TABLE TALKS

So you don't know a thing You know violets, don't you? -and nasturtiums and holly-hocks? And you certainly don't need an introduction to onions and celery.

These are all herbs. An herb is any plant whose stem dies entirely down to the ground each year, as contrasted with shrubs tion we commonly make today between herbs and vegetables, or between herbs and flowers, is a development of only the past 200 years or so.

To most of us, however, herbs mean that relatively small group of fragrant plants which, fresh or dried, add delicious flavors

Whether a person waxes rhapsodic at the pinch of a bit of thyme, or is inclined to declaim ntly, "I want just good, plain food, no herbs!" seems to end largely on the food habits of the family he grew up in. We often choose the familiar in food, even if it's dull, and thus deprive ourselves of pleasing

If you have a family which would consider pork chops rather flat without sage - and yet won't try sage on veal because it's new to them - go slowly and tactfully along the road of introducing them to herbs. Educating others to accept new food flavors isn't always easy, and the wise cook never forgets that there should always be room for individual preferences in food just as in verything else. A judicious use of herbs can accomplish wonders, however, adding variety to menus and making even the most economical dishes not only palatable but delightful.

The trick is not to use too much. It can't be said too often that a very light touch is necessary in using herbs. Any of these easonings should simply bring out the full flavor of the food, and should never stand out prominently enough to be recog-

nized as any specific herb. Think of thyme as you do salt and pepper, if you will: just the right amount makes a dish whereas too much may ruin it. And it's a good idea not to wear out your family by putting herbs in everything, perhaps arousing resistance that will be hard to overcome.

Herbs, like spices, go back to the earliest history of mankind, and the oldest books reveal that wherever gardens have been tended, someone has loved their serrated, gray - green leaves. Tidy, tiny herb gardens have graced England for generations, and set the pattern for herb culture in the early American col-



DADDY-OH - Lawyer Joseph H. Welch receives congratulations after being named "Father of the Year" by the National Father's Day committee.

onies. Yet 20 years ago, there were practically no herbs avail-able in the United States which had not been imported from Probably a good measure of

today's enthusiasm for growing and using herbs derives its impetus from an organization which had modest beginnings in Bosago - the Herb Society of Am erica. Its seven original members have seen their organization expand not only across all of the United States but in other countries as well. Thanks in part to their early efforts, library shelves now carry an astonish ing number of excellent books on herbs - their history, horticulture, marketing, and use. Although you can easily grow your own - even in a window

box, the dried herbs which can be found in such profusion in most grocery stores are the most convenient for many of us. Just remember to notice whether recipe calls for fresh or gried erbs, and use this guide: a half teaspoonful of dried herbs is about equal to a tablespoonful of fresh or green herbs for flavor.

HERB SOUP 3 tablespoons butter 1 head garden lettuce 1 small bunch watercress cut

1 teaspoon chopped chervil 6 cups chicken or other stock ½ cup cream

1 egg yolk Salt and pepper to taste Cook lettuce and cress in the butter for five minutes, being careful not to let them brown. Add stock and chervil, pepper, and salt. Cook 1/2 hour, then add cream mixed with egg yolk. Stir until heated but do not

. . . New potatoes don't need embellishment, but they can stand variety. Try this herb butter HERB BUTTER

2 tablespoons butter 4 teaspoon crumbled basil 1/4 teaspoon caraway seed 14 teaspoon dry mustard or onion powder Melt butter and add seasonings.

Pour over cooked new potatoes. Even the familiar hamburger, good as it is with just salt and pepper, can have a new dress

MEAT BALLS 2 pounds ground beef 3 eggs 5 slices bread 2 tablespoons milk

1/2 teaspoons marjoram or oregano 3 teaspoons parsley 1 cup finely cut chive teaspoon thyme

¿ teaspoon pepper Break eggs into

beef, herbs, salt, and pepper, and mix well. Roll into balls about the size of golf balls. Preheat a heavy iron skillet, add butter for frying. When fat sizzles, nearly cover the bottom of the pan with meat balls. Do not crowd. Saute over a hot fire, shaking the pan and touching lightly now and then with a fork so that the meat balls keep turning. Fry until meat balls are brown.

