Sampling Famous **European Cooking**

Dining in Europe is a social and leisurely affair and seldom is accomplished in less than an hour, while it often stretches

igh several hours. First courses differ in various countries. In Switzerland we were served cheese tarts to begin our meal. We encountered these delicate little starters several in Cortina, Austria, which lies nestled in a cup made by the high Austrian Alps, that I asked Giovanetti, the chef, to tell me how to make them

Since he spoke no English and big order. With the gracious cooperation of three members of the hotel staff, waving hands and arms, talking in unison and interpreting back and forth, this

Make a plain pastry and cut It in four pieces after you have rolled it. Butter each piece of pastry and pile one upon the enough for a tart and roll it this and that, cut it with a round fluted cutter that makes it exactly the right size for the shallow little aluminum pan you loving care, press it down to

You'll need some Gruyere cheese (a mild, light semi-hard cheese) which you cut in tiny cubes. Fill the tart shell about two-thirds full of these tiny cubes. To a pint of milk add a beaten egg and season with salt, pepper, and a tiny bit of nutnieg. Pour enough of this in the shell to cover the cheese. Bake about 20 minutes at 325° F. When I closed my notebook

and feeling the great satisfaction of accomplishment in spite of anguage barriers. I noticed that anetti appeared uncertain of the result of his information He gesticulated with great concern and the information was relayed to me that he didn't feel that I understood how his special crust was made. Unless I did understand, the tart would be a failure. A light then dawned on his face and he invited me to go with him to his kitchen (the interview had taken place in the manager's office). It was after dinner in the evening and all the kitchen work-

Fashion Note



refrigerator and went through all the steps of making the tart. seemed insurmountable. Europeans use centigrade instead of Fahrenheit in regulation of Fahrenheit in regulating their heat. After much talking back and forth, I concluded that the tarts must be baked in a moderately slow oven and when I asked, "325° F.?" Giovanetti beamed and shook his head vigorously in the affirmative — so, here's hoping it's right! Good

If you'd like a new and different taste for your turkey, place strips of bacon across the breast as it roasts. I was served breast of young turkey prepared this way at Grand Hotel in Rome. Drippings from the bacon had flavored the turkey with a delicate touch of that elusive something that makes for dining satisfaction.
In this same dining room I ate

one of the specialities of the house which is tender veal tiny, tender zucchini squash, so popular in Italy. The veal was browned delicately, covered with cream, and cooked gently for a short time until tender. The aucchini was sliced lengthwise in thin slices and cooked slowly in butter until tender. When served each piece of veal was garnished with several slices of the squash. Tender, small noodles were spooned beside the meat and the rich cream sauce (it may be made of either sweet or sour

cream) covered the noodles.

The blue and sunny coast of France along the Mediterranean known as La Cote d'Azur or the French Riviera is noted for good food. Several good restaurants are built on the sea, and while eating the superb food, you may watch the ever-changing colors of the sea. I went with friends to La Re-

serve de Nice, built on a rock overlooking a harbor. One of the interesting hors d'oeuvres served (and it was sufficient in itself for the first course) was an on-ion tart. The crust was made as Americans make biscuit dough, but without the baking powder. The sweet onions, sliced thin, were precooked partially in butter and then placed in the unbaked tart shell along with a little of the juice in the pan. The tarts were seasoned and baked This tart was one of about 12 hors d'oeuvres served, so our plates were piled high for the first course-that is French eating along the Riviera!

Another evening while in Nice, we dined at Raynaud's and tried the salad described in Fielding's Travel Guide. You can make it at home with ease. It is a mixture (you can work out your own proportions) of red peppers, yellow peppers, green peppers. Spanish onions, tomatoes, string beans, ripe olives, quartered, beans, ripe olives, quartered, hard-cooked eggs, potatoes, flakes of tuna, and anchovies. It's mixed and tossed as you watch and laced together with a special mixture of olive oil and vinegar. Try it, and imagine the

nethods of cooking them. This is

method of cooking avocados.

Halve an avocado and scoop out

the pulp which you mash and

eason. Line the shells with par-

the pulp on the bacon. Make an

break an egg into it-then bake.

