## TABLE TALKS

she says she has at last "pain-stakingly written them out and nem with readers of The Chrispass along to you.

The word "Braten" is German for roast, and if you want to fleisch, other pickled meats), I will assume for this first recipe roast. The recipes will serve equally well, however, with ther meats and cuts, such as pot roast, stew meat, liver, bbit or hare (the traditional Hasenpfeffer), veal, or duck all of which may be reasted or stewed and then served with delicious sweet-sour gravy.

In our home we use fresh cuts and never set the meat to pickle before cooking, as many do Also, we serve our Sauerbraten with Klosse, potato dumplings, man dish. This is the way we make them both.

Sauerbraten For a 2-pound tender beef cut houlder or rump), grease the roaster with 2 level tablespoons of lard or bacon drippings. Salt and pepper the meat and place it in the roaster. Lay on the meat diced onion, a small one or half a large one. Sprinkle flour over much as 2 or 3 rounded tablespoonfuls. Pour around the meat cups of water, and add to it 2 bay leaves, broken up. Add also 4 cloves, 4 allspice, a bit of red pepper, and a small garlic bud or sprinkle of garlic salt (red pepper and garlic may be

Then add 2 rounded tablespoons of sugar. (A cup of molasses gives the gravy a richer color, but as it is not very sweet sugar must also be added, though

Next comes 1 cup of diluted vinegar - diluted to avoid too sharp a taste. A little ground cloves and allspice-just a dash -will help darken the gravy, or a level teaspoon of pickled spices single spices listed above. (We never tie the spices in a bag, because we like them in the gravy, but this can be done if pre-

and put it into the oven, at medium heat. After an hour or so, test by tasting, and add more water, vinegar, sugar, or spices but let no spice predominate. Broken crusts of rye bread are good added to the gravy, which may be thickened if necessary. Roast until the meat is tender,

gravy, and serve with potato lumplings, or Klosse. We never used to serve a side dish with Sauerbraten and Klosse, but applesauce with crumb coffee cake (Streuselkuchen) could be served.

Kartoffelklosse tter, size of a walnut 1 egg 11/2 cups flour

Foasted croutons or bread crusts
Peel about 6 medium-sized potatoes, add salt, and cook. When done, shake and dry well. (Old potatoes are better than new as they are not so wet.) Mash the potatoes and while they are hot, measure out 3 cups into a bowl. Add the butter, and while still hot, add the egg and mix, so that the egg becomes cooked before the flour is added. While the potato mixture cools so that it can be handled put 3 quarts of water and a little salt to boil in a pot. Also prepare

sted croutons or dry bread Add flour and salt gradually to potato mixture, to bring it to a doughy consistency. (I find this measurement of flour about right



Ing some popular German recipes says her friends and relatives frequently ask how to make these dishes. We suspect that she is one of those fine cooks who

As this amount should make nine medium-sized dumplings, divide the well-mixed dough into 3 parts, and then each par into 3 more parts. Make balls of the dough by putting 2 or 3 croutons in the center of each ball. (This insures that the center will be cooked.) Roll each ball in a little flour on the board or in your hand.

When the water is boiling well, carefully drop in the dumplings. Do not crowd them. They will sink, and when they rise to the surface, they are done but a little longer boiling, 3 to minutes, will not harm-in all cook them about 15 minutes. Take dumplings from the water

with a strainer, lay around the meat, garnish with parsley, and serve with sweet-sour gravy from the meat. (Leftover dun lings are good sliced and fried in butter.) Use them not only with Sauerbraten but with pot roast, stews, and pork roast.

Pot Roast and Stews For pot roast and stews, use the same ingredients as Sauerbraten. Put meat in a pot and brown, in bacon drippings or lard, carefully on all sides turning constantly. On this browning or searing depends the rich brown color of the

Have enough grease to wilt the diced onions which should now be added.

