

Lifestyle

Her husband's hairpiece causes marriage hassle

DEAR ABBY: My husband and I have been married for three years. He's a wonderful man and I love him dearly, but here's the problem: He wears a hairpiece and he's very secretive about it. He knows that I know he wears a hairpiece, but I have never seen him without it, and I feel as though he is almost hiding something from me. He doesn't sleep in it, but he insists on having our bedroom pitch-dark at night

Dear Abby



I would never ask him to let me see him without his hairpiece because I know how sensitive he is about it, but I'm sure he would be just as handsome without it.

Lately he has talked more openly about it, telling me how a hairpiece is made, fitted, etc. Wearing a hairpiece can be an inconvenience at times. Do you think I should tell him that if he's wearing it for me, he doesn't have to?

LOVING WIFE

DEAR WIFE: Don't hit him with it between the grapefruit and the cornflakes, but when he mentions his hairpiece again, tell him how you feel about it. A man who wears one wears it because he thinks he looks better with it — and many do, if it's styled and fitted properly. But the more openness and less "hiding," the better the relationship.

DEAR ABBY: I hired a young man to do some work in my home (painting). Two painters showed up. One of them had his 3 1/2-year-old son with him, and informed me that his wife "had to work," so he had to look

after the little boy. Well, Abby, this man also had to "work," and I am not a babysitter!

I think this is a lot of nerve to bring a child along on a job. In the first place, a painter can't do a proper job when he has to keep one eye on his child. Also, it's unfair to the child. This has taught me a lesson. When

I hire work done in the future, I will specify that the workers may not bring their children. Thanks for letting me get this off my chest.

IMPOSED UPON
DEAR IMPOSED UPON: You

can't be imposed upon without your cooperation. It should not be necessary to specify "no children." And if a working person shows up with a child in tow, he (or she) should be set straight. And promptly.

Recipe File

Make great, lump-free gravy and creamy sauces

A thick, rich gravy or smooth savoury sauce can transform an everyday meal into a splendid repast. Yet many cooks are reluctant to try their hand at sauce making for fear it will turn out "lumpy."

Even the culinary novice can serve smooth and creamy gravies and sauces every time, however. The secret is instant blending flour, the fool-proof ingredient. Specially granulated to flow freely like sugar, instant blending flour mixes easily with dry ingredients and disperses instantly in cold liquids, leaving no lumps. You can substitute it directly in recipes calling for all purpose flour.

Starting with this Basic White Cream Sauce you can make Cheese, Egg, Curry, Tomato or Mushroom Sauce in just moments either on top of the stove or in the microwave. Basic Gravy takes on different flavours with the addition of sauteed mushrooms or onions before it thickens.

Easy Microwavable Sauces and Gravies

Preparation: 5 minutes

Cooking: 5 minutes

Makes 2 cups (500 mL)

Basic white cream sauce:

1/4 cup (50 mL) butter

1/4 cup (50 mL) Robin Hood Instant Blending Flour

1/2 tsp (2 mL) salt

2 cups (500 mL) milk

MELT butter in saucepan. Stir in flour and salt. Add milk, stirring until smooth. Cook, stirring constantly until thickened.

Cheese: Stir 1 cup (250 mL) grated cheese into thickened sauce.

Egg: Stir 2 chopped, hard cooked eggs into thickened sauce.

Curry: Stir 1 tbsp (15 mL) lemon juice and 1/2 tsp (2 mL) curry powder into thickened sauce.

Tomato: Stir 2 tbsp (30 mL) tomato paste or 1/4 cup (50 mL) tomato sauce into thickened sauce.

Mushroom: Saute 1 cup (250 mL) sliced mushrooms in butter before adding flour.

Microwave:

PUT butter, flour and salt in a large glass measure or casserole. Microwave at HIGH 2 minutes, stirring after 1 minute. Gradually stir in milk and microwave at HIGH 4-5 minutes, stirring every minute until thick and bubbly.

Basic gravy:

1/4 cup (50 mL) fat (poultry or beef drippings)

1/4 cup (50 mL) Robin Hood Instant Blending Flour

1/4-1/2 tsp (1-2 mL) salt

2 cups (500 mL) hot liquid (stock, water or bouillon)

HEAT drippings in saucepan. Stir in flour and salt. Add liquid, stirring until smooth. Cook, stirring constantly until thickened.

Mushroom: Saute 1 cup (250 mL) sliced mushrooms in fat before adding flour.

Onion: Saute 1 medium onion, sliced or chopped in fat until tender but not brown before adding flour.

Microwave:

PLACE drippings in a large casserole. Microwave at HIGH 2 minutes until hot. Stir in flour and salt. Gradually stir in liquid until smooth.

Microwave at HIGH 4-6 minutes, stirring every minute until thickened.



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