TABLE TALKS

British cooks complain that American recipes have unfami-liar ingredients and odd meas-arements. American cooks try British recipes and disappointing results we need is an Anglo erican cookery conference in which teaspoons and tableand basins can be sorted out and standardized through interonal culinary agreement.

In the meantime The Christian Science Monitor's food colamnist, Eleanor Richey Johnton, sought to clarify for merican and Canadian readers sent in for OATCAKES. Mrs. Johnston has added the experiments, which we hare with our readers for good measure. She writes:

Dear Woman's Department We had a big snow here day before yesterday — and guess what I fed the birds? OAT-

I had soup for lunch todayand guess what I ate with my soup? OATCAKES! There is something I am won-

dering why was ever invented guess what it is? OATCAKES! I'm sending you a box of something to try tasting. Guess what? OATCAKES!

Three times I have tested this recipe. The first, using the orig-inal amount of milk, took 3 cups of flour in addition to the cup oats. It went to the birds and they could hardly eat it. Next I tried 1/2 cup milk. That took 1 cup flour and wasn't

Today I tried 1/4 cup milk and it seems all right. I'm sending you some.
I'm handicappped by the fact that I have no idea what an oatcake should be like or taste like or look like. My three weeks in England didn't prepare me for oatcakes. Here is the recipe-not much like the original, but the best

Oatcakes I cup oats (quick - cooking 2 ounces butter

1/2 to 1 teaspoon salt, according taste 9 tablespoons sifted flour Melt butter and stir oats into it. Let stand overnight. Heat nilk; add all other ingredients and mix well. If more liquid is needed to make a soft dough, add additional milk. Knead a little and roll as thin as possible. Cut in strips, place on cooky sheet, and bake in very oven. When oatcakes are colored, turn and bake 5 min-

MERRY MENAGERIE



e can tell you he's a ham

Spring is shortcake time and soon you'll be using rub red strawberries, pink-meater ries for your dessert. Traditio shortcake is made with two piesize layers put together with fresh fruit and then cut in wedges to be served with cream. Or, you may want to serve you shortcake in individual portions

Strawberry Shortcake 2 cups flour teaspoons baking powder teaspoon salt 2-4 tablespoons sugar 1 quart strawberries

Sift flour, baking powder, salt and sugar together. Cut in fat Stir in milk quickly with a fork until soft dough is formed-3/4 cup for drop biscuits or "muffin biscuits. Bake at 450° F. 15-20 minutes. Wash and hull stray berries and put between and cream, whipped cream, or ice

Another strawberry dessert, easy to make and serve, is Strawberry Cream Refrigerator Cake. Save whole strawberries with which to garnish this des-

Strawberry Crean Refrigerator Cake 1 cup heavy cream 1 teaspoon orange extract cup crushed strawberries 1 dozen ladyfingers Few whole strawberries for

garnish

Whip cream with sugar orange flavoring until stiff. Fold n crushed strawberries. Have eady a glass dish (about 6x6x2) lined with waxed paper. Arrange 6 ladyfingers in bottom of dish and spread half the strawberry cream mixture over them. Repeat, using other half of ladvfingers and cream. Chill in refrigerator 2-3 hours. Unmold on serving platter, remove waxed paper, and garnish with berries. Serves 4-5.

A pretty dessert made with ice cream is an ice-cream sand-wich loaf. Frost it with whipped cream and decorate with pieces

Ice-Cream Sandwich Loaf 1 cup sugar teaspoon vanilla teaspoon lemon extract cups sifted flour teaspoons baking powder teaspoon salt

cup milk, warmed tablespoons butter ice cream whipped cream

eggs. Stir in flavorings. Sift together the dry ingredients, and fold into egg mixture just enough to moisten. Melt butter in warmed milk; sir into first mixture. Pour batter into greased loaf pan and bake about 35 minutes at 350° F. Remove from oven; let stand five minutes. the invert on cake rack When cool, lift pan off. Slice loaf cake in half lengthwise. Place layer of ice cream on one layer (pre-packed ice cream may be sliced the desired thickness for this layer). Place second layer of cake on top of ice cream. Top with whipped cream. Keep in

refrigerator until serving time, then slice and serve at table,

> spoon be used? A. The fork should be used. Q. Is it considered proper for a guest at dinner to stack his used dishes when he has finished eating? A. No; he should leave them as they are

Those Middle Ages?