And now comes a point of de cision. You can make a delicious, brown gravy by stirring in and browning the flour now but it must be carefully watched during the cooking to keep it from burning. Or, you may add just water now, and the other ingredients, and thicken the gravy when the meat is done. However, the gravy will not be browned beforehand.

After adding and browning the flour in the grease, add ents. Cook over low heat until meat is tender, watching carefully and adding liquid or flavoring as desired.

Pork Roast
With Horseradish Sauce
and Potato Dumplings

For this dish—the Germans call it Schweinebraten mit Meerrettigbruhe und Kartoffelkloss -simply lift out the pork roas when it is done, and add grated orseradish roots or dehydrate horseradish to the gravy before erving, being careful not to have it too strong.

**Nuts To You!** 

In Brazil, where the nuts come from, forty million have never heard of brazil nuts. Practically the whole crop is exported and the few that re main are eaten as "English nuts" or German-by Brazilians convinced that the nuts have been shipped into their country! What's more, brazil nuts are not nuts. They are seeds nest-ling in the fruit of the tree we

mentioned in the first place. Take a handful of brazils and imagine them nestling together like orange segments inside a coconut. The pod weighs up to lb., so tough that an iron wheel can run over it and not crack it.

Growing on trees 120 feet high, the pods rain down in the gathering season, sometimes killing unwary nut-collectors be-

Apart from being eaten, the nuts are valued for their edible oil, which is used for burning, soap - making and lubricating

Brazil exports 40,000 tons of brazil nuts a year. Living in palm-leaf shelters, the native Indian nut-collectors use the pods as cooking vessels. Besides the risk of nuts on the napper, collectors in the jungles must be-ware of blood-draining vampire bats, fiendish jaguars and the twenty-foot man-crushing anaconda. All these hazards have a bad effect on the nerves of the

Yet the world has been buying brazil nuts for 322 years. The supply is unfailingly maintained by a little animal, that Amazonian hare, which instinctively gathers fallen seeds and buries them in the depths of the jungle where they germinate. Scien-tists at Wew who tried to take over the jog failed dismally.

Afer importing and planting seeds they waited three years for the first signs of growth. Yet in its own humid element in Brazil, the nut tree sprouts up

## The Wealthy Widows of Eastbourne

NEA Staff Correspondent

Eastbourne, England — (NEA)

—"Murder?" Short, bald, bespectacled Dr. John B. (for
Bodkin) Adams seemed startled
when the Scotland Yard detecive came to arrest him.

"Murder?" he repeated, his pale eyebrows shooting up.
Then a crafty gleam came into his eyes. "Can you prove it was Most Britons are wondering the same thing. Can Scotland

Yard prove that Dr. Adams, 57year-old Ulster-born bachelor, nurdered 81-year-old widow Mrs. Edith Morrell, "against the Queen's peace?" Dr. Adams, the center of Britain's biggest murder sensation in 25 years, is accused of poi-

soning the wealthy widow

prescribing an overdose of

But there is no body, for one thing. Mrs. Morrell was cremated-on Dr. Adams' orders. Her earthly remains were consume in the furnace of Brighton's brand - new, nickel - and - tile crematorium, the few ashes re maining being scattered in the

English Channel. The motive for murder is weak, for another. Mrs. Morrell, the widow of a wealthy Liverpool food merchant, Dr. Adams only "the oak chest containing silver in my drawing-room.

But Scotland Yard, it is understood, is prepared to prove that she gave large sums o money to the doctor in her dying days while under the influence of drugs.

All this must have flashed through the doctor's mind as he ned on his clerical gray, single-breasted topcoat and prepared to accompany the detectives to the local police station. "I did not think you could prove murder," he mumbled, more to himself than to the Scotland Yard men, adding, after a pause, "She was dying i

The hall table was piled high with Christmas cards from Dr. Adams' admiring patients, for it was Dec. 19, 1956-only six days to go to Christmas. "To dear Dr. Adams, for his many kindness," read one of the inscrip-"How can I ever repay

you?" read another. Dr .Adams was repaid handsomely for his services to the wealthy widows of Eastbourne. He netted over \$90,000 from the deaths of 17 of his patients over a 20-year period.

