

## TABLE TALKS

Jane Andrews.

Of course you've heard it before, but it's worth repeating — and remembering — that cake-making is an art which requires precise measuring and mixing of all ingredients for complete success. In other words, don't guess. Oven temperatures should also be checked carefully, and for butter cakes, make sure all ingredients are at room temperature.

There is a standard method of mixing butter cakes which begins with creaming the shortening, and adding sugar gradually. Separate eggs, beat yolks and add to creamed mixture, etc. If eggs are not to be separated, add whole, beaten eggs. Sift flour, measure, add other dry ingredients and mix alternately to butter-sugar mixture, keeping batter at same consistency throughout. And flavoring and, last, beaten egg whites. Variations of this method may be found in some recipes.

For butterless cakes, the method of mixing is this: In general, separate eggs and beat yolks until thick and lemon colored; add sugar gradually, beating after each addition. Add flour and liquid, if any, and fold in sifted, dry ingredients. Fold in separately beaten whites. This method, also, may vary with certain recipes.

Here is a new lemon chiffon cake that calls for only 6 eggs. It has the delicate flavor of fresh lemon and is crowned with a fluffy lemon frosting that doesn't require cooking — just whip it up in a jiffy and spread it over your cake!

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 1 teaspoon salt  
 ½ cup salad oil  
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## Fashion Prints Her Springtime Edition

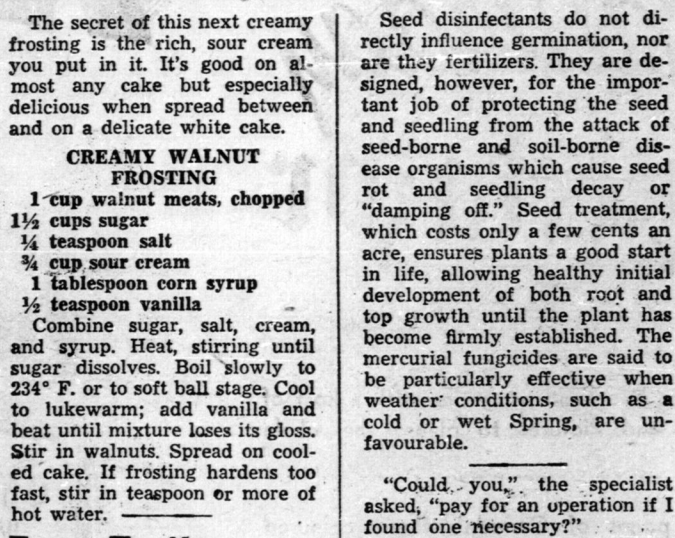
Earlier than the first crocus, Fashion's perennial harbinger of spring, the print dress, is now blossoming in designers' salons. Pictured below are some of the styles and fabrics you'll soon be seeing in the stores.



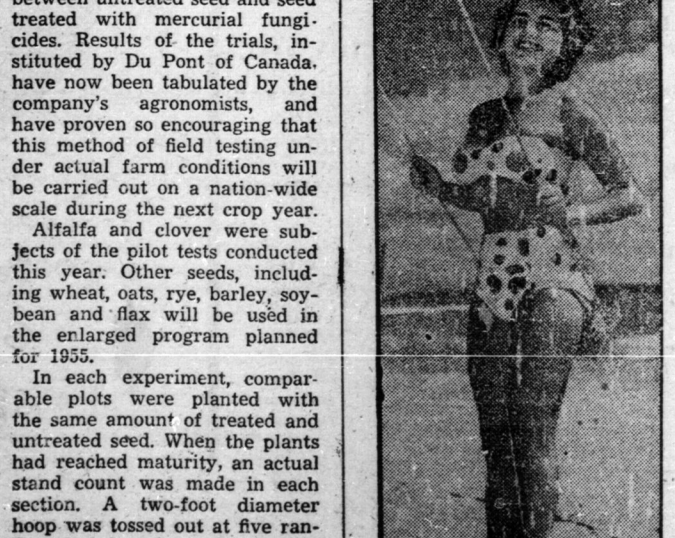
**CHIFFON**—Shirwaiz treatment is given to this printed silk chiffon in Caribe blue; belted, button-front dress has bracelet-length sleeves, cuff-link style collar.



