

TABLE TALKS

Jane Andrews



It's pickling time once again and here, ladies, are some hints that I'm sure you'll find helpful in solving your problems. No recipes, but just general information will worth reading.

Why and Whereof Pickling Problems:
Hollowed pickles are caused by using products that are too old, or allowing produce to stand too long before pickling or brining.

Slippery pickles are caused by letting pickles rise above the brine or from using too weak a brine.

Shrivelled pickles are due to too hot or too strong a brine, or an excess of alum, if it has been used. Too much sugar also causes shrivelling.

Soft pickles may be the result of too weak a brine, or vinegar that is too weak or overused. Soft pickles may also be caused by growth of micro-organisms of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

Too much sugar also causes shrivelling. It is too weak to prevent growth of micro-organisms, of products that aren't fresh. If you overcook pickles they will be soft. They will soften too, if they are stored in too warm a place, or if they have been allowed to rise above the surface of the brine or vinegar.

locality has too much iron. To overcome this, add a little vinegar. Here's the solution to a common pickling peeve — removing the pecky-clinging skins from any pickling onions. To ease the chore, pour boiling water over the small, silverkin onions; stand until cool; drain; cover with cold water; drain again. Slip off root and tip end, then slip off skins. Now your onions are ready for brining in pure coarse pickling salt, to give them the desirable crisp quality. Helps them to keep their pure white colour too.

Brining is a basic step in preparation of many pickles — basic and most important, for this soaking helps keep vegetables firm during succeeding pickling processes, also reduces bitterness. It is the preparation cue for crisp cucumber and dill pickles and their many relatives. A word of caution: Best proportions for pickling brine — 1 cup coarse pickling salt to cups water. Remember — too strong a brine causes shrivelling, too weak a brine results in slippery pickles.

Cantaloupe, Cucumber and Cold Cuts: Some of your tiniest most prettily-shaped cookie cutters will do the shaping job for delicately spiced pickles that are wonderful winter menu complements for cold cuts, second-day meat dishes, sandwiches and the like. The sweet, pulpy part of cantaloupe is a perfect shape for a variation on your favourite dill pickle recipe. Just substitute slices of cantaloupe rind in any tried and true recipe.

Storage: Store pickles in clean glass jars, sealers or crocks. You don't want wax to make sure pickles are sealed airtight, or if stored in crocks, they are kept below surface liquid or vinegar solution to prevent them from going mouldy. Weigh pickles down by placing on top a plate or wooden board which will fit inside the crock; a clean stone or other weight may also be used.

Pickling-Making Mechanism: In this machine-age proper tools are prime requisites for a job well done. The true of pickling procedure too. The kitchen "mechanic" should use glass, pottery, or enamel vessels for soaking pickles and should line them in enamel, aluminum, or stainless steel pots. The reason: vinegar and salt will react with iron, copper and brass, causing discoloration. Graniteware used a wooden spoon for stirring and its still good today. If you insist on "modern," best stick to stainless steel.

Quality Cues for Perfect Pickles: Concentrate on one type of pickles at a pickling session. Don't rush pickles. Small quantities at a time also spell pickle perfection, particularly for the novice.

Here is a dependable and delicious mustard pickle dressing to add after vegetables are prepared, brined and drained. Combine 1 cup flour, 6 tbsp. dry mustard, 1 tsp. turmeric, blend in enough cold vinegar to make a smooth paste. Blend in 2 cups sugar and more vinegar (heated), 2 quarts in all; then boil until thickened and smooth.

Pick a peck of pickling products then prepare in the way of the experts. Start with fresh firm produce — good quality fruit, young tender vegetables. Line up 10 produce, grade according to size and ripeness. The dividends. Uniform, professional-quality pickles.

A quick trick for crispness in pickles: A small amount of alum, either powdered or in crystal form, will do the trick. Don't be too generous with it though, or pickles will shrivel.

