

TABLE TALKS

Jane Andrews

Here's an old-time trick that makes doughnuts much easier to digest by those who find the ordinary fried sort too greasy for comfort. Plunge the doughnuts quickly into a bowl of very hot water just as soon as they are taken out of the hot grease. Drain them on absorbent paper as usual. If done quickly, the doughnuts do not become soggy, but excess grease is floated off.

For those who do not care for fried doughnuts, there are baked doughnuts that are delicious.

Baked Doughnuts
(Makes about 1½ dozen)
¾ cup scalded milk
2 tablespoons shortening
2 tablespoons sugar
1 teaspoon salt
1 teaspoon nutmeg
¼ teaspoon cinnamon
1 cake yeast
2 tablespoons lukewarm water
1 egg, beaten
2½ cups plus 2 tablespoons sifted flour

Iron-on Designs in Vibrant Colors



by Laura Wheeler

EASY! Just a stroke of your iron—and lovely, bright flowers in yellow, green and blue sparkle on kitchen, bedroom and guest linens! No embroidery, and they're washable. . . 14 motifs to use on curtains, tablecloths, napkins, aprons, sheets and pillowcases!

Iron 'em on—that's all! Washable! Pattern 780 has 14 motifs; six baskets, 2½ x 4 to 4½ x 9½; eight flower sprays, 1½ x 1½ to 1 x 3 inches.

Send **TWENTY-FIVE CENTS** in coins (stamps cannot be accepted) for this pattern to Box 1123, Eighteenth St., New Toronto, Ont. Print plainly **FARTEN NUMBER, your NAME and ADDRESS.**

EXCITING VALUE! Ten, yes TEN popular, new designs to crochet, sew, embroider, knit—printed right in the Laura Wheeler Needlecraft Book, Plus many more patterns to send for—ideas for gifts, bazaar money-makers, fashions! Send 25 cents for your copy.



Pressing Engagement—Obviously pressed for time during his recent visit to the U. S. S. Iowa at Spithead, England, Percy Officer Ernest Chiverville of the Royal Navy was in the ship's tailor shop while his trousers get a "lend-lease crease." Applying the steam is ship's serviceman Edwin Rottinghouse.

Melted butter

Four hot milk over combined sugar, shortening, salt and spices. Cool to lukewarm. Stir the yeast with two tablespoons lukewarm water, and add this to cooled milk mixture. Add beaten egg and mix well. Stir in the flour, beating well. Cover dough with a clean, moist cloth, and allow it to stand in a warm place until it has doubled in bulk, about one hour. Turn dough out onto a well-floured board, turning it over several times to stretch this soft dough. Cut dough with a floured three-inch doughnut cutter, and carefully place doughnuts two inches apart on a well-greased cookie sheet. Brush the tops with melted butter and place the sheet in a warm spot for 20 minutes, or until the doughnuts have doubled in bulk. Bake at 425°F. for 8 to 10 minutes. Remove from the oven, brush the tops with melted butter again, then roll in powdered sugar.

Jelly Doughnut Muffins
2 tablespoons shortening
½ cup sugar
1 egg, beaten
2 cups flour
1½ tablespoons baking powder
½ teaspoon salt
½ teaspoon cinnamon
½ cup milk
½ cup tart jelly
Melted butter
1 cup finely chopped nuts
Cream the shortening and sugar, then add the egg and mix well. Alternately add the dry ingredients, sifted together, and the milk to the creamed mixture. Place half the batter in well-greased muffin tins. Place 2 teaspoons jelly on top of each half-filled tin, then cover with remaining batter. Bake at 400°F. for 20 minutes. Remove from the oven, turn out of muffin tins and roll them immediately in melted butter, then chopped nuts.