**SWISS COTTON**—High-luster polished Swiss cotton print for springtime has fitted bodice, deep, open neck. It's set off by a self collar and a bow-tied cuff.



**SHIANTUNG**—Dior influence is seen in this white silk shantung border print for spring. Sleeveless dress features flattened, raised bustline; long-torsoed bodice and full skirt.



**SURAH**—Red-and-white silk surah print appears in this springtime dress which features self-pleating trim. It doubles as lining for the red-wool jersey coat.

## How Purdom Sang With Lanza's Voice

FILMLAND usually likes to keep its trick-work a secret. But it tells the truth to the public with "The Student Prince." The idea was that if Edmund Purdom's singing voice was heard, although he is the star we see, the voice belongs to Mario Lanza.

A remarkable story lies behind it all, and Edmund Purdom recently told how it was done. Coincidence played its part. To begin with, Mario Lanza was to have starred in the film, and he pre-recorded all the songs for it but difficulties arose and it was decided not to go ahead. The producers were left with songs but no singer. That was in October, 1952. Three months later, Edmund Purdom was placed on contract. The two events had nothing whatever to do with each other.

After appearing in "Julius Caesar," Purdom found himself at a loose end and with nothing lined up for him. The film he was supposed to do was postponed. Rather than waste time, he decided to take advantage of the numerous facilities offered free to contract players. He could take lessons in more or less anything he liked. So he studied various subjects which he thought might be useful. Among them were fencing, dancing, dramatic coaching—and singing.

"Singing was the one thing I'd never tried before," he told me, "and rather so my own surprise I found myself developing into quite a good baritone under the guidance of Maestro Leon Cepeda. After a time, I felt that I was ready to have a go at singing in musicals if anyone asked me. Which, when you come to think of it, is rather ironical, it's not my own voice, after all!"

From time to time, Hollywood studios make what they call production tests. Their aim is to try out players in various parts as well as to experiment with lighting, make-up and so on. Edmund Purdom was put into one of these production tests with Ann Blyth. Once again, fate was weaving its strange pattern. For Ann had been cast as Mario Lanza's co-star in "The Student Prince," and she had pre-recorded her songs at the same time as he had done.

Telling this, Edmund Purdom revealed a sidelight on Hollywood's recording technique. Most songs are recorded several times and very often certain notes from one recording are better than in another. So the best parts are taken from each individual sound track and then "dubbed" on to one fresh track. In this way, it is possible to get a completely faultless song although the original quality may have varied considerably every time it was recorded.

As it happened, Mario Lanza's voice in this case was so good that it wasn't necessary to record him more than once. But when it came to duets with Ann Blyth, the two stars did their recordings quite separately. The best of Ann's sound tracks could then be blended with Lanza's.

## "The Blue From Across The Seas"

Housewives of more than a hundred years ago were using a blue pigment known as ultramarine to make their white clothes seem whiter. The same ultramarine blue is still used today, but it is also giving its brilliant hue to such modern materials as plastic housewares, linoleum, and the coated fabrics used in bookbinding.

The history of ultramarine stretches over many centuries. The Egyptians and other ancient peoples prized a blue semi-precious stone called lapis lazuli which was found in China, Tibet, Persia and Afghanistan. In medieval times, it was discovered that the blue stone could be ground and refined as a color pigment. Caravans from the East brought lapis lazuli to Europe. There it was known as ultramarine blue — "the blue from beyond the seas." Ultramarine pigment illuminated medieval manuscripts and brightened the canvases of Flemish and Italian masters. This blue was valued by artists above all other blues. However, with increasing demand, supplies grew scarce and fabulously expensive.

Chemists in the early 1800's analyzed the stone from across the sea and in 1828 they discovered the secret of a process to make the pigment artificially. French and German factories began commercial production of ultramarine soon became even more familiar as a common washday aid than as an artist's color.

