



TABLE TALKS

by Jane Andrews.

Dainty pancakes rolled around a filling, make an unusual main dish for special luncheons or suppers. For this purpose, you can use your favorite pancake recipe, or make the base from a recipe that requires very little flour, just enough to hold the eggs together. Both types of pancakes are baked on a griddle and folded around a rich filling. A sauce to pour over them completes this dish.

CHICKEN PANCAKES

IMPERIAL
3 eggs
1 teaspoon salt
1/4 cup milk
2 tablespoons flour
Fat for frying

Beat eggs with salt, milk and flour until smooth. Pour 2 tablespoons batter into heated, lightly greased skillet to form a pancake 1/2 inches in diameter. Cook over medium heat to a light brown on one side only (pancakes are not turned.) Continue making pancakes, placing each, brown side down, on moisture-proof wrap or clean towel.

GRAND FILLING

1 tablespoon butter or chicken fat
1 tablespoon flour
1/4 teaspoon each, mace and paprika
1 cup milk or chicken broth
Salt and pepper to taste
2 cups finely chopped cooked chicken
1 cup grated or crumbled Cheddar cheese

To make gravy: melt the fat over low heat; blend in flour, mace, and paprika. Add milk or chicken broth all at once, stirring constantly until uniformly thickened and bubbly. Add salt and pepper. Remove from heat.

For filling: add enough gravy to moisten chicken. Spread over low heat; blend in flour, mace, and paprika. Add milk or chicken broth all at once, stirring constantly until uniformly thickened and bubbly. Add salt and pepper. Remove from heat.

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at 375° F. 20 minutes or until sauce is bubbly. Serve hot. Makes 6-7 chicken pancakes.

If you want to vary this chicken stuffing, add chopped rice, olives and chopped celery to the chicken. Or, add a little chopped onion (pan fry it first) and about 1/4 teaspoon curry powder to the chicken.

If you want to serve pancakes for dessert, roll and serve them with a sauce, or spread jelly or fruit on them before rolling them jelly-roll fashion. Here is an easy recipe, using a small amount of your favorite pancake mix and a little bit of grated lemon rind.

FRENCH PANCAKES
3 eggs, beaten
1/2 cup milk
1/2 cup pancake mix
1/2 teaspoon grated lemon rind
Combine beaten eggs and milk; add pancake mix and lemon rind, stirring until smooth. Place about a teaspoon of batter in a small frying pan and heat until butter bubbles. Pour in enough batter to coat bottom of pan with a thin layer. Bake until delicately browned on under side; turn and bake on other side. Roll up and serve with following sauce.

CHERRY SAUCE
1 No. 2 can dark cherries
1/2 cup sugar
2 tablespoons cornstarch
1 tablespoon lemon juice
Heat cherries. Combine sugar and cornstarch thoroughly. Add gradually to cherries, stirring constantly. Cook until thickened. Add lemon juice.

Instead of using cherry sauce, you can spread each hot pancake with tart jelly, roll up and sprinkle with confectioners' sugar. Or, roll your pancakes around fresh or frozen strawberries. Sprinkle with confectioners' sugar and top with sour cream. Or, roll pancakes around a cream cheese filling—just add 1 tablespoon sugar, 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg and a little grated lemon rind to softened cream cheese (8 ounces), and serve with thawed frozen strawberries.

Still another stuffing for dessert pancakes may be made by combining chopped cooked prunes and chopped walnuts moistened with a little honey to give spreading consistency. And here's another:

COTTAGE CHEESE FILLING
2 cups creamed cottage cheese
1/4 cup chopped celery
1/4 cup chopped green pepper
Combine ingredients in top of double boiler over boiling water. Remove double boiler from heat; cover and let cheese mixture stand over the hot water while baking pancakes. Use 1 spoonful of this stuffing for each pancake. Roll and serve with fruit sauce.

Racing crews are formed from seamen, engine-room ratings, artificers, artisans, writers, cooks, stewards and Royal Marines. The Marine band make up their own crew, with the bandmaster wielding the tiller instead of the baton. There is a special race for "veterans" who, in the Navy, are men aged thirty-five and over. In the small ships' regatta there is even a race for captains.

Training starts at least six weeks beforehand, and the crews practise early and late. Excitement grows intense as the regatta date draws near, and rival ships note each other's form with the jealousy of Derby trainers.

On the day of the event the fleet anchors in two lines abreast, and the course is marked out in between. Spectators clamor to every vantage point in their ships, and as many enthusiasts who can find room crowd into the ships' motor boats. These are the "chucking-up" parties who cruise behind the bridge of which the results of each race are signalled.

There is no attempt at style in a Navy regatta. By contrast with the Varsity boat race the rowing is jerky and the strokes chopped. For the boats are heavy and deep in the keel, with a beam of nearly six feet. The stretchers against which the oarsmen's feet are braced are just above the bottom boards, and the thwarted fixed and yielding.