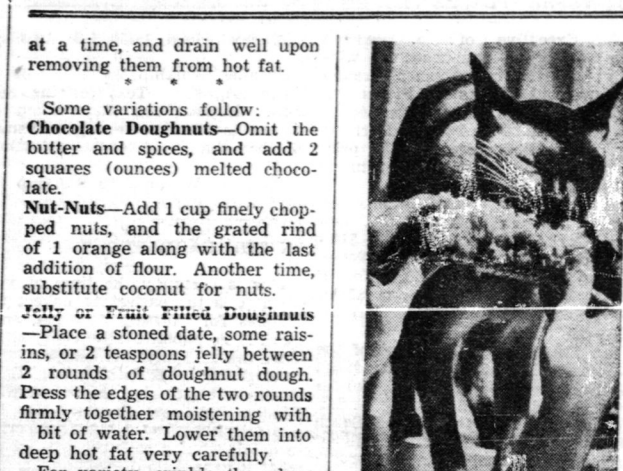
Now for a basic doughnut recipe that can be "dressed up" in dozens of attractive ways.
BASIC DOUGHNUT RECIPE
(Makes about 2½ dozen average-sized doughnuts)
2 cups sifted flour
1 teaspoon baking powder
1 teaspoon salt
1½ teaspoon soda
1 teaspoon nutmeg
1½ teaspoon ginger
2 tablespoons shortening
½ cup sugar
1 egg, beaten
1½ teaspoon vanilla extract
½ cup buttermilk
Fat for frying

Thoroughly cream the shortening and sugar. Add egg and vanilla and mix well. Sift the dry ingredients together, then add to the creamed mixture, alternately with the buttermilk, beating after each addition. Call dough then turn it over onto a lightly floured board. Work with only part of the dough at a time. Roll dough out to ¼-inch thickness and cut with a floured cutter.

Fry in deep fat heated to 375°F. (hot enough to delicately brown a ¼-inch square of bread in 30 seconds). Fry doughnuts about 2 or 3 minutes, turning them over after they are browned on the bottom. Fry about 4



Model Pair—Model looks at model as Louise Baker gets a close-up of "Vesta" the world's first transparent dog. Just displayed at the annual Veterinary Symposium, Vesta will soon tour many leading cities. Developed by the Gaines Dog Research Center, Vesta is modeled after a female Great Dane. She was constructed by the Deutsches Gesundheits Museum, Cologne, Germany. She was flown here, where electronics experts installed an intricate sound system which enables Vesta to "talk" for several minutes. As she outlines interesting facts about herself and dogs in general, each of the various organs mentioned lights up. Every detail of her body, including skeleton, teeth, muscular system and internal organs, is faithfully reproduced in plastic. "Vesta" is life-sized, being 3½ feet long and 3½ feet high.



at a time, and drain well upon removing them from hot fat.

Some variations follow.
Chocolate Doughnuts—Omit the butter and spices, and add 2 squares (ounces) melted chocolate.
Nut-Nuts—Add 1 cup finely chopped nuts, and the grated rind of 1 orange along with the last addition of flour. Another time, substitute coconut for nuts.
Fruit Filled Doughnuts—Place a stoned date, some raisins, or 2 teaspoons jelly between 2 rounds of doughnut dough. Press the edges of the two rounds firmly together moistening with bit of water. Lower them into deep fat very carefully.
For variety, crinkle the edges of the dough before frying, or, for special occasions, cut doughnuts into heart, diamond, or animal shapes.
New Twists—Cut dough into oblong pieces, then make 3 lengthwise slashes in the dough, but do not cut completely through to the end. Twist or braid these 3 sections before frying.
Goody Balls—Simply make small balls of doughnut dough, fry, and then roll in sugar.

Good Fortune Doughnuts—Cut the dough into horseshoe shapes, then, after frying, stick these horseshoes with cloves to resemble nails.
Rabbit Doughnuts—Eclipse a slice of sharp cheese between 2 rounds of doughnut dough before frying. Seal and moisten edges as for fruit-filled doughnuts.

Doughnut Delights—Make with slices of apple or fresh peaches. Even firm berries are good. End with fruit between two rounds of doughnut dough, sealing and moistening. Serve hot, with a topping of sweetened whipped cream.

When Rain Starts Windows Shut
What would you say if you were sitting patiently in a waiting-room and suddenly the window opened itself—or shut itself—although nobody had gone near it? "Ghosts?" Non-sense. It's the weather that does it.

