

Soup, at Least Once a Day

By BEULAH V. GILLASPIE
Director, Seaside Laboratory Kitchen



Courtesy Seaside Laboratory Kitchen

FOR formal or informal occasions; for a light lunch, or before-bedtime snack, there's no substitute for a delicious soup. Here, we have blended asparagus and peas into an enchanting creamy soup as you could wish for. Attractive to serve, too.

CREAM OF ASPARAGUS AND PEA SOUP

1 pound asparagus (about 12 stalks)
1 1/2 pounds peas (about 1 1/2 cups shelled)
2 tablespoons butter
3 tablespoons flour
2 1/2 cups milk
Salt and pepper
Whipped cream

Dice the asparagus and cook all but the tips in boiling salted water

for about 15 minutes. Add the tips and the peas and cook for 10 to 12 minutes longer or until tender. Drain and boil down the liquid to 1/2 cup. (Canned asparagus and canned peas may be used if fresh asparagus and peas are not available. Drain and boil down the liquid to 1/2 cup.) Reserve the tips of the asparagus for garnish and press the remaining asparagus and the peas through a sieve. Melt the butter in a double boiler, add the flour and mix well. Add the milk gradually and cook, stirring constantly until thickened. Add the pureed asparagus and peas and the liquid. Reheat. Season with salt and pepper. Garnish with whipped cream and asparagus tips. (The whipped cream may be omitted if desired.) Serves six.

UNITARIAN GROUP PLANS BEACH PARTY

Party To Be Held On Friday Night

Patrons and patronesses for the second annual beach party to be sponsored by the Evening Alliance of the Unitarian Church next Friday night, are the following: Rev. and Mrs. Edward A. Cahill, Mr. and Mrs. Elmer R. Hill, Mr. and Mrs. Edward Hadley, Mr. and Mrs. T. W. Emerson, Dr. Charles Farrington, Mrs. George W. Day, Mr. and Mrs. Walter Perham, Mr. and Mrs. Walter J. E. Martel, Mr. and Mrs. Charles Nichols, Mr. and Mrs. Walter Jewett, Dr. and Mrs. Donald Farrington, Dr. and Mrs. Leonard C. Dursthorff, Mrs. T. W. Simpson, Percy Kimball, Mr. and Mrs. DeVan Dundford, Mr. and Mrs. William M. Greig, Mr. and Mrs. Howard D. Smith, Mr. and Mrs. William B. Northrup, Mr. and Mrs. Donald H. Fogg, Mrs. Arthur M. Warren, Mr. and Mrs. Edwin H. Warren, Gilbert H. Perham, Mr. and Mrs. Edward B. Emerson, Miss Ethel P. Parker and Mr. and Mrs. Edward B. Russell.

The affair will take place this year in the high school auditorium. Dancing will be in order during the entire evening, with music furnished by a popular orchestra, and a floor show will be presented, featuring the "Skating Comets", sensational roller skating team.

to the town hall where the annual Communion breakfast was held, served by the Donnelly Catering Co.

Seated at the head table were Rev. Cornelius A. Foley, pastor of the church; William Maloney of Lowell, guest speaker; John Corbett Donohoe, toastmaster; the officers: Ernest Thibault, president; Vincent P. Carver, vice-president; Frank Sullivan, secretary; Frank Durand, treasurer; and Philip O'Brien, past president.

Music was furnished by Don's Rhythm boys, including Ernest Woodzser, Donald Smith, Willis Herbert and George Fausel, who offered several selections. The guests were welcome by the pastor, Rev. Fr. Foley, and brief talks were given by the president, Ernest Thibault; and the past president, Philip O'Brien and Frank Sullivan.

William Maloney, as guest speaker, discussed the problems of old age assistance, and following his talk a question and answer period took place. Arrangements for the breakfast were made by the current officers of the society.

"Ha! Here Are Biscuits"

By Frances Lee Barton



TALLY-HO, Sound your horn. There's a scent in the air, in the pantry, the kitchen, in fact, everywhere. Bring your knives and your plates. Line up the brigade. Salute and "Ha!" to — for hot biscuits are made!

Buttermilk Biscuits

2 cups sifted cake flour; 2 teaspoons double-acting baking powder; 1/4 teaspoon soda; 1/4 teaspoon salt; 4 tablespoons butter or other shortening; 3/4 cup buttermilk or sour milk.

Sift flour once, measure, add baking powder, soda, and salt, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out on slightly floured board and knead 30 seconds. Roll 1/4 inch thick, cut with floured flake biscuit cutter, and place on greased baking sheet. Bake in hot oven (450° F.) 12 to 15 minutes. Make 12 biscuits.

COMMUNION BREAKFAST AT CHURCH

Ladies Sodality Of St. John's Holds Annual

The annual Communion Breakfast by the Ladies sodality of St. John's Church was held at the parish hall following the 9 o'clock mass Sunday morning, with 100 members and guests present.

Rev. Fr. Comber of Maryknoll seminary was the guest speaker, and told of his experiences in northern China, where he served for 10 years in the missionary field.

Arrangements for the affair were made by Mrs. Resdy, general chairman, assisted by Mrs. James P. Dunigan, Mrs. Victor Beauregard and Mrs. James Green.

Linen Shower Given For Miss Helen Lane

Miss Helen Lane, daughter of Mr. and Mrs. Herbert W. Lane of Bridge Street, was guest of honor at a linen shower held at her home on Tuesday night.

The home was decorated in a color scheme of pink and white. Some 30 guests were present, including relatives from Miami, Fla., Boston and Billerica.