PERVUKHIN GETS NEW SOVIET POST - First Deputy Premie

Mikhail Pervukhin (left) has succeeded Maxim Saburov (right) as head of the Soviet State Economic Commission, which has

charge of all short term industrial planning. The change was made following disclosure that while overall production increased 11 per cent in 1956 over the preceding year, quotas were "unfilled" in such vital industries as metal, cement, coal

lue Mediterranean outside. Good food ideas along La Cote d'Azur are not confined to restaurants. At a tea in a home in Nice I was told by one of the 1 cup water guests about Somerset Maugham's project of bringing avocado seeds from California to his home at "La Mauresque" near Nice. When his crops became large his cook invented new

said to be his most popular glasses. . . . APRICOT ANGEL tially cooked bacon and replace ul as well. 1 quart apricot nectar

> teaspoon ginger ½ cup water Makes a little over one quart

> . . . GRAPE PUNCH This will be another party favorite. It tastes spicy and looks very attractive. 2 quarts grape fuice 2 cup ginger ale 1/4 teaspoon nutmeg 4 teaspoons sugar 1/2 cup apricot nectar Combine ingredients and bring to near boiling point. into punch bowl. Makes a little over two quarts.

PRUNE PLEASURE 1 quart prune juic.
½ cup apple juice
3 tablespoons milk
¾ cup water
Heat ingredients to desired temperature. Add sugar if

STEAMING APPLE DRINK



"LOOK, MA, NO HANDS!" - A picture of glee is 10-month-old Patty Lisehora as she proudly balances on her mother's outstretched hand. Her "daring" is inherited. Her mother, Marion, thrills spectators by diving on horse-back into a pool of water from a 40-foot tower.

TABLE TALKS Handy Jane Andrews.

popcorn or doughnuts.

4 teaspoons sugar

2 quarts apple juice

1 1-inch stick of cinnamon

Heat all ingredients and sim-

mer for twenty minutes. Put in

Juice from 1/2 lemon

1/2 teaspoon ground cloves

tall mugs. Serves about eight.

Whale Steaks and

The doors of the New York

city-owned Washington Market

- a place where you could buy

The city contends it was losing

\$137,000 a year on the 144-year-

old landmark on lower West Street. It will sell the building

to the highest bidder. A modern

loft or industrial structure prob-

of us," commented David Sper-

ling, former president of the

Washington Market Merchants'

He said the unusual feature of

the market was that it brought

together, in 48 stalls under one

Mr. Sperling is proprietor of a butcher shop which provides

an Lenten trade) at 79 cents a

um at 65 cents a pound; and deli-

jackrabbit, bear, elk, moose, car-

The Grossi brothers, Tony and

"I have travelled all over the

world," said Frank, and "and

every city and little town has

a public market. But the greatest

city in the world should not

"Washington market was es-

tablished on this spot in an open

shed in 1812. This building was

put up in 1883. It is a landmark,

Frank wondered whether the

politicians would "sell the Sta-tue of Liberty for old bronze

a sight for tourists to see."

Frank, were equally unhappy about having to move their veg-

bou, and ptarmigan.

etable stand.

have a market?

pound: buffalo steak at \$1.50

a wide range of products.

roof, specialty food stores with

"This is a heavy blow to all

whale or buffalo steak - closed

for good New Year's Eve.

ably will rise on the site.

Association.

Fresh Raccoon!

With the mercury slipping | tobogganing parties. Good with zeroward, in many places, these different, easy-to-prepare hot drinks will be favorites. Here is a variety of novel recipes which can be used for gala parties or even for small family gatherings around the television set. These zestful hot drinks will set one's insides atingle on frosty evenings and will add variety - and color - to this

season's entertaining. HOT FRUIT DRINK This would be good for formal dressy party. 1½ cups sugar 7 cups water 3 cups cherry juice

3 cups pineapple juice 3 cups grapefruit juice 1 cup crushed pineapple 1 teaspoonful ground cloves Combine sugar, water, pine apple juice and crushed pine apple and heat to boiling point.
Add cherry and grapefruit juice.

heat to make drink piping hot Serves about 24 punch cups. . . . TOMATO DRINK This is good with crackers and cheese as an evening snack, or it can be used as an appetizer. 6 cups tomato juice

1/4 cup grated parsley, fresh 1½ teaspoons butter ne ingredients and bring to near boiling point. Then simmer for half an hour. Strain juice to remove parsley. Put in glasses; add twist lemon. Makes about 12 small

Here is another easy-to-prepare hot beverage that is color-

l cup grapefruit juice Combine ingredierts and heat to near boiling. Pour into cups in which have been placed several slices of maraschino cherry. Sugar if desired.

needed. Makes a little over one

This is a zesty drink for cold winter days after ice skating or

Sews Backstage For Fifty Years

The Gaiety, Daly's, ,Prince's the Adelphi—these old homes of musical comedy conjure up col-orful memories and tuneful mel-odies for Cissie Thornton.

