

TABLE TALKS

Clare Andrews.

It's too early in the year to talk about salads made with fresh vegetables out of the garden. Still, a meal without some sort of salad just doesn't seem quite complete, and here are a few that you can make now or any time.

The first is one supposed to be especially for television viewers as it's all in bite-sized pieces. Naturally, you can use left-over chicken or turkey in place of the canned variety.

SALAD TRAY
1 package cream cheese (3-ounce)
1/2 cup finely chopped celery
1/2 cup finely chopped pimiento
1 can boned chicken or turkey (6-ounce), diced
1/2 cup finely chopped walnuts
Combine cream cheese, celery, pimiento, and chicken. Chill in refrigerator about 1 hour. Shape chilled mixture into balls the size of large marbles. Roll in finely chopped walnuts. Serve on tray with seedless grapes, pineapple cubes, and orange sections.

PINK PEAR SALAD
12 pear halves (fresh or canned)
8 maraschino cherries
1 package cream cheese (3-ounce)
1/2 cup maraschino cherry liquid
Dash salt
1/2 cup chopped pecans

Chill peeled pear halves. Cut cherries into small pieces with scissor or sharp knife. In a bowl, soften the cream cheese with cherry liquid, cherries, and salt; blend thoroughly. Add pecans; mix well. Heap cheese mixture in hollow of pears; press 2 halves together. Tint and serve on crisp salad greens. Serves 6.

This variation of the ever-popular Waldorf salad requires a special dressing, the recipe for which follows.

WALDORF SALAD
3 1/2 cups peeled apples, cut in 1/2-inch slices
2 1/2 cups pineapple cubes, drained (No. 2 can)
1/2 cup walnut meats, broken
1 cup celery sliced
1 cup salad dressing
Combine all ingredients except celery (pineapple keeps apple from discoloring). Add celery just before serving. Serves 4-6.

HAWAIIAN WALDORF DRESSING
1/2 cup vinegar
1/2 cup butter
1 egg or 2 yolks
1/2 cup pineapple syrup (drained from tidbits used in salad)
1/2 cup sugar
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon mustard

Heat vinegar and butter in top of double boiler. Beat egg with pineapple syrup; mix in sugar, flour, salt, and mustard. Stir into hot vinegar; cook over boiling water, stirring constantly until smoothly thickened. Cool. Makes 1 cup.

Here is a salad ring that is molded without the use of gelatin. All you do is pack the fruit in the ring in the order given, green and unmoistened, in crisp greens to serve.

SELF-MOLDING SALAD RING
3 cups prunes
2 pints cottage cheese
1 cup chopped celery
1/2 cup chopped green pepper (sweet)
2 teaspoons grated orange rind

Take the case of the American schooner "W. L. White." In 1888 her crew abandoned her when in a sinking condition off Delaware Bay. During the ensuing years Lloyd's received nearly fifty reports of the schooner having been sighted in various places. In the dark and

1/4 teaspoon salt
Salad greens
Orange sections (or other fruit)
Pit prunes and arrange a row of the whole prunes in bottom of an oiled 8-inch ring mold. Chop remaining prunes. Allow cheese to drain 10-15 minutes; blend with celery, pepper, orange rind, salt, and chopped prunes. Pack slightly over whole prunes and chill 1-2 hours. Unmold on greens; fill center with greens and orange sections.

Ships That Vanish Without a Trace

All sailors know of the dangers to life and ships caused by derelicts, those ghost-like abandoned ships that sail aimlessly without trace. Lloyd's contain all the possible case histories of these ships—and of other obstructions like the film company's huge plastic whale that went adrift off the west coast of Britain last year.

Some say in that story, well publicized in the newspapers, an amusing piece of advertising, but as soon as the information reached Lloyd's of London the news was passed by radio to all ships, so that possible accidents might be avoided.

Day and night throughout the year a ceaseless watch is kept in order to reduce sea accidents to the minimum. And yet, despite it all, there have been ships that have disappeared without trace. Could they have collided with drifting and derelict vessels?

Take, for instance, the "Narcissus," which was last heard of in February, 1883; the "Georgia," which disappeared also in February, 1902. All these three ships were certainly A-1 at Lloyd's and when they vanished their owners naturally claimed and the underwriters of Lloyd's had to pay.

