

## TABLE TALKS

Jane Andrews

In old-time baking, measuring was a matter of judgment. Recipes called for "butter the size of an egg," a "heaping cup of sugar," or "enough flour to stiffen." The results varied with each cook, and with every trial. No wonder baking was a hard-won art.

Today, there's no need for guesswork. Modern tests, recipes all talk a common language. They are founded upon exact, standard measurements — the use of standard measuring cups, standard measuring spoons, and level measures. These measures are the same in every kitchen. They make it possible to get the same fine baking results, every time.

So use standard tools for your baking. You can buy these in almost any town. You need standard measuring cups, one for the dry ingredients, another for liquids, and one or two sets of standard measuring spoons. With this simple but correct equipment it is possible to measure accurately every ingredient called for in the usual baking recipe.

A standard measuring cup is an accurate half-pint measure—the equivalent of 16 level tablespoons. It is grooved on one side to read 1/2, 3/4, and 1; on the other, to read 1/4 and 3/8. For measuring liquids a glass measuring cup is convenient, as the top extends above the cup line and so prevents spilling. A set of graduated measuring cups has advantages, too. They have measurements of 1, 1/2, 1/4, and 1/8-cup amounts of dry ingredients or shortening.

A set of standard measuring spoons includes one tablespoon, one teaspoon, one half-teaspoon, and one-quarter teaspoon. The tablespoon is the equivalent of 3 level teaspoons. All measurements are level. That's the success rule for every modern recipe. The exact technique for measuring each ingredient is given here. This is the way to get uniform, exact measures every time!



**SWEET ARRANGEMENT** — If you have a nice taste in flowers, you'd enjoy this floral offering. Blossoms of sugar and a vase of almond paste are placed on display at a pastry and confection show in Paris, France, by master confectioner Jean De Blieux.

Use special care in measuring liquids for undermeasuring is a common fault. For accuracy, set measuring cup on a level surface. Otherwise the surface of the liquid may slant and deceive you. Fill until liquid flows into the correct groove-mark of cup; do not undermeasure.

Thick liquids and syrup, such as molasses, corn syrup or honey, should be poured into the spoon or cup from the container or from another spoon. If the cup has already been used to measure shortening or water, the syrup will empty out readily. Do not dip a measuring spoon into sticky liquids for too much when clinging to underside of spoon, causing overmeasurement or waste.

**DELICIOUS VARIATIONS**  
**CORN MUFFINS**  
Use only 1 cup sifted flour in muffins, but increase baking powder to 3 teaspoons and add 1/4 cup yellow corn meal to sifted mixture.

**BRAN MUFFINS**  
Use only 1 cup sifted flour in muffins. Increase baking powder to 3 teaspoons and add 1/4 cup Bran Flakes to batter before baking.

**SPICY-CRUST MUFFINS**  
Mix together 2 tablespoons sugar and 1/4 teaspoon cinnamon. Sprinkle this spice mixture over batter in pans before baking.

**DATE OR PRUNE MUFFINS**  
Add 1/2 cup finely cut dates or prunes to egg-milk mixture for muffins.

**BLUEBERRY MUFFINS**  
Make muffins with 1/2 cup shortening instead of 3/4 cup. Fold 1 cup blueberries into batter before baking.

**CRANBERRY MUFFINS**  
Make muffins with 1/2 cup shortening instead of 3/4 cup. Chop 1 cup cranberries; sprinkle with 2 tablespoons sugar and fold into batter before baking.

Flour has a tendency to pack on standing. So always sift flour once before measuring. Remember, the woman too busy to bother to sift may put an extra half-cup of flour in her cake and ruin it.

Lift the sifted flour lightly by spoonfuls into the measuring cup and level off by drawing the edge of a spatula or straight knife across the top. (Do not press flour or shake it down in cup.)

For fractions of cup, fill cup slightly to the proper fraction mark. Or use the correct measure of your set of graduated cups; fill and level off as just directed.

Use a dry standard measuring baking powder. Even a little too much or too little can give disappointing results. Be sure to use the baking powder called for in the recipe and the exact amount specified.

Use special care in measuring, spoon. Dip the spoon into the baking powder and fill it full. Then level off spoon lightly with edge of spatula or straight knife.

For fractions, use the small sizes of your set of measuring spoons.