For more than half a century this stanch backstager has been keeping musical comedy artists looking as though "they had just come out of a bandbox." She has been wardrobe mis-

tress at one time or another to most of the big theatrical managers in London. musical comedy" for Miss Thornton are brought back by tunes like those from "The Merry Widow," "Maid of the Mountains" "Permedour" "Giney

Love," "The Blue Mazurka," and "The Waltz Dream." "Those were the days," Miss Thornton says, "when we put nine shows on the road twice a day." She was working under George Edwardes' management at Daly's.

Those were the days when the wardrobe mistress started from scratch and the management had the dresses for the whole production made in her wardrobe. Nowadays the costumes are often turned out by a theatrical costumer. The wardrobe mistress still makes the understud ies' dresses and has a big job to do in maintaining the costumes in bandbox condition. The theater is Cissie Thornton's life. She tried to retire a few years ago but the theater drew her backstage again, which

was two weeks old and has been on the stage, backstage, in the wings or the wardrobe ever Her mother was a wardrobe mistress to the theater in Brad-ford, Yorkshire. While still in er teens, Cissie was called on to design costumes in her mother's absence. She told the story

is not surprising since she was

over a radio program to Finland "Make me some little Laplanders' costumes," the manager asked her, when he learned her mother was not working. The fitted out and Cissie's life work "I have never looked back

since then, and never wanted to do any other work," she said, "it has always been thoroughly happy and satisfying for me." Work in the theater has an infectious gaiety, Cissie thinks, which inspires enthusiasm for the humblest job.

"I have gone into the theater feeling like a piece of chewed hour or so I have felt the atmosphere speeding my scissors and nudging my needle." No one expects an eight-hourday in the theater, she explains,

and few get it. When I managed to get hold of her for a talk over tea, she had just come from Brighton where she was dressing an ice show. She was on her cover to have shoes and stockings way to buy shoes and stockings and tights for the chorus in five holiday pantomimes which were being rehearsed for Christmas. "Dancers have very much larger feet than they did 20 years ago," she observes. — By Melita Knowles in The Christian

Science Monitor. Found Emerald Worth Fortune

With its wonderful glowing green beauty, the emerald has earned the nickname of "the lovers' stone." If flawless, it is twice as valuable as a diamond of the same weight.

Imagine, then, how a middleaged lawyer felt when, only last year, he found a huge emerald weighing eleven pounds while doing a week-end's prospecting at a quarry near Tzaneen, South It b roke into pieces as he was

chiseling it out of the surrounding quartz. Even so, one piece alone is a hexagon eight inches long and three inches across. The smallest broken piece let enough light into the emerald to convince the finder that it was of top quality. First estimate of the value of his find was \$1,500,000. Emeralds have been blazing their way into the headlines lately. In the High Andes of Columbia, sixty miles north of Bogota, South America, an old emerald mine is once more turn-

ing out these fascinating stones. This mine has been operated irregularly in recent years but has now gone back into full production following the discovery of new and valuable deposits. Long before the Spaniards arrived in the 1530's, Andean Indians worked this mine, using the flawless gems for personal and temple decoration. Emeralds soared to tremendous

opularity in Britain in 1922 when it was known that the engagement ring of Princess Mary now the Princess Royal) was to feature a solitaire emerald. Her evident preference for emeralds finally dismissed the slight prejudice against them due

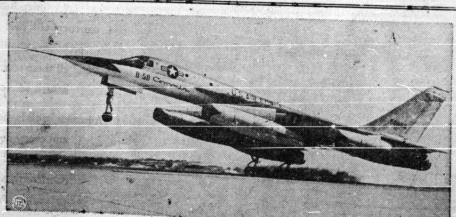
to their colour, which for some

reason or other was always considered unlucky. The emerald has always been the emblem of success in love and is said to promote friendship. Emeralds were once used as charms.

