr. and Mrs. Sherren for a reception honoring their son-in-law and daughter, Mr. and Mrs. Donald Minacci, who were married recently. Mrs. Frank McCarron presided at the tea table, assisted by Mrs. Margaret Gallant and Miss Viola Tierney. Those serving the guests were Mesdames LeRoy Sherren, Arnold Sherren and M. E. Campbell. The host and hostess, with the bride and groom received over fifty guests, among whom was Rev. Francis Corcoran. The honored pair received many lovely guests at this buffet luncheon reception.

HOUSEHOLD HINT

After laundering dish towels by hand or machine, fold each one in half lengthwise, shake it well, then hang it taut across the top. When dry, fold it in quarters lengthwise, and it will be smooth enough to put away unironed.

COOK'S CORNER

ENGLISH TAFFY

2 cups brown sugar
½ cup corn syrup
1 tsp. vanilla
½ tsp. salt
1 small tin evaporated milk
½ inch slice of butter
nuts if desired

Boil hard 20 min., stirring all the time, to prevent burning. Pour into buttered pie plate, when nearly set mark into squares.

Wife Preservers

Remove paper stuck to any wood by first allowing a few drops of oil to soak into it, then rubbing it gently with a clean cloth.

Foreign Brides Are Shocked By Ignorance Of Americans

By DOROTHY ROE

NEW YORK (AP)—War brides from Australia, Europe and the Orient are shocked at the ignorance of the average American about other countries, says Nina Pulliam, confirmed globe-trotter, author and publishing executive.

Blonde, petite Mrs. Pulliam is the author of "I traveled A Lonely Land" (Bobbs Merrill), a lively account of her four-month trip by plane, truck and horseback through the vast and little chronicled land of Australia. She travelled alone, armed with typewriter and camera, and fell in love with the koala bears, the kangaroos and all the flora and fauna of the land down under.

Wife of Eugene C. Pulliam, publisher of the Indianapolis Star, Mrs. Pulliam has visited 77 countries thus far, usually accompanied by her husband, and she customarily sends back dispatches to The Star and six other papers in Indiana and Phoenix, Ariz. Says she:

"There are a few places I haven't seen yet, but I intend to cover them all before I stop—and revisit the ones I liked best."

YOUNG JOURNALIST

This alert and vivacious travel fan has built a career of excitement, adventure and solid success on her early interest in journalism. She wrote for a farm journal while still in college, joined its staff on graduation and joined the Pulliam organization when the editor of the farm magazine was asked by Pulliam to "send us your best man."

The "best man" turned out to be a blue-eyed, golden haired slip of a girl, who helped the publisher reorganize a number of newspapers before she became Mrs. Pulliam. Despite her strictly feminine appearance, Mrs. Pulliam has a keen business mind, is an official of the publishing company, and has specialized in the business end of publishing almost from the start.

Her decision to visit Australia was made principally because this was one of the few countries she had not seen. When at the last minute her husband was unable to accompany her because of business, she made the trip alone, travelling across thousands of miles of uninhabited land, seeing areas unknown even to most Australians. A licensed pilot, she chartered planes frequently for the trips to remote aboriginal missions, and at other times travelled by freight plane, truck or horseback.

"So few books have been written about Australia," she says "that I felt people should know more about it. It is a fascinating land, so similar in its history to our country. By plane, the trip is not difficult to make. And soon there will be even faster and cheaper air service."

Her curiosity about Australia, she says, began with her toy teddy bear when she was a child. She always wanted to see the original koala bear, which she describes as one of the most charming and ingratiating little animals in the world.

Montrose Church Is Bridal Setting

Montrose United Church was the scene of a pretty autumn wedding on Saturday afternoon, November 12, 1955, when Anna Elizabeth, daughter of Mr. and Mrs. Heber Ramsay of South Kildare, was united in marriage to John Errison, son of Mr. and Mrs. Fred McLeod of Brae. The ceremony was performed by Rev. Alexander McDowell. Mrs. Russell Hardy was organist and the soloist, Mr. J. Albert Noonan, sang "O Perfect Love." The church was decorated with flowering plants.

The bride, who was given in marriage by her father, chose a ballerina-length gown of nylon net over satin. The fitted lace jacket, extending in points over the hipline, was fashioned with high neckline and long sleeves. Her chapel veil was held in place by a tiara of simulated pearls and she carried a bouquet of red roses.