If pickles are sealed airtight, you wish to add a protective cover and have run out of tie it on with wet string. When the string dries, it tightens up, making a more secure, airtight top.

FRANCE'S MENDES-FRANCE "THE IMPATIENT MAN"

(First of Two Dispatches) By LEON DENNEN, NEA Staff Correspondent

Paris (NEA)—Pierre Mendes-France is one Frenchman in a very great hurry. The dynamic 47-year-old Premier is convinced—now more than ever—that only one man seeks to inject a dose of austerity into the lives of the fun-loving French.

An austere man himself—Mendes-France does not smoke, drink, dance or gorge—he now seeks to inject a dose of austerity into the lives of the fun-loving French.

Regular pour mieux sauter, say the French. (Take a step backward so as to jump better.) This in effect is what Mendes-France is now proposing to the people.

In his view, there is something amiss about a country where the government gives millions to subsidize the production of alcohol while children die of cold in shacks exposed to the four winds.

There is something profoundly wrong when 7,000,000 citizens—one-sixth of France's population—are housed in miserable circumstances. And while France has proportionately one-fifth of the automobiles that there are in the U.S., she has hardly one-fiftieth of the bathrooms, washing machines or television sets.

The country is living in an economic dream-world, Mendes-France warns. With one eye on Franklin D. Roosevelt, the man the French Premier admires most, he wants the French to take a step backward so as to be able to live all the better in the end.

One thing is certain. Something profound has happened in France in recent weeks. One man set it off — an unorthodox politician and economist who believes that the country must be modernized and has the courage to say it.

The age of political giants is past," Gen. de Gaulle is said to have remarked recently. Disgruntled and frustrated, he retired to his secluded estate at Colombey-le-Deux-Eglises to dream about France's grandeur and past glory.

Pierre Mendes-France, General's wartime comrade-in-arms, stayed to tackle the difficult job.

(Next week: Another Kerensky?)



Hayburners Make A Comeback — This bogn served for a time as a stable for sleek gas buggies, but the horses have once more taken over.

FRANCE'S MENDES-FRANCE "THE IMPATIENT MAN"

(First of Two Dispatches) By LEON DENNEN, NEA Staff Correspondent

Paris (NEA)—Pierre Mendes-France is one Frenchman in a very great hurry. The dynamic 47-year-old Premier is convinced—now more than ever—that only one man seeks to inject a dose of austerity into the lives of the fun-loving French.

An austere man himself—Mendes-France does not smoke, drink, dance or gorge—he now seeks to inject a dose of austerity into the lives of the fun-loving French.

Regular pour mieux sauter, say the French. (Take a step backward so as to jump better.) This in effect is what Mendes-France is now proposing to the people.

In his view, there is something amiss about a country where the government gives millions to subsidize the production of alcohol while children die of cold in shacks exposed to the four winds.

There is something profoundly wrong when 7,000,000 citizens—one-sixth of France's population—are housed in miserable circumstances. And while France has proportionately one-fifth of the automobiles that there are in the U.S., she has hardly one-fiftieth of the bathrooms, washing machines or television sets.

The country is living in an economic dream-world, Mendes-France warns. With one eye on Franklin D. Roosevelt, the man the French Premier admires most, he wants the French to take a step backward so as to be able to live all the better in the end.

One thing is certain. Something profound has happened in France in recent weeks. One man set it off — an unorthodox politician and economist who believes that the country must be modernized and has the courage to say it.

The age of political giants is past," Gen. de Gaulle is said to have remarked recently. Disgruntled and frustrated, he retired to his secluded estate at Colombey-le-Deux-Eglises to dream about France's grandeur and past glory.

Pierre Mendes-France, General's wartime comrade-in-arms, stayed to tackle the difficult job.

(Next week: Another Kerensky?)



MENDES-FRANCE: Take a step backward so as to jump better.