It is strange that so little attention should have been paid

Now and then this unfamiliar aspect strikes an observant reader so powerfully that, in its turn, it interferes with the gen-eral perspective. Elizabeth Robins Pennell, contemplating convent and castle and town, reached the conclusion that when the Western world was young it was

on the whole a very merry 'Drollery,' she wrote in one of her earlier essays, 'was the order of the day. Artisans and nobles, sants and serfs, high and low, all dearly loved a jest, and all went chaffing through life as if it were a carnival, and one's aim was to amuse and be amused.



TOO POOCHED TO PARTICIPATE—Cleo, TV's sad-eyed basset hound, is dog-tired after spending a day with the 11 offspring of her stand-in, "Seauty." Beauty was stunting before the camera to give the star a rest (?).

Modern Etiquette...

Q. Is it necessary to acknowledge receipt of birthday or anniversary cards?

A. If you mean by this, a note of acknowledgment, no. However, when you meet the sender of the card, it is always good manners to mention that preciated. Q. Is it the duty of the bride-

elect to buy the dresses and accessories for her bridesmaids? A. No. It is her duty to select e designs and material, but the bridesmaids must pay for their own outfits. Q. When hors d'oeuvres are served on picks, should they be

moved and eaten with the fin-A. You should use the pick for conveying the morsel to your

eaten from the picks, or re-

Q. Is it correct to send out informal handwritten invitations to a very simple wedding? A. Yes, such as, "Dear Jane: John and I are being married at four o'clock Saturday, the first of next month. The ceremony will be at such-and-such church. We hope that you will come. Affectionately yours, Betty." Q. Is it permissible to sip water while one has food in one's

mouth? A. No; this is considered bad manners. Only when one has taken a bite of food into the mouth that is too hot to handle is a sip of water condoned. Q. What would be the correct way for two unmarried sisters to register at a hotel?

"Miss Shirley Walton, Miss Sue Walton, Detroit, Mich." when making a call of condol-

ence at a friend's home? A. This call should be especially brief - not longer than about ten or fifteen minutes unless, of course, the bereaved friend asks you to stay longer. Q. Should a woman keep her hat on when at an afternoon card party?

A. She should remove it if the party is in a private home. If in a public place, she may either remove it or keep it on, as she wishes. Q. Is it correct to eat shortcake with the fork, or should a

How Gay Where

to the gaiety of the Middle Ages.

There was a grotesqueness and charm about the mischief of

of those days which had never been before, and which can never be again.' . · .

Ages was not a sardonic commentator, but a cheerful acrobat who could jump about, turn sommersaults, walk on his hands. mimic courtiers, make merry rough practical jokes. Hitard, the fool of Edmund Ironside, acure his royal master had to look him, or listen to him, cannot Professional fools have often-

imes been frowned upon by the great and wise and supercilious. Seneca observed that if a man desired to laugh at folly, he could do no better than scrutinize himself. Christian the First, King of Denmark in the fifteenth century, having been presented with pair of fools, declined their vices. He said that if he wanted folly, his courtiers could supply his needs.

Ages were less cynical because less egotistical. Self-analysis played little part in their develby Agnes Repplier.

opment. What they valued in a fool was the ready and recognizable joke at which they could freely laugh. Saint Louis, one of the wisest of his order, so relished this fun-making that often, some pious chronicle, he postponed being edified until after e had been amused. · . .