It was believed that when an emerald was worn by a woman born in May it helped to bind her lover to her for ever. And should he ever prove unfaithful to her, the emerald would give her warning by changing its



MAKE IT CLEAN SWEEP OVER THE U.S. - Lew Hoad (left) and Ken Rosewall pose with the Davis Cup after they won two concluding singles matches from Sam Giammalya and Vic Seixas of American at Adelaide, Australia, to give the Australians a clean 5-0 sweep in the Davis Cup competition. It was the second straight year Australia beat 5-0.



NEW JET BOMBER TAKES OFF - This is one of the first official photos of the B-58 bomber. The 16 tires on the main landing gear of the B-58 Hstler create a cloud of dust as the supersonic bomber takes off on a test flight. The delta-wing bomber is powered by four J-79 engines with afterburners. The new plane carries a crew of three, is 95 feet long, and

How Do You Like Eating Sea Moss?

iving, to be used in a hundred

ways, none of which is recog-

gathered all along our North Atlantic water front, dried and

processed by the ton, and is con-

erted to what is termed a

When you buy a fresh

whipped - cream pie at your bakeshop, and three weeks later

the cream is still standing up

strong, the ingredient which im-

parts this stability is an extract

of sea moss. When ice cream

melts, but still holds its shape,

ing invisibly. If you look on the

table of contents of almost any

modern packaged food, you will

find some double-talk reference

to an ingredient which began life in the tidal surf. There is

sea moss a-plenty, but to get

some for an old-time pudding

On Prince Edward Island I

Eachern had shipped his total

crop only yesterday. Malcolm

MacLeod was off to sea and his

place locked up. Alistair Mac-

Dougal wouldn't start pulling

until next week. Oh, yes - they

still gather it, but it is pro-

cessed on the mainland. Poss-

ibly I could get some along the

French shore of New Bruns-

So we detoured on the way

home, and paused among the

French to inquire. At one place

two lobstermen were bending a

new combing to their smack.

and I climbed up on their stag-

ing, babbling as I came. They

dulgent Gallic shrug, indicating

that they understood me, all

was talking about.

right, but didn't know what I

Then the boy on the deck

threw his hands in the air and

said, "Ah, oui — p'DING!" Oui, I said, pudding. None, he said,

no more. He pointed off across

the Northumberland Straits at

the dim loom of Prince Ed-

ward's red banks, and said,

"Moose d'rochesi! Par l'Eye-

I thanked them for Mrs. Mar-

quis and moved along. At She-

Cormier, whose store was rich

with cheese, tarred rope, ging-

hams, and sweeties, who ig-

nored my French and told me

in precisely clipped English that sea moss had lapsed. It was

good, she said, but alas, no more.

Mrs. Marquis to report failure.

She laughed and laughed, and

when through laughing she said, "Why, I was telling Arthur

Lawrence how I asked you to

get me some sea moss, and Ar-

thur said he carries it in the

store. Says he sometimes puts it

time. I bought some, and we've

been having pudding every day

How Can 1?

machine
40 Flat-bottomed boat
41, Entreaty
44. Be fond of

25 26 27 28 29 30

52 33

36 36

40 41 45 46

7 49 49 49

37 | 36 | 39

51

since you left!"

prescriptions, has it all the

I came home then, and called

diac they sent me to see Miss

smiled, and gave me back an in-

wick, where they still eat it.

just missed it. Donald Mac-

turned out to be a poser.

it is sea moss which is perform

nizable as such. Sea moss

and I packed the family carryall with the essentials of a tour, and took my mother to Prince Edward Island, which was her girlhood home and whose red mud has not squeezed atween her toes these many years. Just as we were about to cast off and depart, our telephone rang and was Mrs. Paul Marquis, a good neighbor, who said, "I hear you're going to the-yighland?"