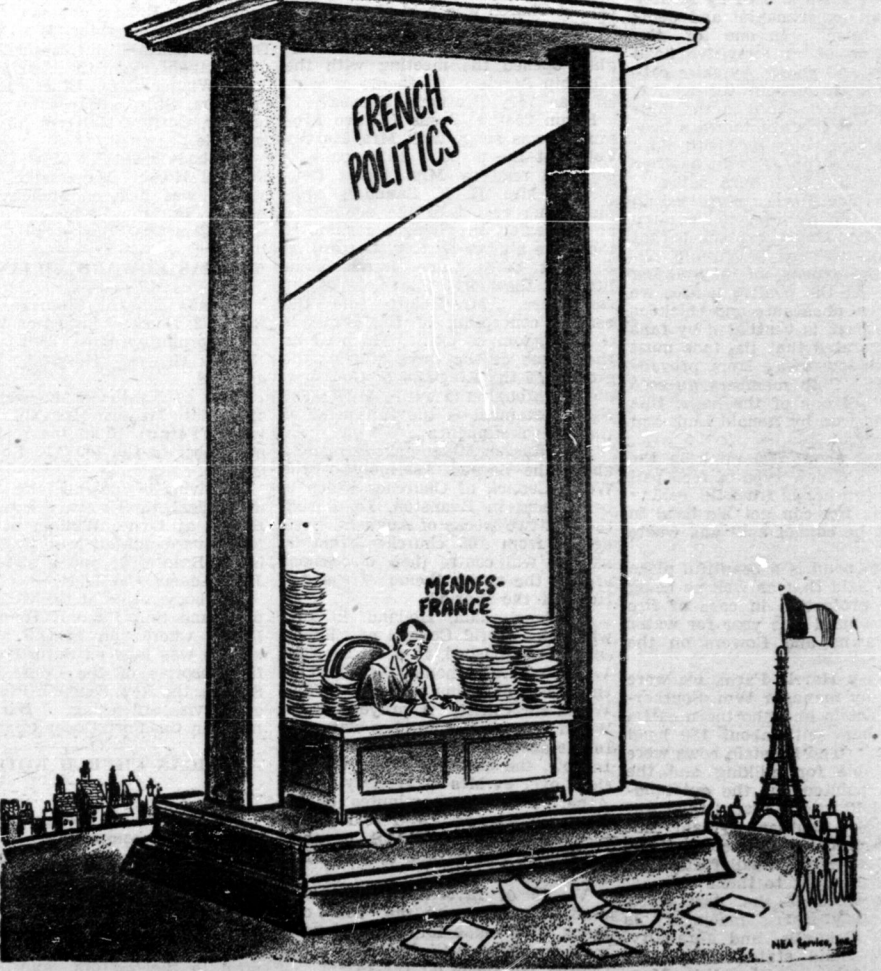
overnight a living symbol in France—symbol of a change in a country desperately in need of a change.

He was the impatient man who would no longer wait.

Once France's youngest lawyer, youngest mayor, youngest deputy and now youngest Premier, Mendes-France has not many French politicians possess character and ability.

He is a realist, if anything. Unlike General Charles de Gaulle, whom young Mendes-France served devotedly during the war,

The Premier's Arch of Triumph



Atomic Energy, Public or Private?

The surprising thing about the great July filibuster in the United States Senate on atomic energy is not that it lasted so long but that it didn't last longer. It was ended not by a resolution of a deep and underlying conflict in the United States but by a negotiated truce between battle-weary leaders.

The end result of the 13 days of angry argument which split both parties down the middle was a compromise which defers but does not settle the great underlying question of whether atomic energy, unlocked and developed by taxpayers' money, belongs properly to all the people or is a proper area for the operation of private enterprise.

The original bill presented to Congress by the administration was a private-enterprise bill. It was based on the political and philosophical premise that the exploitation of a natural resource for consumer use should be put in the hands of private enterprise regardless of the origin of the resource.