HERB TIPS Add dried herbs to soups and stews during the last hour of cooking, and if you don't want to see the little herb specks in the liquid, make cheesecloth bags for them. Don't use the bag but



MONKEY BUSINESS - Hamming it up for his shutter-bugging cell-mate is Julius, left, a monkey at the Detroit Zoo. Tarzan the photog, meanwhile, displays good form but poor aim. After the charm of the camera wore off, Julius and Tarzan went through acrobatics on the chromium bar of the tripod.





KO'ED FOR LOVE SCENES - Two-ton Tony Galento, barrel-bellied former heavyweight boxer, is mugging for the movies now. Starring in "The Best Things in Life Are Free," Tony, who also claims to be a lover at heart, plays it up with co-star Roxanne Arlen. Tony says "Lovin' i can do all the time, but my face don't call for it."

CAPS ARE SET — Fashion sets

"Ivy League" sports model in

striped madras, top, and a

French-inspired sailor beret, bot-

tom, of white pique set off with

Conscience Fund

The Treasury has a file known

addressed to the Treasury con-

tained a five-dollar bill and a

statement that the sender had

with I send you a stamp for

duty on a cake of soap I bought

One man used a three-cent

stamp which the Post Office

had neglected to cancel, and

wrote that he couldn't sleep

nights until he paid for it.

Servicemen and women, tempt-

ment property, often send pay-

taken. One boy sent two dollars

"for pies snitched while on

kitchen police duty." Most of

the contributions are small, but occasionally a big one comes

through. A man from Philadel-

phia sent \$30,000, explaining

that he had "stoled" \$16,000

from Uncle Sam - the interest

The most astonishing contri-

would square things, he said.

bution ever received was a

check for a million dollars from

Russian-born James Picker,

founder of X-ray coporations,

who loves his adopted land

ing business with the United

States Army. Mr. Picker sent

his first million-dollar check to

the Treasury in 1942 and has

sent several more since The

checks total, I think, nearly five

million dollars - From "Wash-

ington Holiday," by Eleanor

Early.

and refuses to make money do-

for articles they have

ed by easy access to govern-

in Buffalo from a Canadian"

a red pompom.

once, and remember that long cooking of herbs tends to make them bitter. Add a pinch of savory o thyme to canned soups while they are heating. Add 1 teaspoon of rosemary to your regular recipe for bak

have rosemary biscuits. a more lasting flavor.

"Treasure" Only Cannon Balis

Four American frogmen are diving daily into the waters of Vigo Bay, in north-west Spain, in search of sunken treasure estimated to be worth more than \$75,000,000.

ish Navy in 1702.

It is known that the seventeen galleons were carrying at east 3,400 tons of precious metals from the mines of Peru and Mexico when they reached Vigo Bay. Hundreds of tons of thick mud have silted down on to the wrecks through the centuries, so the task of salvage is

agreed proportion of the amount

realized by the sale. tempts to raise the treasure have failed. The first recorded atwas by an Englishman Mr. W. S. Brown, in 1825. Only a few guns, some ammunition and a box of coins were raised during those early attempts. using a new kind of diving ap-

paratus, reached one of the silver plates to the surface. Later a Scotsman brought up quantities of doublooms and olden ingots under the watchful eyes of the Spanish treasury. He made a fortune and sailed home to Scotland where he built a great mansion and

lived in luxury for the rest of The present American expedition had so far brought only pieces of charred wood and six rusty cannon balls to the surface. The charred wood tallies with contemporary reports that some of the galleons were on fire when they sank.

Ever wonder how the word "dollar" came into being? It originated some four hundred years ago in the Saint Joachim Valley in Bohemia, Central Europe. A huge silver coin was minted, and was known as the Joachimthaler. Later this was shortened to Thaler and then to Daler. Early settlers rought the term to America, and It gradually worked its way into general usage, but the spelling changed until it became Dollar.

