

TABLE TALKS

Jane Andrews

The high cost of foods, especially meats, continues to challenge us all. But, as I have said before, meats of what are known as the "variety" type may often be purchased as "specials" and, if properly prepared, offer an economical change from steaks, chops, roasts and so forth.

Before giving you today's batch of recipes, using such meats, perhaps a few general hints on their preparation might be timely.

Tips on Preparation and Cooking of Variety Meats

Liver—Do not soak or scald. Precook only when it is to be ground. Fry or grill veal or lamb liver. Add onion and green pepper. Tenderize with a smooth paste. Add to rest of ingredients. Heat and stir constantly until sauce is thickened and boil for 5 minutes. Serve hot. Six servings.

LAMB LIVER CASSEROLE
 1/2 pound lamb liver
 2 tablespoons fat
 1/2 cup each, chopped onion and green pepper
 2/3 cups cooked rice or noodles
 2 teaspoons salt
 1/4 teaspoon pepper

Cut liver into 1/2-inch strips and roll in flour and brown in hot fat. Add onion and green pepper and pan-fry for 5 minutes. Combine all other ingredients and place in buttered 1-quart casserole. Bake at 350° F. for 45 minutes. 4 to 5 servings.

TOMATO SAUCE
 1 1/2 cups tomato juice
 1 tablespoon thick bottled meat sauce
 3/4 teaspoon celery salt
 1 teaspoon salt
 1/4 teaspoon pepper
 2 tablespoons flour

Combine all ingredients except flour. Add about 1/4 of tomato mixture to flour and mix to make a smooth paste. Add to rest of ingredients. Heat and stir constantly until sauce is thickened and boil for 5 minutes. Serve hot. Six servings.

SWEETBREADS AND CHIPS
 1 pound sweetbreads
 1/2 cup orange juice
 1/2 cup crushed potato chips
 1/2 cup butter or margarine

Place sweetbreads in boiling salted water and simmer for 25 minutes. Cool. Remove thin membrane covering and divide into small pieces. Combine egg, orange juice, and salt. Dip sweetbreads into this mixture and then into crushed potato chips. Arrange in four rounds in a small casserole. Drizzle with butter. Bake 20 minutes.

Hints On Proper Care Of Hands

Well-groomed hands are always an asset. Your hands, like your face, are in evidence and give some idea of the kind of person you are. It is your hands, therefore, no give your hands the protection and care they need.

You may cut the nails with toenail clippers or heavy shears before filing (cuticle cream or oil should be used only to cut cuticle).

Trim or Oil Heels
 When well-shaped, finish with light, smoothing-off strokes with the emery board at a 45-degree angle. Now soak the fingers in warm soapy water to soften the cuticle. Cream or oil may be added for this purpose.

Remove the cuticle with a small, orange-wood stick or pusher. The cuticle must never be allowed to grow over the nail. After soaking, stain the nail with peroxide, liquid soap, nail white (or nail cream).

There are many cuticle removers on the market but they are not always necessary to the manicure. Many of the experts recommend avoiding the use of cuticle removers, preferring to loosen cuticle with a pusher or orange-wood stick and train the cuticle and corners without cutting. If your cuticle is broken, ragged, or you have hangnails, however, you will have to trim them. Once your nails are in order, the three-minute daily care is all they will need.

If your cuticle should be exceptionally ragged and dry, soak it in hot olive or any other good oil, both at the beginning and end of the manicure.

Buffers Raise Shine
 Gently buff the polish. Buffers with cream or powder-type polish are still used to shine modest fingernails. Many prefer high buff polish before the liquid is applied.

Dazzling hands often have a miniature wardrobe of many colors of liquid polishes harmonizing with costumes and accessories. The application of the liquid is much the same as any other kind of brush painting. Work with very fully drawn a line for a moon, or skirt your own moon with a light, dry stroke. Carry one stroke up the center of the nail, then cover each side, being careful not to go beyond the painted area.

To give a more slender appearance to broad nails, leave a slight margin at each side of the nail when applying colored polish.

Some prefer to show no moons. They carry polish to the tip of each nail. This gives a fringe effect. It is advisable, however, to wipe off the very tips with facial tissue.

All this plus your own good taste determines the finished effect and gives you the comfortable assurance of having well-groomed hands.