Opposition to the bill was based on the contrary political and philosophical premise that the resource originated, developed and exploited by the government and at taxpayer expense. Also they were shocked by the administration proposal to select a single private company and give it a contract to produce power for TVA, with the government paying the taxes.

This is an old issue which has been fought over many times before in many countries, including the United States, but this time it comes in slightly changed form. Heretofore natural resources were things like oil or coal or gold or water; things which are there for anyone to find and anyone to develop who has the ingenuity and the resourcefulness. This time the resource was not lying there for anyone to find and develop. No pioneer, or explorer or freebooter or prospector went out and located the resource. It was located by the combined ingenuity of many of the world's great scientists and physicists brought together in the United States during war for the purpose of achieving a new weapon.

In the course of this work they found something which may become the most valuable source of power in history.

Some experts think that in 50 to 100 years the bulk of the world's supply of energy will come from nuclear atomic reactions. When that time comes will the possession, and the profit, go to government and to all the people whose taxes paid for developing the resource, or shall it be vested in that private enterprise which has the ingenuity and the contribution of the United States to the free way of life? Or will there be a compromise?

The last thing the Eisenhower administration has any intention of doing is to put the government into the business of selling atomic energy for general use. It is trying to take the United States Government out of business. It is closing down every government activity it can which could be taken over by private business, including the ancient naval uniform factory at the Brooklyn Navy Yard. The bill, as originally drawn, would have put the production and sale of energy from nuclear reactors exclusively into private hands.

Sunbrella Hat Is a Fair (and Foul) Weather Friend---

The sunbrella hat is just what its name implies — a hat that opens and shuts like an umbrella. It is sun and rainproof, feather light and has an elasticized headband which makes it adaptable to any head size. It is perfect for fishing, golfing, gardening, shopping or just protecting the hair and complexion from a too-ardent sun. A homemaker caught in the rain while marketing or shopping can simply open her sunbrella, slip it on, pick up her packages and make her way homeward without getting wet.



It looks like an umbrella . . . but it's a "sunbrella" hat. . . "Look, no hands! This is great," says Alice Cornett.

THE FARM FRONT

by John Russell

SUPPOSE agriculture were all one big company, and you had just learned that you had been appointed as the sales manager.

You would probably look around the plant and the warehouses. You would notice right away that the production department had been doing fine. Big new crops coming off the line right now, and warehouses stacked with stuff from last year.

You would start right away to figure how you could keep your goods moving to consumers from now on. Two facts would soon stare you in the face:

First, that while they do have to eat and do not, your customers spend a lot of their money for other things. Many of them don't want good eating and a healthful diet badly enough to buy the materials for it ahead of other things.

And second, that if your customers could be sold a lot more meat, a lot more dairy products, and a lot more eggs and poultry, they would be using up far more acres of grain and grass. You would know, of course, that an acre eaten as cereal fill stomachs much faster than an acre's output of meat, milk, or eggs.

No doubt you would notice that Secretary Benson, who is a pretty good salesman himself, recently told retail grocers: "In a recent year the average urban family ate 24 pounds of meat per person per week. But one family out of five that same year ate less than 14 pounds per person per week. Three city families out of ten consumed less than a pint of milk or its equivalent per person per day. One-third of the families were using less citrus fruit and tomatoes than they needed. Thirty per cent of the families were using fewer than five eggs per person per week."

That might make you think: "Gosh! Look at the size of the market we're still missing!"

Then you might take a run through the existing distribution system. You could hardly miss the point that few farmers have ever controlled their own selling. Usually they have simply turned their products over to "sales agents" who have done the actual selling. You might raise a few doubts as to whether the agents have always exerted themselves to return the highest possible prices to farmers.

You would notice that, between farmer and consumer, a great deal of labor has to be performed for the few farmers who have controlled their own selling. Usually they have simply turned their products over to "sales agents" who have done the actual selling. You might raise a few doubts as to whether the agents have always exerted themselves to return the highest possible prices to farmers.