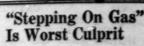


ing powder biscuits, and you Aux fines herbes means finely chopped fresh or dried herbs that are added directly to the food and remain scattered through the finished dish. They are used most often with egg and cheese dishes. If added to melted butter before an omlet goes into the pan, they will give

Hot water pumped down to them through plastic tubes is helping the frogmen to fight off the numbing cold as they probe thick layers of mud to locate the greatest single treasure known to exist in any one place in the world - that of the Spanish Plate fleet which was attacked and sunk by the Bri-

Five-foot suction tubes are being used to open a shaft through the mud. If the treasure is raised, it will go to the Spanish government, but the leaders of the salvage expedition, Mr. J. S. Potter, a 31year-old Harvard graduate, and his comrades, will receive an At least fifty previous at-

Later, another Englishman, sunken wrecks and raised some



The Travelers Inzurance Com pany has issued its latest annual analysis of street and highway ac-cident data. An analysis of this analysis points an accusing finger in the true cool, inexorable, statis-tical manner at the major culprit. Is it the weather? No; 84.7 per cent of the fatal and 81.3 of the nonfatal accidents in 1955 occurred in dry weather, 78.6 per cent and 72.5, respectively, on dry roads.

Is it negotiation of curves or skidding, perhaps? No; cars driving on straightaways accounted for 78.4 per cent of persons killed, 64.6 per cent of those injured. Is it the mechanically defective vehicle? No; 96.3 per cent of the

"I don't know," said Image and I just don't know what to about it either. I would like the advice of our Bible Cas is er, Mrs. Black. She is very was standing, maybe she

Mrs. Black listened carefully

"Rosalie is far more

"The

than you are," said Mrs. Black

ousy, has her in his clutches at unless she learns how to get title

him, she will lead a very nisen

life. She has so much in the waye personal beauty and accompany

ments, yet, incredible as it

she has become so jealous of pa

that she has even lied about mand nn so doing she has destroy

This proved to be all too be

Rosalie admitted the whole the

when Mrs. Black talked to ke She had been very unhappy that

it, and she asked Lillian to forgh

her and remain friends with be

twinge of jealousy or envy some

I suppose we all may feel a line

times. In an odd sort of way w

forget how much we have on

when it seems that others may have

ish that kind of thinking really h

Imagine how stupid it would be

pure white lily! There is just

is no less beautiful or impo

a beautful red rose envied a love

basis of comparison, yet the me

than the other. Or look at a beant

ful flashing diamond, and the

glance at the soft irridescent sheat

of a lovely pearl. Which is more

So it is all through life. The eith

beautiful? Who can answer

equally bestowed, it is tru

there is a strange basic qual

into our lives. If we start to en

those who seem to have more

curselves, we shall never enjoy

malice bring nothing but un

ness, and an envious person will a

ways find something to envy an

nothing at all to love. As the gent

Apostle James tells us, "Wh

fusion and every evil work."

envying and strife is, there is o

temptations. Because of jealous

Cain killed his brother Abel, a

jealousy is the root because of

great many crimes today. We mi

the amount of happiness tha

question?

of beauty and ele

more than we have. Yet, how feel

and begin to get resental

her own happiness."

green - eyed monster, be

vehicles involved in fatal and 97.3 in nonfatal accidents were in apparently good condition. Is it inexperience on the part of the driver? No; well over 97 per cent of drivers involved in ac-cidents causing death or injury had been operating cars for a year or

Is it "those tremendous trucks and busses"? No! they may make drivers of smaller cars "jittery" as they roar by, but the giants themselves are involved in less than 12 percent of personal-injury accid-

Is it the passenger-car driver? Yes - at least one variety of him. To attempt a composite: He 's probably exceeding the speed limit (in over 40 per cent of fatal and nonfatal accidents), and possibly driving on the wrong side of the road (in 12 per cent). And it is not unlikely that he is under 25 years old. (Persons 18-24, comprising only one-ninth of those likely be driving cars, were involved in 27.1 per cent of the fatal accidents. And their record is getting

Mr. James du Pont, of the Delaware Safety Council, recently told the President's Committee on Trafic Safety that Americans are playsometimes go the reckless Russians one better by placing two deathdealing cartridges in the chamber of our gun - alcohol and poor judgment. Then we pull the trigger - only we call it 'stepping on the gas'!"-From The Christian Science Monitor.