In the waiting room when Dr. Adams was arrested were four elderly women, waiting their turn to see Eastbourne's most fashionable doctor. Going out the door, flanked by detectives on either side, Dr. Adams al-

But first there was a touch of pure Victorian melodrama. Acting on sudden impulse, Dr. Adams gripped the hand of his -coated receptionist, saying in a heavy stage whisper, "I will see you in heaven." Henry Irving, the great English actor, couldn't have read the

Then, pulling his dark blue,

snap-brim hat well down over his eyes, he dashed for the po-For Dr. Adams, the arrest was the end of a long road that had taken him from his father's tiny watch repair shop in Randals-town (pop. 986) in Northern

Ireland to a fashionable practice among Eastbourne's Wealthiest

For Eastbourne it was the end of rumor-mongering that had brought this sedate seaside re-sort to the border of mass hys-

The gossip began nearly 1 years ago with idle, rich women many of them bored, who had little else to do but gossip. Under the hair driers, over the teacups, across the bridge tables, they discussed the remarkable number of bequests made to Dr. Adams in the wills of his elderly women patients.

To the outsider the columns of the weekly Eastbourne Gaz ette would appear to contain nothing more exciting than news of the latest whist drive or o meeting of the Psychical Research Society ("Death is not tranquility, but a challenge was the message of a Mrs. Blackwell, spiritualist leader from London). But to the practiced eye there

is drama that would make mystery writer Raymond Chandler green with envy in the little write-ups under the heading "Probate of Wills." Items such Mrs. Emily L. Mortimer, 75

widow, died of cerebral thrombosis. Left \$6,000 to Dr. Adams "in return for his kind help and Mrs. Amy Constance Ware, 76, widow, died of cerebral thrombosis. Begeauthed \$3,000 to Dr. Adams with the bizarre

request that her body not only be cremated, but be examined by Dr. Adams before cremation "to ascertain that I am, in fact, Mrs. Julia Bradnum, 85, widow, died of cerebral hemorrhage, naming Dr. Adams sole

executor of her will and leaving him \$3,000. How the tongues clacked in the tearooms as news of the Dr. Adams bequests spread. Many could remember Adams arrived in Eastbourne 30 years ago, fresh from Queen's University, Belfast, where he had taken his M.D. degree, penniless and with a widowed

A group of kind-hearted doctors had taken up a collection to buy the raw Ulster lad his first Now, Dr. Adams had a big

3. I APPOINT Dector John Bodkin Adems of Kent Lodge Session

Road Eastbourne aforessid to be the sole Executor of this my h. I give and BEQUEATH free of all duties: THE PROPERTY OF THE PARTY OF TH (2) To the said Doctor John Bodkin adams as a slight token

"FOR ALL HIS KINDNSS:" - Excerpts from photostat of will of Mrs. Irene Herbert, 50 year-old Divorcee who died in Eastbourne in 1944, show how she made Dr. Adams executor and left him one thousand pounds (\$3,000) "as a slight token."

Other facts about him were

recalled. His passion for clay-

Dr. Adams' house when they arrested him. They also found

brand-new tires still in their

wrappings. Dr. Adams blandly

said, "You never can tell, there

The sudden death last July of

Mrs. Gertrude Hullett, 50, wid-

ow and popular hostess, brought

the rumor-mongering to a head,

and, incidentally, touched off

the Scotland Yard investigation.

Mrs. Hullett was well-liked.