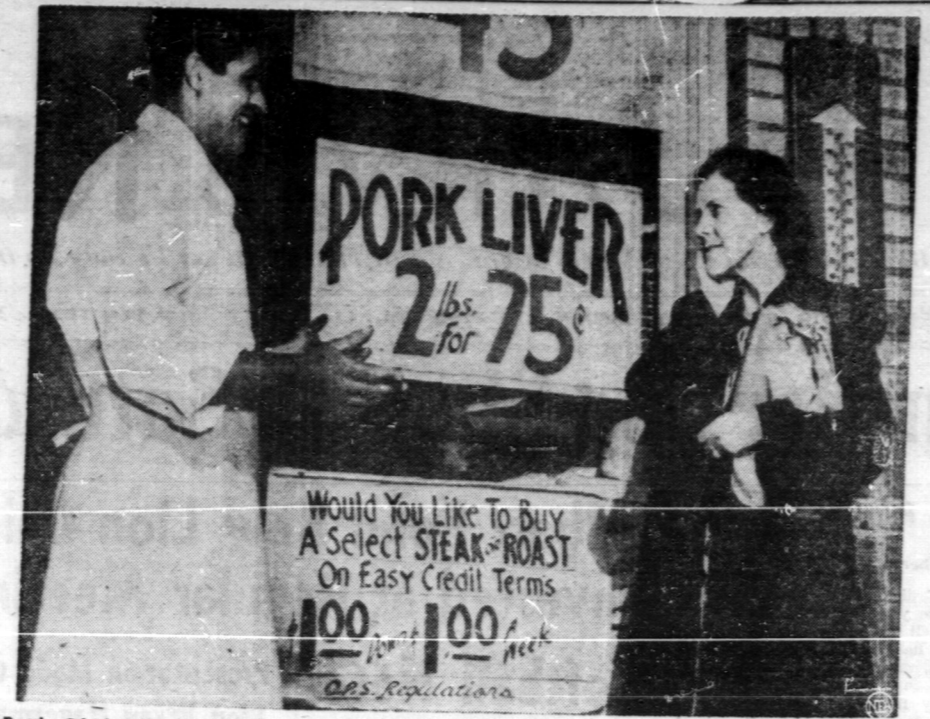
BEEF HEART STUFFED WITH RICE
 1 beef heart
 1/2 cup uncooked rice
 1 tablespoon chopped celery
 3 onions, chopped
 3 tablespoons fat
 2 cups water (if possible use water from cooked vegetables)
 1 teaspoon poultry seasoning
 Salt and pepper

Wipe heart with damp cloth and remove as much fat as possible. Rub inside and out with salt and water. Cook rice in boiling salted water for 15 minutes and drain. Combine rice with celery, onions and poultry seasoning. Stuff heart and sew up with kitchen twine. Lightly brown heart in fat in heavy bottle over low heat. Cover and reduce heat to low. Cook two hours. Remove heart from skillet, pour off fat and put remaining rice, onion and water in kettle. Season with salt and pepper. Place heart on top of rice, cover and cook one hour over low heat or longer. It is required to make heart tender. Garnish with creamed carrots in green pepper shells.

TONGUE STEAKS WITH TOMATO SAUCE
 6 slices cooked, fresh or smoked beef tongue
 1 egg beaten
 1/4 cup milk
 2 cups sifted bread crumbs
 Salt and pepper

Season meat with salt and pepper. Combine egg and milk. Dip meat first in crumbs, then in egg mixture and again in crumbs. Brown in melted fat over moderate heat. Serve with tomato sauce.

Nice Sideline—This reclining, comfortable arm-chair is the feature of a new sideler for motorcycles and scooters. It can be removed from the sideler in a few seconds and used as a beach or lawn chair. It is shown being demonstrated at a German inventors' exhibition in Munich.



Butcher Of The Butch—Pictured is graphic evidence of the fight waged by United States cattlemen, packers and beefers against the government price rollbacks on beef. Butcher Edward F. Butler registers his displeasure by offering "installment plan" steaks, the necessity for which he credits to the Office of Price Stabilization. Butler is seen explaining his deal to a customer.

There never was and there never will be again such an amazing series of public exhibitions as these readings by Dickens. It would no doubt have been more thrilling to see Shakespeare act a leading part in one of his own dramas or to watch Beethoven conducting one of his own symphonies; but Dickens's achievement was many-gated. Shakespeare would have had to act every part in his drama, Beethoven to play every instrument in his orchestra, to make a comparison possible. "I had no conception, before hearing Dickens read, of what capacities lie in the human face and voice," said Carlyle. "No theatre-stage could have had more players than seemed to fit about his face, and all tones were present. There was no need of any orchestra."

