

His Milk-Buckets Were Gold Plated

"There ain't a woman in the world would marry an ugly-looking guy like me!" he moaned.

And he cried like a baby after turned down his offer of marriage — and a million dollars. He'd already given her a gold-plated bicycle studded with precious stones.

Diamond Jim Brady never did marry, though, no doubt, many girls would have considered his millions simple compensation for his 250 pound bulk. He was generous, too; did everything in a big way. Threw lavish parties that lasted seventeen hours. Once ate 6 chickens himself at a single sitting; owned 5,000 pocket handkerchiefs; and would drown down Broseway wearing 2,548 diamonds. Even his cows were milked into gold-plated buckets.

In his lively, anecdotal book, "Five Minute Biographies" Dale Carnegie gives scores of examples of the eccentricities of world-famous celebrities. He says of Florence Zeigfeld, of Ziegfeld Follies fame, that he knew the phone numbers of more beautiful girls than any man in history. Even the lines of his showgirls' dresses had to be of the finest silk, for he claimed no woman could feel really beautiful unless she had beautiful cloth against her skin.

Money was no object. He postponed the opening of "Show Boat" for three months to get the right cowboy hats. And closed another \$150,000 production after the first night because he considered it unworthy of his tradition.

He never wrote letters but had a mania for sending cables, and during rehearsals would even send telegrams to the actors across the footlights.

When he fell in love with actress Billie Burke, he bought up a flower shop to send her its entire stock. She told him she hadn't been able to thank him by phone because his line was busy; so he had a golden phone installed, with a special ring for her private use.

Yet he hated making decisions. He used to keep a box of liquorice drops on his desk. "I eat them because they're all black," he said. "I don't have to make up my mind which colour I like best."

William Randolph Hearst, the publisher, had an income of \$150,000 a day, yet his favourite recreation when in New York was to go window-gazing. He often had as many as sixty guests staying on his vast California estate, but he liked nothing better than stealing away by himself to play patience.

He loved all animals, kept a private zoo that would have made any circus look like a sideshow, and once sent his yacht for a doctor at midnight and paid a medical fee of \$250 to have a pet guinea-pig's long leg set.

It was one of the most freakish examples of good luck that let Ely Culbertson, most famous bridgeplayer in the world, on his feet. He was in Paris in 1931 when he drifted into a gambling club, and bet one of his last four pounds on a game of chemin-de-fer. His card was being drawn when a Frenchman accidentally stepped on his foot, and he demanded an apology.

The Frenchman dared and challenged him to a duel — since they didn't have swords or pistols — they rushed out of the club and sprang at each other.

PUMPKIN PIE
1 1/2 c. canned pumpkin
2 eggs
1/2 c. evaporated milk

Garnish with whipped cream topped with slivers of candied ginger.

PUMPKIN CAKE
2 c. sifted cake flour
3 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cloves
1/2 tsp. nutmeg
1 1/2 tsp. cinnamon
1/2 c. shortening
1 c. granulated sugar
2 eggs, beaten
1/2 c. canned pumpkin
1/2 c. milk

Sift flour, baking powder, salt, and spices three times. Cream shortening. Add sugar; cream thoroughly. Add eggs and pumpkin, blending well after each addition. Add flour alternately into two greased and floured 8-inch layer pans. Bake in moderate (350°) oven about 35 minutes. Top with any favorite icing.

PUMPKIN NUT WAFFLES
2 c. sifted cake flour
4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
3 eggs, separated
1 1/2 c. milk
1/2 c. melted shortening
1/2 c. canned pumpkin
1/2 c. chopped pecans

POND CLEANER—This tractor-like boat is used in Russia to clear ponds of grass hampering the propagation of fish. A Mac, jauskas, a work team leader, is shown clearing a pond at a fish breeding farm in Lithuania. The prow of the boat is fitted with a scissors-type blade which cuts weeds at various lengths. Picture and caption material from an official Soviet source.

Serve These Nut-Filled Cakes During The Coming Holidays

By DOROTHY MADDOX

We have just baked two unusually good cakes, festive and surprisingly easy to make. Each uses jumbo Brazil nuts.

The fruitcake can be made in about 11 minutes. In addition to the nuts, the recipe calls for dates and maraschino cherries. This holiday loaf can be eaten immediately or kept for months.

The nut chocolate cake has delicate crumb texture and is rich in color and flavor. It's the kind of cake everyone in the family will enjoy.

Nut Tropical Cake (Yield: One 3-pound cake)
Three cups Brazil nuts (2 pounds unshelled, 1 pound shelled), 1 pound pitted dates, 1 cup (one 8-ounce jar) drained maraschino cherries, 1/2 cup sifted all-purpose flour, 1/2 cup sugar, 1/2 teaspoon baking powder, 1/2 teaspoon soda, 1/2 teaspoon salt, 3 eggs, 1 teaspoon vanilla.