Sailors are superstitious, and because all three ships mentioned disappeared in the month of February, during a period of nine years, that was enough to heap superstition on superstition.

What was the cause of the disappearance? There being a total lack of evidence, nothing, but reasonable surmise at Lloyd's and elsewhere, one must fall back on the evidence of what does happen when a living ship meets a ghost or derelict.

A ship named "Dunmore" was a bit of a mystery ship. Her crew set her on fire and abandoned her. Nothing was heard of her for a year. Then one bright moonlight night the watch aboard the steamer "St. Louis" gave the alarm and the crew came scurrying on deck to see a ship. She proved to be "Dunmore" bearing down on them.

Only cool seamanship averted a head-on collision. "St. Louis" steamed on, leaving the ghostly "Dunmore" drifting on uncontrollable, a perpetual danger to shipping.

It is a fact, verified for by a derelict, that most derelicts are ships carrying a cargo of timber which may keep them afloat for years.

Take the case of the American schooner "W. L. White." In 1888 her crew abandoned her when in a sinking condition off Delaware Bay. During the ensuing years Lloyd's received nearly fifty reports of the schooner having been sighted in various places. In the dark and

foggy weather she must have been a perpetual menace to other ships during her 5,000-mile uncontrolled journey across the Atlantic.

Finally, news reached Lloyd's that the "W. L. White" had run aground on the Isle of Lewis, in the Hebrides, so that there is no doubt that she did travel that long, ghostly voyage. Then the ghost was laid; and Lloyd's underwriters were relieved of a risk over which they had no control.

There then is the mysterious story of the "Golden Rod," a British schooner. She was frequently seen by passing ships that had avoided collision with her. Time and time again sea captains gave orders to get as near as possible to "Golden Rod" and set her on fire.

But somehow, the abandoned vessel escaped every time and turned up again and again, often hundreds of miles from where she had been last seen.

There came a report that she was off Delaware breakerwater, floating bottom up. At that time the British and Americans were both doing all they could to combat the ghostly dangers to shipping. The Americans had a warship, "Atlanta," specially fitted with a ram to deal with derelicts. "Atlanta" happened to be in port not far from Delaware, so a telegram brought her on the scene.

"Golden Rod" was effectively bottom-up, with the forepart of her keel on sea level, but her rudder rearing some ten feet in the air. "Atlanta" was brought to a halt, her gunners opened fire, and with each round the target was hit. "Golden Rod" rolled violently as each shell struck her. But she did not sink.

Firing ceased. Then "Atlanta" charged with her ram, and tipped off the stern of "Golden Rod." But still she did not sink.

For the third time "Golden Rod" charged and rammed "Atlanta" amidships. This time the British schooner, as if mocking the American ship's attempts to send her to the bottom, righted herself and settled down, riding the ram of "Atlanta."

The stricken sailing vessel and the man-o-war now rode side by side, jammed together. It was as if the schooner was clinging to the mighty warship in her desperate struggle for survival. Finally, the "Atlanta" crew managed to shake her off their ram, but she wouldn't go down and they had to ram her yet again.

The fourth blow almost rent the schooner in two. But still, miraculously, she stayed afloat. The fifth attack turned her right over so that she seemed in good fettle and ready once again to ride the seas.

But that fifth blow was really the death blow. "Golden Rod" was a cargo of empty barrels that had kept her from her watery grave before she slid out through a gaping hole in her hull. Doomed she went down like a stone.

Lloyd's records hold the stories of many other ghosts of the sea. Sailors hate these derelicts and there are many stories of how they have risked their lives trying to get aboard them and set fire to them.

In 1899 a British derelict named "Siddarth" was the target of many such attempts, all unsuccessful. At last "H.M.S. Melampus" captured "Siddarth" and towed her to port to be broken up.



Seldom photographed in recent years, former Vice President John Nance (Cactus Jack) Garner appears in his favorite role in this recent camera study. It was taken on his farm in Uvalde, Tex. The 86-year-old Democrat who served two terms under Franklin D. Roosevelt may visit Washington for the first time since his retirement in 1941 to attend a testimonial dinner for House Speaker Sam Rayburn.