He had a score of voices, male, female, old, young, middle-aged, croaker, yokel, military, naval, medical, clerical, forensic, aristocratic; and he had a score of faces, from the jolly cherubic countenance of a schoolboy to the winched, anxious features of a Scrooge. His voice was naturally rich and deep, capable of every tone and half-tone of quiet passion, hottest humor, martial ardor.

It was noted how, by the mere motion of his fingers drumming on the table, he conveyed the whole spirit and honour of the dance at the Pezring party; how, by simply stooping down and taking an imaginary hand in his speaking gaiter, he suggested Bob Cratchit's desolation over the death of Tiny Tim; how, in the Pickwick trial, he contrived to keep Mr. Justice Staregout's eyes fixed on the proceedings by sudden snorts and convulsive starts; how Mrs. Gamp came alive in a sentence before she came on the scene—"From Dickens," by Hesketh Pearson.

"Who ever knew a gardener who did not love his neighbor as himself? The last thing any gardener desires is to keep his neighbor's glory to himself."
 —Walter Locke.

Tragic Piece of History Lies Behind Well-known Nursery Ditty

Few mothers can resist teaching their child to recite nursery rhymes. Yet how many know that these nursery rhymes are not all mythical, but are actually about real people? Take "Mary had a little lamb." Nine-year-old Mary Sawyer never dreamed, as on a bitterly cold winter's night she sat up till daybreak, warning and feeding a dying lamb that that very lamb would be the subject of a rhyme so well known to children the world over.

It was on her father's farm, in the year 1815, that Mary performed her act of mercy, and as the lamb grew up its affection for Mary grew, too, and it followed her wherever she went.

One day Mary took it to school with her and hid it behind a bush. The teacher never suspected its presence—not until she called Mary to the front of the class to recite a poem, and the little girl's woolly friend calmly stalked up behind her.

Mary's fame was in the making for a young man named John Roulstone heard of the incident and promptly sat down and wrote a rhyme about it. That is how "Mary had a little lamb" came to be written.

Mary later became Mrs. Mary Taylor, and lived to well over ninety years of age. She died towards the end of the last century.

Mother Goose was also a real person and lived to be nearly a hundred years old. She lived in Boston, U.S.A., and was the wife of Edward Goose. She mothered ten children, hence the name—"Mother Goose." Her nursery rhymes, written to amuse her grandchildren, were first published in 1716.

Real Jack Horner
 Another "Mother" of equal renown is Mother Hubbard, who was housekeeper to an old West Country family named Beard.

When Sarah Martin visited the family one day in 1804, the housekeeper had gone out. It later transpired that she had been to find her horse for her dog, and this incident inspired Martin to write "Old Mother Hubbard."

But not all nursery rhymes have their roots in such homely incidents. Some have a political origin, as in the case of "Little Jack Horner." "Have you any wool?" "Here there's just me, mister, and I'm in no wool. Whenever I find a stranger who looks suspicious, I can take the wool. And I do."

The rhyme is an allusion to the dissolving of the monasteries by the King. The smaller monasteries were dissolved first and the richer abbeyes next.

As Glastonbury was one of the richest in the kingdom, an attempt was made to bring the King to leave it alone and Jack Horner was sent with a Christmas pie as a gift to Henry. Horner's curiosity, however, led him to discover the bribe that was hidden in the pie—the title deeds of several manors of the Abbey estates.

FASHION NOTES

How would you sum up the difference between the modern girl and her grandmother? A Holy-Holy fashion designer, Mr. Milo Anderson, does it this way: "Formerly girls used to stay modestly at home when they had nothing to put on."

Papal Stamps—Here are two of the four postage stamps issued by the Vatican to commemorate the solemn beatification of the late Pope Pius X. Two of the stamps bear the portrait and two his profile. Distribution of the stamps will be very limited.

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REMEMBER! IN THE MIDDLE OF THE WINTER!

Learning To Do The Little Things—Twenty-year-old Robert Smith, first quadruple amputee of the Korean war, can now light cigarettes and comb his hair with the aid of the artificial hand he is learning to use. Pictured in a hospital, the Korean hero manages a lighter with only one hand.

Read Even Better Than He Wrote

Up in the northwestern part of New York State the St. Lawrence River is the green and living boundary between Canada and the United States. Here the two countries are more than a mile apart. From the small American village of Morristown a ferry runs every hour across to the Canadian town of Brockville, reputedly the richest town per capita in the entire British Empire. The ferry is a trim little ship and flies both the American and Canadian flags. On both banks of the river it uses the splendid of ships. At each place customs and immigration officers check the passengers.