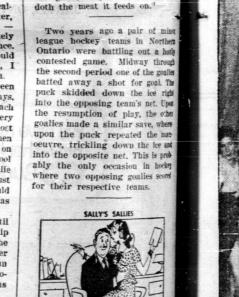
The Green-Eyed Monster

A Short Story By MARSHA MORE

Have you ever noticed how jealas Shakespeare so aptly calls it seems to strike the most unlikely people? Take Rosalie, for instance possibly be jealous of Lillian 1 would have laughed at the idea. Rosalie and Lillian had been friends from kindergarten days, though they are quite unlike each other. Lil is a clever girl and very sweet. Roz, though, is the most beautiful girl in the class. When it was decided we would put on The Sleeping Beauty as our school play, it was inevitable that Rosalie

as the Conscience Fund, a huge would be the "Beauty" - and just folder labeled: 'Monies and Letas inevitable that Lillian would give a wonderful performance as ters received from Persons Unthe Witch known." The fund had its be-The girls were good friends until ginning in 1812 when a letter illian's outstanding began to be recognized, and she won a few prizes. Shortly after this, some very nasty stories began going around about her, but nobody seemed to know who was putting them about.

once cheated the government government and wished to make restitution. Since then the Fund Lillian was really upset about has grown to over a million dollars. Some of the letters are this whispering campaign, and she talked to Rosalie about it. One day, touching, and some are amusing: in the course of conversation, Ros-"Please accept this dollar from alie made a remark that suddenly a poor widow who has received opened Lillian's eyes, and with a gifts from a gentleman who shock she realized that Roz might works for the government. I be the gulity party. Perplexed and don't say he would take anybewildered, she told me about it. thing he shouldn't, but to re-"But why?" I asked in astonishlieve my conscience, I am sendment, "Why should Rosalie do this ing what I can spare." Numto you?" bers of them are trivial: "Here-



"When do you think you'll rate

secretary?

another chair for your executive

complete the ensemble.





GRADUATION DAY - Graduation ceremonies in Fort Scott, find the distaff side of the Wilcher family in cap and gown. Barbara left, is a senior at the local high school, Joan, center, graduutes t om junior college, and Mrs. Ruth Wilcher, a first-grade teacher in town, get her Bachelor of Science degree in education.

THE FARM FRONT

Increased prize money, up ten er cent for nearly all classes of vestock and poultry, is just one of many changes in the agricul-ural program at the Canadian National Exhibition which seeks o give greater emphasis to Can-ada's basic industry.

"To an extent greater than any other year of our history, the exhibition is planning to offer constructive support in every way it can to an industry that is vital to our national welfare," states Jack Perdue, man-ager of the Agricultural Detment of the big fair. "In the partment of the big fair. In the past few years, agriculture has taken a more leading part in the exhibition, and our exhibits have grown in the number of plays, the attention paid them by the public and the recognigroups have given to the signifi-cance of showing and winning here."

For the second time in three years, the prize money will be increased, particularly in breeds and groups which could be described as working or service types. In addition, assistance is being given the exhibitors to better present their entries.

For instance, cattle exhibitors will be offered facilities this to have special display cards before animals to which they wish to direct special attention. This will give the exhibitors a better chance to draw attention to the wares which they present not only for public scrutiny but for other breeders and dealers who may be interested in examining animals

on display. New metal signs will be visible this year over the exhibitors' entries more attractive than those used in the past and more readily noticeable. New display stands are being built for display of vegetables and fruit, making it much more visible for the viewer and easier to main-

be on guard against it all the time or it will surely destroy us. To gi the whole quotation from Shakes peare, "O, beware of jealousy; it's the green - eyed monster



first impressions of a visitor to the new cattlemen's dormitory at the Exhibition which will be available this year for the exhibitors and attendants of the livestock show. Started last year but not completed in time for use by the several hundred men who find it necessary to remain near their valuable charges, the new building provides excellent accom modation for upwards of 500 per-

sons. Of fireproof construction, it is divided into confortable rooms where up to ten men can share their quarters. An atten-dant will register all guests, and each will have a key to the room in which he is quartered. On each floor there is a lounge

room, with comfortable chairs and tables for reading matter. Each floor also has ample toile facilities and shower rooms. And throughout the building there is space and facilities for preparation of light meals.