You would search for new selling arguments to emphasize every aspect of the fun of good eating; of how quality diets make for health and happiness, and for the joys of living. You would look for every possible way to get those points across to every possible consumer.

Chances are that within a reasonable period you could work off most of your surplus inventory.

Well, if you are that good, agriculture could use several of you! — An Editorial in the Farm Journal (Philadelphia).

OVERDOING IT

The generosity of radio and television stations and networks and talent in broadcasting messages in support of worthy causes is a matter of undeniable fact. We wonder, however, if in one respect generosity is not exceeding reasonable limits.

We refer to the abundance, not to say superfluity, of appeals for public contributions to medical causes. It is impossible to spend more than a few minutes with a television or radio set these days without being urged to send money to fight cancer, tuberculosis, muscular dystrophy, infantile paralysis, cerebral palsy or some other disorder. From casual listening or viewing it is easy to conclude that America may be decimated by a rash of incurable plagues.

The humanitarian motives of those who broadcast such appeals are unassailable, and indeed radio and television have performed wonders in solidifying the money necessary for medical research and treatment. The danger is that such appeals are reaching a point of diminishing return. Radio and television would do well to exercise restraint in this regard, before the public develops an indifference to worth-while projects only because of boredom at being solicited so incessantly. — Broadcasting Telecasting.

MOVIE TOWN

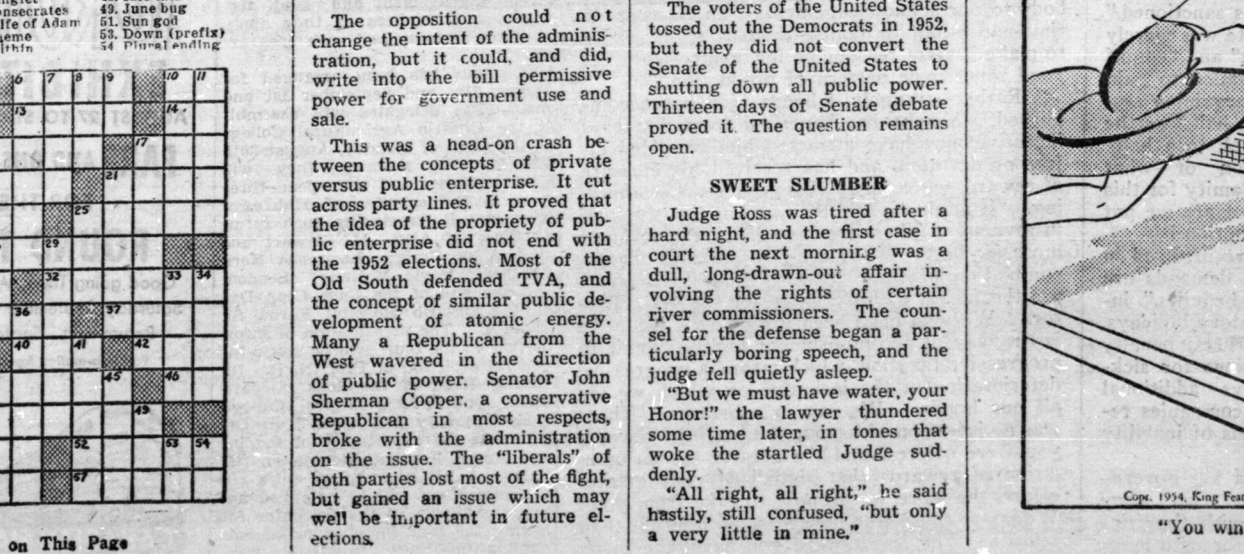
W. C. Fields was a convivial man, and was not noted for his abstinence, to put it mildly. A friend once asked him if he'd ever suffered the D.T.'s in Hollywood.

