TABLE TALKS

What could be better in fall or winter than a savory, prop-erly cooked pot-roast? And alhough such roasts were originally cooked in a heavy iron pot on top of the stove, nowaays most of us use the oven. And the pot-roasts are just as tempting so long as one always embers that "slow and easy does it" and doesn't try to hurry things along too much

set you oven control for 350°F. and cook the meat un til it's really tender. With a properly cooked pot-roast you should hardly need a knife except for carving

There are two steps in braising meat - the term used for eooking pot roasts. First, season he meat and din it in flour if you like, then brown in a small amount of hot fat. The second tep is long, slow cooking in moist heat. Add a little liquid, usually water, but sometimes milk, cream, tomato juice, or soup - just enough to create steam. Cover tightly - and don't peek too often while meat is cooking!

When the meat is done, you'll probably want a rich, brown gravy to serve with it. Unless you are a very experienced cook, measure the ingredients. The trick in good gravy making is in the separation of the flour or gives you. cornstarch particles with cold liquid or fat before the heat cooks the particles in lumps. thorough cooking, too, is impor-

tant for full-flavored gravy. Remove roast from pan and pour fat drippings into a bowl. Pour about 1/4 cup water into roasting pan and heat. Bring to boil and stir carefully to dissolve all the flavorful brown bits. Use a skillet for your gravy making. Measure into it 3 tablepoons each of fat drippings and four. Heat together, stirring with a broad spatula or panake-turner until flour is bubaling and lightly browned Reduce heat and set skillet off beat. Pour into skillet the rich brown liquid in the roasting pan. Stir, and add slowly 2 cups water or milk. Stir, scrape, and stir as the mixture heats. Allow to cook 2-3 minutes to thicken and cook the starch. Add 1 tea-



THE BID - John L. Lewis, head of the United Mine Workers, urged the members of the United Steelworkers to bolt the CIO and hinted he'd welcome them into his organization. Lewis' appeal to the CIO's second largest affiliate came in a telegram to the Steelworkers' convention in Atlantic City, N.J.

per. Serve hot.

Instead of cooking potatoes with your roast, try sweet, tangy, colorful apricots and prunes for a new taste and a new look for your platter. PRUNE AND APRICOT

POT ROAST 3-4 pound beef rolled rump pot roast 3 tablespoons lard or drippings 4 pound pitted prunes 4 pound dried apricots

4 whole cloves Salt and pepper teaspoon nutmeg cup cider or apple juice Brown meat on all sides in lard or drippings. Add prunes, apricots, :loves, salt and pepper to season, nutmeg, and cider or apple juice. Cover closely and

simmer 21/2 hours or until ten-

If you're looking for a new seasoning to brighten meats, you may be surprised to learn that mixed pickling spices will do it, according to Elinor Richey Johnston of the Christian Sci ence Monitor. Here are two recipes, one for marinated lamb roast and one for spiced tongue with curry sauce, using these spices. You'll be pleased with the unusual taste this seasoning

MARINATED LAMB ROAST 2 tablespoons mixed pickling spices

11/2 teaspoons poultry l teaspoon salt 2 cans beef boullion 2 tablespoons grated lemon rind

3 tablespoons fresh lemon 5-6 pound boneless lamb

21/2 tablespoons shortening medium-sized carrots

1 medium-sized onion, sliced Combine first 6 ingredients to make marinade. Heat, but do not boil lace lamb in close-fitting pan. Pour in marinade. Cool. Place in refrigerator to marinate full 24 hours, turning several times. Remove meat from marinade. Heat shortening in heavy skillet or Dutch oven. Add lamb and brown on all sides. Add marinade and vegetables. Bake at 325° F. until tender - about 31/2 hours, or 45 minutes per pound, basting 5-8 times. Strain liquid and thicken

SPICED TONGUE WITH CURRY SAUCE pounds smoked tongue Cold water to cover

2 tablespoons mixed pickling l medium onion, sliced 3 sprigs parsley

Place tongue in 4 qt. kettle; wer with cold water. Tie spices in bag and add to water along with remaining ingredients. Cover; cook slowly until tongue is tender (about 2 hours). Cool in water, Remove skin from tongue; slice and serve with curry sauce and potato salad, or with rice and a green vegetable Makes 8-10

CURRY SAUCE 1 tablespoon chopped onion 2 tablespoons butter



SUBBING FOR MOM - Curtis G. Hall, shows how five pigs had to be fed after their mother refused to have anything to do with them. There are five baby bottles full of milk inside the wooden case, called "Mama" by the farmer.