There are several ways to measure solid shortening. Small amounts are more easily measured by tablespoons; fractions of cups may be measured in graduated measuring cups. Use one of these convenient ways:

(1) Press shortening into a measuring cup (or tablespoon) packing it tightly. Then level off at top or fraction mark.

(2) An easy way to measure butter is by weight. Allow 1/2 pound for 1 cup. With print butter, 1/4 pound equals 1/2 cup.

(3) Or measure shortening by water displacement. For example, to measure 1/2 cup shortening, fill cup half-full of cold water; add shortening until water rises to the top of cup; then drain off all water. This leaves 1/2 cup shortening in the cup.

Measure shortening like a liquid.

With granulated or white sugar, fill a standard measuring cup or spoon with the sugar, and level off with edge of spatula of straight knife.

Brown sugar needs to be packed into the cup so firmly that it holds the shape of the cup when turned out. This gives a consistent measurement.

Average-sized eggs (medium size) are used in these recipes. If using small eggs, allow about 3/4 tablespoons slightly mixed whole eggs for each egg in recipe.

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## End of a Tale...



JASPER, A PET RACCOON at Algonquin Park, lived uneventfully until he crossed the main track of the Canadian National Railway...

... HE DIDN'T QUITE MAKE IT. The train cut off his tail. Jasper is all right now, but he is unhappy about the loss of his tail, and so is his owner, guide Jack Wilkinson. Wilkinson has asked the railway "What are you going to do about it?"



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**BEST-EVER MUFFINS**  
2 1/2 cups sifted flour  
2 1/2 tablespoons baking powder  
2 tablespoons sugar  
3/4 teaspoon salt  
1/2 cup shortening  
1 egg, well beaten  
1/2 cup milk

**Method**  
Sift flour once, measure, add baking powder, sugar and salt and sift into bowl.  
Cut in shortening. Combine egg and milk and add all at once to flour mixture.

To mix, draw spoon from side of bowl toward center (15 times), turning bowl gradually. Chop spoon through batter about 5 strokes.

Turn into greased muffin pans, filling each about 3/4 full. Bake in hot oven (400° F.) 25 minutes, or until done. Makes 10 large muffins.

**Regular Method**  
Sift flour once, measure, add baking powder, sugar, and salt and sift into bowl.

Combine egg and milk and add to flour mixture. Add milk and mix. Turn into greased muffin pans, filling each about 3/4 full. Bake in hot oven (400° F.) 25 minutes, or until done. Makes 10 large muffins.

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## DARK-EYED MELINDA FOOLED 'EM ALL

London — (NEA) — In Britain the Asquiths speak only to the Asquiths, and the Astors only to the Astors. But American-born Melinda Maclean, wife of Soviet spy Donald Maclean, was an exception.

Dark-eyed Melinda had both the Asquiths and the Astors speaking up for her in public. She also fooled Sir Winston Churchill's son, Randolph. None suspected that she, herself, was a double-dealer, perhaps the cleverest of the lot.

Society swells rushed to Melinda's defense following the flight to Russia of her husband, Donald, one-time head of the American Department of the British Foreign Office, with his friend and fellow diplomat-spy, Guy Burgess.

"Don't malign Melinda," was the watchword in the best British circles.

Now that Melinda is revealed to be living in cozy comfort with her co-conspirators in a dacha just outside Moscow, some of Britain's most aristocratic faces are crimson. To think that this charming girl could turn out to be a Communist plotter and renegade, too!

Among the reddest faces is that of Lady Violet Bonham-Carter. Lady Violet is not only an Asquith, the daughter of a British prime minister, but a good friend to have in time of trouble. It was Lady Violet who helped Donald Maclean get his first job at the Foreign Office; that tipped him for the post.

It was Lady Violet who helped to create the picture of Melinda Maclean as the poor, innocent, long-suffering wife of a brilliant, but erratic husband, who divided his time between alcohol and Communism.

Was it Melinda's fault that Donald Maclean turned out to be a traitor? After all, Melinda, herself, had no interest in politics.

Was she to blame that Maclean also became a booze-hound and a playboy? Hadn't her husband tried to strangle her that time in Cairo? And didn't he desert her for the Russians just as she was about to bear him his third child?

So it was argued in the best British circles.

And 39-year-old, Chicago-born Melinda took full advantage of the favorable climate of opinion thus created. For Melinda had a problem: she needed to get close to the Iron Curtain, so she could duck behind it quickly when the time came for her to join her husband.

