



**PINAFORE-AHOY** — Braving the shipboard breezes in appropriate nautical garb are these singers from the CBC production of the Gilbert and Sullivan light opera H.M.S. Pinafore, broadcast on May 4. At left, in jaunty plumed hat, satin breeches and gold braid is Eric Tredwell, baritone, as the First Lord of the Admiralty, Sir Joseph Porter; next to him in the tartan bonnet, is contralto Nellie Smith, as Little Buttercup; sharing a smile with her is Edmund Hoekridge, baritone, as the commanding officer of H.M.S. Pinafore, Captain Corcoran; the lady in fine silks and wind-tipped hat is Jean Haig, soprano, who sang the role of the captain's daughter, Josephine; in the white middie is William Morton, tenor, as "the smartest lad in all the fleet"—able-seaman Ralph Rackstraw. H.M.S. Pinafore was the first in a 13-week CBC series of Gilbert and Sullivan operas.



**Hello Homemakers!** — The asparagus shoots springing from the earth look so good we wish we could eat them raw. It has been a long time since we tossed our own garden greens together into a salad bowl. However, one thing we can do is cook and chill the asparagus tips to serve marinated, with potato salad or jellied vegetables. To "marinate" leave the cooked vegetable (in this case) for an hour in French dressing or seasoned vinegar and salad oil.

**JELLED ASPARAGUS SALAD** — 2 tbsps. gelatine, ½ cup cold water, ¼ cup vinegar, 2 cups boiling water, one-third cup sugar, 1 tsp. salt, 1 pound fresh cooked asparagus, ¼ cup sliced olives, lettuce, celery curls.

Soak gelatine in cold water for 5 minutes. Add vinegar, boiling water, sugar and salt and dissolve. Chill until slightly thickened. Pour a small amount into moistened or oiled mould or individual moulds. Chill until firm. Arrange asparagus tips in the mould attractively with sliced olives. Pour in remaining gelatine mixture and chill thoroughly until firm. Unmould to serve on crisp lettuce. Garnish with watercress and celery curls. Serve with mayonnaise. Yield: 6 servings.

**CREAM OF ASPARAGUS SOUP** — 2 bunches fresh green asparagus or 2 cups canned asparagus, ¼ cup chopped onion, ¼ cup chopped celery, ½ cup cream, 6 cups chicken stock, 3 tbsps. butter, 3 tbsps. flour, salt, pepper, paprika.

If fresh asparagus is used, wash and cook standing upright in a deep saucepan or double boiler, covered with upper part or deep saucepan so that stalks of asparagus are thoroughly cooked while tips are steamed until tender. Remove tips and reserve them. Place asparagus stalks, onions and celery in chicken stock and simmer for ½ hour. Rub through a sieve. Combine butter, flour, seasonings and cream as in Basic Recipe for Making Cream soups. Add asparagus stock. Heat in a double boiler. When hot add the asparagus tips. Yield: 6 servings.

**CHEESE ASPARAGUS** — Dip asparagus tips or stalks in Thick White Sauce, then in grated cheese, roll in bread crumbs, dip in beaten egg and then in bread crumbs. Bake in electric oven at 375 degrees until golden brown.

**TAKE A TIP**

1. Add asparagus to cream sauce rather than sauce to asparagus to prevent curdling.
2. To prevent lumps forming in a cream sauce mix the flour with enough cold milk to make a smooth paste and stir hot milk constantly while you add the thin paste slowly.
3. Crisp the crackers for soup. Place them on a baking sheet and heat until lightly browned.
4. Croutons are favourite accompaniments for soup. Cut stale bread in half-inch slices, then cube. Place in a baking pan and brown in a hot electric oven.

**THE SUGGESTION BOX**

Mrs. B. J. W. suggests: (1) Keep a pair of nutcrackers in the kitchen drawer to uncrew bottle caps.

(2) Flour pieces of meat lightly before you put them into food chopper. This prevents the grinder from clogging.

(3) Use a thick paste of cornstarch and water to remove grease spots from wallpaper. Brush it off gently when dry.

Mrs. T. M. suggests: (1) To clean nickel scrub with soapy water then apply whitening with a cloth dampened with ammonia water. Let dry and rub.

(2) Wash a floor mop in warm water with a little turpentine. This will cut the wax.

Mrs. J. K. suggests: (1) To stiffen organza curtains, veils and scrim doilies use gum arabic. Pour 1 quart of boiling water over ¼ lb. gum arabic and let stand until dissolved. Strain through a cheesecloth and pour into a bottle. Use from 1 to 3 tablespoons to 1 cup of water. NOTE: When buying gum arabic from the drug store ask for white crystals as yellow ones tend to stain.

**Police Officer Promoted to Dundas**

Corporal Reg. Reynolds, head of the Georgetown Provincial Police detachment since its inception here, has transferred to police headquarters at Dundas where he will assume charge of one of the head office departments. Inspector A. R. Knight, in announcing the promotion, stated that the experience acquired by this efficient officer in twenty years of police service will well equip him to handle the onerous responsibilities which are consistent with the heavily populated headquarters area.

Provincial Constable Doug Hodgins, who served overseas for a period of six years with the Toronto Scottish Regiment, and who enlisted with the provincial police force shortly after receiving his discharge, will join this detachment to replace Corporal Reynolds. Constable Hodgins, who has been stationed at Brantford, has served on both the criminal and highway patrol departments of the provincial police.

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