The border between the United States and Canada is, on the map, a thin line; a change of pointers' ink distinguishes one land from the other. The border is unguarded all along its thousands of miles. There are hundreds of carry points along it, but at no one of them, including Brockville and Morristown, will never a passport to a hundred passengers and none asked, offers an even better example of how the people of two lands can live side by side and commingle with a minimum of red tape and no armed guards.

Labour laws prevent any broad interchange of Americans and Canadians going back and forth to jobs in either country. Customs laws prevent any great amount of day-to-day shopping, although, during the meat shortage a few years ago, many American housewives used to go over to Canada for the day's pork chops and bacon and, as long as they brought in small amounts, the customs men were lenient. But there is a lot of business crossing back and forth on that ferry—salesmen from both countries, heavy trucks laden with assorted freight for Canada and crates of medicine, hardware and electrical parts for America. Now and then the ferry carries a load of sheep or cattle across for the American market.

All day long, particularly on weekends, there is a large amount of social visiting across the river—going over for lunch with Canadian friends or having Canadian relatives come over for dinner, for on both sides of the border there has been a lot of international marrying. And, until Coast Guard regulations made it difficult, the ferry used to carry as pleasant a mixed nation group as ever rode from one land to another: housewives from both sides used to take advantage of the ferry's pleasant round trip or as-long as you want to ride, and sit atop the ferry all afternoon, or a pleasant summer day, riding back and forth, not getting off, knitting and chatting in a sort of international ferry-kiosk. At the next evening the larger number of passengers are young people, mostly young men, heading over to see their Canadian girlfriends or coming this way to take their American girlfriends to the American movies.

As the immigration officers pass a hundred ferry passengers in five minutes they seem casual and carefree. To a stranger, little border stations like these towns appear to be the best of all possible places for sneaking into either country, and for bringing in contraband. The truth is that the officials know personally almost all the regular passengers. Let some stranger come and he'll be asked a few questions and that is usually all. But, as one officer said, "These are the worst sort of border places to get away with anything. A big station has only a few officers to check many entries and all in a short time. Here there's just me, mister, and I'm in no wool. Whenever I find a stranger who looks suspicious, I can take the wool. And I do."

"Can also be a Point Where People Meet"

Professional courages are thrilling to special events, but for casual occasions your own favorite yard or field flowers will work just as well. Wear one particular blossom all summer long, and it's likely to be regarded as your own personal trademark. It's a nice distinction to be thought of in connection with roses, pansies, verbena or whatever.

To make your floral arrangements appear hand-made rather than home-made, it's a good idea to avoid grabbing up a bunch of blooms as you dash through your front yard and sticking them to your collar with whatever pin you happen to find in your purse.

If you wear flowers, they're worth a bit of planning. Devote a few minutes to choosing the handsome blossoms your garden offers, then take them inside for the couple of seconds it'll take to arrange them artfully and attractively.

Bind their stems with cellophane tape to hold the flowers in their correct places. Then pin them with pride—and a long hat or corage pin to hold the spot on your hat, suit or dress where they'll show off to best advantage.

THE FARM FRONT
 John Russell

Probably a lot of you dairymen get sick and tired of writing on farm subject of proper milking-machine operation. Still, the care you took in crossing a busy street or high jump yesterday isn't going to get you safely over today; and the same applies in this case too. So perhaps another reminder won't do any harm.

For there is no doubt about it, improperly cared-for milking machines often add billions of bacteria to milk. Rubber, because of its porous nature, is naturally hard to keep clean, and during milking, some of the milk solids get worked into the pores.

The buttermilk causes the rubber to soften and lose its shape, while the other milk solids provide abundant food for bacteria. In the pores of the rubber where they are out of reach of brushes and sterilizing rinses, these bacteria are able to multiply enormously. At the next milking, as the liners are contracted and bacteria are squeezed out and washed away in the milk. Many of these bacteria are not killed by pasteurization, and their presence in large numbers in the milk leads to trouble.

Numerous methods of caring for the text cup assembly have been recommended, says Dr. K. C. Johns, Division of Bacteriology and Dairy Research, Ottawa. Probably the simplest, and certainly the cheapest and most reliable, depends upon filling the assembly with a weak (0.5 per cent) lye solution after first rinsing out the milk residue. Lye dissolves the casein and saponifies the fat, while at the same time destroying most of the bacteria present.

