

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 through several hours.

First courses differ in various countries. In Switzerland, Europeans were served cheese tarts to begin our meal. We encountered these delicate little starters several times and considered them so delectable at the Hotel Corona in Cortina, Austria, which lies nestled in a cup made by the high Austrian Alps, that I asked Giovanniotti, the chef, to tell me how to make them.

Since he spoke no English and I spoke no German, this was a 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 is what I learned:

Make a plain pastry and cut it in four pieces. Each piece has rolled it. Butter each piece of pastry and pile one upon the other. Tear off a piece big enough for a tart and roll it into a thin sheet, cut it with a round fluted cutter that makes it exactly the right size for the shallow little aluminum pan you are making the tart in and, with loving care, press it down to size.

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 nutmeg. Four enough of this in the shell to cover the cheese. Bake about 20 minutes at 325° F.

When I closed my notebook after getting this information and feeling the great satisfaction of accomplishment in spite of language barriers, I noticed that Giovanniotti appeared uncertain of the result of his information.

He gestulated with great concern and the information was relayed to me that he didn't feel that I understood how his special tart 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-

ers had left, so we had the huge clean kitchens under the hotel to ourselves, writes Eleanor Bisher Johnson in The Christian Science Monitor.

Our interpreter stood by while Giovanniotti got dough out of his refrigerator and went through all the steps of making the tart. We then came to a barrier that seemed insurmountable. Europeans use centigrade instead 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 Giovanniotti to show me how to regulate the heat, he beamed and shook his head vigorously in the affirmative—so here's hoping it's right! Good trying!

If you'd like a new and different taste for your turkey, place strips of bacon across the breast as it roasts. It was served breast up in 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 specialties of the house which is tender veal served with cream. One of the tins, 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 zucchini 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 between 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. The restaurants here are built on the sea, and while eating the superb food, you may watch the ever-changing colors of the sea.

With the mercury slipping seaward, 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 zesty hot drinks will set one's insides a-twitter on frosty evenings and will add variety—and color—to this season's entertaining.

Fashion Note



PERVUKHIN GETS NEW SOVIET POST—First Deputy Premier Mikhail Pervukhin (left) has succeeded Maxim Soburov (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 and timber.



"LOOK, MA, NO HANDS"—A picture of glee is 10-month-old Patsy Lisheora 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

Jane Andrews.

HOT FRUIT DRINK
This would be good for formal dressy party.
1 1/2 cups sugar
7 cups water
3 cups cherry juice
3 cups pineapple juice
3 cups grapefruit juice
1 cup crushed pineapple
1 cup crushed pineapple
1 teaspoon ground cloves
Combine sugar, water, pineapple juice and crushed pineapple and heat to boiling point. Put in ground cloves and reheat 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
1/2 cup grated parsley, fresh
1/2 teaspoon butter
1 cup water
Combine ingredients and bring to near boiling point. Then simmer for half an hour. Strain juice to remove parsley. Put in glasses; add twist of lemon. Makes about 12 small glasses.

APRICOT ANGEL
Here is another easy-to-prepare hot beverage that is colorful as well.
1 quart apricot nectar
1 cup grapefruit juice
1/2 cup water
Combine ingredients and heat to near boiling. Pour into cups in which have been placed several slices of maraschino cherry. Makes a little over one quart. Sugar if desired.

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

PRUNE PUNCH
1 quart prune juice
1/2 cup apple juice
3 tablespoons milk
1/2 cup water
Heat ingredients to desired temperature. Add sugar if needed. Makes a little over one quart.

STEAMING APPLE DRINK
This is a zesty drink for cold winter days after ice skating or tobogganing parties. Good with popcorn or doughnuts.
2 quarts apple juice
4 teaspoons sugar
1 1/2-inch stick of cinnamon
Juice from 1/2 lemon
1/2 teaspoon ground cloves
Heat all ingredients and simmer for twenty minutes. Put in tall mugs. Serves about eight.

Sews Backstage For Fifty Years

The Gaiety Daly's Prince's the Adelphi—these old homes of musical comedy conjure up colorful memories and tuneful melodies for Gladys Thornton.

For more than half a century this staunch backstage has been keeping musical comedy artists busy for Gladys Thornton. "I came out of a bandbox," she has been wardrobe mistress at one time or another most of the big theatrical mansions in London.

The "good old days of real musical comedy" for Miss Thornton are brought back by the tunes like those from "The Merry Widow," "Maid of the Mountains," "Pompadour," "Gipsy 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 Edwards' 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 made by a theatrical costumer. The wardrobe mistress still makes the understudy's dresses and has a big job to do in maintaining the costumes in bandbox condition.

The theater is Gladys Thornton's life. She tried to retire a few years ago but the theater drew her backstage again, which is not surprising since she was carried on the stage when she was two weeks old and has been on the stage, backstage, in the wings or the wardrobe ever since.

Her mother was a wardrobe mistress to the theater in Bradford, Yorkshire. While still in her teens, Gladys was called on to design costumes in her mother's dress shop and to find material for a radio program to Finland recently.

"I have never looked back since then, and never wanted to do any other work," she said, "I have always been thoroughly happy and satisfying for me."

Work in the theater has a infectious gaiety, Gladys thinks, which inspires enthusiasm for the humblest job.

"I have gone into the theater feeling like a piece of chewing gum," she said, "and after an hour or so I have felt the atmosphere speeding my seasons and muddying my needles."

How Do You Like Eating Sea Moss?

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

"Would you," she said, "bring me home a mess of sea moss? I haven't had any since I was a little girl, and it would taste awful good." She told how the sea moss is still held in its shape, and she invited me to get some for an old-time pudding turned out to be a poser.

