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EXCITING HOSPITALITY AND TESTED RECIPES

Christmas Tea Punch Makes Successful Party

When the air starts tingling with the gay sound of bells and carols, homemakers everywhere start thinking of roast turkey dressed with savoury stuffing, plum puddings smothered with hard sauce and trays filled with fancy short-breads and rich fruit cake.

For many of us, it has become customary to think of Christmas as the time for punch parties. Young or old alike, respond to gaity, song and laughter around a punch bowl filled to the brim with a delightful mixture.

During these holiday receptions make your punch bowl the center of the party. Incidentally, if you don't own a punch bowl now and if Santa doesn't bring one for you you needn't let this worry you. Use a large size mixing bowl, decorating it with decals and setting it off on a background of foil paper and gay Christmas decorations.

Of course, the success of the party is a flavourful punch and the secret to a punch's attractive flavour and colour is tea. Whether your punch is served hot or cold, made from fresh, frozen or canned fruit juice, with or without carbonated beverages, tea will really give it that extra something that will make your guests refill their mugs many a time.

A rule of thumb is to use 1 quart of strong tea to one gallon of punch. Steep 1-3 c. of loose tea or 8 teabags with 1 quart of fresh bubbly boiling water. Brew 5 minutes and strain the concentrate into the other punch liquids.

Another important thing to remember when you are making a punch is to use a simple syrup instead of sugar (1 cup sugar to 1 cup water). If you are experimenting, add the sugar syrup only after blending all the other liquids — then add the syrup slowly, a little at a time, until the mixture suits your taste.

If you like, you may try this tested recipe which is a great favorite with our friends.

CHEERY CHRISTMAS TEA PUNCH

4 c. water
1- c loose tea or 8 teabags
1½ cup sugar.
Juice of 2 oranges
1 pkg. frozen strawberries, defrosted
2 quarts gingerale

Bring water to a full rolling boil. Pour over tea. Brew 5 minutes. Stir and strain. Add sugar. Stirl until dissolved. Add orange juice and strawberries. Just before serving, pour into punch bowl over a block of ice. Add gingerale.

For holiday effect, cover bottom surface of a ring mold with 1 inch of water and place in freezer. When partially frozen arrange strawberries or cherries and mint leaves over it. Fill ring mold with water and freeze. Turn out into center of punch bowl before serving. Makes 25 30 servings.

Along with this punch you may like to serve some Crisp Christmas Chews which are so easy to prepare and their taste is simply grand.

CRISP CHRISTMAS CHEWS
(Tested Recipe)

2 tbsp. butter
2 eggs
1 cup white sugar
1 cup dates
½ cup chopped walnuts
¼ cup chopped cherries (optiona
½ cup marshmellows, cut up (optional)
¼ cup coconut (optional).
2 cups Rice Krispies.

Place butter in skillet and heat until melted. Put whole eggs, sugar, dates, and chopped nuts ino frying pan and beat. Keep stirring until well cooked (about 10 minutes). Remove from heat. Add chopped cherries, marshmellows, coconut and Rice Krispies. Spread into a buttered 9 "pan. Cool. Cut into squares.

Makes 3 dozen.

BRACKLEY POINT W.I.

Miss Louise Shaw entertained the regular meeting of Brackley Point W.I. on Friday evening, December 5th. There were thirteen members and one visitor present.

The meeting opened by singing "Rudolph the Red Nosed Reindeer" and repeating the collect in unison. The secretary reported proceeds from pantry sale $54.37 and from the Anniversary banquet $61.25.

The sum of $44.00 was collected from the district for the Cancer Fund.

Committees were appointed to plan a program for the coming year. It was decided to provide the usual treat of oranges and apples for the Christmas school concert, and to purchase an additional string of tree-lights. Correspondence was read and dealt with.

Collection was $4.50.

The high light of the evening was the annual Christmas auction sale of home made articles, consisting of aprons, knitted goods fudge, and a variety of other things. Miss Louise Shaw carried out the duties of auctioneer in a capable and pleasing manner, and the sale brought $19.95.

The hostess served a delicious lunch and after a social hour the meeting closed by singing, "Jingle Bells".

IDA BAILEY ALLEN

Christmas Mince Pie Is Mother-Daughter Delicacy

By IDA BAILEY ALLEN

"In England, Chef," I said, "there's an old saying that a person will enjoy a happy month during the next year for each little mince pie eater in neighbor's house between Christmas and Twelfth night."