FAR-TRAVELLED MASTERPIECE



One of 65 scenes of Canadian cities in the Seagram collection of paintings, now in Toronto on the first leg of a coast-to-coast tour, is inspected by Mrs. J. S. Hallam and Samuel Bronfman, president of the House of Seagram. The painting, which represented Toronto on a 40,000mile goodwill tour of 15 countries, was executed by Mrs. Hallam's husband, the late J. S.

3 tablespoons flour 2 cups spicy tongue broth 2 teaspoons curry powder teaspoon salt 4 teaspoon sugar 1/16 teaspoon ground black

1/16 teaspoon garlic powder Sauté onion in butter; blend flour. Gradually stir in tongue broth. Add seasonings. Cook until of medium thickness, stirring constantly. Serve hot

dirring over tongue. GLAZED PORK CHOPS 6 lean pork chops 2 tablespoons minced parsley 3 tablespoons each minced

onion and green pepper 3 cup water Season pork chops with salt, roll in flour, and arrange in greased baking pan. Sprinkle with minced parsley, onion, and green pepper. Add water; cov er and bake 1 hour at 325° F. Uncover; spread glaze over chops and bake, uncovered, 20 minutes. For glaze, combine 1/2 cup

apple jelly, ¼ teaspoon cinna-

mon, ¼ teaspoon cloves, and ¼

Footprint Reveals Police Murderer

cup boiling water

That early spring morning as he rode down the dusty street of the mining town of Clermont, n central Queensland, at the head of an armed escort, Inspector John Griffin was a very handsome figure. Mounted on a spirited bay thoroughbred, wear ing his blue tunic with silver on the epaulettes, white Bedford cord breeches, high black boots, a silver sabre and a high white helmet with a silver badge, the moustachioed inspector looked what he wasthe very personification of the law. On this new rich gold-field Inspector Griffin was Police Magistrate, Gold Commissioner, and Commissioner of Crown

Behind him rode two troopers and Sergeant Julian. On two pack animals was \$10,000 worth of raw gold which the police were taking to Rockhampton 200 miles away.

The handsome inspector saluted gaily as he returned the greetings of the red-shirted miners. His record in the police force was custinguished. He was cut out to be some day the head of the Queensland police.

He might have appeared less arefree if he had seen the scowling face of his junior, Sergeant Julian, Julian was upset because the inspector had insisted on accompanying the escort, for there was danger of an attack by bushrangers. Julian had protested that he and his two troopers were strong enough to rout any bush-ranging gang. Griffin had overruled him and Sergeant Julian rode in the rear in sullen ood as the police party jogged out of Clermont and headed in-

o the sparsely-settled bush. The police made good progress and a few evenings later they reached the crossing over the Mackenzie River. Here there was a sharp brush between Inspector Griffin and Sergeant Julian as to where they should camp. Each insisted his own choice was safer from a sneak attack. Julian won the argument. Nothing, however, happened that night.
Two days later the party
reached Rockhampton and de-

livered the gold to the bank. It received bullion and notes in exchange and started back.

On the first evening they camped at a lagoon. They made tea, and on taking the first mouthful one of the troopers spat it out and complained that it tasted bitter. Griffin agreed

Hallam.

and tossed the can into the bush-Some hot words between Inspector Griffin and Sergeant Julian followed and as an upshot the escort returned Rockhampton, where Julian resigned from the service. Griffin started back with the two troopers. Nothing untoward happened for the first few days.

Then they reached the Mackenzie River crossing and Griffin ordered them to camp in the scrub. Griffin now announced that the 'angers from bush-rangers were over and that he would leave the escort. He did so the

next morning.

Four days later a mailman found the bodies of the two troopers at the river crossing. They 'ad been shot through the head, and the coin and notes had been taken from the pack-Inspector Griffin took charge

of the investigation and, with Sub-Inspector Elliott, from Rockhampton, a native tracker and to o doctors, rode to the scene of The police theory was that it was the work of bush-rangers and that suspicion fell strongly on Sergeant Julian. The doctors examined the two troopers and said they had been poisoned by strychnine, and that

when they had apparently been recovering, they had been finished off with revolver bullets through the head.