The boats must be just as they are on service with all fittings intact. Sole concession is that the oars may be cut or shaved to suit individual taste. Even so, as these are made of either ash or fir and measure fifteen or seventeen feet in length, they are no light weight.

Yet it is not infrequent for an oar to snap off in the middle of a race. At one time when this happened the luckless oarsman was required to plunge over-

board and thus lighten the boat of his weight. Nowadays a spare oar is carried.

Before the first World War the rules covering the condition of boats were less strict, and elaborate grooming preparations were customary. It was the aim of every ship to procure a cutter built in the dockyards at Malta or Hong Kong since these were constructed of lighter woods.

Every inch of paint was carefully scraped off and the planks sandpapered to a velvety smoothness. Then several gallons of white of egg were applied. This special coating was said to reduce friction and aid the boat to skim over the surface.

In these regattas points are awarded to all boats completing the course. Cups, trophies and other prizes are competed for, and the ship gaining the highest number of points wins a large silver cup.



SOME THINGS MONEY CAN'T BUY—Not even \$200,000 will help four-year-old Patricia Form, right, jump rope like the other kids in this picture are doing. Patty, lost her left leg when she was hit by a garbage truck. Her parents were awarded \$200,000, largest individual settlement in the state's history, but Patty would rather have her leg.



CLOSING THE DOOR ON DRAFTS—Like a huge trophy mounted on the wall, the tail of a DC-68 sticks out of the "Byrne Doors" of new million-dollar hangar at San Francisco's International Airport. The modern doors close tightly around the fuselage, keeping drafts from mechanics working inside the hangar.

ANYTHING GOES

Try pulling a clumsy 2 1/2-ton cutter two miles in the open sea. Yet a crack British Navy crew can speed over such a choppy course in less than ten minutes.

The Navy's annual pulling regattas are the chief sporting event of each fleet's summer cruise. Everyone takes part, from the youngest rating to the oldest officer, and the boats used range from a fifteen-foot skiff dinghy to the ten-ton launch carried in a battleship and known to all as "Jumbo."

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of accidental stranding. When hunting for food inshore, these huge creatures sometimes come trapped on a falling tide. As their bodies are oval in shape, with the blowhole on the nostril, on top, they are unable to remain upright in shallow water and fall over sideways. When the tide returns the water enters the whale's blowhole and the creature can be suffocated and it suffocates.

As recently as last century stranded whales were treasured by coast dwellers as a gift from providence. On one occasion, on Okebay Island, a stranded whale was made to blossom again in a funeral half-way to the graveside on hearing that a herd of whales had come ashore!

Blame Your Blues On The Grey Skies
Can our aches and pains, our good and bad moods and our liability to accidents be blamed on the weather? It is not a new question: Does an aching or a tender corn really ache or rain? How many of our beliefs about the weather are superstition and how many are fact? Take, for instance, the old saying that "a green sky makes a fat chicken." Is it really true that milk will curdle when the sky is blue? Scientists have already decided that a blue sky, and a southwest wind is healthy for winter and that the dry, pale, east wind is not healthy for winter or spring.

An American doctor decided that cold weather influenza means a shorter life, while weather often causes people to live to a ripe old age. Nearly all scientists agree that fog and smog are bad for us, that cold, damp air is necessary for exposure to continued stress may be injurious.

One points out that the effects of the weather on the nervous system are well known. Overseas visitors to Britain are accustomed to their own bright skies often become irritable and melancholy after prolonged spell of dull, drab weather with grey skies and states.

As Mrs. Yeomans tells it, her husband began quarreling with her, tramping across Nevalian in the middle of the night during heavy rain, observing that "the rain on the soil, expressing the changes with regard to soil."

"Fertilizers should be used when they are necessary, but they are rarely the first need. This is true of most of our farming and grazing lands. 'Corrective' cultivation is a means of progressively improving soil structure and soil fertility, thereby developing a greater depth of fertile soil. Better crop production is incidental to the process."

In Keyline farming, Mr. Yeomans discovered the basic importance to the entire farm of finding and working from the Keyline, which practically every farm possesses.

The Keyline is the line drawn through the farm, sometimes by the planting of a belt of trees, which marks the division where the higher land begins to give way to the lower as, for example, across a valley.

Tillage is parallel to this Keyline in fairly tight rows below it until the boundary is reached. It is also parallel above it but not so loosely spaced because of the progressively steeper nature of the land.

When rain falls on a valley, it naturally concentrates in the floor throughout the entire length to form a stream. Keyline cultivation puts a barrier across this line of concentration. It drifts the water away from its center of gravity on the valley floor.

On TOUR—Burma's anti-Communist Prime Minister U Nu is on a world tour which when finished, will have taken him to Israel, Yugoslavia, Great Britain, Japan and the United States.

CROSSWORD PUZZLE
ACROSS
1. Bright
2. Yellow
3. Had mercy
4. Sound of rain
5. Palm
6. Four
7. Wild noise
8. About
9. About
10. About
11. About
12. About
13. About
14. About
15. About
16. About
17. About
18. About
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