On Prince Edward Island I just missed it. Donald MacEachern had shipped his total crop only yesterday. Malcolm MacLeod was off to sea and his place locked up. Alastair MacDougall wouldn't start pulling until next week. Oh yes—they still gather it, but it is processed in the mainland. Possibly I could get some along the French shore of New Brunswick, where they still eat it.

So we detoured on the way home, and paused among the French to inquire. At one place two lobstermen were bending a new comb to their smacks, and I climbed up on their staging, babbling as I came. They smiled, and gave me back an indulgent Gallic shrug indicating that they understood me, all right, but didn't know what I was talking about.

Then the boy on the deck threw his hands in the air and said, "Ah, oui—p'DING!" OUI, I said, puffing. None, he said, no more. He pointed across the Northumberland Straits at the dim "boom" of Prince Edward's red banks, and said, "Moose d'roches. Par l'Éve-land!"

I thanked them for Mrs. Marquis and moved along. At St. John's they sent me to see Miss Cornier, whose store was rich with cheese, tarred rope, gingham and sweaters. I ignored my French and told me in precisely clipped English that sea moss had lapsed. It was good, she said, but alas, no more.

I came home then, and called Mrs. Marquis to report failure. She laughed and laughed, and laughed when I said, "Why, I was telling Arthur Lawrence how I asked you to get me some sea moss, and Arthur said he'd bring it in his store. Says he sometimes puts it in prescriptions, has it all the time, I bought some, and we've been having pudding every day since you left!"

How Can I? By Anne Ashley.

Q. How can I stop the eyes from watering in windy weather?
A. Relief may be had by bathing them in a solution of 10 grains of boric acid to 1 ounce of hot distilled water.

Q. How can I clean velvet slippers?
A. Brush the slippers well with a stiff brush and then steam them over a boiling kettle.

Q. What is a good treatment for frostbite?
A. Rub gently with snow, or 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 mince meat?
A. A good substitute for the usual meat for mince pies is two bouillon cubes.

MINISTER'S HOME BOMBED

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

marked. Safety valves should be set to release at pressures no higher than 200 pounds per square inch in the gauge. The safety valve should be located so it will direct escape gas up and away from workers when transferring ammonia or operating an applicator. Protect safety valves from accidental damage and tampering at all times.

Transferring ammonia is often accompanied by "bleeding" vapor from the tank receiving the liquid. This reduces pressure in the receiving tank, causing the liquid to flow from the discharging 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 compressor 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 anhydrous 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. Always carry a five-gallon container filled with water on applicators or portable tanks.

The danger to workers handling anhydrous ammonia rises sharply the farther they get from 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 tissues 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, combined with the caustic action of the ammonia, can result in severe 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 650 pounds per square inch gauge in compliance with a nationally recognized code (such as the ASME code, for unlined pressure vessels) or ICC regulations. Many authorities recommend 265 pounds per square inch gauge. When 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 should be designed to handle ammonia and should be so

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THE FARM FRONT

John Russell.

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THE SUNDAY SCHOOL LESSON

By Rev. R. Everett Warren, B.A., B.D.
Gospel Righteousness
Matthew 5:13-20, 43-48

Memory Selection: I say unto you, That except your righteousness shall exceed the righteousness of the scribes and Pharisees, ye shall in no case enter into the kingdom of heaven. Matthew 5:20.

Of all recorded sermons there is none so 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 apprehend it." It opens with the beatitudes pointing the way to 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, "Whoever looketh on a woman to lust after her has committed adultery with her already in his heart." On divorce he said, "Whoever shall put away his wife, saving for the cause of fornication, causeth her to commit adultery; and whoever shall marry her, who has been put away, is also committing 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 character if administered young enough, often enough, and low enough.

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

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 enjoined to love our enemies and do 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.

MERRY MENAGE'IE
"They're magnificent, of course, but aren't you afraid you'll stick someone?"

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 1 1/2 lb. Texas hotted 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 for their lives with flames just a few feet behind them after a sudden shift of the wind caused the blaze to blow their way.

CROSSWORD PUZZLE

ACROSS
1. Decompose
2. Drink slowly
3. Canine
4. Answered
5. Garden tool
6. Night before
7. Skating
8. Word puzzle
9. Alewife
10. Three (prefix)
11. Lubricant
12. Ribbionic
13. Devour
14. Lament
15. Money
16. Face covering
17. Harpoons
18. Answer the purpose
19. Transgression
20. Secured
21. Furnished with
22. Whirl
23. Land held in
24. Less dirty
25. Restation
26. Above
27. Amer. Indian number
28. Nickname for Edward

DOWN
1. Squeeze
2. Silk worm
3. Crooked
4. Intransitive
5. Stings above
6. Word puzzle
7. Alewife
8. Three (prefix)
9. Lubricant
10. Ribbionic
11. Devour
12. Lament
13. Money
14. Face covering
15. Harpoons
16. Answer the purpose
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Answer elsewhere on this page.

MAKE IT CLEAN SWEEP OVER THE U.S.

Low Hood (left) and Ken Rosewall pose with the Davis Cup after they won two consecutive titles in Paris. He won the same contest last year.

NEW JET BOMBER TAKES OFF—This is one of the first official photos of the B-58 bomber, supersonic bomber takes off on a test flight. The delta-wing bomber is powered by four J-79 jet engines with afterburners. The new plane carries a crew of three, is 95 feet long, and has a wingspan of 56 feet.

OH, GIRLS!—French athlete Jean Mahje displays the form that won him the title "the Most Beautiful Athlete of Europe" in a contest in Paris. He won the same contest last year.