"I can't say," Fields snapped. "It's impossible to tell where delirium tremens ends and Hollywood begins."

UPDOWN TO PREVENT PICKING

The humanitarian motives of those who broadcast such appeals are unassailable, and indeed radio and television have performed wonders in solidifying the money necessary for medical research and treatment. The danger is that such appeals are reaching a point of diminishing return. Radio and television would do well to exercise restraint in this regard, before the public develops an indifference to worth-while projects only because of boredom at being solicited so incessantly. — Broadcasting Telecasting.

SALLY'S SALLIES



"You win again! Congratulations!"

CROSSWORD PUZZLE

1. Kind of ACROSS
2. Currier
3. Pompano
4. Shakes voice
5. Give one's
6. Little (Soul)
7. Tail
8. Mallet
9. Drove
10. Rather than
11. Dillweed
12. To, especially
13. Beverage
14. Mammal
15. Pina colada
16. Artificial
17. Name of
18. Old musical instrument
19. Symbol for

10. Down
11. Down
12. Down
13. Down
14. Down
15. Down
16. Down
17. Down
18. Down
19. Down

Answer Elsewhere on This Page

SUNDAY SCHOOL LESSON

By Rev. E. Murray Warren, B.A. B.D.

Growth Through Christian Giving.
1 Corinthians 16:1-3;
2 Corinthians 8:3-8.

Memory Selection: It is more blessed to give than to receive. Acts 20:35.

In previous lessons we have studied how Bible study, prayer, worship and self-discipline are necessary for the growth of a Christian. Today we see that giving is another of the essential factors for growth. Sometimes people are asked to give till it hurts. But it takes precious little giving to hurt some people. People should be urged to give till they feel good about it.

The basis of Christian giving is indicated in the experience of the Macedonians who "first gave their own selves to the Lord." Only then can we really prove that "It is more blessed to give than to receive." When we have given ourselves then the giving of the fruit of our labours is a joy. In the Old Testament Abraham and Jacob gave the tenth of their increase to the Lord. The Lord felt that this law no longer holds even though the practice was observed before the giving of the law. We shall not labour the point. But let us who profess to be Christians ask ourselves, "Can we who are under grace give a smaller proportion of our earnings to the Lord than those who were under law?" How could we if we know the grace of our Lord Jesus Christ, who though He was rich, yet for our sakes became poor that we might be rich. Through His poverty might be rich. Such an example of giving must stir us. We will want to give the tithe and more. We should give it systematically.

There are those who give at the "tip" level just as they would tip a waitress as a little matter of appreciation. Some give at the "entertainment" level. They refuse to pledge and give only when they come to church. They give just as they give to a theatre or ball game. Some give at "emotional" level. They give only when emotionally stirred and don't want pictures taken.

THE FARM FRONT

by John Russell

SUPPOSE agriculture were all one big company, and you had just learned that you had been appointed as the sales manager.

You would probably look around the plant and the warehouses. You would notice right away that the production department had been doing fine. Big new crops coming off the line right now, and warehouses stacked with stuff from last year.

You would start right away to figure how you could keep your goods moving to consumers from now on. Two facts would soon stare you in the face:

First, that while they do have to eat and do not, your customers spend a lot of their money for other things. Many of them don't want good eating and a healthful diet badly enough to buy the materials for it ahead of other things.

And second, that if your customers could be sold a lot more meat, a lot more dairy products, and a lot more eggs and poultry, they would be using up far more acres of grain and grass. You would know, of course, that an acre eaten as cereal fill stomachs much faster than an acre's output of meat, milk, or eggs.

No doubt you would notice that Secretary Benson, who is a pretty good salesman himself, recently told retail grocers: "In a recent year the average urban family ate 24 pounds of meat per person per week. But one family out of five that same year ate less than 14 pounds per person per week. Three city families out of ten consumed less than a pint of milk or its equivalent per person per day. One-third of the families were using less citrus fruit and tomatoes than they needed. Thirty per cent of the families were using fewer than five eggs per person per week."