While this was in progress, the tracker, an aborigine with acute powers of observation, had been searching the ground been searching the ground around the camp and in the scrub. After tea-time he came back and said he had found the track of a third man-the mur

"Foot yours, Inspector," said the simple native.
Inspector Griffin tried to bluster and then suddenly put his head in his hands. "I can't stand this any longer!" he cried. "I am

Griffin was brought to trial found guilty and sentenced to death. During the trial it came to light that Griffin had embezzled the police funds. But he refused to reveal where he had hidden the escort loot and he kept the secret until the eve of his execution, when he confided in a warder. The notes and gold coins were found in a hollow log near a lagoon. As for Sergeant Julian's behaviour, he had a hunch about Griffin. The bitter-tasting tea

was the final straw that made him get out of the service-and saved his life.

BEES BEHAVED BADLY

A swarm of bees attacked and routed the South African town of Douglas and resulted in thirty people attending hospi others "barricaded" themselves in while long distance telephone calls were put through for help. No one was seen on the street for over three hours, then an aeroplane arrived with poison spray with which the bees were either destroyed or chased out

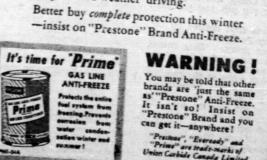
The trouble started when they flew into town and settled in the jail. Prisoners were told to dislodge them but instead of leaving meekly, they turned on the prisoners, and then made a general declaration of war or the town.

\$\$\$\$ \$\$\$\$ COOLING SYSTEM EXCESSIVE LEAKS FROM RUST ENGINE AND CORROSION WEAR GAS MILEAGE FROZEN RADIATOR A ENGINE BLOCK CLOGGED COOLING

SYSTEM Wouldn't you rather have the complete protection of PRESTONE BRAND ANTI-FREEZE

tection? Incomplete anti-freeze protection can cost you money,

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UCC



TECUNDAY SCHOOL

Rev. R. B. Warren, B.A., B.D.

Memory Selection: Trust i the Lord with all thine heart; and lean not unto thine own un-derstanding. In all thy ways acknowledge him, and he shall direct thy paths. Proverbs 3:5-6.

This is the first of five lessons dealing with important subjects from the book of Proverbs. Wisdom, as used in this book, has a moral value. "The fear of the Lord is the beginning of knowledge.' 1:7 "Happy is the man that findeth wisdom" 3:13. He is wise who walks in God's ways. The memory verse contains a remarkable promise. It calls for faith in the Lord in preference to self-will. The complete committal of the self to God insures Divine guidance. Worry and fear disappear in the presence

Young people should read and reread prayerfully the book of Proverbs. Here the good way and the evil way are clearly set forth. We are warned that the way of the wicked is as darkness. We are advised, "Avoid it. pass not by it, turn from it and pass away." The warnings are applied to the many phases

Modern Etiquette

Q. Which is correct form "Mrs. Whitney, this is my hus-band," or, "Mrs. Whitney, this is Mr. Smith?" A. The correct form is, "Mrs Whitney, this is my husband."
Q. Is it proper to invite the

A. These invitations are usually telephoned, or else friends are personally asked. But it is also correct to write Q. When attending a dinner

... Fashion Hints ...

Wisdom for Daily Living Proverbs 3:1-6; 4:10-15, 18-19.

of such faith.

in every day living. On the other hand "the path of the just is as the shining light, that shineth more and more unto the perfect day. "One sees the truth of this as he visits the aged. The man who has disipated his life in following after the shiny baubles of worldly pleasures is restless in old and peace. Though our outward man perish, yet the inward man is renewed day by day. One youth said in excusing his un-godly way of living, "Well, one ast sow his wild oats." Does he? Let him remember that 'Whatsoever a man soweth, that shall he also reap." Galatians 6:7. It is better to take God's way which is the way of wis-

O If a man is wearing very soft hat, is it really neces-sary for him to tip this to a woman by removing it from his the brim all right in this case?

A. A man who only touches his hat is just "going through the motions" of courtesy. To be correct, he should take his hat by the crown, instead of the brim, lift it slightly from his

> minister and his wife to the wedding reception? A. Certainly it is the most courteous thing to do. Q. When a man brings guest to his home and presents him to his wife, does she make edgment, "How do you do?" A. In this instance, it is better if the wife shows a little more cordiality and adds, am very glad to see you," some such similar expression. O. Should letters of invitaion be sent to a home chisten-



ROMANTIC, FEMININE lace is the stuff that a bride's lingerie dreams are made of. Here acetate lace panels lavishly inlaid against filmy nylon tricot in a princess gown unepxectedly laced in the back with satin ribbons. Bodice is also lace, lined with tricot. The delicious finger-tip length peignoir foams into puffed sleeves.