So Melinda came to Lady Violet Bonham-Carter with a pitiful story of how she, Melinda Maclean, was being hounded and persecuted by the British press as the wife of "The Missing Diplomat."

It was an elaborate build-up by Mrs. Maclean for the removal of her family to Switzerland, where they could enjoy "greater privacy."

Lady Violet fell for the story hook, line and sinker. First, she wrote a letter to The Times. It so happens that The Times is owned by a friend of hers, Colonel J. J. Astor, Lady Violet called his attention to what she described as a "flagrant violation of the ethics of journalism."

Next, Lady Violet got her son-in-law, Joseph Grimond, a member of Parliament, to raise the matter in the House of Commons.

Another Astor, this time a vid, publisher of The Observer, broke a lance in Mrs. Maclean's cause.

Even after Melinda crossed Russia in September, 1951, vid Astor could find no fault with her. He believed her to be the innocent wife, "demure and possessing," whose loyalty to her husband had proved stronger than her own common sense.

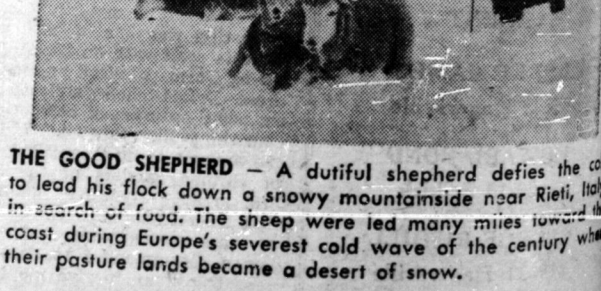
Those who have studied the Maclean-Burgess case can claim that it was "demure and possessing" Melinda who proved definitely that kind of nerves of steel: That she, Donald Maclean or Guy Burgess would have cracked up under her ordeal, or taken to the Russian playmates how the clever mother made comings and goings of her husband and son-in-law.

Feathers  
Dr. Christian A. Wolf is a nationally known physician, native of Denmark, states his experiments which he has made prove definitely that birds, through their feathers, especially their tail feathers, have a sense of touch, and that they can feel the auditory aid of feathers.

Thousands of words have been written about the ideal type of garden soil and how more will be written. But it's a simple matter really, in spite of some of the big technical words that are often used. As a matter of fact almost anyone, without any mechanical instrument, can build up an ideal garden soil if nature has not already done so.

**TALES VOWS** — Boyce Brown once voted the nation's best man on an altar, has played the world of jazz for a time in a Catholic monastery, and is now a monk. He is the brother of the Servant of God, St. Mary of the Servants, St. Mary of the Servants, St. Mary of the Servants, St. Mary of the Servants.

**UNIQUE HONOR** — First U.S. woman entrant ever to win the Olympic gold medal for figure skating, Italy Albright poses in Corina, Italy, holding her medal and other Olympic awards.



THE GOOD SHEPHERD — A dutiful shepherd defies the cold to lead his flock down a snowy mountain side near Rieti, Italy, to reach the food. The sheep were led many miles inland from their pasture lands because a desert of snow.

## THE GREEN THUMB

London Smith

**Lawn Work**  
Either in new lawns or repairing we sow grass seed early. Grass thrives when the weather is cool and damp. Grass seed usually comes in packaged mixtures. The reason is simple. We want some early seed that will germinate and grow quickly to provide some green and will also provide some shade for the slower germinating, finer and more permanent grasses. Also it is a well known agricultural fact that a mixture of grasses or clovers will give a thicker stand usually than a single variety sown alone. Of course, for very specialized purposes such as bowling or putting greens we may use a single variety, but for ordinary lawns, mixtures are best.

Lawns, of course, should be as level and the soil as fine as possible before any seed is sown and that job is best done on a windless day. Directions regarding the amount of seed should be followed carefully. Too many people seem to forget that grass is a crop and it will appreciate fertilizer and watering just like any other crop. A well fed lawn on good soil, will soon crowd out most weeds.

**The Real Foundation**  
Good seed is the very foundation of any successful garden. In this matter it is well to remember that we live in Canada and in this country we have our own soil of climate, soil and weather. For that reason it is most advisable to make sure that we get seed, and nursery stock especially selected for growing in Canada, hardy and vigorous and that will mature or bloom in our own particular climate. If we stick to the Canadian seed catalogues from any reputable house we cannot go wrong. Because every seed or plant that is listed there has been actually tested in Canada, has been grown successfully in our own climate and is especially suited to Canadian conditions.