Mrs. Stuart Fraser, sister of the bride, was matron of honor. She chose a ballerina-length gown of power blue net over satin styled with panniers and bolero of velvet. She wore a matching headdress and carried a bouquet of yellow carnations.

Mr. Raymond Barwise was best man and the ushers were Mr. Roy Hardy and Mr. Seaman Bell.

For her daughter's wedding Mrs. Ramsay chose a brown suit with turquoise accessories and a corsage of yellow chrysanthemums. The groom's mother wore a two-piece blue dress with pink accessories and a corsage of white carnations.

A reception for fifty guests was held at the home of the bride's grandparents, Mr. and Mrs. Brenton Ramsay. The table, covered with a lace cloth, was centred by a three-tier wedding cake topped with miniature bride and groom and flanked on either side with tall white tapers in silver holders. Mrs. John Clark poured. Assisting in serving were Mrs. George Irving, Mrs. Kenneth Gordon, Mrs. Russell Hardy, Miss Pauline Gordon and Miss Verna Rayner.

For travelling the bride wore a charcoal knitted suit with navy velvet hat and bright red top coat. Her corsage was white carnations.

Among the wedding guests were the bride's four grandparents, Mr and Mrs. Allan Clark and Mr. and Mrs. Brenton Ramsay. Out-of-town guests were Senator and Mrs. George H. Barbour of Charlottetown, Mr. and Mrs. Harry Cannon, Miss Dorothy Cannon, Mr. Robert Maynard, Mr. and Mrs. Blair Ballem and Mr. and Mrs. Seaman Bell, all of Summerside.

British Chef Plans To Tour Here As Cook–Ambassador

LONDON (CP)—One of England's best-known chefs will visit Canada and the United States next spring to demonstrate that "there is more to British cooking than Yorkshire pudding and watery Brussels sprouts."

Phillip Wharben, a plump, dark-bearded actor-turned-cook, will sail for North America March 14 as a one - man cookery ambassador under the auspices of the British Travel and Holidays Association.

Sir Arthur Morse, association chairman, says Harben's trip is designed to offset "the legend that visitors can't eat well in Britain.

"A lot of nonsensne is written about food in Britain. I say the visitor can eat here as well as in any country in the world—and at less cost than most."

Association officials said they felt hundreds of potential tourists were deterred from visiting Britain each year because of apprehension over meals.

Harben, whose culinary demonstrations on television have made his name a household word in Britain, expects to spend about three weeks in the United States and a week In Canada Although his itinerary has not yet been completed, he plans to visit Toronto, Montreal and Vancouver and will probably make both television and public appearances in Canada.

His demonstrations will include everything from poaching eggs to cooking roast beef—and how to make a good cup of English tea.

He plans to take with him several hundred pounds of edible luggage,including York hams and Stilton cheeses.

"I'm not going over with the idea of defending British cooking," says Harben. "I'm just going to talk about its virtues."

Words Of The Wise

There is no man living who cannot do more than he thinks he can. —(Henry Ford)

EVENING GLITTER

All set for plenty of parties is this evening bag that will add a bright note to any type of dressy costume from the long, formal ball gown to the short full-skirted dance dress.

Designed in the new elongated horizontal manner, the bag is covered all over with glittering rhinestones and has a rhinestone clasp. Though the silhouette is graceful, feminine and dressy there is room inside for all the keys, cosmetics and mad money necessary for an evening out. The colors are white, black, pink and blue.

MORNING SMILE

Bride: "I took the recipe for this cake out of the cook-book.

Groom: "Good. It never should have been in there in the first place."

A total of 563 salmon and grilse were caught in 1951 at the Harland pool on the St. John River, New Brunswick.

THE DEVIL'S KNELL

Seven hundred years ago in the English town of Dewsbury, in Yorkshire, a boy was murdered and his body thrown in a nearby stream. The crime was discovered and the murderer, a rich man named Thomas de Soothill, presented as a penance a tenor bell to Dewsbury Church. The bell became known as the Devil's Knell and every Christmas eve it is tolled once for each year of the Christian calendar.

ALICE BROOKS DESIGNS

IRON-ON DESIGNS IN GAY COLORS

Quick color! No embroidery — just iron on these glorious tulips in royal red and foliage green. Beautify kitchen towels, aprons, tablecloths, potholders! Decorate bedroom linens, cotton skirts. Easy to wash—colours stay bright!