"That is a good cause to help along," chuckled the Chef. "May I give a practical suggestion? That all the mothers reading this column, together with their small daughters, make little mince pies for the neighbors. The youngsters can pack them in baskets or boxes, or tie them in paper napkins, ready to deliver on Christmas morning."

Little mincemeat pies: For the filling, break 1 (9 oz.) pkg. condensed mincemeat into small pieces. Add 2 tbsp. sugar and 1½ c. water, or strong cold coffee, or apple cider. Heat-stir until lumps are thoroughly broken. Boil briskly 1 min.; cool.

To put together: Line tart or cupcake pans with home-made American pie pastry, or sue a mix. Almost fill with the mincemeat.

Put on a top crust; flute edges together, or use strips to make a crisscross pattern.

Bake 15-18 min. in a hot oven, 425 degrees F. Cool before removing from pans.

Variations: To the mincemeat, add 1½ c. canned crushed pineapple, or chopped raw cranberries with extra sugar to taste.

TOMORROW'S DINNER

Grapefruit-lettuce salads, fresh Florida lime dressing, chicken marengo, carrot rounds, fluffy rice, spicy apple sauce, fig cookies, coffee, tea, milk.

All measurements are level; recipes for 4 to 6.

Fresh Florida lime dressing for fruit salads: In a jar, combine 1 c. salad oil, ¼ c. sugar, ⅜ c. fresh lime juice, ½ tsp. Tabasco, 1½ tsp. salt, 1 tsp. paprika and ½ tsp. onion juice.

Cover: Shake until well blended. Refrigerate.

Shake again before using.

Makes 1 2-3 c.

Chicken Marengo: Clean a 3-lb. broiler-fryer as necessary. Rinse and section as for fricassee. Clean and cut giblets in bits. Drain chicken; dust with seasoned salt and rub in ¼ c. flour.

Brown lightly in ¼ c. cooking oil or margarine.

Add giblets, 2 tbsp. minced onion, 1 minced peeled section garlic, 1½ tsp. celery salt, 1 (6 oz.) can tomato puree, ¼ tsp. each powdered basil and thyme, 1 coarse-grated peeled carrot, 1 (4 oz.) can sliced mushrooms with the liquid, ½ tbsp. paprika, 2 c. hot water and 1 beef bouillon cube.

Cover; simmer 50 min., or until chicken is fork-tender and liquid is half-evaporated.

Serve bordered with flaky rice.

TRICK OF THE CHEF

Add diced pimiento to grapefruit lettuce salad.

Women

Lena Caroline McLure, Women's Editor, Phone 8506

MARY HAWORTH

Lawyer Advises Pair To Leagalize Marriage

DEAR MARY HAWORTH: I am a retired lawyer, interested in your recent advice (Oct. 14) to a couple who blundered into a common law marriage some years ago.

Active church workers, respected in their community, they live in fear of disgrace and want to know if there is any way of having a legal ceremony — without exposing the whole story.

You advise them to get their pastor's help in strictest confidence, in drafting a remedy. But I suggest that they need a lawyer primarily. The clergyman may be helpful with the emotional aspect.

If they are parties to a common law marriage, they are as certainly married as if they had had a large church wedding. However, let's be clear — many people use the term "common law marriage" not to describe such, which is valid and proper in several states; but to cover illicit co - habitation. So - called proxy marriages are valid only as common law contracts; the ceremony is simply for show.

On the basis of R. F.'s statements of fact, it seems fairly clear that IF she and her helpmate agreed to be man and wife, in a state that recognizes common law marriage, then they are validly married; and their child is legitimate. Yet, even if the first state does not recognize common law marriage, stillt hey may have accomplished such by later co-habitation in a state that does.

NEED STATEMENT

None theless, even if such is the case, it would be well for them to make a signed, sworn record of the fact of the marriage, giving the date when it came into being. A ceremony in addition wouldn't hurt, unless (mark this) certain financial benefits or property rights are contingent upon the first-dated common law nuptial day.