PLAIN HORSE SENSE

By F. (BOE) VON FILLS
When we were reading up last week in Morrison's "Feeds and Feeding" on the effects of fluorine when fed to farm animals in their mineral supplements, we were struck by his statement that "recent investigations have shown, that even very small amounts of this mineral have a poisonous effect if these amounts are steadily consumed over a long period of time."

There is no reason to doubt the word of F. B. Morrison, one of the most eminent agricultural scientists on the North American continent. If an authority of his standing says that even "very small amounts" of fluorine have a poisonous effect if steadily consumed over a long period of time, such a statement should have a dampening effect on the zeal of all those enthusiasts who want to help their neighbors against their own free will.

Hot Campaign
The campaign for the fluoridation of drinking water for humans is being waged with considerable heat over quite some time. Who is behind it?

Some doctors have spoken for others against fluoridation. Nobody has yet presented a scientific report on research and experimental work done with regard to all aspects of the use of this highly dangerous poison.

It is claimed that it will reduce caries in children up to ten years, that's all. But has it been completely and scientifically established that the continued ingestion of fluorine, even in minimal amounts, will not adversely affect the heart, the arteries, the kidneys or the intestinal and reproductive organs?

It has been proven that cows, which had received fluorine over some years, produced smaller than normal calves. It is poison, which is cumulative and cannot be eliminated by the body, may affect the child bearing capacity of the human female.

A number of reports from all over the United States indicate that bad reactions to fluorine have occurred and that some people are allergic to it.

Moral Objections
Under these circumstances it seems, to say the least, unwise to advocate the mass administration of this mineral to whole populations. We are not impressed by the "expert opinions" of a string of doctors and dentists, which in all likelihood are mostly based on second-hand information. Too well do we remember the ardor with which some of them propagated and applied the sulfa drugs when they were first discovered.

The "Ada Cummings" during eighteen months travelled at least 6,000 miles before breaking up off the coast of Columbia. This ship had a fantastic journey from the coast of New South Wales to the Equator. She was then driven west again to her destruction.

Passenger Pup—When Policeman Johann Mueller of Hamburg, Germany, went modern and replaced his pedal pusher with a motorbike, police dog Astor had trouble keeping up with the vehicle. So he attacked a sidecar, and now the two are about the fastest police team in Hamburg.

That plain, homely woman—not the traditional beauties of fiction—are most suitable for this work. These women travel with the gemstone and diamond centers of the world—South Africa, Rio, British Guiana.

Some diamonds in their hair—in the hollow heels of their shoes. Other diamonds have been found concealed in bath sponges, cakes of soap, the milk in a baby's bottle and in growing plants.

One woman, a regular passenger to and from the Continent, always carried and handled a small dog. One day the dog gave the show away by coughing up several valuable diamonds it had been trained to conceal. This dog faithfully did his duty for a long time—until that embarrassing moment. The woman was jailed.

In a single year the United States Customs seized up to \$1,500,000 worth of smuggled diamonds. Officials there have found diamonds concealed in a casually smoked cigarette, in the stem of a pipe and in a false toe-cap. One smuggler nearly got away with diamonds worth \$1,500,000 fitted neatly at the end of a dilapidated umbrella.

In spite of their ingenuity two diamond smugglers were caught on the Canadian border some years ago. They were carrying fifty unset diamonds worth \$180,000 and had a sleeping compartment on a train.

One of the men had a wooden leg, and when customs officers arrived they expected to find diamonds in that leg. Vainly they poked and tapped it. No stones were there. Then one official had an idea.

He inspected the train's electric light bulbs and found the fifty diamonds carefully packed in one of them.

Informers sometimes give diamond smugglers away. When a man was trying to smuggle \$50,000 worth of precious stones into France landed at Calais, he was searched. All the stones were found sewn into the lining of his trousers. The informer's reward in this case was \$12,000.

Where is the life we have lost in living?
Where is the wisdom we have lost in knowledge?
Where is the knowledge we have lost in information?
The cycles of Heaven in twenty centuries
Bring us farther from God and nearer to the Dust.
—T. S. Eliot.

THE FARM FRONT

By John Russell

G. C. Chamberlain of the Federal Department of Agriculture, reports that brown rot of stone fruits is an annual problem in the Niagara Peninsula, and a difficult one to handle. Control is not easily accomplished, but experience has shown that if recommended practices are followed by the grower year after year, much better results will be obtained.