Somehow the news leaked out

that she had changed her will

less than 10 days before her

death, leaving Dr. Adams her

Rolls-Royce Silver Dawn mo-

torcar. Also, that she had made

Adams less than a week before

was found that Mr. Hullett had

died of an overdose of sleeping

pills (115 grains of barbitone

were found in her organs, enough to kill two and a half

ccountably, the coroner's jury

But this satisfied no one.

Bridge games were forgotten as the tension arose. There were

wild rumors of a maniac at

large, of a hypnotic killer who

mesmerized his victims into

It was at this point that Scot-

land Yard was summoned. East-

bourne suddenly was invaded

whose pin-striped suits were

trifle too loud, who smoked cigars and cocked their bowler

hats on the side of their head.

Then the rumors took a fresh

looking them all up. . . ."

to be exhumed. . . ."

"Three hundred wills, they're

"They say that 10 hodies are

Rumor is a fool, but fools have babbled truly. The truth

s that Scotland Yard did scru-

tinize over 300 wills, eventually

narrowing its investigation down

to 17 elderly persons, nine of

them widows. All were Dr.

Adams' patients, and they died

leaving him richer by \$90,000.

This does not include gifts made

o him during the patients' life-

times, nor the motorcars, shares

of stock left to him at their

Twelve of the deaths under

investigation occurred within a

year after the patients had

changed their wills to make Dr.

Adams a beneficiary; two wid-

ows died within 10 days of mak-

In addition to the murder of

Mrs. Edith Morrell, Dr. Adams

is charged with having unlaw-

fully procured the cremation of

four of his deceased patients by

falsely representing that he had

no financial interest in their

In filling out the cremation

forms, Dr. Adams had answered

"No" to the following questions: "Have you, so far you are

aware, any pecuniary interest

"Have you any reason to sus-

pect that the death of the deceased was due, directly or in-

directly, to (a) violence, (b)

poison, (c) privation or neg-

He was also required to cer-

tify: "I know of no reasonable

cause to suspect that the de-

ceased died either a violent or unnatural death or a sudden

death of which the cause is un-

known or died in such place or

circumstances as to require an inquest in pursuance of an act."

Dr. Adams lied in making

these statements, according to Seotland Yard.

in the death of the deceased?"

ing new wills.

by tough - looking detectives,

shing them off with poison.

returned a verdict of suicide.

out a check for \$3,000 to Dr.

may be a shortage of them."

pigeon shooting: Police found a

narkable collection of guns in

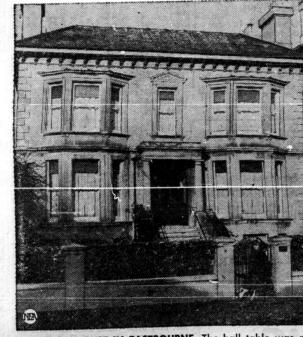
basement stacked with

house on fashionable Trinity Trees, the heart of Eastbourne. A big, gray, neo-Georgian affair -not to everyone's taste, perbut substantial, exuding haps, an air of opulence. president of the local Y.M.C.A. He taught Sunday school. Dr. Adams was getting on in the

As the years passed the number of legacies to Dr. Adams from wealthy women increased. In 1954 two spinsters in their eighties died leaving Dr. Adams sole executor of their wills. Miss Clara miller, 87, daugh ter of an iron and steel mer-

chant, died of coronary throm-bosis, leaving Dr. Adams \$15,000, while Forence Cavill, 82, left Now the rumors began to take an ugly turn. Heretofore the gossip had been goodnatured, people confining themselves to "catty" remarks about Dr.

Adams' winning bedside manner. But now people began to notice that Dr. Adams, who made on a bicycle, was being driven by a chauffeur in a flashy sports model MG and that he used a Rolls-Royce for social



DR. ADAMS' HOUSE IN EASTBOURNE: The hall table was piled high with Christmas cards from his admiring patients.



THE DOCTOR BECOMES A PRISONER: "I did not think you could prove murder," he mumbled.