Unlike a bleach, ultramarine doesn't whiten clothes by chemical action. It creates an optical effect of whiteness by reflecting the blue waves of light to neutralize the yellow light which white surfaces reflect. Industry takes advantage of this effect, too, in the whitening of paper pulp and paint pigments. In the 1890's, Isaac Reckitt, a starch-maker with a small business in Hull, England, entered the bleaching business. He began to import the pigment from the Continent to sell to the housewives of Britain. Reckitt's side-line made his name a household word and his company the world's largest supplier of ultramarine.

Records show that the company filed its first Canadian order 90 years ago, when 25 hundredweight of laundry blue arrived in Montreal. The same sort of blue is still whitening Canadian clothes today. To us, ultramarine is still, literally, "the blue from beyond the seas."

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## Round Steak Served This Way Makes Tasty Square Meal

Here is a fast and hearty recipe for preparing round steak in combination with dill pickles and vegetables.

There's a full-flavored goodness to round steak which is enhanced by long, slow cooking; prepared this way, you have a "company" dish to add to your menu selections that will be a most-any-day treat for the family.

In purchasing round steak, allow approximately ¼ pound per person. After purchasing, store in refrigerator, wrapped loosely in waxed paper. Plan to use the round steak within three to five days.

**Round Steak, Dills and Vegetables (4-6 Servings)**  
 Two pounds of round steak, cut ½ inch thick; four, 1½ teaspoon salt, 8 carrot strips, 4 celery strips, 4 dill pickles, cut in half lengthwise; 3 tablespoons fat, 1 cup beef bouillon, ¼ teaspoon pepper, ¼ teaspoon onion salt.

Cut round steak in 8 pieces about 3 x 4 inches. Pound in flour with edge of heavy saucer. Sprinkle on salt. Lay 1 strip each of carrot, celery and dill pickle on each piece. Fold meat in half. Fasten with a pick. Brown meat in hot fat in heavy skillet. Add remaining ingredients. Cover. Simmer 1½ hours, or until tender. Thicken gravy, if you care to.

can, complete with sea-diving kit, who also had heard of the diamonds found in the rivers and streams of inland Brazil. The Siemelos looked goggle-eyed at the outfit strapped to the American's pack mule. He reasoned that if a few diamonds (as had been reported) could be dug from the banks of the rivers, then more and bigger diamonds would be found in the middle. Diamonds were indeed found, but the simple-minded diamond-diggers scratching and panning for stones believed that the American was poaching on their diggings. The idea was ridiculous, but the angry diggers wouldn't have it. The situation was beginning to look ugly and blood looked likely to be spilt before Sasha Siemel took a hand.

The American was prevailed upon to accept ten diamonds for the diving outfit. After the transaction the new owner promptly took an axe and smashed the helmet, slashed through the hose, and left the wreckage as a testimony to his side of the adventure. It is said that there are many old hunters, and many bold hunters; but that there are few hard-hunting men. One of the few is "Jungle Fury" is one of the few.

Sasha accepted, but on one condition: that if he wrestled with the Turk one night, the man would consent to a ten-round boxing match the following night. The wrestling match proved a fiasco, for after the Turk had bitten through his opponent's ear with a full set of gold teeth, guppy from the spectators caused a diversion and Beduino disappeared from the ring. The challenger was all for leaving town, but was persuaded to stay for the return match after an official had promised there would be no further guppy.

Siemel won the boxing contest with a blow that floored the Turk and left him with a hand too badly damaged to permit of hand-shaking for some weeks after. With his share of the purse the winner bought a mule, and with rather malignant humor named it "Beduino!" During their travels the two brothers — later they parted company — learned of a diamond strike on the Rio Mano. They decided to go there. From out of the blue came an Ameri-

## SUNDAY SCHOOL LESSON

By R. Barclay Warren

The Grace of God  
 1 John 4:19; Ephesians 2:4-5;  
 Titus 2:11-14.

Memory Selection: Herein is love, not that we loved God, but that He loved us, and sent His Son to be the propitiation for our sins. 1 John 4:19.

Man is sinful; yes, dead in his sins. But God loves us in spite of our sin. So great is that love that He gave His only begotten Son, Jesus Christ, to save us. We are not saved by joining a church nor by any works we may do. We are saved by believing on Jesus Christ. It's as simple as that. Yet the change is radical. We turn our back on ungodliness and worldly lusts and live soberly, righteously, and godly in this present world.

