

TABLE TALKS

Jane Andrews

Beginning cooks often shy away from attempting meringues, but they are easy to make successfully and form the base for many attractive, colorful desserts. Slow cooking in a 250-275° F. oven is one way to have meringues tender and crisp. From 40-60 minutes in the usual cooking time, but each recipe has exact instructions for proper cooking.

Top meringues with pepper-mint ice cream and drizzle thick chocolate sauce over them. Fill meringues with vanilla ice cream and top with red raspberries, strawberries, sliced peaches, or any favorite fruit. Writes Eleanor Richey Johnston in *The Christian Science Monitor*.

Canned fruits, too, may be used with meringues. Canned pear halves may top chocolate ice cream that is topped with meringues. Peach halves, apricot halves, dark red cherries, blueberries, crushed pineapple—any favorite fruit may be combined with your favorite ice cream for completing a meringue-based dessert.

PEAR & LA MERINGUE

3 egg whites
1/4 teaspoon salt
1 cup sugar
1 cup sugar
1/2 cup lemon extract
1/2 teaspoon vanilla extract
1 can (No. 2 1/2) Bartlett pear halves
1 quart chocolate ice cream
Beat egg whites and salt until very stiff. Add sugar, 1 tablespoon at a time, beating thoroughly after each addition. Add vinegar and extracts when about half the sugar has been used. Continue beating until mixture is glossy. Grease a cookie sheet and make 8 meringue mounds with a tablespoon, indenting centers. Bake at 275° F. for 40 minutes. Run a spatula under each meringue as soon as they are out of the oven. Cool on racks.

When ready to serve, place a scoop or slice of chocolate ice cream in center of each meringue. Top each with a drained pear half.

If you like more "body" to

your meringues, try these, with the ingredients. Shape them into hearts for a special occasion.

SWEETHEART MERINGUES

2 egg whites
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking powder
1 teaspoon vanilla
8 saltine crackers finely rolled
1 quart strawberry ice cream
Strawberry sauce

Beat egg whites with rotary beater until they form soft peaks. Gradually beat in sugar and baking powder; mix in vanilla. Fold in cracker crumbs. Using a pastry tube or spoon, shape meringues into 8 hearts on brown paper on cookie sheet. Bake at 200° F. for 45 minutes. Life meringues off paper and cool on wire rack. Just before serving, top with strawberry ice cream and serve with strawberry sauce.

Meringue may be cooked with flour, and then it becomes an angel cake.

ANGEL ICE CREAM DELIGHT

1 1/2 cups egg whites
1 teaspoon cream of tartar
1/4 teaspoon salt
1 1/2 cups sugar
1 cup sifted cake flour
1/2 teaspoon almond extract
1/2 teaspoon vanilla
1 quart ice cream

Beat egg whites until frothy, add cream of tartar and salt and continue beating until whites hold peaks. Gradually add 1 cup of sugar, a tablespoon at a time, beating after each addition. Add almond extract, fold in four into ungreased tube pan and bake at 325° F. for 50-60 minutes. When done, invert on cake rack and allow to cool before removing from pan. Fill center with ice cream. Makes a 10-inch cake.

BAKED ALASKA

Baked Alaska is often thought of as the most glamorous of all desserts, but it is, in fact, a simple cake. The trick with this fast cooking in a hot oven (450-475° F.), to prevent the ice cream from melting. A simple Alaska may be made by using a sponge or other cake for the base; cut it a little larger than a brick of ice cream. Top this cake with a brick of any flavor ice cream. Have your ice cream very firm.

Spread top and sides of both the cake and ice cream with meringue and slip it all into a hot oven for delicate browning. For special occasions, top your almonds or shredded, coconut before baking.

If you want to eliminate the cake, make your Alaska with a fruit base. Sliced pineapple is a good base for individual Alaskas. Drain and chill the pineapple slices and place on a board. Top with scoops of very firm ice cream and top with this simple meringue that is suitable for any Alaska.

MERINGUE FOR BAKED ALASKA

3 egg whites (room temperature)
6 tablespoons sugar
1/4 teaspoon salt
Add salt to egg whites and whip until they stand in peaks. Add sugar slowly as you continue beating until egg whites are stiff and glossy. This amount covers 6 pineapple Alaskas.

HOODOO-IT-YOURSELF

Home-made robot outfits cause the trouble to make an apprehensive detour on the stairs of a Frankfurt, Germany, school. The children are dressed for their parts in a pageant.



FOR SHORT ORDERS — Mrs. Myrtle Gungl, puts this miniature of an old-fashioned roast to good use. It is especially heated over is just the thing for making breakfast roast, and two-element pot can be used for at-the-table cooking.



PRESENTS COLORS — Princess Margaret (left) presents new colors to Lt. D. Ferguson (right) of the 1st Highland Light Infantry at Bulford Camp, Salisbury, Wilt., England.

Ballyhoo Stunts In Advertising

Hats off to Milton Reynolds. U.S. millionaire manufacturer of ball-point pens! He'd always believed in airplane flights to stimulate sales publicity.

In 1948 he said he'd lead a large expedition to China to find and measure a peak in the Annam Range near the Tibetan border, rumored to be higher than Everest. He would also explore the unmapped sources of the Yellow River.

In a "plane christened 'Explorer,' he'd fly over with geologists, meteorologists, photographers, physicists, radar and height-measuring equipment, cameras, thermometers and barometers and what have you. Okay, said the Chinese government, provided you get the highest Annam peak. Dr. Sah, head of the Academia Sinica in Nanking, said Okay. When done, invert on cake rack and allow to cool before removing from pan. Fill center with ice cream. Makes a 10-inch cake.