By Rev. R. Barclay Warren B.A., B.D. The Warning and Invitation of Jesus. Matthew 11:20-30 Memory Selection: Come unto ne, all ye that labour and are seavy laden, and I will give you est. Take my yoke upon you, and learn of me. Matthew 11:

> God has always appealed nan through warning and tend nvitation. A preacher who ex-ludes either from his message out of line with Scripture The sin of Sodom is listed in our law books as sodomy. Go oyed the wicked people of that city. The people of the re-spectable city of Capernaum were therefore surprised to hear Jesus say, "And thou, Caper-

heaven; shalt be brought down to hell: for if the mighty works, had been done in Sodom, it day. But I say unto you, That it shall be more tolerable for the judgment, than for thee." Responsibility and punishment sin are partially determined by the light we have received. Better to die a heathen who has never heard the message of the Gospel than an unrepentant sinlight and privileges are so abun-

After the words of this dire warning Jesus gives the great invitation of the memory selection. How many are laden with sin's guilt and shame! How many are bound by sinful habits of thought, word and act! How many are wearied with the struggles of life! To all such, Jesus says, "Come unto me."

Tranquillizing pills may give a temporary calm and strong drink may bring blindness to one's misery for a little time but only Jesus Christ can give soul rest. He is the answer to our need. Let us confess our sins and seek Him now. Multitudes true, that "My yoke is easy, and My burden is light." "Seek ye

Ploughboy—Poet **Proposed to Queen** 

history few are so amazing as that of Stephen Duck, the Wiltshire ploughboy who taught himself to read, became the most fashionable poet of his day, entered the Church and was ap pointed chaplain to the King. In the year 1722, Stephe Duck was living in the Wiltshire village of Charlton Saint Peter Though still in his teens, he had married and was raising a family - on four and sixpence ha'penny a pint, and an ounce

the royal chaplain had rushed into the Queen's room to propose marriage. Duck, in short, was paying the price of living His mind had given way under the strain. Even so, no one understood quite how deranged he had become until, on March 21st, 1756, 200 years ago last

year, at the age of fifty-one, the ploughboy - preacher rai away from the palace, the victim of religious mania. After wandering about the country side he reached Reading where he drowned himself in a stream behind a tavern. ogical choice. Duck's poems never were great. But his memory lives on through the gesture of Lord

Palmerston, who admired his tenacity in teaching himself to In order to perpetuate Duck's memory, Lord Palmerston gave a sum of money for a feast to be held in Duck's honour every June 1st at the village inn of his

of cheap tobacco cost less than

Anyway, Duck, a ploughb of Milton's "Paradise Lost."
After a while, he tried his hand

at poetry of his own and found that he had a genuine talent.

The local vicar helped him and the manuscript of one of his poems was read to George II's Queen at Windsor Castle. The

Queen was so impressed by Duck's talent that she sent for him and persuaded him to give up ploughing to study.

Duck soon afterwards received

a royal message appointing him librarian at the palace. He duly

left his farm work and took up

Other successes followed - all

beyond his wildest dreams. The

former ploughboy was made a Yoeman of the Guard and was

appointed keeper of Duck Island

Duck wrote more poems and

was duly proclaimed a great genius. The Queen was anxi-

ous to promote him even higher

and he was persuaded to study

for the Church. This he did and

It seemed that no post was

too high for him. He was men-tioned as a possible Poet Lau-

reate and even as Archbishop of

Canterbury. Duck, however, had

acted his part too long.

never felt at ease among

ly sensitive about his birth.

new friends and became morbi

No one noticed this until h

took to standing on his head in

the palace gardens. Even that

was accepted as the eccentricity of a genius. One morning, how-

n St. Jame's Park.

esidence at Windsor Castle.

one of our own cigarettes.

Twelve local farm-workers sit down to a supper of cold meat and ale. The ale is drunk at one gulp from tankards holding five-eighths of a pint. The Chief Duck (as he is called) reads the toast as follows: "In remen brance of Lord Palmerston and the Reverend Stephen Duck with all my heart."