Refreshments were served by Miss Lane's sisters, Mrs. Herbert Wilder and Mrs. Arthur Newcomb, all of this town. Miss Lane left today for Miami where she will be married soon to Vanda Velt Keene of that city. She is being accompanied on her trip by Mrs. Wilder, Mrs. Newcomb, and the latter's son, Arthur Newcomb.

Miss Ruth Clark has resigned her position at the Parman Hospital, North Billerica.

Glorify It With Strawberries!

By BEULAH V. GILLASPIE
Director, Seaside Laboratory Kitchen



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YOUR table (and your family's appetite) seem to gain a new glory when ripe strawberries begin to grace the meals. And there are so many, many ways of serving berries. Here is a suggestion — a Strawberry Cream Cake. It will have a lot of calls for "seconds!"

STRAWBERRY CREAM CAKE

1 1/2 cups butter
1 cup sugar
1 egg
2 cups cake flour
3 teaspoons baking powder
1/2 teaspoon salt
2 1/2 cup milk
1/4 teaspoon vanilla
Strawberries
Whipped cream

Cream the butter, add the sugar gradually and cream thoroughly. Add the egg and beat well. Mix and sift the flour, baking powder and salt and add to the first mixture alternately with the milk. Add the vanilla. Bake in two buttered 9-inch layer cake pans in a moderately hot oven (375° F.) for 20 to 25 minutes.

Spread Cream Filling on one layer and cover with sliced strawberries. Sprinkle with sugar if desired. Put two layers together and top with whipped cream and halved strawberries, as illustrated. Make filling as follows:

1/4 cup sugar
1/4 teaspoon salt
5 tablespoons flour
2 cups milk
2 eggs
2 teaspoons vanilla

Mix the sugar, salt and flour in a double boiler. Add the milk gradually and cook, stirring constantly for 5 minutes or until thickened. Cover and cook for 10 minutes longer. Add a little of this mixture to the slightly beaten eggs, mix well and return to the double boiler. Cook for a minute longer, stirring constantly. Add the butter and vanilla and cook slightly. This recipe makes a soft filling. (If a stiffer filling is desired 1/4 tablespoons of flour may be used instead of 5/8 tablespoons as indicated.)

HOLY NAME RECEIVES COMMUNION

St. Mary's Society Attends Services In Mass

Members of the Holy Name Society of St. Mary's Church received Holy Communion at the 9 o'clock mass at the church, Sunday morning, afterward marching in a body

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Clean-Up Day At All Saints Episcopal Church

Aided by perfect spring weather, the members of the Women's guild and the Men's Club of All Saints Church held their annual clean-up day at the church on Saturday, the women devoting their energy to the freshening up of the church interior, and the men cleaning up the grounds surrounding the church.

Refreshments will be on sale during the evening, and for those who prefer bridge or whist to dancing tables will be arranged with a prize for the winning player at each. All who plan to play cards are asked to make reservations by calling either Mrs. Edmund H. Gunther, dial 3-0654, or Mrs. Edwin M. Jewett, dial 8088.

Norman P. Mason and Carleton J. Lombard headed the outdoor workers group, and the inside work was done by a committee headed by Mrs. Hans M. Hanson, assisted by Miss Thelma Hanson, Mrs. Andrew Peterson, Miss Alice Mason and Mrs. William W. Ross.

A dinner was served in the guild room at noon, with Mrs. John Hartley in charge, assisted by Mrs. Sylvester Ambler and Miss Dorothy Davis.

Early United States (two Pieces) United States one dollar gold pieces were minted from 1849 to 1890; gold three-dollar pieces from 1854 to 1889; gold \$10 pieces, special issue, in 1915, also a few in 1877.

Remarkable Prodigy
One of the most remarkable prodigies ever known was William Henry West Betty (1791-1874), who appeared in the heaviest European can roles at the age of eleven.

THE SOFTNESS OF WHITE CHIFFON



Miss Lewis's evening gown shows a very full gathered skirt featuring a harem draped hemline. The bodice is snug fitting with a heart shaped décolletage. Miss Lewis purchases a diamond butterfly at the Y of her bodice.

Mrs. Elmer L. Dow of Elm road received two long distance telephone calls on Mothers Day, one from her son, Homer B. Park, of Chicago, Ill., and one from Earl Murrell of Port Rican Allen, Va.

Week-End FOOD SALE

- CRISCO 1 lb. can 19c
- PUFFED WHEAT 3 pkgs. 16c
- GEISHA CRAB MEAT 2 for 43c
- HATCHET BEANS 2 cans 25c
- OXYDOL large pkg. 19c
- CAMPBELL'S TOMATO SOUP 3 cans 25c
- R. R. CHICKEN can 37c
- SMALL RIB OF FRESH PORK lb. 17c
- PORTER HOUSE STEAK lb. 39c

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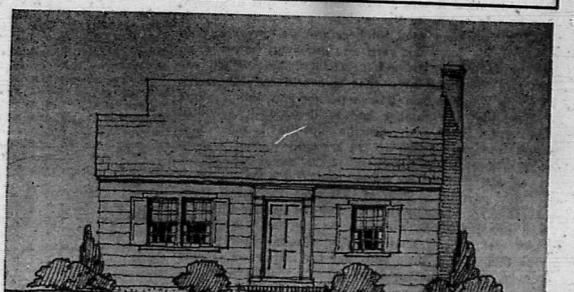
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FHA At The World's Fair



ELEVATION

The reality of modern low-cost housing under the Federal Housing Administration program is exemplified by this four-room colonial dwelling being constructed at the New York World's Fair under FHA supervision. It is one of two FHA homes which will be lived in at the World's Fair this summer by successful entrants in the "typical American family" contest conducted by 48 newspapers throughout the United States. The house shown above is the duplicate of a small house selling for \$2,500 which would be eligible for easy financing through an FHA-insured loan.

FLOOR PLAN