For long tube milking machines the lye solution is best used in a plastic bottle or can. The automatic knits and make speeches about the good or bad state of the Canadian-American relations, that never troubles the people who live along the border. They go back and forth in full friendliness, as simply as a man rides a ferry from Manhattan to Hoboken, to show that a border need not be a line where people divide. It can also be a straight line that marks the point where people meet—From the New York Times.



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How to Look Daisy Fresh: Wear One

BY EDNA MILES

If you'd like to keep that fresh-as-a-daisy look despite the sweltering heat of summer days, try peeking up your costume with newly-cut flowers, straight from your own garden.

Perhaps you've been nursing the idea that the only flowers that may be worn are florist's corages—preferably orchids. If so, over-look the material needs to be applied to the plants before the spores are released into a very aloof period thereafter. The critical time is just before or immediately after rain and during moist weather.

They Have No Choice

In still another field the Socialist Government of Great Britain has finally admitted that private enterprise can do a better job. This time it's the tea business.

For over 10 years the Government has been the sole buyer for all the tea consumed in the country. Gigantic deals were made on a bulk basis as with many other commodities of choice of teas, especially those of finer quality, nor does it in present circumstances, assure adequate supplies.

Now the authorities have decided to get out of the tea business. In doing so the ministry of food issued this significant statement:

"The Government considers the system of government purchases handled by the state... does not do the who give the consumer the widest possible choice of teas, especially those of finer quality, nor does it in present circumstances, assure adequate supplies."

Socialists the world over could study that confession with profit. It reveals a fundamental weakness of state trading. Though it never works out in actual practice, in theory at least because of volume, there should be lower costs wherever government contracts to buy all the tea or the wheat or the bacon that a whole nation on army ration, which while they might be nourishing enough, would get awfully monotonous.

That's why there is so much complaint about the food in Great Britain today. It's not lack of quantity but lack of variety that really hurts. Where people who once had a choice of food from every corner of the world, the present restrictions result in sheer misery—From the Financial Post.

When the County Sheriff died in Catania, Calif., the sorrowing mates of the county jail contributed a handsome funeral wreath which bore this inscription: "To our beloved Sheriff—from the prisoners."

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THE GREEN THUMB
 Gordon Smith

The modern gardener has ample reasons for being troubled by the troubles prescribed for keeping his plants healthy. The technical terms—fungicides, fungicidal, all-purpose sprays and dusts, DDT, 2,4-D, etc.—are apt to seem as mysterious to the novice as does a prescription written by his doctor. Yet they do have a definite relationship to the plants and the rain that falls on the carefully planted garden.

If the insects that attack garden plants are lumped into two divisions: those that chew and eat the leaves or plant parts, and those that suck the juices from inside the plant or foliage. Chewers include caterpillars, grubs of beetles and the beetles themselves, wasps, ants and maggots, and worms such as the cutworm and canker worm (not earth worms). In this division also are the borers, like the corn borer and various tree borers, which begin their lives on the outside of the plants, generally as caterpillars or grubs of beetles.

All of these chewing insects are controlled by chemicals that act directly on their food—the insecticides that are known as stomach poisons. Lead arsenate, cryolite, dioxin, pyrethrum and rotenone are only a few of the many poisons available on the market. They are used singly or purchased as commercial sprays.

Heavily blitzed in a warehouse when Liverpool suffered its greatest air raid, a quantity of Canadian honey purchased in 1942 has recently been marketed in England. Because of more urgent reconstruction jobs, the commitment remained for some time literally supporting the roof and one wall of the badly damaged warehouse. The honey survived both the explosion and the elements, and has shown no deterioration or loss of flavor during the last eight years.

Dollar shortages have severely limited the quantity of Canadian honey on the British market in recent years. The blitzed honey was sold to retailers and not to processors for blending with honey from elsewhere. In this way, many consumers were able to taste the Canadian product in its original form and become re-acquainted with it against the time when it is freely obtainable in Great Britain once again.

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periods, mildew, black spot of roses, cankers and various leaf diseases spread rapidly.

The chemicals used to control these diseases are called fungicides. Dusting solution, lime sulphur, Bordeaux mixture (a combination of copper sulfate and lime), formaldehyde, ferric acid and zerbate are among the common chemicals used. Like the insecticides, fungicides are used singly or in combination. The material needs to be applied to the plants before the spores are released into a very aloof period thereafter. The critical time is just before or immediately after rain and during moist weather.

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