Objective of the project was to make accommodation available for the men who cannot leave their animals long enough to hunt quarters in the nearby section of the city which is invariably crowded at that time of year. Furthermore, many of the attendants are unable to afford they could spend the time going to and returning from the downtown area. It is expected that the new dormitory will find high favor, for these reasons, among the men who labor over the prize cattle to make the exhibit ore attractive to the thousands of city-dwellers who visit it every year.

Dogs as Blankets In Australia

Annabel was old Years of stout-hearted service had left signs, outwardly at least, that the only solace left to her was to dream in peace of her former active life.

She was dreaming when Stuart Gore found her, an old car of 1929 vintage with 100,000 plus miles on the speedo's battered dial, lying forlorn and derelict on a car lot in Western Australia.

But beneath the faded exteror was a stout heart. Gore bought the car for a song, fitted a set of second-hand tyres and a homemade wooden body, and in this jalopy he and his wife Jan made their way through little-known country from Perth, Western Australia, to Darwin, and back. The Gores, professional pho-

vels with films and a projector to entertain people in the small settlements and so earned keep for themselves, and the car. A light-hearted and highspirited account of their adventurous journey is related in "Overlanding With Annabel." The author, Stuart Gore, recalls an amusing incident when teamwork tripped up and "slip-

17. Large bulrush
21. Goddess of
39. Deer's hor
41. Termagar nealing 4 north vide 28. Conquer
6. Acknowledg 29. Chess piece 50. Biblical rul
ment of a debt 30. Unit of work
7. Dinner course 31. English river
8. Exist 33. Pensive 66 85 15 56 18 08 67 87 47 67 72 91 4 91 5 . 11 01 6 9 4 9 5 7 8 7

Answer elsewhere on this page.

tain in an attractive display for the exhibitor. The stands, in the form of an inverted V, will have shelves in rising tiers so that rearmost products will still be clearly seen over the displays ranged along the bottom and middle rows. Comfort and convenience of a first-rate hotel or club are the

> CLICK! THERE GOES RADIATION - A midget button-hole geiger counter is the latest development in this atomic age. Inventor R. A. Gould sports one, above, on his lapel. Gould says that the "atom-age boutonniere," as well as the one he holds in hand, could be made by any schoolboy at a cost of not much more than two dollars. Both devices were displayed at the annual exhibition of the Physical Society in the Royal Horticultural Hall in London.

responsible for the musical ac-companiment to the films, put on the wrong record in the mid-**ESUNDAY SCHOOL** dle of a solemn scene showing a choir chanting in the chapel of an Austrian monastery. Into this sepulchral background the R. Barciay Warren, B.A., B.D. loudspeaker blared forth a raucous rendering of "There Acts 26: 2-8 19-23 was I - waiting at the church

the evening's success 'may not have been due to the excellence of the films! Naturally enough they frequently made contact with the roving Australian aboriginal, and learned that the most precious possessions of these simple tribesmen are dogs. They are particularly useful on cold nights - in place of blankets.

gree of coldness. Some idea of the heating value of these dogs can be determined by the greeting a native gave Gore after "Plenty cold a biting night: last night - three dog night." The overlanders paid a visit to the leprosarium, a native effect on Timothy. In jail at leper settlement nine miles Philippi Paul the prisoner befrom Derby, to make some piccomes evangelist and leads the tures. It was here that they jailer and his family to a knowlistened to what is probably ledge of Jesus Christ as Lord the most unique orchestra in and Saviour. In today's lesson the world, the native orchestra he is a prisoner before goverof the leprosarium - thirty innors and a king. But he has all strumentalists playing in the the royal bearing of an ambasbush 1,000 miles from nowhere. sador. He is an ambassador in The players came from the most primitive race in exis ence, aborgines unable to read erance, and judgment to come, or write, let alone read music, Felix trembled, and answered, but whose ears can co-ordinate Go thy way for this time; when the notes and rhythm of white

man's music. They started with a minuet by Chopin and, as proof of their versatility, followed with classics, jazz and folk music. The Reverend Mother Alphonsus of the leprosarium hospital had reason to be proud of her musicians for it was she who, with unflagging energy and perseverance, had taught her pupils to memorize music.