"Would you," she said, "bring me home a mess of sea moss? haven't had any since I was a little girl, and it would taste awful good." She told how the youngsters used to gather the stuff and their mother would convert it into a delicious pudding, filling a long-felt want in run, otherwise, to desserts. naturally promised to perform ed our tour, writes John Gould The Christian Science Moni-

booth, this is what I would say. Sea moss is an edible kind of coastal rockweed usually called Irish Moss, and sometimes Carrageen from the place of that name in Ireland. The moss was pulled from the oceanside, easiest at the neap tides, dried, and when boiled it turned into a gelatinous paste which made a style of a cornstarch, like a

How the first batch of sea moss ever got cooked, a study of reasoned procedure against all odds, is worth considering. The original sea moss pudding was perhaps as great an intellectual triumph' as Newton's laws or Archimedes' reasoning. But' up until relatively few years ago sea moss pudding was some hing of a staple, and it was kind of fun to eat it. Mrs. Marquis had some sentimental recollections, and wished to indulge

Now, the interesting thing about sea moss is that everybody, today, uses it but doesn't know it. Where it was once a ceased to fulfill this duty, and has become n important element of modern packaged food



Most Beautiful Athlete of Europe" in a contest in Paris. He won the same contest last year.

CROSSWORD

PUZZLE

Drink slowly

MINISTER'S HOME BOMBED - The Rev. F. L. Shuttlesworth whose home in Birmingham, Ala., was virtually destroyed by dynamite bomb, looks at the head injuries suffered by Charlie Robinson in the explosion. Rev. Shuttlesworth, who has been in the forefront of integration movements in the city, his wife and their two children received minor injuries.

THE FARM FRONT by John Russell

Anhydrous ammonia has | proved to be one of the cheapest and most effective materials for adding needed nitrogen to the soil. Its use, already widespread, however, bring new safety problems to the farm-problems requiring additional education and nformation. While no one can deny that there are inherent dangers in handling this lique-fied gas, it can be truthfully said that the risk to a competent worker using good anhydrous ammonia equipment is small, according to D. A. Kitchen, Agriculture Engineer, National Safety Council (U.S.A.).

On the other hand, the inexperienced or uninformed operator is faced by some very real hazards.

spect the hazards involved.

By Anne Ashley Q. How can I stop the eyes from watering in windy weather? bathing them in a solution of 10 grains of boracic acid to 1 ounce steam them over a boiling ket-O. What is a good treatment

explosive. with cloths wrung out of ice cold water, and keep the patient away from any direct source of heat. Q. What is a substitute for A. A good substitute for the usual meat for mince pies 8. Vegetable
9. Ridiculing 10. Egg-shaped
11. Jewels
17. Pierced
19. Knots
22. Retinue of wives
23. Sheeplike
24. English lette
25. Monkey
26. Dogs

vere skin and flesh burns in some cases. The farm user of anhydrous ammonia should make certain that all equipment used has been constructed by reputable manufacturers for the job of handling ammonia. Tanks should be constructed for pressures of 250 pounds per square inch gauge in compliance with a nationally recognized code (such as the vessels) or ICC regulations. Many authorities recommend 265 pounds per square inch gauge. White paint keeps tanks cooler by reflecting heat. No metals containing copper should be used where they might come into contact with anhydrous ammonia Ammonia will attack copper and copper-bearing metals, making them brittle and likely to fail under stress. Black iron or steel fittings should be used. Hoses ar monia and should be so

marked. Safety valves should be set to release at pressures no higher than 250 square inch in the gauge. The safety valve should be located so' it will direct escaping gas up and away from workers when transferring ammonia or operating an applicator. Protect safety valves from accidental damage

Transferring ammonia is often

accompanied by "bleeding" va-por from the tank receiving the iquid. This reduces pressure in the receiving tank, causing the liquid to flow from the dischar-

Safe handling of anhydrous ammonia demands three things from the user. First, he must know the material—its characteristics and behavior. Second, he should use well-constructed and carefully-maintained equipment. Third, he must always re-

Anhydrous ammonia is a liquefied gas. That is to say that at normal temperatures and pressure it becomes a liquid.
Pressures in ammonia tanks can
be quite high—about 200 pounds
per square inch gauge at 100
degrees Fahrenheit. Ammonia gas, invisible but pungent, is lighter than air, a fact that sim-plifies ventilation problems. Although the fire hazard under normal farm conditions is slight, at certain air gas mixtures, am monia vapor is flammable—even

The dangers to workers hand-ling anhydrous ammonia rise largely in the caustic action and the fact that it is contained under pressure. A leak or an open valve can throw a jet of caustic liquid a considerable distance. Inhaled in sufficient quantities, the vapors can cause severe injury or death by damage to tis-sues of the throat, nose, and lungs. Incidentally, the rapid evaporation of the liquid can cause frost bite to skin and flesh exposed to it. This effect, com-bined with the caustic action of the ammonia, can result in se-