Certain people swear by

Marion Hogan, the wind and

weather woman. Shapely, blue-

eyed Marion is head of a firm

named Weather Services Inc.,

which has offices in the new

John Hancock Building in Bos-

Her enterprise is one of grow-

ing prosperity, the result of years of hard work in selling

a service which at first seemed

nessmen she approached. Yet

Marion now has regular cus-

tomers who say they would

never again dispense with her

Take the case of the Rice

Bakeries in Baltimore. Like any

other bakery, the Rice company

directors were never certain

how their sales would run from

day to day. Consequently, they

had to bake many more items

than were actually sold, and

their losses with the left-overs,

which more often than not

were unsaleable, ran to hun-

The bakery management sus-

pected that a certain amount of

the variations in their sales was

caused by the daily weather,

But they did not know how to

Miss Hogan and her scientific

staff undertook to analyze the

bakery operations in terms of

all the daily weather factors

from fluctuations of temperature

They reduced these data

a set of categories, each spe-cified by a single number, and

an accompanying table told the

in terms of daily sales expecta-

bakery every morning and gave them a forecast category num-ber for the day. The bakers

then hunted up the expected

their production accordingly.

They found that by following

to cut their leftover losses by

30 per cent. Marion's almost un-

canny skill has so impressed them that they want to continue her service indefinitely.

overcome this difficulty.

to direction of wind.

less than useful to the

valuable services.

nce, what should be done with Making Money the napkin when one leaves the table to dance? A. The napkin should be left infolded at the side of the plate Q. Who is the first to present his ring in a double - ring wedding ceremony?

A. The bridegroom. Q. When the conversation among the guests is centered about one person who is present, and is so complimentary that it really is embarrassing, what should this person do? A. The best thing for him to do under these circumstances is to turn the conversation towards someone else, or some other subject.

say, "I am very glad to have met you," when taking leave of a woman to whom he has just been introduced?

A. It is better if he waits until the woman expresses her pleasure (if any) over the meeting, before he expresses his own. If she says nothing, a nod

of the head and a pleasant "goodby" is all that is necessary.

16. Yellow bugles 34. Fingerless CROSSWORD 1 2 3 4 5 6 7 8 9 10 11 grove
29. Note of Guido's
scale
30. Bounder
31. Biblical king
32. Railroad 21 | 22 | | 30 31 82 33 34 35 36 37 38 45 46 47 48 49 50 51 52 53 53

For some years scientists at the University of Conneticut have been experimenting with a high-energy, low-fibre ration for laying hens. The latest report shows that the results are Hens still produce more eggs on less feed, and weigh more at the end of the laying period when they get the high-corn ration, than they did on a stand-ard ration. That's 13 to 16 more

eggs apiece on 13% less feed. What's more, their pen litter was dryer, indicating less water secretion. And egg hatchability

was higher, too. The main changes that the scientists made in the standard formula to get the high-energy vellow corn for ground oats and half the wheat middlings. They also doubled the syobean oil meal and meat scrap, and added

20 grams of niacin (nicotinic

. . . If you're thinking of juggling your own rations around this fall, here are the "recipes" for the two that were com Ground yellow corn 713 1223 500 250 Standard wheat (middlings)

Soybean oil meal Meat scrap (50%) 50 100 Fish meal (60%) Butyl fermentation product Steamed bone meal Ground limestone 60

Vitamin A and D feeding oil (2,000 units

THE FARM FRON

trate (3 mg. per lb.) 2 Manganese sulphate 0.25 0.25 Nictoine Acid ... 20 grams 2000.25 lbs. 2000.25 lbs. * * *

The high energy feed may cost a bit more per hundred, but more eggs on less feed, and heavier hens, usually mear that it's cheaper in the long run. You can get up to 20% more eggs from your Leghorns - just

> Wyoming tests show. To dub just cut off the comb and wattles of the pullet with a pair of scissors, snipers or knife, at five to six weeks. Scientists at the University of