Pilot models of such windows, which will close automatically when it rains and open again when the rain stops, have been constructed by a New York firm. Small electric motors are the cause of the "ghost" action. They are worked by relays that are connected with small printed-circuit grids installed outside the window. When even one drop of rain strikes the grid, the mechanism is started off and the window is shut. When the grid dries, the window is automatically opened. But the device can be set to respond to any degree of moisture—from a fine mist to a heavy downpour. When rain is factored in quantity the whole thing will come out cheap enough for the ordinary home-owner to buy.

The same company has already been turning out a device which automatically raises and lowers car-hoods, according to the weather. It is—accuse while we go and shut the windows!

Approve not of him who commends all you say.
—Franklin

JET OF DEATH WIPED OUT THIRTY THOUSAND

St. Pierre, on the island of Martinique, lay under the shadow of Mont Pelée—Naked Mountain. It had been a volcano, but now it was believed to be extinct. The crater had been transformed by time into a beautiful lake. The once barren and forbidding mountain sides were now cloaked by prosperous plantations of sugarcane.

But Mont Pelée was not extinct, merely slumbering. Deep inside it had a burning heart that was growing stronger and more fiery with every passing year.

On May 8th, 1902, the sleeper stirred. Black smoke poured from its crater and molten lava flowed down its sides, catching a score and more plantation workers off their guard.

Those who lived on the mountain side heeded Pelée's warning, and moved to the city of St. Pierre below, swelling its population to something like 30,000.

On the night of May 7th, the mountain sent up a magnificent display of natural fireworks. At ten minutes to eight on the morning of May 8th Mont Pelée opened up full blast of its awful artillery. Strands of flame shot hundreds of feet into the air. Day became night in a matter of minutes as the smoke pall darkened the heavens for miles around.

Then, choked by its own lava, Pelée blew its head off. Thousands of tons of incandescent ashes rained down on the city. Suddenly, like the opening of a mighty furnace, the flank of the mountain facing the city burst open in a gigantic fissure.

An immense cone of steam, fiery ash and poisonous gases gushed on the city with an unbelievable force.

In three minutes that awful suffocating jet of death wiped out 30,000 souls.

It was so ordinary volcanic eruption, no steady flow of molten lava—it was a superheated hurricane which had burst from the fissured side of Mont Pelée. It scalded, burnt and suffocated.

One inhaled into the lungs it brought about instant death. People were struck dead just as they stood or sat. A child was found clutching her doll, a clerk bent over his desk, pen still in hand; an old man was still in the attitude of drinking from a bowl.

Houses collapsed like packs of cards, ships turned turtle off the shore. Two million tons of ash fell on Barbados, 200 miles to the south.

In a matter of minutes St. Pierre was transformed from a gay city to another Pompeii, its streets buried under six feet of ash. The frightful toll of life

taken by Vesuvius in the seventeenth century was more than doubled by Mont Pelée's savage outbreak.

It was not a volcano but a machine which brought disaster and death to the evening of December 1874.

A howling gale was blowing from the north, and the streets of Dundee were darkened by a mass of men shouting a fantastic story.

The recently constructed bridge over the Tay had collapsed, and the men were shouting a fantastic story.

The rumour persisted, and only a party of men arrived to confirm it. They had seen the lights of a train as it crossed the bridge.

What then was the story? At 4:15 that afternoon a train comprising coaches and a brake van had been seen crossing the bridge.

At 7:30 p.m. the signal on the south side of the Tay was set to the bridge. The signalman saw the train passing on to the bridge.

On the Dundee side the signalman saw the train passing on to the bridge.

At 8:15 p.m. the signal on the south side of the Tay was set to the bridge.

On the Dundee side the signalman saw the train passing on to the bridge.

ROADWAY SCHOOL LESSON

By R. Jarvis Warren, B.A. & D.

Churches—Better Communities
Philippines 1:27-30; 2:14-15, 9-10

Selection: Let your life be worthy of the name of Christ, Philippians 1:27.