*Put Brazil nuts, dates and cherries into large bowl. Sift flour, sugar, baking powder and salt over nuts and fruit; mix with hands until nuts and fruits are coated. Beat eggs until foamy; add vanilla. Stir into nut-fruit mixture until well mixed.

Turn into greased and waxed paper-lined pan 9 1/2 x 5 1/2 x 3 1/2 inches. Spread evenly in pan. Bake in a slow oven (300 degrees F.) 1 hour and 45 minutes. Cake must be cooled before slicing.

Nut Chocolate Loaf Cake (Yield: One loaf)
One-third cup shortening, 1 1/4 cups firmly packed brown sugar, 1 whole egg, 1 egg yolk, 3 squares (3 ounces) unsweetened chocolate (melted), 1 1/2 cups sifted cake flour, 1 teaspoon baking powder, 1/2 teaspoon soda, 1/2 teaspoon salt, 1/2 cup chopped Brazil nuts, 1/2 cup milk, 1 teaspoon vanilla.

Cream shortening. Add sugar gradually and cream thoroughly. Add whole egg and egg yolk; beat until light and fluffy. (Reserve egg white for frosting.) Add melted chocolate and beat well. Sift together flour, baking powder, soda and salt; add Brazil nuts. Add flour mixture alternately with milk to batter, mixing after each addition until blended. Add vanilla.

other with falling fists. When they were finally parted, after a black eye or two and a bleeding nose, Culbertson returned to the table and found that he'd broken the bank!

His stake had not only won the first time, but while he was fighting, his winnings had kept on mounting until they reached a total of \$6,000. It was soon afterwards that he taught himself bridge, though his Presbyterian father had brought him up to believe that cards were a device of the devil, and to-day he makes some \$250,000 a year out of the game.

Crauso had an equally fortuitous launching to fame. His early teacher told him, "You haven't any voice at all. It sounds like the wind in the shutters." But the youthful Enrico persevered, got his chance to sing in opera, and was so nervous at rehearsal that his voice cracked, he burst into tears and fled from the theatre.

Next he got a job as understudy and his big chance came when the leading tenor was suddenly taken ill. But Crauso was several streets away, half-tipsy in a wine shop. He rushed to the theatre and staggered on to the stage, but the audience almost drowned his voice with cat-calls. He was fired.

Next day, heartbroken and desperate, he decided to "commit suicide." He had enough to buy himself one bottle of wine, and just when he was drinking it, and planning how to kill himself with the opera, he dashed in from the opera. "Crauso!" he yelled: "Crauso come! The people won't listen to the other tenor. They insist on the stage. They're shouting for you!"

"For me?" Crauso cried. "They want you just the same!" the messenger panted. "They're shouting for 'that drunkard!'"

When Crauso died, in 1921, he was a millionaire. But his early poverty was so vivid in his mind — days when his mother wore barefoot to pay for his singing lessons — that right to the end of his life he kept a note of every expenditure he made. But Crauso was a tipster, he kept a record of the exact amount.

SELF-SUPPORTING—The skirt of this striking ensemble can stand by itself, supported by the stiff peltion lining that makes it stand alone. The outfit, first shown in Miami Beach, consists of a stropless bodice, knee-length shorts and supporting skirt.

Beat dry ingredients together. Beat egg yolks. Combine with milk, shortening, pumpkin. Add egg whites, beat until stiff. Fold into batter. Pour onto hot waffle iron. Sprinkle batter with 3 level spoons nuts. Makes four 9 x 9-inch waffles.

Combine pumpkin, corn syrup, eggs, and evaporated milk. Stir until well blended. Combine brown sugar, spices, and salt. Mix until well blended. Combine all three mixtures. Line 9-inch pie plate with pastry. (For crisp crust, brush egg white or melted butter on pastry.) Place pie plate on oven rack and pour in filling. Bake in hot (425°) oven 15 minutes, then reduce temperature to 350° and bake 35 minutes longer, or until knife inserted comes out clean.

Garnish with whipped cream topped with slivers of candied ginger.

PUMPKIN CAKE
2 c. sifted cake flour
3 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cloves
1/2 tsp. nutmeg
1 1/2 tsp. cinnamon
1/2 c. shortening
1 c. granulated sugar
2 eggs, beaten
1/2 c. canned pumpkin
1/2 c. milk

Sift flour, baking powder, salt, and spices three times. Cream shortening. Add sugar; cream thoroughly. Add eggs and pumpkin, blending well after each addition. Add flour alternately into two greased and floured 8-inch layer pans. Bake in moderate (350°) oven about 35 minutes. Top with any favorite icing.