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ARTERY BANK

Arteries removed from the bodies of young persons who die as the result of accidents are to be stored for use in emergency

grafting operations in the Netherlands. The first-ever "artery bank" is now open in Amsterdam.

An average of 130 artery grafting operations are carried out by Dutch surgeons every year. The supply of available arteries is often short of demand.

A "bank" on which doctors can draw in cases where a person's artery has become affected enough to interfere with the proper circulation of blood will save many lives and prevent unnecessary amputations, it is claimed.

Dutch law permits post-mortem on anyone provided permission is obtained from the deceased's relatives, and already a nation-wide campaign has been launched appealing to young people of the Netherlands to donate their arteries to the bank should they meet with sudden death.

Medical direction has set the age limit for donors at 25 years. Arteries of older persons, say the surgeons, are ineffective for grafting.

Preservation of extracted arteries will be by deep-freezing as used for plasma in blood "banks." For this purpose the arteries "bank" is to have the use of the deep-freezing plant at the Dutch Red Cross blood transfusion center.

Then he got an idea—wouldn't the guards like some pens? Could he enter the plane to get them? Yes, they said. So he climbed in, hurried out handfuls of gold-plated ones, and as the guards scrambled for them, slammed the door, told the pilot to gun the engines, and off the plane roared for Tokyo.

He then flew back to the U.S. pursued by cries of "Impostor!" from the Chinese press, and later admitted that he had flown over the Range, as Dr. Sah surmised. "The mountain was there, all right," he said, "but it was covered by snow. A magnificent view. We were flying at more than 27,000 feet and its peak disappeared into the clouds at 31,000 feet." On less exuberant occasions, he confessed: "I lost face."

He certainly lost 25,000 dollars, the cost of the whole crazy jaunt, and gave away in all 10,000 pens. The story typifies the fantastic stunts disclosed in this ballyhoo sale, illustrated by Robert Osborn's funny drawings.

COME-BAK

A fraternity house had sent its curtains to be laundered. It was the second day that the house had stood unveiled and that morning the following note was received from the laundry house:

"Dear Sirs: May we suggest that you procure curtains for your house? We do not care for a course in anatomy."

The chap who left his shaving to read the note promptly answered:

"Dear Girls: The course is optional."

THE FARM FRONT

John Russell

The Mechanical Auctioneer, a form of the Auction Method of Selling was started on the Ontario Stockyards, Toronto, Wednesday, August 10th. Actually it is the first time that this

has been tried in North America. This innovation was greeted with widely varied opinions and the majority of the old timers are predicting an early death. Mr. Fred Campbell, Manager of the Ontario Public Stockyards is convinced that it will be favourably received by both livestock shippers and producers.

The buyers are seated behind narrow desks or tables, directly across this sales ring from the mechanical auctioneer. Arteries of older persons, say the surgeons, are ineffective for grafting.

This new method varies from the standard form of Selling by the Auction Method in that bids are registered, on a clock like arrangement, by buyers operating a button. The price is started, by the Commission Agent at a price higher than actually expected and then any buyer may stop the dial, by pressing a button, at the price he is prepared to pay. The established procedure of raising the price by auction until the selling price is arrived at has been discarded. Under this method the buyer has to decide when to "step in" because there isn't any second bid.

The mechanical auctioneer is on the opposite side of the ring from the buyers and is about 3 feet wide and 8 feet high. It is divided into 3 sections of approximately 1/3 each.

(1) The upper or top third is a series of number approximately 2 1/2 to 3 inches high, covered by opaque glass. These numbers represent dollars. The starting price is controlled by the Clerk of the Sale who lights up the Board at the amount named by the Commission man.

(2) The second, or middle third of the machine, is a dial, similar to the face of a large clock, numbered in units of 10.

When the hand reaches the figure at which the buyer wishes to purchase (his estimation of market value) he presses a button that automatically stops the machine. This could be at \$22.55, that is, the figure 22 on the top section would represent \$22.00 and the hand pointing at 55 represents the cents. Thus the call would read at \$22.55.

The buyer's number would show up in the lower section. For example, if a buyer operated from a seat number 10, pressing the button the figure 10 would light up in the lower section.

The mechanical auctioneer is so wired that it is impossible for 2 buyers to register the same bid. Immediately any buyer presses the button in front of him the current to all other buyer's buttons is automatically cut off.

The Commission Agent in the ring assumes the same responsibility for accepting or rejecting the final price as he would under the Private Treaty method of selling. If he believes the bid is below the value of the call the Commission man can press a button, which registers the number 49 on the lower section. This is his means of declaring "no sale."

There was also a wooden minting block covered with copper cutting an over or melting silver, strips of copper, and piles of half-finished coins and rejects. Eight small balls of different sizes, made of talc, are believed to have been used as measuring weights.

The archaeologists believe that the forgers got the copper for the coins from kettles. They stamped them with the lion's head, melted these into strips, and then cut out the coins. Next, they hammered the shapes flat, stamped them with the lion's head in print, and coated them with molten silver. Then the coins were circulated in nearby villages and entices.

The entrance to the cave was a veritable shaft 3 feet deep, sunk from an easily camouflaged circular hole at the surface. The forgers are believed to have used a ladder to come and go.

At first, the cave was thought to be the hide-out of a band of gang which turned to forging as a lucrative sideline. This theory probably had its origin in a local legend dating back to the 16th century but never considered to have any foundation in fact until the discovery of the cave.

The found tells of shepherds

CROSSWORD PUZZLE

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