Easy! Just iron on! Pattern 7124 has ten tulips in combination of red and green — from 1¾x2 to 4½ x 9 inches. Washable!

Send TWENTY-FIVE CENTS in coins for this pattern (stamps cannot be accepted) to Charlottetown Guardian), Household Arts Dept., 60 Front St. W., Toronto, Ont. Print plainly NAME, ADDRESS, PATTERN NUMBER.

Order our ALICE BROOKS Needlecraft Catalogue. Enjoy pages and pages of exciting new designs — knitting, crochet, embroidery, ironons, toys and novelties! Send 25 cents for your copy of this wonderful book now. You'll want to order every design in it!

The first Christmas tree in England was erected at Windsor by the Prince Consort in 1840. According to the records of that Royal Christmas party, the tree was over 40 feet high, and carried presents worth more than 9,000 pounds—which was a lot of money even in those days!

DISTINGUISHED CLERIC

E. H. Oliver, Canadian historian who died in 1935, was elected moderator of the United Church in 1930.

ANNE ADAMS PATTERNS

WEEK'S SEW-THRIFTY

Jiffy-apron — sew very easy See 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 1 5-8 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 c.) 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 Street, W. Toronto, Ont.

NOTICE TO OUR CUSTOMERS

In order that all our Customers' demands can be met, we suggest that orders for Christmas Eve be placed not later than Friday evening.

DO NOT BE DISAPPOINTED.

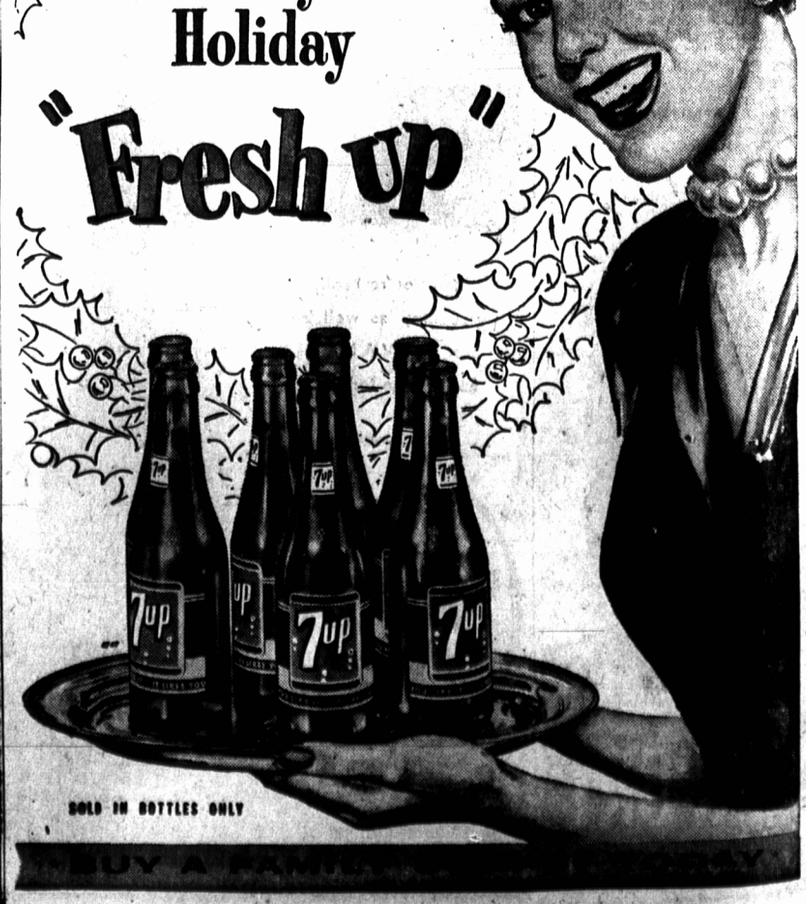
PHONE ORDERS CANNOT BE ACCEPTED AFTER 3 P.M. ON CHRISTMAS EVE.

STEWART BAKERIES LTD.
PHONE 3711
Cakes, Puddings, Pastries, Cookies, Donuts, etc.

GIVE HER
FURS
Show Her That Dreams Can Come True!
Luxury Capes . . . from $59.00
Luxury Jackets . . from $95.00
Luxury Coats . . from $125.00
Luxury Stoles . . from $135.00
etc., etc., etc.
Give FURS for Christmas

island furriers ltd.

Here's your Holiday "Fresh up"



BUY A CASE