PUMPKIN NUT WAFFLES
2 c. sifted cake flour
4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
3 eggs, separated
1 1/2 c. milk
1/2 c. melted shortening
1/2 c. canned pumpkin
1/2 c. chopped pecans

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1/2 c. canned pumpkin
1/2 c. chopped pecans

Melt several chocolate mint candy patties, chocolate tableting, filling to give your pie a new mint flavor.



Nut Chocolate Loaf is an anytime delicacy; Nut Tropical Cake, right, keeps for months, is easy to make.

Turn into a greased and waxed paper-lined pan, 9 1/2 x 5 1/2 x 3 1/2 inches. Bake in a moderate oven (375 degrees F.) 1 hour and 15 minutes.

Let stand 5 minutes, then remove from pan. When cool, cover top with seven-minute frosting, using reserved egg white. Garnish with Brazil nut curls.

Brazil Nut Curls
Cover whole Brazil nuts with cold water. Bring slowly to a boil. Simmer 2 to 3 minutes; drain. Slice paper-thin with vegetable peeler or paring knife.

Modern Etiquette
Q. When no ashtrays have been provided at a dinner table after completion of the meal, is it all right for a guest to light up anyway and deposit his ashes on one of the used dishes?

A. Never! It is much better to refrain from smoking rather than use a hostess' good dish for an ashtray. A thoughtful hostess, however, will always provide ashtrays for her guests.

Q. Is it proper for an office girl to smoke cigarettes at her desk?

A. No; her wedding must be as simple as possible, and she should have just one attendant.

Q. Does modern society require that a man merely touch the brim of his hat when speaking to a woman?

A. This is not a matter of etiquette, but one of her employer's wishes.

Q. What is the proper time of day to make a call of condolence?

A. This call may be made at any time of the day.

Q. Is it considered proper to use bread for sopping up the gravy on one's dinner plate?

A. Yes, if done in the right way — by putting a small piece of bread down on the gravy, and then eating it with the fork as though it were any other helping on your plate.

Q. If a close friend of a bereaved family attends the funeral, is it necessary that she wear black clothes?

A. No; any subdued shade of clothes is suitable. Just avoid anything gay or of a frivolous nature in your attire.

When a pretty Swedish girl is proposed to and accepts her man, she knows she will be able to marry quickly, even if they are both poor. For in Sweden young couples can now obtain a State loan to wed.

It's a mistake to encourage marriages and raise the birth rate. These are vital problems in a country like Sweden where only seven million people inhabit an area twice as large as Britain.

The marriage loans reach a maximum of about \$400 and carry an interest of four per cent. All borrowers must be Swedish citizens. Before they get the money they have to prove that they need it and have in the past always been hard-working and thrifty. The loan scheme is causing a boom in autumn water.

A custom still observed at many Swedish weddings is that of giving the bridegroom a shirt which has been made by his bride.

It is her gift to him and must be worn at the wedding ceremony. Afterwards the husband puts it away and the shirt is not worn again until his death when he is buried in it. Many Swedes believe that if a man has been a faithful husband his wedding shirt goes to Heaven with him.

Melt several chocolate mint candy patties, chocolate tableting, filling to give your pie a new mint flavor.

THE FEELING IS MUTUAL—Sticking his tongue out, Pat Garrison, 3, left, mocks a large boa constrictor which his brother, Beau, holds in their Washington, D.C., home. The snake, which Beau bought for \$40, is named "Sheba."

Sit Down, Ladies! Rest Yourselves

A robot designed to operate dangerous machinery and handle radio-active materials has been domesticated and put to work around the home.

It washes dishes, opens doors, fetches and carries for the lady of the house, and never asks for a rise or the afternoon off. And you can't overwork it because it has what every housewife has always dreamed of — five hands!

Hollywood author-producer Ivan Tors invented this paragon of domestic virtue for his science-fiction thriller, "Gog," which is also the name of the robot, then took it home as a present for his wife, Constance Dowling, who has the feminine lead in the picture.

There are lots of the robots in "Gog" and they all move on caterpillar tracks, and each of their five hands, which are operated by remote control and have individual antennae — has a specific function. One is made to turn knobs, another to handle a screwdriver, a third functions as a blow-torch, and so on.

The imaginative mind of Ivan Tors has put them to fiendish use in some highly novel methods of murder. With their brain centres set to react to human body heat, they live and work in a secret underground laboratory beneath the desert of New Mexico, where Herbert Marshall presides over a giant mechanical brain and a magnetic anti-gravity chamber.

Here, in a wire-mesh suit, one can float weightlessly in space. There is also a cold-room in which a man is neatly trapped, left to freeze solid and then broken into fragments. Another victim is burned alive by sound.

All these fiendish methods by which Tors has put them to fiendish use in some highly novel methods of murder. With their brain centres set to react to human body heat, they live and work in a secret underground laboratory beneath the desert of New Mexico, where Herbert Marshall presides over a giant mechanical brain and a magnetic anti-gravity chamber.