The number of "blankets" util-

ized varies according to the de-

At Alice Springs the overlanders hit their first railway in five months of travel. Rather than risk an expensive breakdown while traversing the 800odd miles of desert to Adelaide, the Gores decided to send Annabel by rail; they, themselves, tarvelling on the same train the Afghan Express.

This unorthodox journey, too, had its amusing side. On the second day out the train stopped. The Gores were puzzled. for the only things in sight were the desolate wastes of sand and a single little worden

As soon as the express braked to a halt, engine-driver, fireman, guard and passengers tumbled off and raced to the little wooden house. Gore and his wife followed, to find the spirnters grouped round a radio set placed on the veranda. The author looked round at the strained faces of the group and wondered what national calamity had happened to account for the stopping of the express. Suddenly the radio crackled and the announcer spoke; "Good afternoon, listeners. It's a glorious day and there's a rec-

ord crowd here at Flemington

awaiting the event of Austral-

ia's racing year - the Mel-

bourne Cup!"

Ambassador in Bonds - waiting at the church. . The team modestly admit that Memory Selection: I am not ashamed: for I know whom I

"Let me light the mangai, Eleni, I have watched you and know I have believed, and am persuad "You think it is that easy," she ed that he is able to keep that would scoff.

I found out later, alas, that her which I have committed unto him against that day. 2 Timothy scorn was not misplaced. Finally I broke down her resistance. "The first thing to learn is to If you want to get the real pick out the right assortment of measure of a man, observe him coals and then to arrange these properly in layers. Come with me under fire. Paul, after being stoned and left for dead at Lyto the cellar and I will show you." stra, arose and went back to So down we went the many steps the city and to the others where to our cool immaculate cellar where the charcoal sacks were lined up in he had been persecuted, enone corner. Not a speck of dust was visible for our Eleni, like my mothcouraging the believers. On his next missionary journey he picked up Timothy at Lystra as er, was extremely neat. One by one Eleni picked the coals, the smooth a helper and later to become a small pieces to start the fire quick-ly, a little coal dust for a quick pastor. Paul's behaviour at Lvstra must have had a winning

such conviction and power that

Agrippa said, "Almost thou per-

suadest me to be a Christian.'

But Paul was not satisfied with

bringing people near the deci-

sion. He said, "I would to God,

that not only thou, but also all

that hear me this day, were

both almost, and altogether

such as I am, except these

as Paul the prisoner make his defence. His faith is radiant. He

is an ambassador. We need to

read and reread the defenses of

Paul. We need the voice of cer-

tainly and conviction today. We

need a faith worth suffering for,

worth dying for. There are peo-

ple in many lands around the

world who are proving that they

possess such a faith. Do you

PERFECTIONIST

Burleigh Grimes was pitching,

ohnny Gooch was catching, and

Bill Klem was umpiring. On a

3-2 pitch, Grimes thought Klem

"Where was it?" Grimes asked

"Answer that question and

you're out of the game," Klem

"Tell me," repeated Grimes, "where was it?"

"Right over," said Gooch.
"Get off the field," yelled

"What for?" asked Gooch. "All

I did was answer a question. What are you chasing me for?"

"For being such a lousy um-pire," roared Klem.

possess such a faith?

missed a call.

threatened Gooch.

Gooch.

flame, and then the large pieces to keep the fire going at a slow but even pace.
"Look at this piece," Eleni held bark petrified on it. Beware of that bark it smokes dreadfully never put it on the fire indoors. I can use these pieces ap with care so they are not wasted, but I would advise you to leave them alone Up again the many steps with our bucket filled to the brim. Eleni took the brazier outdoors. "Never start the fire indoors, especially in winter when all the doors and win-I have a convenient season, I dows are closed," I was told. That, will call for thee." Later he it seems, was the first and most stood before the governor, Festus, and King Agrippa and his wife, Bernice. He spoke with essential lesson I had to learn our

Eleni stressed it repeatedly. When

all the needed implements were

Charcoal Broiling Turkish Style She removed some of the ashes, and smoothed out the remainder. She then buried the large pieces, over

these she poured the coal dust and finally the choice pleces on top.