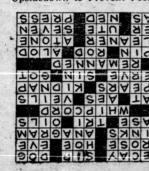


and tampering at all times.

ging tank. The same thing can be done more safely and efficiently by a compressor in a line connecting the vapor chambers of the two tanks. The compres-

sor decreases pressure in the receiving tank and increases the pressure in the discharging tank. Safety equipment must be considered part of the necessary equipment for transferring gas

from one tank to another, and for the operation of an anhy-drous ammonia applicator. Have running water or an open tank of water readily accessible to workers who may be exposed to ammonia vapors while transferring ammonia from stationary storage tank. If an open water tank is used, it is suggested that it hold at least 55 gallons. Alcators or portable tanks. A supply of saturated solution



for first aid in the event of eye injury or irritation by ammonia.
Boric acid solutions are inexpensive, but perishable, and should be replenished at threeweek intervals.

Snug fitting goggles, which are not vented, should be worn anytime ammonia is being trans ferred. A full-face mask, if available, affords even better gloves. A sensible precaution is to use rubber rain gear to protect against splashes or sprays of the liquid when disassembling or "bleeding" anhydrous ammonia

. . . Rules For Safe Handling of Anhydrous Ammonia

. Know the characteristics of the gas. Treat it with respect. 2. Know local and provincial laws regulating the use and storage of anhydrous ammonia.

3. Use equipment designed for anhydrous ammonia. Do not use LP gas (liquefied petroleum gas) tanks or equipment for handling anhydrous ammonia. Ammonia has a destructive effect on the brass and copper fittings, often used with liquefied petroleum gasses. (Highly poisonous fumes may result when liquefied petroleum gas is burned in the presence of an ammonia residue.) 4. Before using anhydrous am-

monia equipment, read your in-struction book thoroughly. Make a "dry run" to familiarize yourself with the location of the valves and the proper sequence in which they must be opened and closed.

5. Never permit the liquid level in an anhydrous ammonia tank to exceed the 82 per cent full mark. The dip pipe will warn you. Temperature increases re-sulting from the direct rays of the sun may cause expansion of the liquid to rupture an overfilled tank. 6. Never tamper with the ad-

A pat on the back develops character if administered young enough, often enough, and low



sees, ye shall in no case enter into the kingdom of heaven. Matthew 5:20. is none to equal the Sermon on the Mount. Matthew 5-7. Adam Clarke speaks of it as, "a sermon, the most strict, pure, holy, profound, and sublime, ever delivered to man; and yet so amazingly simple is the whole that almost a child may appre-

By Rev R. Barcia, Warren

Gospel Righteousness

Matthew 5:13-20, 43-48

you, That except your righteous-

ness shall exceed the righteous-

ness of the scribes and Phari-

Memory Selection: I say unte

hend it." It opens with the happiness. It concludes with a pertinent application. He who hears and does these sayings is like a wise man who built his house upon a rock. He who hears but doesn't do is the foolish man who builds on sand.

Jesus gives a fresh interpretation of the law. He did not come to destroy the law but to fulfill it. Concerning adultery he said, "Whosoever looketh on a woman to lust after her hath committed adultery with her already in his heart." On divorce he said, "Whosoever shall put away his wife, saving for the cause of fornication, causeth her to commit adultery: and whosoever shall marry her that is divorced committeth adultery.

Jesus showed how to avoid worry. "Seek ye first the kingdom of God and his righteousness; and all these things shall be added unto you." "These things' are the necessities of life of which our heavenly Father knoweth we have need. In Prayer, the Golden Rule and the teaching of the second mile. The great basic teachings of the Kingdom of God are set forth

in this sermon. In the printed portion of today's lesson we are reminded that we as Christians are the salt of the earth and the light of the world. We have a great responsibility to others. Our helpfulness to others must flow from a loving heart. We are endo good to them that hate us. Only the supernatural grace of God can enable us to carry out the teachings of the Sermon on the Mount.



MIDGET MONSTER - Although this frightening portrait appears to be that of some prehistoric monster or a character in a Hollywood horror movie, it's nothing but a li'l ole Texas horned toad - about three inches long. Awesome effect in the photo was produced by a special close-up camera.



FLEE FIRE - Firefighters and a photographer at the huge Malibu, Calif., brush fire run fo. eir lives with flames just a