

How 'Possum Trot' Got Its Name

"Where did you get that name—'Possum Trot'?" How often the question is asked is something never tried to keep track of, but it's plenty often. And after an experience we had this week I'm going to be able to answer it with a flourish. The name itself is a good and time-honored place-name of the mountains people who started down the eastern seaboard, about the time they'd won the war that made America a nation, and trickled westward through Cumberland Gap. In the years that followed they settled the mountains of Kentucky and Tennessee and the hills of north Georgia and southern Indiana. Then they came to "the purliest hills of all" and drove their roads deep down into the rocky crevices of the Ozarks. Wherever these folks stopped and wherever they passed, you'll find the names they carried with them. At you Low Gap and drop down into Branch and cross Cholly Branch and drop down into that'll bring you right to possum trot. If the path runs into a squirrel track which heads up a big den-tree and peters out on a knothole, use the technique Bob Thurman made famous and "swing in on a grapevine!" Just take my word for it and follow those directions and you'll come down to Possum Trot.

Four summers ago, when we had bought our bit of land but hadn't cleared the woods, away enough to set up housekeeping, we used to drive out evenings in every kind of weather. I guess we wanted to see whether the view stood up as well under a driving rain or a gray and threatening sky as it did when the sun dropped into the river through a band of blazing clouds. It did and it still does! On a certain clear, crisp evening in early December, we saw our hills and bit of valley under their first light fall of snow and it was beautiful. We left the car at the hilltop and walked

Build Porch Suppers Around Fried Chicken

BY DOBOTHY MADDOX

NOW is the season for substantial porch or back yard suppers. They can be pleasant affairs and need not take too much preparation time. Base them on crispy fried chicken for best results.

Butter-Crisp Chicken
One 3-3 pound frying chicken, salt, pepper, 1 cup flour, 1 teaspoon paprika, 1/2 pound butter, shortening, thyme. If desired, thin onion rings, if desired.

Have chicken drawn and cut into serving pieces. Rinse in cold water and drain. Put salt, pepper, flour and paprika in paper bag. Shake 3 to 4 pieces of chicken in the bag at a time to coat thoroughly. Heat enough butter and shortening in a heavy skillet to make a layer of fat 1/2 inch deep. With kitchen tongs place chicken in hot fat. Brown on both sides. Place chicken, one layer deep, in shallow baking pan.

For added flavor sprinkle with thyme and onion. Four melted butter over chicken pieces. Bake in moderate oven (350 degrees F.) until tender, about 25 to 30 minutes. Baste with melted butter after 15 minutes of baking.

Here's another suggestion for a porch supper menu:
Beef and Broccoli
Beefsteak, 1/2 cup finely sliced onion, 1 small clove garlic, minced; 1/2 pound chopped beef, 1 teaspoon kitchen butter, 6 ounces can tomato paste, 1/2 cup finely sliced green pepper, 1 teaspoon salt, 2 teaspoons sugar, 1/2 teaspoon pepper, 1/2 teaspoon chili powder, 1/2 teaspoon powdered oregano, 1 cup bicuit mix, milk.

Melt fat in frying pan over low heat. Add onion and garlic and cook about 1 minute. Add chopped beef pulled into small bits and

Consider The Lilies

BY BOB ELLIS

From the dawn of civilization, lilies appear to have been associated with man. They were an easily available source of food and a conspicuous one by virtue of their brilliantly colored flowers. Apparently, as soon as man settled down long enough to garden, he cherished lilies. At the same time, even in these early civilizations, lilies must have had some aesthetic appeal, for remarkably clear pictures of them appear on Cretan pottery made some two thousand years before Christ. An early Egyptian relief, now preserved in Paris, shows a woman adorning her hair with pressed them to obtain the essential oil.

From Greece, the Madonna Lily traveled to Rome. Lillium candidum, the Madonna Lily, and several European lilies were grown in England probably as early as 1600. We find the lily in the Garden of Eden in the Bible. The description in Job 40:15-16 reads: "Behold, I have created the new creature, which appears as the lily." "Behold, I have created the new creature, which appears as the lily."

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STOPPED TOO EARLY

BY DR. BOB ELLIS

"It is now more than ten years since very definite conclusions were reached by the Committee on Artificial Respiration of the Health League of Canada as to the possibilities and limitations of artificial respiration, especially in cases of drowning," writes Dr. Gordon Bates, general director of the Health League. "It is surprising that the lessons learned at that time seem so frequently to have been forgotten and that, time after time, one reads newspaper reports of artificial respiration having been stopped too early."