The popularity of court fools increased rather than diminished during the fifteenth and sixteenth centuries. Cardinal Wolsey presented his own fool, Patch. Henry the Eighth, greatly to the King's delight and to Patch's discomfiture. John Heywood jester, dramatist, and scholar, survived Henry, and young Edward the Sixth, who joked very little, and Queen Mary, who so says Sir Frederic Madden -'was of a cultivated intelligence and fond of innocent fun." Heywood could do more than jest. He made a Latin oration at the Queen's wedding. Men were then trained to listen to Latin orations. It speaks volumes for the discipline of a court. -

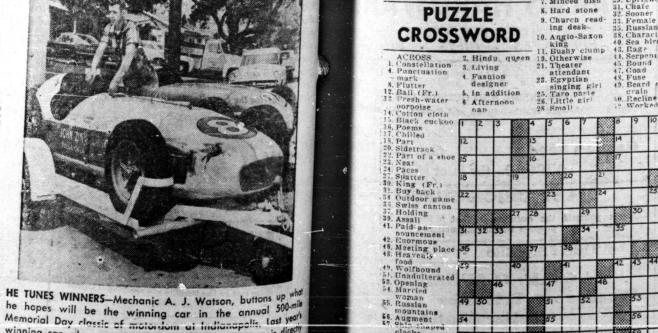
AMOS: If there's one thing can't stand, it's pedestrians Why don't dey get a car and From "In Pursuit of Laughter,"

ANDY: She got her teet from the dentist, her transformation from the beauty parks her evelashes from the store and her figure from tu.S. Rubber Company. KINGFISH: Yeah. Between now and the wedding, a strik in one of them industries kill the romance.

AMOS: There's an old Chine proverb about a jailhouse: better to be guilty on the

KINGFISH: Now look heat Andy. Lemme tell you about dis double indemnity wid accident feature. Jus' suppos floor. You lose your balance a fall from de 79th floor to 6 sidewalk. My-company will M you \$15 a week as long as you

Bronze razor, dating back the eighth century, B.C., w found recently in Ancona, Ita



56 4.5 Answer elsewhere on this page.

GREEN

Back Savers

handled tools and backs, and often work just as well and more quickly. It is surhow accurate and quickcan do thinning and ng of even tiny stuff with ndled sharp hoe or culprovided the same is or comes to a point. The ned dutch hoes are excelthings for killing weeds ening up the top soil must be careful in usclose to sprawly vegeand flowers. There are orts of tiny rakes, trowels cultivators. With any of pment the work will be two if the edges are kept and clean. An old file will

Soil Building

the vegetable garden is a

size and a little bigger than

really need for the whole

on, it is an excellent idea

a labour saver to set a strip

and plant this with some

r crop like buckwheat, oats,

lover, sown fairly thick and

adcast. Soon this crop takes

chokes out the weeds, and

let it grow for several

and still green, we have it

wed or spaded under. In

way we save ourselves the

keep the weeds down and we

something more, we add

hable humus and fertility to

soil. It is really amazing

der will do in the way of

sening up the heaviest clay

get pleasure and food out of

s garden every day in the

adding what is termed body

Year Round Enjoyment

The average European expec

hat a few cover crops turne

Then when a foot or so

to back me up. ATTORNEY: Miss Blue, is not true that every time r went into Andy Brown's offer he wanted to kiss you? MISS BLUE: Oh, no suh m every time. Sometimes he was

tin' married, dere's a lot people on dere honeymoon is just kiddin' demselves!

KINGFISH: It's whut's inch a person dat counts. Abigal a got a beautiful spirit, a words. ful heart and a lovely soul ANDY: Yeah, I'd really ha

sumpin' if I could ever to

SHORTY: Abigail's bro

is up heah to avenge his is

ter, an' he say he gonna bin

KINGFISH: Holy smeles Whut does dis feller look lie

SHORTY: Well, he's six

two, an' he's carryin' a gun. I

rest of his appearance is not

KINGFISH: When Abies

brother finds out she seed in

ANDY: What's dat?

tells dat story about you be

dead, you may be layin' de

KINGFISH: De next time

in' to worry 'bout.

you know sumpn'?