CENTENNIAL AMERICAN INSTITUTE OF **ARCHITECTS** 1957 UNITED STATES POSTAGE

HAILS ARCHITECTS - This unusual-looking new U.S. stamp honors the architects of America. First sale will be in New York City on Feb. 23, to commemorate the 100th anniversary of the founding of the American Institute of Architects. Sym bolizing the changes in architectural style in the past 100 years is the decoration at left. It is a modernistic mushroom-type pillar superimposed on a classic Corinthian capital.

CROSSWORD PUZZLE 39. Throws
40. Great Lake
41. Liquefy
43. In this place
45. Spring
47. Beverage
48. Title
49. 2000 pounds 18 19 20 22 23 24 25 27 25 25 31 32 33 34 35 36 37 o 41 42 45 拉巴尼西拉西尼西 拉拉拉拉 64 32-05



BRUSHING OFF THE WORLD - The young lady at left is cleaning up the Middle East, a problem which has bedeviled many good man lately. She and her partner make it seem easy and so it is because the "world" and its moon are only interesting exhibits at a Frankfurt, Germany, show called "Space Unlin

## John Russell

Modern equipment for aiding many farm chores or in the home requires either small elec-tric motors or small gas engines. Where electric current is available the small fractional horse-

Split Phase Motors-These are usually the least expensive to purchase. They include the single phase type that operates on two wires and are obtainable in sizes ranging from 1/20 H.P. to 1/3 H.P. They are suitable for light duty such as may be required for a small seed cleaning nachine or a washing machine. requires about twice their normal running power for a short duration. An automatic switch er from its starter windings as soon as the motor reaches its

Capacitor Start Motors-These motors cost a little more but are the best all round motor for general use. Their power ratings range from 1/8 H.P. to 1 H.P. The notor is fitted with a capacitor, which is a condenser to absorb the extra surge of electric curent when starting a machine. it is thus able to start a load that requires three times its normal horsepower rating for a short period. Such motors are suitable for operating larger seed cleaning machines, water pumps and similar loads which require little extra power to start them, or where the demand for power may fluctuate with a varying load of the driven machine or equipment. Motors of this type larger than 1/2 H.P. should operate on a three-wire

230 Volt service. tors-These are used where conrequirement of a machine of large pumps, air compressors

The Small Gas Engine—Where electric service cannot be used, the small air-cooled gasoline engine may be the best source of power. As a rule the horse-power rating of such an engine

should be about 50% greater

than the power of an electric

motor which might otherwise be

Two cycle air-cooled engines

are now more reliable than they

were a few years ago. Generally

makes them suitable for port-

able machines such as the rotary

knife type of lawn mower, power

chain saws, marine engines, etc.

Special lubricating oils must be

used and mixed precisely in the

proportions recommended by the manufacturers to obtain maxi-

mum efficiency and minimum of

duty type of lubricating oil for

deposits in the combustion

the crank case, will result in less

wear to the vital parts.

their normal operating speed is much higher than that of the The kind of available electric service may be a two-wire 115 conventional four cycle engine. Their light weight and speed

Volt or a two- or three-wire 230 Volt having an alternating current of 60 cycles or 25 cycles, or it may be from a small domestic engine driven electric generating plant supplying 32 Volts of direct current. The motors used, therefore, must suit the kind of electric current and wiring which is to be used. The A.C. motors are the type most generally used and most widely sold. The popular kinds of A.C. motors are as follows:

The four cycle engine is probably still the most satisfactory for general use around the farm. means of a throttle lever or one of several types of automatic speed governors. Some engines also may be fitted with geared as low as 6 to 1 which make them easily adaptable for equip-ment which must be operated at Gasoline containing ethyl tetra lead such as that used in autobiles should not be used. Ordinary or regular gasoline which does not contain ethyl tetra lead, when used with a heavy