Dr. Bates summarizes some of the chief points which should be generally known as follows:

- There is hope of reviving persons apparently drowned even though the duration of immersion has been up to half an hour. Persons have been revived after up to this period under water.
- The fact that most of the usual signs of life are often entirely absent in an apparently drowned person is not a final indication of death. Persons have been revived by artificial respiration after hours of apparent death from various causes. Until some indication of life appears to everyone appeared, there was no pulse, no heart sound audible by stethoscope examination, no reflex of any kind.
- Artificial respiration should be commenced immediately in all cases under water for less than half an hour and should be continued without an instant intermission until the person has been revived.
- The role laid down by the Health League of Canada's committee was that it should be continued for a minimum of four hours or until rigor mortis has set in; and there should be no relaxation of this rule.
- Additional rules for persons who are keeping the patient warm by all means possible and seeing to it that the air passages are clear.

"This last suggestion is very important," the Health League director emphasizes. "In many cases it has been found that a drowned person exists. This condition, while it effectively prevents water from getting into the lungs, also prevents the entry of air. At the moment, no more effective means of opening the air passages are known other than seeing that the tongue is pulled out during artificial respiration."

But "Cayce" (Casey) Jones was a real champion "steel driver" who helped put through the Big Bend Tunnel in the early 1870's.

He did more than that, however. He was the first to use the "steel driver" in the construction of the tunnel. He was the first to use the "steel driver" in the construction of the tunnel.

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Easter Island Place Of Mystery

BY BOB ELLIS

Easter Island first stop, air-traffic operations over the island were announced. Chileans who are announcing Chilean air traffic operations over the island were announced. Chileans who are announcing Chilean air traffic operations over the island were announced.

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THE FARM FRONT

BY JOHN RUSSELL

It is the studies of a young Canadian farmer who is certain weeds which are poisonous to farm animals, some of which may be used in the manufacture of drugs for treating the ailments of mankind.

This fall a formal course in soil conservation will be established for the first time at the Ontario Agricultural College at Guelph. The Conservation Council of Ontario has been set up, one of its prime functions being the promotion of soil conservation. Canadian chapters of the Soil Conservation Society of America are being formed. Provincial and Federal departments of agriculture have launched long range research programs dealing with soil conservation.

But the problem of soil erosion cannot be licked solely by agricultural scientists, conservation groups or governments. The man who holds the key to the success of any soil conservation program is the farmer because he owns the soil these various bodies are trying to conserve. His operation therefore is essential.

Because moisture and temperature conditions are usually ideal for germination and growth, the last two weeks of August and the first two weeks of September are the best time throughout most of Canada to plant a lawn.

According to James E. Boyce of the turf research division of the Central Experimental Farm in Ottawa, fall-seeded lawns get an early start and are able to compete effectively with the warm-weather weeds which germinate in late spring and early summer.

Mr. Boyce describes the ideal lawn soil as a rich, deep, medium loam. Clay soils can be improved by use of soil conditioners. The proper application of complete fertilizer prior to seeding is much more important than the rate of seeding or the ratio of components of the seed mixture.

He advises prospective home builders to stir the top soil from the lot, stockpile it in one corner before construction starts, and use it after proper grades have been established. This will save up to \$350 in top soil replacement costs on an average-sized lot.

It is expected to have wide application both for military and civilian use, according to GE officials. The megaphone is complete in itself, requiring no external amplifier or connection of any kind. The key is found

in two tiny germanium beads, "transistors" which do the amplification work of vacuum tubes and operate on a minimum of power.

They work from tiny batteries the size of a matchbox, eliminating the need for bulky, high-voltage batteries or an external power supply. The new unit has a volume control which permits adjustment of the normal speaking voice from a loud shout to an inaudible whisper.

(Inside down to prevent peeping.)

Blind belief is sure to err. And scan his work in vain: God is His own interpreter, and He will make it plain."

PROUD — BUT DON'T HOLLER ABOUT IT!

For all our long history in North America, we still look with pride upon our membership in the British Family of Nations, and we don't like it when the fact of that connection is misunderstood or misinterpreted in the United States. Our country is a sovereign nation with a Queen of our own who happens to live most of her time in London. While we are Her Majesty's loyal subjects in Canada, we ourselves pay for the cost of government in Canada. It is our own government which governs in the name of the Queen of Canada. That may sound like a quaint arrangement, but it suits us.

The fact that we are a constitutional monarchy, and still have deep roots in both Britain and France, makes us a very good bridge between the United States and Europe. Our foreign policy is not self-seeking, not only because we are small in numbers, but also because we have no aspiration other than to develop our own country in our own way.

We won our independence, not by fighting our neighbor country for it, but by standing at her side in two world wars. Nevertheless, our independence is as dear to us as yours is to you, though we may not set off so many fireworks to prove it.

—From an address by H. G. Hilton, President, The Steel Company of Canada at New York.

Rah, Rah, Rah, Plus

General Electric engineers have produced a "transistorized" megaphone that seems to be the answer to a heretofore unsolved problem.