Andy back to her dead

CRAWFORD: I walked into de parlor and found Andy hus gin' my niece, and he say be was teaching her joo-jit-soo. ATTORNEY: Did you acce CRAWFORD: Well, all 1 know is if dat was joo-iit-s de Japanese have a wonderful

ANDY: If that leopard come near me, I'm going to take this shotgun and give him another eyeball right in the cent

AMOS: I'm so miserable l' have to cheer myself up to se in the mood to commit suicide

eas or fresh corn, a little longer tomatoes perhaps, and cubers and melons.

That's pretty wasteful gar-



SKIN OF HIS TEETH - Take it r what it's worth, but magician George Grimmond of ondon claims he can catch ullets in his teeth. A marked bullet is fired point - blank at ne 55 - year - old Grimmond, ho immediately is seen with similarly marked bullet in teeth. The trick has been randed a hoax, but six magiians have been killed while performing the stunt.

Barbecue Sauces Dress Up Spring's Chickens for Your Table

The barbecue season is almost here. Here are recipes for two special sauces which are delicious and di:erent. Broiled Barbecued Chicken (2 servings) One and one-half to 21/2-pound chicken, 1/2 cup melted butter.

If chicken is frozen, thaw. Split chicken into 2 halves. Rinse in cold water. Dry. Break hip, knee, and wing joints. Pour lemon sauce (see below) over chicken and allow to stand one hour. Drain. Pull leg and wing to the body and hold in place by skewers

to make a compact piece. Season with salt and pepper. Place on broiler pan 6 to 7 inches under heat source. Broil slowly. Turn every 10 to 15 minutes and brush with melted butter. Repeat for 40 minutes or until tender. Lemon Sauce

One clove garlic, ¼ cup salad oil, ½ cup lemon juice, 2 tablespoons grated onion, 1/2 teaspoon salt, 1/2 teaspoon pepper, 1/4 teaspoon dried thyme. Ham sauce is another special treat for serving with chicken.

Chicken with Ham Sauce (4 servings) One chicken, 3 to 4 pounds, ready-to-cook weight; 3 tablespoons cooking oil, 1 cup diced onion, 1 cup slivered, cooked ham; 2 tablespoons flour, 8-ounce can tomato sauce, 3-ounce can sliced, broiled mushrooms, 1/2 cup concentrated orange juice, 1/2 tea-

spoon salt, 1/8 teaspoon pepper. Cut chicken in serving-size pieces, wash and dry carefully Heat oil in large heavy skillet or Dutch oven over moderate heat. Add chicken and brown quickly on all sides. Remove from

Cook, stirring frequently, for about 3 minutes. Blend in flour, add tomato sauce and mushrooms, orange juice, salt, pepper. Cook, stirring constantly, until mixture thickens and boils.



Springtime barbecue is a zestful treat for all when tangy lemon sauce is used to marinate the bird.

Return chicken to skillet, cover and simmer gently until meat is tender, about 15 minutes, turning and basting occasionally. Serve with hot rice, spaghetti or noodles.

we have today, it is possible to spread even relatively short season things like corn, peas and spinach over weeks. This spreading can be further extended by planting each variety and type at least three times, first earlier than usual, then about the average time and finally two or three weeks later. In this way we get far more volume and far higher

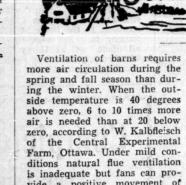
skillet. Add onion and ham.

quality, too.