"Of course, there are some peo-ple who pour half a gallon of kero-

sene on the coals and have a roar-

ing fire in no time. It usually burns

up quickly and they have to pour on more. Don't you ever use kero-

sene to start your fire. Then there

are the impatient and wasteful peo-ple who use a whole bunch of chira

(fat wood) and still accompilsh nothing. The real artist uses only

one piece, has patience and skill, and never fails. Just insert the

chira in the proper place, give the

by adding new coal too soon and you will have a good fire going." Eleni, meanwhile, was ready. She lit a match, held it close to the

chira, and it started burning. How

carefully she nursed the flame;

flame some air, never smother

This is the season when many men are anxiously scanning the sky for the day when they will don a cook's white bonnet and, armed with a long fork, preside over the charcoal grill in their backyards. Those who do not own a grill are eing lured by a vast assortment of outdoor implements of all sizes and descriptions displayed in mary stores throughout the country.

coal-broiled meats have become The Turkish people discovered. centuries ago, that meat, chicken or fish broiled over charcoai was su-perlative in taste. No need to rush out and buy an expensive equip-ment, though. In every Turkish home the mangal occupies an honored position in the kitchen the year round, and charcoal is stacked n the cellar ready to be used. Those work-a-day sac mangals (sheet-iron braziers) cost very little and even the poorest family can afford one they make up in utility what they lack in glamour.

heat the house as well. It was the

kingpin of the poorer households

in Turkey. Eleni was the uncrown-

ed queen of our mangal and gave

morning to start the fire, as many

girls had to do, I was drawn ir-

resistibly to the brazier and loved the glow that emanated from it, 1

used to tease our Eleni for days.

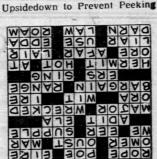
when the coals started to crackle and take, she laid a small stove-pipe over the heap, so that it would draw better.
After several lessons, I learned and keep it going all day long with a minimum amount of coal. While the claborate and handsome grills how to stack the mangal, when to add new pieces, how to cover the of today use up a sack of charembers with ashes to keep the fire coal to broil one or two steaks, most of it being wasted in the from being wasted, and at night to bury two or three pieces in the hot great outdoors, the mangal will keen embers and cover them well so that going all day long on less than half in the morning there would be fire that amount. Ah, but there is a secret to it. I do not know whether enough to start the mangal again All that took time and much talk I should divulge it, considering the thriving business the coal and brifrom Eleni. Oh, it was an art all right and I must confess that I failed miserably at my first attempt. Eleni said I was too imquete dealers will do this year.

It is a wise mother who instills in her daughters, at an early age, patient, all clumsy fingers and no head. She was right. the secrets of lighting a good fire. In the old days, especially, the mangal was not only used for cook-ing it heated the water and helped

Another advantage our mangal has over the modern grill comes to mind here. We in Turkey would not dream of wasting a full, hot brazier just to broil a hunk of meat. Our mangal is versatile, keeps going all day. Are we to me my first lessons. Although I did not have to get up early in the have shish kebab or iskara koftes (lamb patties) or sword-fish for dinner? All the vegetables and the pilaf are cooked on the mangal and ready to serve before we broil our piece de resistance. A vigorous poke or two with the tongs will revive the slumbering embers and in no time we have a real hot fire suitable for broiling. When the meat is done to a point, the rest of the meal is ready. Has anyone here tasted tomato pilaf cooked on the mangal? The rice is allowed to simmer over a slow fire, after it has to which butter and salt have been added; until all the liquid is absorbed and the grains are soft and each one stands out whole, not in a sticky lump. Then the fire is covered well and the copper pot, with its lid shut tight, is left to rest for at least half an hour. That is what makes our national dish so delicious.—By Selma Ekrem. in The

Drive With Care

Christian Science Monitor.





OLDEST BABY IN THE WORLD - The head of a baby woolly mammonth, possibly 15,000 to several hundred thousand years old, lies in the freezer department of New York's American Museum of Natural History. Dr. Harold E. Anthony deputy director of the museum, shows the specimen, above. The animal was found in deep permafrost in a bank of Fairbanks Creek,