We do not live as those who feel they are losing a lot. We have an upward look. "Looking for that blessed hope, and the glorious appearing of the great God and our Saviour Jesus Christ; who gave himself for us, that he might redeem us from all iniquity, and purify unto himself a peculiar people, zealous of good works." To be one of God's peculiar people does not imply less intelligence. It is an echo of what God said concerning Israel: "Ye shall be a peculiar treasure unto me above all people." Exodus 19:5. Jesus Christ forgives and purifies to Himself a people for his own possession. We are peculiar in the sense that we are his particular property. He has bought us by his own blood.

You do belong to Jesus Christ. He died that you might be His. Faith makes the contact. Good works will follow.

As word spread of the caves, others came and joined these men and women until there was a vast population living under the mountains. Kings who sat upon thrones ruled the population and regular meetings took place to decide the future moves of these primeval people. Artists decorated the walls of the caves with bison and wild horse drawings. With the melting of the ice cap, the caves fell in after the dwellers had moved out.

The caves were first discovered more than 100 years ago, but lost sight of until 1880. We now took much notice of them until Father Carballo came to Santander as a young priest in 1905 and began his explorations. In April, 1902, Father Carballo stumbled by accident on the ancient king's throne room near Mount Castillo. Now he is going to re-enter the maze of caves in search of further proof that our ancestors sheltered here when the world was a block of ice.

How did our ancestors survive when Arctic glaciers covered Europe 15,000 years ago? From Santander, Spain, comes word that a priest, Father Jesus Carballo, aged seventy-six, may soon solve this mystery. Father Carballo has spent most of his life crawling through a maze of tunnels and caves some thirty miles southwest of Santander on Spain's north coast.

He has discovered arrowheads, bone implements, paintings on walls and other clear indications of a vast underground Ice Age City. Some of these tunnels descend for more than a mile into the bowels of the earth.

Father Carballo believes that some 13,000 years ago wandering humans being found the caves and went into them for shelter. While the women remained in the depths below to tend the children and to make hunting weapons, the men went foraging for food.

Upstairs down to Prevent Peeking

A farmer's work is creative. He produces from soil and seed, from sun and rain and atmosphere, new wealth that is necessary and useful to his fellow humans. The true farmer finds much of his work thoroughly fascinating, because he can always observe, always learn, and always improve. He deals with fundamentals.

On the farm one may not grow lyrical every day at the beauty of sunrises and sunsets, the excitement of storms, and the purity of the air. Yet all these do count among the compensations of farm living. A bird's song is never so annoying as a blaring radio from a nearby apartment. The antics of young animals are more entertaining than noisy streams of passing traffic. A landscape that varies day by day offers more charm than unchanging vistas of brick and cement. Is not the privilege of living in the country, side an asset?

## THE FARM FRONT

by John Russell

Most columns regarding farming, these days, are either fact-based or opinion-based. So, for a change of pace, here's something a bit more cheerful, taken from an editorial by Wheeler McGinnis, Editor-in-Chief of the Philadelphia Farm Journal.

Whether Mr. McMillan makes his living by farming, or solely by writing about it, I cannot say. Any way, here's what he writes.