Repulsion-Induction Start Mostart a load or where the power equipment may fluctuate temporarily. Repulsion - Induction motors have a starting torque of about four times their normal-running power. These motors will continue to operate with reduced voltage. They are suitable for large seed cleaning and

ency and longer

Changes in Poultry Farming in Canada are bringing a reducfit margins making the poultryman ever more conscious of pro-duction costs. These changes have brought about a reappraisal by egg producers of breeds and

in 1947, nine wedding cakes were sent the gifts of manufac-The heavy, dual-purpose breeds and crosses which have turers who had connections with the royal family. They were disbeen popular among poultrymen for many years now appear to be losing favor to light breeds and played on a long trestle table in the middle of the state dincrosses. There are two reasons for this: (1) The price of fowl ing-room, with the largest and most magnificent cake in the has been low in recent years, centre. The large mirrors on the dining-room's walls reflected the thus reducing the meat value of the carcass; (2) Light birds require less feed for maintenance mpression of whiteness. and hence, when compared on The nine manufacturers were invited to the Palace to give details of the ingredients and the basis of equal egg produc tion, produce eggs more econ-omically than heavy birds. A recipes of their cakes. One four pound bird producing 200 eggs per year consumes about 78 the appointment as his car had broken down on the way, but pound bird laying at the same was delighted to find King rate consumes about 98 pounds George VI and Queen Elizabeth still in the dining-room after bird produces one dozen eggs on 4.7 pounds of feed, while the his rivals had left. After the wedding festivties heavy bird requires 5.9 pounds there were still several thousand of feed for one dozen eggs. This pieces of cake to be cut up, represents a saving of about one packed and posted off. Those dollar per bird per year for the

light birds. Since many heavy breeds are popular and have good growth, liveability, and production records, there is a natural reluctance on the part of producers to switch to other breeds. But low fowl prices have decreased the ncome from this source, emphasizing the necessity for eco omical egg production. Present trends indicate that profit from the laying flock must come largely from egg production and

trymen are looking to the

breeds and crosses with

heir lower maintenance re-

quirements for more economical

Upsidedown to Prevent Peeking

that did not go to friends went

to hospitals.

**How Royalty Eats** 

the preparation and presenta-tion of good food, may have wondered what it would be like

Now someone who has arranged many of these has written a book, "Fit For A King."

He is F. J. Corbitt, who was at Buckingham Palace for twenty years and was appointed Deputy Comptroller of Supply. In his easy, graphic style, he describes important and splendid royal occasions from the inside.

When our Queen was married

to arrange a royal banquet.

Many who are interested in



"BE IT EVER SO HUMBLE . . ." - Joseph Porcos, 48, poses in the wooden box that has been his "home" for the past two years. Police had been called to investigate an abandoned safe in the junk-littered yard of a Chicago apartment house and cheerful, clean-shaven Porcos strolled in. When questioned, he told the cops he lived in the wooden box. Porcos does odd jobs around the city. Says he likes his odd dwelling — it's tiny, it's cold, but it's home!



WHAT PRICE CHEESECAKE? — Hollywood's most-photographed publicity picture model during 1956 was curvesome Kathy Marlowe. In scads of publicity stills, she was "Miss" everything from "Miss Travelling Saleslady" to 'Miss Get-the-Dents-Out-of-Your-Fenders." About all she got out of it was the realization that pin-up fame can be a financial bust, too. Her total take for all her photographic posturing in 1956, including five movie bit roles, was "less than \$3,000." Typical of Kathy's "Miss" roles are those pictured above. Left to right she is "Miss \$3,000." Typical of Kathy's "Miss" roles are those pictured above. Left to right she is "Miss Lung White" (for the potato industry), "Miss Sun Goddess" (to plug a California desert resort) and demonstrating the egg-frying temperature on a movie set location, including name of the picture, of source.