The weather conditions at blossom time and during the harvest period have a marked effect on the development of rot. Rapid development is induced by frequent rains, high humidity and a temperature range of 60 to 70 degrees F. These conditions are likely to be experienced every year, therefore the grower must take the necessary precautions if he expects to control Brown Rot.

By preventing the spread of this disease from the source of infection, an important part of the control campaign will be accomplished. The primary source of infection comes from overwintered mummified fruits, and much growers fail to appreciate the fact that brown rot is established or initiated at blossom time. Blossom blight due to this disease is not conspicuous or a cause of serious reduction in fruit set. Cultivation of the orchard prior to bloom will destroy the source of infection from the mummified fruits which are usually lightly buried in the soil, and pre-bloom and bloom fungicide sprays will offer a large measure of control at blossom time. Brown rot develops principally on fruit damaged by insects between bloom and harvest time, therefore applications of recommended insecticide sprays to which fungicides have been added, is advised by the Department of Agriculture.

Rot is most active as the fruit ripens, consequently this period

of fruit development is important in respect to spray application. A pre-harvest application made three weeks before picking provides the fruit with temporary protection, but is not sufficient to last throughout the harvest period. One or more pre-picking sprays are advised but are often omitted by growers because of the difficulty of operating heavy modern spray equipment between closely planted and heavily laden fruit trees. These sprays are nevertheless most important in reducing rot in packed fruit, and should not be neglected. This operation could be facilitated by proper spacing of trees when laying out the orchard.

To reduce rot wastage to a minimum, rotted fruit should not be placed in the picking containers along with sound fruit. It is more advisable to allow diseased fruits to drop to the ground where they can be gathered and destroyed with other windfallen fruit. Gathering all groundfallen fruit is an excellent orchard sanitation measure. Careful handling of the fruit while picking and grading will avoid bruising and skin punctures which are favorite sites for the rot fungus to develop. All cut fruits should be removed from the picking shed and buried after each day's operation. It would be preferable to leave the fruit in the trees rather than pile them up for future disposal. Pre-cooling and storage of packaged fruit will assist in delaying rot development.

Handicapped Star
People marvel at the skill of a Ruffing with part of a foot missing, and Mortgag Brown who pitched with two-and-a-half fingers. But did you ever hear of a gentleman named Hugh Dailey?

When Hugh Dailey was a boy, he had an accident, the result of which he began to play baseball as he grew older. One day he excited a baseball fan so much that he pitched a ball which the fan sent him to a friend who happened to be manager of the Cleveland team. The Cleveland manager thought his pal was playing a joke on him. But he sent the ball to the mound and ordered him to toss in a few at batting practice.

The batters swung at the boy's offerings and missed. The manager grew more interested and ordered his men to bear down and hit the kid all over the lot. But the best of them just whiffed the air as Hugh Dailey tossed them by their bats. So the Cleveland manager signed Dailey to play for Cleveland. That was in 1933.

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G. C. Chamberlain of the Federal Department of Agriculture, reports that brown rot of stone fruits is an annual problem in the Niagara Peninsula, and a difficult one to handle. Control is not easily accomplished, but experience has shown that if recommended practices are followed by the grower year after year, much better results will be obtained.

The weather conditions at blossom time and during the harvest period have a marked effect on the development of rot. Rapid development is induced by frequent rains, high humidity and a temperature range of 60 to 70 degrees F. These conditions are likely to be experienced every year, therefore the grower must take the necessary precautions if he expects to control Brown Rot.

By preventing the spread of this disease from the source of infection, an important part of the control campaign will be accomplished. The primary source of infection comes from overwintered mummified fruits, and much growers fail to appreciate the fact that brown rot is established or initiated at blossom time. Blossom blight due to this disease is not conspicuous or a cause of serious reduction in fruit set. Cultivation of the orchard prior to bloom will destroy the source of infection from the mummified fruits which are usually lightly buried in the soil, and pre-bloom and bloom fungicide sprays will offer a large measure of control at blossom time. Brown rot develops principally on fruit damaged by insects between bloom and harvest time, therefore applications of recommended insecticide sprays to which fungicides have been added, is advised by the Department of Agriculture.

Rot is most active as the fruit ripens, consequently this period

of fruit development is important in respect