Handling Slopes

Except where the garden lay out is very tiny, a sharp difference in levels can be really into an advantage. Here we can use something different, like a rock garden or a series of steps

Of course his winters are ually much milder, but we learn a great deal from ese experienced old country ople just the same. In far too THE FARM FRONT any cases the Canadian garener thinks just of a few nonths in the summer and even ess when it comes to vegetables. 's a feast or famine. A few eeks when the lettuce, spinh and radishes are just right. few days of feasting on green



The primary purpose of barn ventilation is to remove mois-ture from the building. When tht cold, outside air is moved through a barn it picks up large amount of moisture. contrast to this the outside air in April and October is normally damp and does not pick up much moisture when passing through the barn.

hedge. We use these to break

the connection between the up-

per and lower level. This will

individuality of any layout.

add to the attractiveness and

The general plan is to make

both the upper and lower parts

level, then take up the differ-

ence between in one slope. If

there is a very big difference, a

wall will probably be necessary

with steps coming down. But

quite a difference, up to three

feet or more, can often be ab-

a combination of shrubs, trees

and flowers. The shrubs and

trees, of course, hold the sloping

soil, especially during spring

sorbed by a rock garden or even

sufficient ventilation.

weather.

At an outside temperature of 40 degrees and a barn temperature of 50 degrees, about 100 cubic feet of air is required to by a dairy cow. For a barn with 25 cows, a fan should have a capacity of at least 2,500 cubic feet per minute operating on a

At a temperature of 45 degrees, approximately 150 cubic feet is needed per head or roughly 4,000 feet for 25 cows. Above this temperature, the air re quirements increase so rapidly that it is advisable to open al doors and windows to secure

winter and a large volume in the spring and fall, it is desirable to use two or more fans in large one fan can be operated in cold weather and all fans during mild In smaller barns of less than 30 cows, it is more economical

to use one fan with a double speed motor or a unit having belt pulleys of two or three sizes. By this means the air flow through the barn can be regulated and the danger of cold drafts reduced during the cold . . .

Millions of board feet of timber are destroyed annually by forest insects. To combat this destruction, forest entomological aboratories have been established in all timber producing provinces of Canada. Pest control is not a simple thing and there is still much to be learned in this field of research. The coming World Congress of entomology to be held in Montreal next August, should give leading scientists from all over the world an excellent opportunity to exchange ideas on the sub-. . .

Extensive killing of trees by lear eating insects such as the spruce budworm is the most conspicuous type of damage caused by forest insects. Epidemics of this nature may be so widespread and resulting tree nortality so great that it is impossible to salvage dead timber pefore it begins to deteriorate. Wood beetles and ambrosia beetles. aided by sap-rotting fungi, cause rapid deterioration of standing dead trees. This vastly increases the difficulty of carrying out profitable salvage operations.

Establishment of plantations of healthy, well formed trees is interfered with by insects. Common damage, resulting in deformities and stunted growth, is caused by such pests as the

the sweet potato vines. She also pean pine shoot moth.

Depletion of the seed supply of valuable coniferous trees is caused by a number of insects which attack the developing seeds and cones. This type of

injury has assumed greater importance in recent years due to increased demands for forest tree seed both at home and abroad. One impostant phase of forest research is the operation of a forest insect survey. This information supplies a continuous record of infestations and their periodic fluctuations in all parts of Canada.

Natural control measures are presently being studied and used in conjunction with chemical control. Parasites, introduced from abroad, and a virus disease, have effectively controlled the European spruce sawfly. Not many years ago this insect was rated as the most serious threat potatoes to cook. to the spruce stands of eastern North America. Also a European virus, introduced in 1949 to combat the European pine sawfly, has been used successfully in aerial spraying operations to protect plantations of Scots pine in southern Ontario. Introduction of predacious insects is another means of natural control which has shown some merit in

combat the balsam woolly aphid in the Maritime provinces. **How They Live In** The Philipines

recent years. Some species have

been imported from Europe to

Behind the mountains of Bag-Philippines, a mother's work begins even before the sun has