Wyoming say dubbed birds do better because they have no combs to freeze, and so are more active in cold weather. Eggs lost as much quality in four days at 70 degrees F. as

they do in 192 days at 30 degrees, say poultry scientists. Upsidedown to Prevent Peeking

Vitamin B-12 concer

much expensive equipment by rigging up home-made cooling The main trick seems to be

for top prices.

this: gather the eggs as often as you can, and stick them into the cooler as soon as possible. That's the best way to assure freshness when they hit the

That makes egg-cooling mighty important during hot fall days, if you want to hit top grades

Farm basements are too warm

and dry for egg storage, say Michigan State College scien-tists, after checking 20 farm-

But some folks have licked the cooling problem without



"CHECK DIFFERENCE" - Phil Nahan, a Chicago television repairman, displays the \$100,005 check he got for servicing a set. However, there was a slight mistake from the machine that printed the check. Phil's bill for the job was \$5.

Blind Doctor Delivers 2,000 Babies

NEA Staff Correspondent

Chelles, France - (NEA) In this little village, 20 miles east of Paris, 70-year-old Dr. Albert Nast recently delivered his 2000th baby.

Little Marie-Claire was the sixth infant he had brought in to the world in the space of 36 self, but all the more significant for a doctor who has been blind It is difficult to believe, watch-From The Weather

> weekly medical consultation you would be struck by his surety of movement and by the complete confidence of his pa-"I am as much at my ease as any other doctor. Instead of

however, the other senses of we

who live in total darkness are

"I can establish my diagnoses

in other ways - by touch, smell

Naturally. I am dependent on

my staff for some things, such

and outward signs of ailments

He shrugs his shoulders ever

"There is nothing extra-

of fact, vision is not essential

about to be born, relying en-

The dexterity of this blind

doctor is only matched by his

humility. The confidence and

affection of his patients is re-

the miracle of willpower in a

man who twice in his life had

death of his 20-year-old wife.

Louise, in childbirth, 40 years

Dr. Nast's most precious help-

mate is his second wife, Manon,

some 30 years his junior. She helped him overcome the deep

despondency caused by the first tragedy and the black fits of

despair which beset him when

"My eyes," he calls her. They have two daughters and

an 11-year-old son besides Ray-

sight at the age of 44.

his world went dark.

tirely upon my hands."

ward enough.

Before I became blind. I often

so slightly when you express

detectable to the eye only."

deliver babies, sight unseen.

or the sound of a patient's voice.

not over-developed. We are just

not hampered by vision.

in his 14-bed rural clinic, that

he cannot see. Watching his tri-

two eyes I have one at each of From then on Albert Nast my 10 fingertips," says Dr. Nast. never looked back. His assist ants, a certified midwife and a "It is those who see who are nurse, have been with him since responsible for the inferiority complex from which the majorhe made the decision. Two nurses' aides and a cook comity of the blind suffer," he added. "Contrary to popular belief, plete the staff. The clinic is run on a community basis, with

everybody ready to give a hand whenever needed. Despite his handicap, the doctor has led a fuller life than

could not save his sight.

light of day," he recalls.

"I was in despair. Suicide

seemed the only way out. But

my clients all rallied round me.

I then decided to continue to

practice medicine without the

shelf in his office are the books his mother's life, and 12 grandhe has written before and after his blindness - novels plays, medical and legal works

> he has kept abreast of the latest developments in medicine, thanks to the devotion of his But over and above all this

to the cause of the blind. At 70, "Docteur Miracle," as

Recently Dr. Nast was asked by a group of California doctors to go to the United States to

serve the cause of my brothers



DR. NAST AND 2000TH BABY: "Vision is not essential."

At 23, Albert Nast was a brilliant young lawyer. He abandoned law to study medicine, and poems.

He was elected deputy before primarily with the idea of savthe last war on an independent ing young women from the fate of his first wife. In 1922 he hung ticket and is municipal councilup his shingle in the village of lor of his little village. All along Chelles in what had been his father's hunting lodge. Until 1931, he led the busy life of a country doctor. Then

the event predicted by an eye there is his unceasing devotion doctor when he was 11 happenright, then the left eye. Twentytwo operations and 14 oculists

some of his patients call him, looks a good 15 years younger. smoker. His great relaxation is music. Besides being a good pianist, he is very proud of having preserved the fine barimade him consider an operation

give a series of lectures and practical demonstrations Regretfully he refused. "My place is here," he says. "I have only one ambition, to