In several states it is a simple matter to arrange a follow - up ceremonial marriage. But in connection therewith, they ought to make an affidavit of the common law marriage, affirming it as valid (if it is) and reciting that the present ceremony is merely in confirmation thereof, largely for social and record - keeping purposes. This can become very important in connection with property rights, pensions, social security, etc. Also it may become important to the child later, as to her legitimacy, notwithstanding that in several states, statutes exist to legitimatize a child born illegitimately, if the parents marry afterward.

This couple needs a well-informed lawyer now; and if they have no money to pay a fee, their local bar will refer them to counsel on a voluntary basis. Or perhaps there is a local legal aid society. Yours truly,

Anxious Prodigal

DEAR D. Y.: Thank you for this expert dissertation on the rights and resources and possibly already valid status, of the couple in question. I appreciate your information and the kindly spirit in which it is offered.

I do agree that the couple needs a lawyer primarily. But because of their timidity and uncertainty, and assumption that the world would scorn them, and the church reject them if the truth were known, I felt it advisable for them to overcome this fear, at the very start of their effort to put things right.

I felt this might be best achieved by turning first to their pastor as to a spiritual father (in the tradition of the chastened prodigal, yearning for security). As you say, their pastor can be helpful with the emotional aspects of their situation; while also (I hope) using his community influence to refer them to a good lawyer, and interest the latter in doing what can and should be done, to get their marriage on a solid foundation. All in strictest confidence, of course. M.H.

DEAR MARY HAWORTH: Recently a woman wrote you saying she is a common law wife and wondering what, after some years she and her husband might do, to make the marriage legal, without acquainting the public with the real facts.

May I suggest a solution?

I had a friend on the East Coast, who was married on her parents' 25th wedding anniversary. After the ceremony, the parents stood up and the clergyman had them repeat the vows. It was beautiful.

If a marriage license could be obtained confidentially, perhaps this couple could have an "anniversary" reception for their friends, and fellow church workers and the pastor; and the pastor could preside at an exchange of voews, which friends might think was a "repeat" ceremony.

WESTMORELAND W.I.

Mrs. Heber Canfield was hostess to the members of Westmoreland W.I. for their regular meeting held December 3rd. The meeting opened in the usual manner with the vice-president, Mrs. Wrixon Moore presiding.

Roll call was answered by seven members with exchange of Christmas gifts. Minutes of the previous meeting were read, approved and signed. Reports of committees were heard and new ones appointed:

Sick, Mrs. Roy Crossman, Mrs. Eldon Leard; School, Mrs. Wrixon Moore; Educational, Mrs. Birt Trowsdale, Mrs. James Moore; Social, Mrs. Gordon Canfield, Mrs. Eldon Leard; Lunch, Mrs. Heber Canfield, Mrs. Arthur Sherren and Mrs. Roy Gallant.

Mrs. Wrixon Moore invited the members for the January meeting. Correspondence was read and discussed. It was decided to send for knitting and sewing to Red Cross also to send donations to T.B. League and C.A.C.

It was moved and seconded all bills be paid concerning Goose supper held Nov. 22, also to treat school children with candy at the Christmas concert.

Meeting adjourned and a social hour followed. Lunch was served by hostess and committee.

NORTH RIVER W.I.

The December meeting of the North River W.I. was held at the home of Mrs. Earl Younker on December 1st with twenty-three members and two visitors present.

Meeting opened with the collect followed by the minutes of the November meeting. Ten members subscribed for the Institure News.

The various committees gave their reports and bills of $1.60 from these were ordered paid. Six members paid their fees and a $2 donation was received for the cake sale.

Correspondence was read and $5 was voted for a Health Bond from the Tuberculosis League.

It was decided to pay the music teacher $55 now. Sick committee, assisted by Mrs. Norris Kitson and Miss Eleanor Younker was instructed to send eleven Christmas treats.

As the secretary has left the district, Miss Eleanor Younker volunteered to take the books until Mrs. Yeo's return.

The January meeting will be held at the home of Mrs. Bruce MacKinley when roll call will be answered with a penny for each letter in first name.

Mrs. John Warren was asked to prepare a program and Mrs. George Yeo, Mrs. Bruce MacKinley, Mrs. MacGregor and Mrs. Dan Jewell will supply the lunch.

Names for a new secret pal were drawn after which the meeting adjourned. A social hour was enjoyed when Christmas gifts were exchanged and a dainty lunch served by the hostess and committee. Collection $1.75.

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