While the leaves in the fruit

yard drip with dew, Doneii prepares the family breakfast. Her pot of sweet potatoes is supin a triangle and sei on a firm, level spot. Direct heat comes from the burning firewood arranged in between the stones. While breakfast is being cooked. Doneii's husband is out in the rice fields doing whatever

the cool of the morning. A little before mid-morning he arrives from work and breakfast is all ready for him. He eats his sweet potatoes and afterwards a cup of hot rich cocca bought from the village grocery store or from fruit pods of the cacao tree which grows in the back yard. After Donei eats with the children

important work can be done in

How Doneii can keep he days' and weeks' work in order without any memo calendar i sometimes a wonder. Two weeks ago, she noticed that her sweet potato patch in Dontog needed to be weeded, there were cucumbers ready to be harvested and a little space to be replanted with corn. She must return after seven days and today is

the eighth day. Since Doneii expects to stay in the patch until late afternoon. she must bring her lunch. From the meat, which she salted and preserved by drying in the sun she gets a few slices and roasts them in live charcoal. She wraps this together with newly cooked red rice in soft banana leaves and places this lunch in a small there is a spring found not far from her vegetable and potato On the way to work, Doneii

plays her bamboo musical instrument.

Aside from harvesting, weeding and planting, Doneii tills the ground around the roots of

takes mental note of the condition, of the fences around the patch. If they need any mending, her husband must know

eii leaves for home, and gets there before her husband does. Her basket empty except for her lunch is now filled with sweet potatoes, cucumbers, a head of rellow squash, string beans, a hand of bananas, and even fire-

As soon as she arrives home Doneii prepares for the evening cooks vegetables. She lets a pot of water boil and puts in chick pieces. Irish potatoes cut into cubes are boiled with the meat. When both are tender, Doneii adds the green beans which she while waiting for the meat and

As an end product, Doneii has vegetables, meat and soup, the last of which has the flavor of were cooked in the boiling water. The soup is equivalen to canned soup which the mod-ern house-mother buys from a supermarket, opens, and heats in a few minutes. For dessert, Doneii's family has either ba-

nana, pineapple, or papaya - whichever fruit is in season. While Doneii does not have dish towels, she does not stack her dishes in an improvised cupboard. The dishes are dried out side in a rack set beside

When the family is out in the fields so that the meal is cooked beside a running brook. Soft green grass leaves are as effective as sponges and sand is used as a substitute for soap. The use is just as effective as any cleanser on silverware, china-

After dinner, the family gathers around a fire and there is a give and take of stories as well as news of village events the day. When bedtime comes, Doneii brings out a wide mat and spreads it open on the floor which is made of clean and polished "rono" sticks woven and held together by rattan vines gathered from the forest. feet above ground level and



HICKORY-DICKORY CLOCK - Unique timepiece being shown by owner Wes Engles to a young friend must have been inspired by the old "Hickory, Dickory, Dock" nursery rhyme. A la Mother Goose, when the toy mouse on ancient clock reaches one o'clock, it starts down again.

friends just as he had upon the Jews. Peter was prepared face his Jewish brethren and related the wonderful experience. He said in conclusion "Forasmuch then as God gave them the like gift as he did unto us, who believed on the Lord I could withstand God?" They all agreed, "Then hath God also to the Gentiles granted repen tance unto life. Every race thinks itself superior to all others. Paul said, "God nations of men for to dwell on races have advanced more rapidly in the development of the Jesus Christ is for all. Recently we noticed a picture of Jesus with children of differchild had a favored position. It a Chinese artist were doing such vellow child the preferred posiblack child as much as either, Let us not despise those of other

LESSON

Memory Selection: I perceive that God is no respector of persons: but in every nation he that feareth him, and

worketh righteousness, is accepted with him. Acts 10:34-

with his disciples said, "Ye shall

receive power after that the Holy Ghost is come upon you:

and ye shall be witnesses unto

all Judea, and in Samaria, and

unto the uttermost part of the earth." Their first witness was

dom of Stephen they were scat-

maria. So far their ministry was

to Jews. But the command had

said, "Unto the uttermost part of the earth." That meant that

the Gentiles were to hear the Good News of the Saviour. To-

snoke to the devout Roman cen-

turion telling him to send for

Simon Peter Peter had to be

prepared for the coming of the

Peter overcame his racial pre-

house. God poured out the Holy

essengers by a vision also.