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THE FARM FRONT

By John Russell

Bursting of old upright or tower silos when filled with grass silage has generally been considered as caused by the greater weight of this silage compared with that made from corn. The Chemistry Division, Department of Agriculture Ottawa, suggest it may be the additional factor of gas production by the plant tissues that results in the almost explosive disintegration of the less rugged but apparently tight silos.

A preliminary test, made by packing a small quantity of a fresh, green, timothy - brome grass mixture in a tightly stoppered flask, showed that at the end of the first day gas produced from this green plant material produced a pressure of 3.8 pounds per square inch within the flask. At the end of three days the pressure had increased to 6.8 pounds per square inch and by the end of two weeks to 17.4 pounds.

The difference in the chemical content of the two types of silage and the greater density of the grass with consequent closer packing, may account for greater gas pressures in tower silos filled with grass than when filled with corn.

It's a trite saying that "the best time to stop a fire is before it begins." Furnaces and other heating and cooking appliances are just as efficient and fool-proof as the manufacturers can make them. But if the smoke pipe or the chimney becomes faulty an obvious fire hazard has arisen. Replacing a length of smoke pipe costs a few cents; it could prevent a major hazard or even loss of life.

An hour or so checking on heating and cooking installations and on electrical equipment, extension cords and the like, is time well spent. And not overlooking the danger of those used for waxing or painting. These can cause fire from spontaneous combustion; they are best being thrown out.

Another danger spot is under the stairs. Leaving the basement, often it is crowded with a miscellaneous collection of highly combustible material, papers, boxes, firewood, even coal. Experts point out that should fire get to this spot the draught will cause it to spread to other parts of the house.

Fire is the worst hazard on most Canadian farms, particularly those that are not serviced by electricity, for of necessity inflammable liquids must be used for illumination and wood must often be used for cooking and heating. During the years

Pepl, a young Austrian officer captured by the Russians at Stalingrad, waited his turn for bath-house parade at the criminal transit camp of Karabas — and got a surprise. The staff, including the barber who had to shave him, were all women fellow-prisoners.

The girl washing the razor was about twenty-five, with dark hair, dark, deep-set eyes, painted lips, finger-nails and clothes of her game, and if they fail to get them, lose face with their fellows. Pepl knew what happened when he was shaved, for the other two had knives, too. Shivering with rage he took off his coat and trousers and donned the rags they threw him. Then he went to Kolya's hut — his friend and fellow-prisoner — told him about it.

"I know them," Kolya said gruffly. "Wait here. I'll be back in ten minutes." He returned with face, hands, clothes covered with blood, and a bloody cloth. "But in your own again," he said. "I hid your good-bye. I have to leave here. Masha will take care of you. Give her my love." He walked out into the snow. Pepl never saw him again, but learned that he had given himself up to the guards and been transferred to another camp. Pepl was in his hut, Pepl found two of the card-players dead, with their throats cut. The third had been stabbed as he had run away.

Two days later Masha sent a message saying that Pepl had been chosen to take a bundle of clothes to the wash-house to be disinfected. She met him at the door and beckoned him in, telling the guard to wait in the disinfecting room. Then she threw her arms around his neck, burst into a torrent of weeping, and between sobs and kisses said she knew all that had happened, blamed herself for not taking better care of him, and promised that he was now under her special protection.

"I held firmly to those precious minutes spent with her as a drowning man clutches desperately at his rescuer," he says. "I know they saved my reason."

They met many times after that, and after another bloody affair in which a head prisoner beat another to death with an iron rod, and in turn had his head bashed in with a hammer by three masked avengers, which led to a blood feud and more killings, Masha arranged for Pepl to be transferred to the convalescent ward, where he could live under less horrible conditions and meet her more often.

Thanks to her, he stayed four months at Karabas instead of the normal few weeks, before he was transferred to a penal camp.

CROSSWORD PUZZLE

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Answer Elsewhere on This Page

Built-In Threader Eases Nerves, Saves Time

By EDNA NELSON

One of the best things that could happen to a housewife is an automatic needle threader. And it's here. Ready to act as an aid to the homemaker who's in a hurry, to the impatient and to home sewers with 10 thumbs is the first automatic needle threader on a home sewing machine.

Actually, a great stumbling block for women who are just learning to sew is the needle-threading operation, even though needle-threading skill and creative sewing ability are not linked.

Secret of the new device, which is built in as a part of the machine mechanism, is a tiny precision-built steel hook. The home sewer need only flip a switch and the steel hook drops down automatically, seizes the thread and draws it through the needle eye.

Other important innovations featured on this new machine include concealed lighting for clearer vision, collapsible thread-holders for double-needle stitching.