**Fined For Tooting His Own Horn**  
Andre Dubois, the Paris Prefect of Silence, had better look to his laws to see that there are no loopholes in them. He is now reporting an alarming development.

While Prefect Dubois has banned the automobile horn from Paris, it is still the law in England that every car must have fitted to it an instrument capable of giving audible warning of its approach. The other day this law led to a strange occurrence in a Yorkshire court. And that in turn led to a new legal ruling about automobile horns. In effect this ruling is that legally the horn is the instrument itself or casing and not the noise that comes out of it.

If this should also prove to be the law in Paris, the most formidable disturbance could ensue. Were Parisians to learn how to produce a sound like that of an automobile horn, without any mechanical instrument they could hoot with impunity. I leave the consequence to M. Dubois' imagination.

For that is what Mr. John Lawrie Brown learned to do. He learned to make a noise like an electric horn without actually having an electric horn. He did not, however, hoot with impunity.

Mrs. Brown in fact was presented before the magistrates at Dronfield charged with having no warning instrument fitted to his truck. He entered a "plea of not guilty. When it was time to present the case for the defence Mr. Brown rose and stated that he kept beside him on the driving seat "a piece of an old horn."

"I consider," he said, "that it complies with the law." And then he launched his thunderbolt.

"For," he declared with studied emphasis, "I myself can imitate an electric horn. And I have been able to do this perfectly, since I was a small boy."

The court seemed taken aback. So Mr. Brown, driving home his advantage as he would his truck, asked if the court would like an example of his talent, by way of proof for his case.

**CROSSWORD PUZZLE**

ACROSS  
1. Deer  
2. Consumed  
3. Success  
4. Sin  
5. Run  
6. Card game  
7. Act of  
8. Upset  
9. Dry  
10. Sawed  
11. Law  
12. Well  
13. Mince  
14. Overlook  
15. Abstract  
16. Name  
17. Plaster  
18. Fracture  
19. Rest  
20. Dream  
21. Young coat  
22. Wife of a lord  
23. Head  
24. Wild  
25. On a day  
26. Ever  
27. Substitutions  
28. Day  
29. The North  
30. One  
31. Still  
32. Warm

DOWN  
1. Chide  
2. Better state  
3. Musical  
4. Land measure  
5. Superior of a monastery  
6. Master  
7. Nagada  
8. Verb form  
9. Vase  
10. Plaster  
11. Clay on the Black Sea  
12. Sunflower  
13. Irish scholar  
14. Master  
15. Appends  
16. Verb form  
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472. Verb form  
473. Piece  
474. Perceive  
475. Verb form  
476. Place  
477. Greenish  
478. Master  
479. Appends  
480. Verb form  
481. Piece  
482. Perceive  
483. Verb form  
484. Place  
485. Greenish  
486. Master  
487. Appends  
488. Verb form  
489. Piece  
490. Perceive  
491. Verb form  
492. Place  
493. Greenish  
494. Master  
495. Appends  
496. Verb form  
497. Piece  
498. Perceive  
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500. Place  
501. Greenish  
502. Master  
503. Appends  
504. Verb form  
505. Piece  
506. Perceive  
507. Verb form  
508. Place  
509. Greenish  
510. Master  
511. Appends  
512. Verb form  
513. Piece  
514. Perceive  
515. Verb form  
516. Place  
517. Greenish  
518. Master  
519. Appends  
520. Verb form  
521. Piece  
522. Perceive  
523. Verb form  
524. Place  
525. Greenish  
526. Master  
527. Appends  
528. Verb form  
529. Piece  
530. Perceive  
531. Verb form  
532. Place  
533. Greenish  
534. Master  
535. Appends  
536. Verb form  
537. Piece  
538. Perceive  
539. Verb form  
540. Place  
541. Greenish  
542. Master  
543. Appends  
544. Verb form  
545. Piece  
546. Perceive  
547. Verb form  
548. Place  
549. Greenish  
550. Master  
551. Appends  
552. Verb form  
553. Piece  
554. Perceive  
555. Verb form  
556. Place  
557. Greenish  
558. Master  
559. Appends