both in Jerusalem, and in

der the mighty hand of God. this. Under the floor are kept baskets, gardening tools, the mortar and pestle. Also, one finds a bench or two which any foot traveler is welcome to us when he wants to rest on his way to a distant place.

races but humble ourselves un-

The raised floor keeps stray animals like chickens and dogs from entering the house. Prowl ers are likewise discouraged from gaining entrance.

the evening when the whole family retires, lowered in the morning, and raised up again and kept in a secure place when

Upsidedown to Prevent Peeking





IN APPLE-PIE ORDER-An apple tree grows right through the roof of this building in Pittsburgh. Richard Palumbo, who with his brother Dominic works in the building of the built-in timber, says the tree saves the necessity of using another supporting

Amos and Andy Just Keep Rollin' Along

between Jackie Gleason, Perry Como. Milton Berle, Ed Sullivan and other TV giants roars on unnoticed by millions of "Amos n Andy" fans who flick their dials week after week to a program that goes all the way back to March, 1928, when Freeman Gosden and Charles Correll took to the airwaves over Chicago station for their first

What happened is radio hiswithin months the listening habit of changed! At 7:00 p.m. the whole family gathered around the radio

to hear the antics of Madam Queen, Kingfish and the rest of the 160 characters Gosden and Correll created and acted; the financial difficulties of the Fresh Air Taxicab Co. became a national institution; phrases such as "Ah's regusted!" and "Unlax, boy unlax!" became part of the American vocabulary. Almost overnight Correll (Andy) and Gosden (Amos) were in the \$100,000-a-year-

bracket - when that really was money. But fame and success didn't change the warm and human quality of the show or of its originators. Typical of their attitude was

Gosden's remark after Presid-

ent Hoover invited them to the White House: "We're just a couple of kids trying to make good." Just how "good" they made is indicated by these incidents. Once on the program Andy called a Harlem phone number that happened to be a real one. During the next few hours the poor woman who owned it received more than 600 calls. Another time Amos lost his dog and mentioned it over the air. He was swamped with dozens of pooches sent as girts. But in 1953 despair hit their fans when Amos 'n Andy announced their retirement after their 10,000th broadcast. CBS

reportedly paid the team twomillion dollars for the show title. A TV show built around the original program also was started with an all-Negro cast. But Gosden and Correll couldn't stay idle. Soon they launched "Amos 'n Andy Music Hall" over CBS on a fiveday-a-week basis, and their devoted fans still tune them in as regularly as they did a generation ago. Although Correll and Gosden don't do all the work, they still supervise every exit,

every entrance, every sound ef Jack Benny, a veteran in his

own right, recently paid them keep broadcasting, radio has potency as an entertainment medium. At the rate they've been going, this should be just about

Their millions of fans hope so, because over the years, their wit and their humor have grown Remember some of these typical Amos 'n Andy jokes? SAPPHIRE: George, dis is a perfect finish to all de horrible things you done in 1949. You

never supported me. You is gypped all your friends. You short at de lodge. You is tricked Andy into marryin'. You broken poor Abigail's heart. Dat's a fine record. KINGFISH: Yeah, come to

think of it, I guess I did have a pretty big year at dat! KINGFISH: Although you is up dere wid de preacher, you don't actually marry de gal.

All you gotta do is stand at de

altar, say "I do" an' slip the

ANDY: Well, if dat ain't git-

winning car, also prepared for the track by Watson, is directly behind the "8-ball." The vehicles are sisters under the hood. Each is powered by a 270-cubic-inch, four-cylinder engine. Both will be entered by a 270-cubic-inch, four-cylinder engine.

will be entered in this year's race.

ring on her finger.

ANDY: Dey will, huh! KINGFISH: An' another no

little feature about dat partize accident. De time of de parments don' start from de t you hits de sidewalk. start from de time you les de window.

Needed sharpening. Our bar

-ber's got one to match it

dullness if not in antiquity.