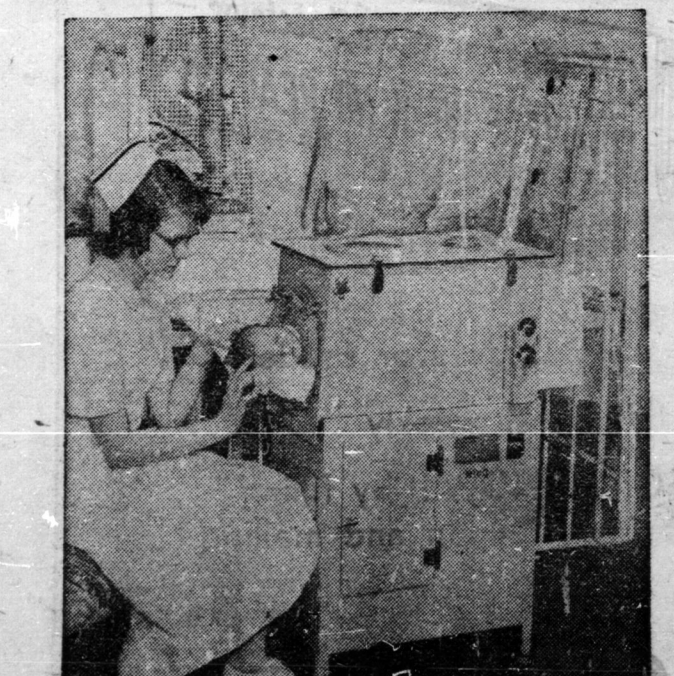
Farming is one of the few businesses in which a whole family can share actively. To do this, however, the farmer must leave home. Their wives and children can take no part in planning or doing it. In thousands of families man and wife go separate ways to their separate jobs each day. In a farm home the sense of real partnership can grow. A man and his wife and his children can see each day's work and its results. They can plan together and really live together. Farming is a privilege, because the home is genuinely its center.

Nowhere else can children more surely grow into good and competent adults. Millions of times it has been truly said that farm children benefit from their early opportunities to assume responsibilities. Farm youngsters can find wholesome varieties of gaiety that no city child knows about. They share in the care of animals, and in affection for them. They have chances to get into business for themselves and learn early that faithful work pays off.

Farmers do not have to jam themselves into packed subways, buses, or elevated trains, twice a day, nor drive long distances to and from their work. They seldom have to eat from a lunch pail. They rarely punch a time clock, and do not have to wear numbered badges. They do not have to pay dues to belong to a club, nor go on strike at the order of some leader. No fellow-worker scolds a farmer for doing too much, and no boss berates him for doing too little.

Editor's Comment — A really nice piece of writing, Mr. McMillan. Now, let's go out and see if the pump is frozen up, and if the snowplow has been along to clear the roads, and if the kids can get to school.

PAT PROBLEM—Little Bruce Duggan, 2, is mightily proud of his pet duck and pet dog. The Mallard duck, named George, and Mokey, the pooch, roam the suburbs chasing cats and running after automobiles.



**SMALL BABY — BIG BATTLE**—Nurse Rosemary Cardillo watches over Marilyn Terwilliger, who lies in a baby iron lung which saved her life when she was stricken with polio when she was five weeks old. The March of Dimes rushed the respirator, and Marilyn, now a polo veteran of five months, is on the road to recovery.



**SWING TO SPRING**—At least for a moment or two, and forget dreary winter days while you swing on the beach with Mary Lou Lynn.



**ON A BENDER**—Night-club entertainer Akiko Suehiro does a backbend to show how easily she ripples off some "cool" notes on the trumpet. In addition she does some dancing and acrobatics while entertaining people in Tokyo.

ANNOMARIANO  
 1954  
 REPUBBLICA ITALIANA

COMMEMORATIVE—Italian postal authorities have just issued this stamp honoring the Marion Year. The stamp features "The Madonna of Fily." From a marble group by Michelangelo, now in St. Peter's Basilica in Rome.

**CROSSWORD PUZZLE**

ACROSS  
 1. Goddess of rice  
 2. Quick to learn  
 3. American  
 4. Man's name  
 5. Level  
 6. Dainty  
 7. Mark of an  
 8. American  
 9. Youngster  
 10. Divisor for  
 11. Wrecking  
 12. Designer  
 13. Awarded  
 14. Japanese  
 15. More rational  
 16. Item of property  
 17. Abe  
 18. Present  
 19. Cuddly  
 20. Yell  
 21. Bird's nest covering  
 22. Flathead

DOWN  
 1. Yooz  
 2. Eddie  
 3. Yooz  
 4. European  
 5. High  
 6. Kitchie's  
 7. (Soc)  
 8. Wax  
 9. Avo  
 10. Marry  
 11. American  
 12. European  
 13. Bird's nest  
 14. Yooz  
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 21. Yooz  
 22. Yooz

Answer elsewhere on this page.

**THE FARM FRONT**  
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**May Soon Solve Ice-Age Mystery**

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