That might make you think: "Gosh! Look at the size of the market we're still missing!"

Then you might take a run through the existing distribution system. You could hardly miss the point that few farmers have ever controlled their own selling. Usually they have simply turned their products over to "sales agents" who have done the actual selling. You might raise a few doubts as to whether the agents have always exerted themselves to return the highest possible prices to farmers.

You would notice that, between farmer and consumer, a great deal of labor has to be performed for the few farmers who have controlled their own selling. Usually they have simply turned their products over to "sales agents" who have done the actual selling. You might raise a few doubts as to whether the agents have always exerted themselves to return the highest possible prices to farmers.

You would search for new selling arguments to emphasize every aspect of the fun of good eating; of how quality diets make for health and happiness, and for the joys of living. You would look for every possible way to get those points across to every possible consumer.

Chances are that within a reasonable period you could work off most of your surplus inventory.

Well, if you are that good, agriculture could use several of you! — An Editorial in the Farm Journal (Philadelphia).

OVERDOING IT

The generosity of radio and television stations and networks and talent in broadcasting messages in support of worthy causes is a matter of undeniable fact. We wonder, however, if in one respect generosity is not exceeding reasonable limits.

We refer to the abundance, not to say superfluity, of appeals for public contributions to medical causes. It is impossible to spend more than a few minutes with a television or radio set these days without being urged to send money to fight cancer, tuberculosis, muscular dystrophy, infantile paralysis, cerebral palsy or some other disorder. From casual listening or viewing it is easy to conclude that America may be decimated by a rash of incurable plagues.

The humanitarian motives of those who broadcast such appeals are unassailable, and indeed radio and television have performed wonders in solidifying the money necessary for medical research and treatment. The danger is that such appeals are reaching a point of diminishing return. Radio and television would do well to exercise restraint in this regard, before the public develops an indifference to worth-while projects only because of boredom at being solicited so incessantly. — Broadcasting Telecasting.

MOVIE TOWN

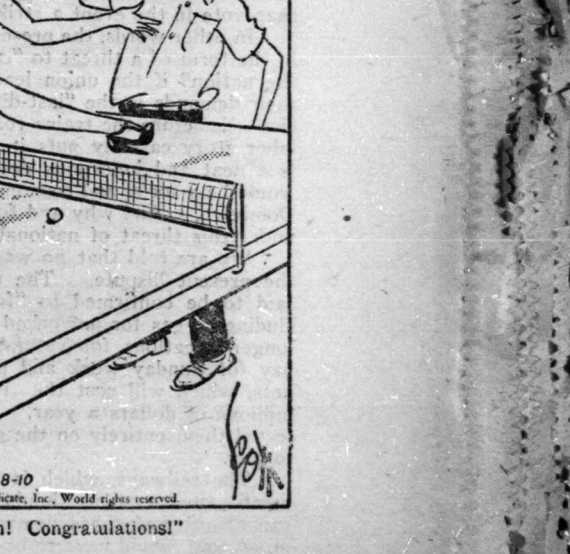
W. C. Fields was a convivial man, and was not noted for his abstinence, to put it mildly. A friend once asked him if he'd ever suffered the D.T.'s in Hollywood.

"I can't say," Fields snapped. "It's impossible to tell where delirium tremens ends and Hollywood begins."

UPDOWN TO PREVENT PICKING

The humanitarian motives of those who broadcast such appeals are unassailable, and indeed radio and television have performed wonders in solidifying the money necessary for medical research and treatment. The danger is that such appeals are reaching a point of diminishing return. Radio and television would do well to exercise restraint in this regard, before the public develops an indifference to worth-while projects only because of boredom at being solicited so incessantly. — Broadcasting Telecasting.

SALLY'S SALLIES



"You win again! Congratulations!"