It is expected to have wide application both for military and civilian use, according to GE officials. The megaphone is complete in itself, requiring no external amplifier or connection of any kind. The key is found

TABLE TALKS

JANE ANDREWS

QUINCE GINGER
6 pounds ripe quinces
4 cups water
4 pounds sugar
2 lemons cut in paper-thin slices
1 ounce ginger root, green or dried

Pare and core the quinces and cut in thin slices or in small pieces. Boil water and sugar together for five minutes, then add quinces, ginger root, and lemon. Simmer for about two hours or until the fruit is transparent and a deep ruby red. Seal at once in hot sterilized jars. Makes five to six pints.

QUINCE PRESERVES
3 pounds quinces
1 lemon, quartered
3 cups water
1 pound sugar
1/2 cup vinegar

Pare, core, and quarter the quinces, removing any hard or bruised spots. Cover the peels with water, add one lemon, and boil slowly for about 30 minutes. Remove from heat and add water to the syrup, add the quartered quinces. Boil slowly until quinces are tender. Place the fruit in hot sterilized jars, add syrup and seal. Makes five to six pints.

BAKED QUINCES
1 quart peeled, quartered quinces
1 cup liqueur in which quinces are cooked
1/4 cup sugar

Cover quince quarters with water and cook until tender. Drain, place in a baking dish, add sugar and liqueur, and bake until the syrup is thick and the fruit a rich red. Serve cold, with plain or whipped cream. Four servings.

BLUEBERRY CAKE
1 cup sugar

1 egg
1/2 cup milk
2 teaspoons baking powder
1/2 cup vanilla
1/2 cup blueberries

First take a little of the flour and mix it with the blueberries. Cream sugar, butter, and egg together. Add milk. Add flour, baking powder, and salt, sifted together, then the vanilla. Last, add the flour berries. Mix well, and bake in moderate oven. Cut in squares, and eat hot with plenty of butter.

OLD-FASHIONED CATSUP
1 1/2 peck ripe tomatoes
2 lemons
3 tablespoons salt
1/2 tablespoon ground allspice
3 tablespoons graind black pepper
3 tablespoons graind black pepper

Cook tomatoes and pods of hot red peppers together until tender. Put through a coarse sieve. Strain in all remaining ingredients. Simmer for 3-4 hours, watching carefully that it does not stick. Bottle and cork while hot. This brightens up and improves, although it turns dark brown.

Casey Jones Was Real

Casey Jones was a good engineer. All his firemen to have no fear. Peep out de coal and see de drivers rick...

Bookie With a Book

A bookie reads his book, but it's a work on philosophy. Colin Leslie Fox, 32-year-old licensed bookmaker from England, reads by kerosene light aboard his 22-foot yawl which took him on a 7000-mile Atlantic voyage. Anchored in New York's East River, he now plans on selling his sailboat and buying a car to tour America.

Banned Pants

Targets of anti-immigrant campaign in West Berlin schools. German schoolgirls were asked to change their pants and shorts for skirts. Banned pants were raised by cycle riders when they were seen on the roads, getting paid with cheques marked "relief," at the rate of 50 cents per pair.

Crossword Ruzzle

Answers Elsewhere on This Page

Across: 1. Distant, 2. Get away, 3. Banana, 4. Individual, 5. Beauty, 6. Hospital, 7. Wreathing, 8. Day, 9. Brazil, 10. Member of, 11. Played the, 12. Insect, 13. Dates about, 14. Polymath, 15. Luce, 16. Luce, 17. Luce, 18. Luce, 19. Luce, 20. Luce, 21. Luce, 22. Luce, 23. Luce, 24. Luce, 25. Luce, 26. Luce, 27. Luce, 28. Luce, 29. Luce, 30. Luce, 31. Luce, 32. Luce, 33. Luce, 34. Luce, 35. Luce, 36. Luce, 37. Luce, 38. Luce, 39. Luce, 40. Luce, 41. Luce, 42. Luce, 43. Luce, 44. Luce, 45. Luce, 46. Luce, 47. Luce, 48. Luce, 49. Luce, 50. Luce, 51. Luce, 52. Luce, 53. Luce, 54. Luce, 55. Luce, 56. Luce, 57. Luce, 58. Luce, 59. Luce, 60. Luce, 61. Luce, 62. Luce, 63. Luce, 64. Luce, 65. Luce, 66. Luce, 67. Luce, 68. Luce, 69. Luce, 70. Luce, 71. Luce, 72. Luce, 73. Luce, 74. Luce, 75. Luce, 76. Luce, 77. Luce, 78. Luce, 79. Luce, 80. Luce, 81. Luce, 82. Luce, 83. Luce, 84. Luce, 85. Luce, 86. Luce, 87. Luce, 88. Luce, 89. Luce, 90. Luce, 91. Luce, 92. Luce, 93. Luce, 94. Luce, 95. 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