Always refreshing to read the first chapters of the New Testament. They are full of life and hope.

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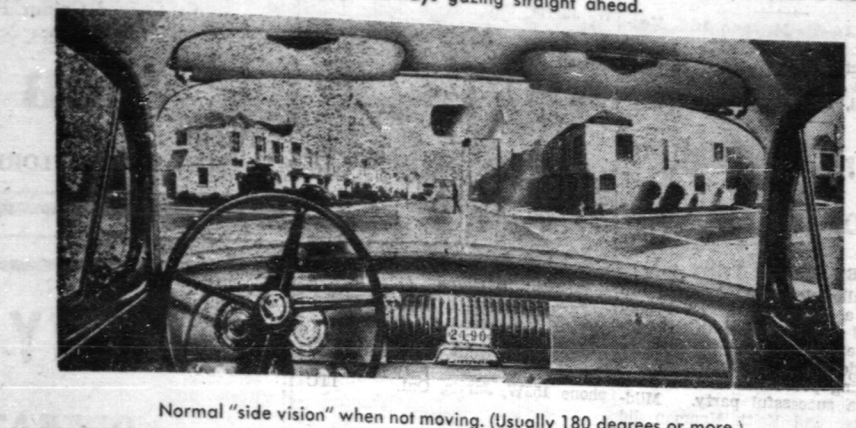
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Don't Drive 'Side-Blinded'

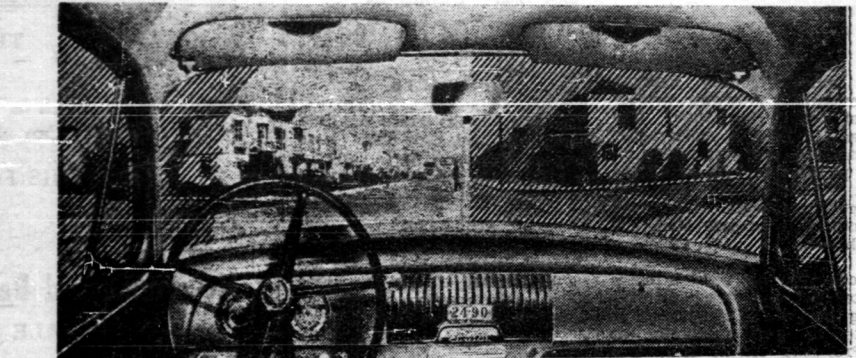
The human eye has the ability to "see" and recognize objects on either side while looking straight ahead. This is called "side vision." It is known that when you are driving, this ability rapidly decreases with speed. Pictures below are accurately scaled to test data compiled by the Claims and Safety Department of the Pacific Gas and Electric Company. They show how your "side vision" at 30 and 60 miles per hour. Have you ever had a car suddenly appear in pictures below. Ever fail to see a traffic signal or sign? It was in the shaded area. Even though blind zones where neither would notice the other. Forget yourself by looking from side to side instead of always going straight ahead.



Normal "side vision" when not moving. (Usually 180 degrees or more.)



At 30 miles per hour, "side vision" is cut in half. (You now have about 96 degrees.)



At 60 miles per hour, you are, in effect, looking through a tunnel. (You now have about 42 degrees.)

Son Was Hanged For Mother's Crime

What would you say if you had spent nineteen years in jail on a murder charge and then were proven completely innocent? Such a thing happened to Carlo Borghese, a young man from Italy.

Carlo had been deliberately framed on a murder charge by a local Italian police chief.

Everyone in his village knew he was five miles away at the time of the crime yet they dared not speak under the fascist regime.

The real murderer confessed to a prison guard who had to fight for seventeen years to get a new trial. Acquitted at long last after Italy's worst miscarriage of justice of the century, Carlo was released from prison.

And well he might. For he is now a free man.

It often claimed that it couldn't happen in Britain. But it was in the British Isles, in the days before southern Ireland was severed, that Charles McLoughlin was accused of murdering his father and sentenced to death.

Through a lightning window a witness had seen Charles, covered with blood, struggling to lift a dead body from the floor.

In the corner McLoughlin's mother crouched, watching the ghastly scene.

Next day McLoughlin's father was found buried in a shallow grave near the house—and the imprint of Charles's boots led to the house.

On the scaffold he was heard to say: "Mother, may God forgive you!"

Twenty years later, old Mrs. McLoughlin confessed that she had killed her husband with an axe. Her son had come home unharmed, and she had tried to conceal it.

Charles McLoughlin preferred to hang rather than betray his mother.

QUICK ANSWER
A public prayer meeting for rain held in a park in Olney, England, had to be moved indoors. A torrential downpour caused a postponement of the prayer while the congregation scuttled for shelter.

Half-Cent Boost Caused Many Riots

When train fares go up in India, the people in Calcutta are not on for a half-cent increase in second-class fares went on for weeks, and continued even after the increase was suspended pending an investigation by an independent tribunal.

Trains have been burned, bombs have been thrown, ten people have been killed—and police, unable to cope with the rioters, have relieved their feelings by beating up reporters and Press photographers.

Indian protests against unpopular decisions are apt to take spectacular forms. About the same time that the Calcutta riots were on, hours in Madras primary schools were cut from five and a half to three.

Educational enthusiasts registered their disapproval by squatting on the single-track railway lines when trains were due.

It is not only in India that demonstrations "again the Government" may take embarrassing forms. Even before the big French strike started, disgruntled wine-growers blocked the roads in the Hérault department in 300 places.

Forty thousand people turned out, led by their senators, Parliamentaries, deputies, and mayors wearing scarves of office. They barricaded the roads with barrels of unseasonable wine, tractors and other farm equipment, and brought all traffic to a standstill.

The object of the exercise was to try to make the Government buy the huge surpluses of cheap, rough wine that have accumulated during the last two years and turn them into industrial alcohol. But as nobody would want the industrial alcohol any more than they want the surplus wine, the Government aren't keen on the idea.

On a smaller scale, but even more intriguing in some respects, was a recent educational protest in Southern Italy. An attempt was made to abduct a school teacher whose pupils had failed to pass their examinations.

"So you were in hospital ten weeks? Must have been pretty ill."

"No, pretty nurse!"

THE FARM FRONT

by John Russell

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Clipper To Pleasure Boat

Rolling and pitching in a green hell, decks awash, sail flapping crazily, typhoon winds howling about the rigging, the stern kicking at a black sky—this was the "Cutty Sark" in an introduction to Alan Villiers' new book "The Cutty Sark," an exciting story of the sea.

"I served my time in the Cutty Sark," says Villiers.

"What, under Woodgate? And you're still alive?"

"Yes, sir. With Captain Woodgate."

The director of the P. & O. Company looked hard at him for a moment, then told him the firm of tailors the company used.

To-day, Captain Irving, at eighty-one, runs pleasure tugs on the Thames. And the "Cutty Sark" is a training ship for Merchant Navy officers.

"I can think of no better ending for the story of the Cutty Sark," writes H.R.H. The Duke of Edinburgh in an introduction to Alan Villiers' new book "The Cutty Sark," an exciting story of the sea.

"She was trying hard to impress her own countrymen."

"I'm looking forward," she said, "to celebrating my twenty-first birthday in next week."

Suggested her girlfriend: "Aren't you looking in the wrong direction?"

Plowmen and Cheese Lovers Too—With the National Cheese Festival in full swing this month, many Canadian housewives are discovering that the healthful dairy product is the number one food at every meal.

Deirynon C. Eccles, president of the National Cheese Lovers' Association, is a recognized number one plowman and holder of the World Plowing Championship, already knows the protein value of cheese. He is shown here tasting a piece of Canadian cheddar with the Minister of Agriculture, the Honourable Fletcher S. Thomas, left. Odd Braut, Norway, runner-up for the plowing championship, is at the right. Over 700 guests, including representatives from 11 countries, received complimentary two ounces pieces of cheese on behalf of the Cheese Farmers of Canada at a farewell dinner for the World Championship Plowing Organization.

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