

## That Old-Time Button Box!

For some time I've had a note here, reminding me to write a piece some time about the button box. But I've never done it, and I almost doubt if I do. It doesn't run itself out, somehow.

You see, the workaday mechanics of these dispatches follow an erratic but solemn schedule. It's kind of hard to tell anybody how you write anything. You can tell them how to make a fair dill pickle, and it seems as if writing ought to be about the same. You take certain ingredients and follow certain rules, and allowing for blending, know-how, and touch, you come up with a result, good or bad. You ought to be able to do it with a button box.

The way it works with me, I'll be hunting through the bushes for an ax I lost off the sled last winter, and I'll see a toadstool, or something, and that puts me in mind of something else, and I'll happen to remember what it was I made a note when I get home and stick it behind the book. Like this one here — it says: "Who decided news should be pronounced knee-youse?" This is on the back of a feed bill, and a growing mash was then selling for \$2.37 a cwt. I guess that note has been there a long time. So has the one that says, "Button box."

What happened, or did not happen, with the button box was a matter of note, and it remained a note and nothing more. This is odd, because the button box was an institution of importance, and there ought to be a great deal to write about it. At least as much as goes with gaudy green grass, soap, and buggy whips.

For a while I thought about doing something with button collectors. They put their buttons on cards and go to button club meetings to swap and compare, and make speeches. But they are specialists, and take no particular notice of the button box as an adjunct of a former civilization. They put their buttons on cards for accumulating, not collecting. Buttons were an asset, not a treasure. The button box was for using, not for showing. I think it's nice people collect buttons, but I didn't want to emphasize the modern aspects.

The economy was such that those bygone days that buttons didn't get discarded. They clipped them off Aunt Min's silk shirtwaist with the same frugal shears that clipped them off Uncle Aaron's long-handled underwear. And they popped both kinds in the same box to await the unfolding of the future. So, you would gain on buttons because you never threw any away, and then from time to time somebody acquired some new ones in a spurge of style.

I suppose we ought to emphasize the importance of buying new buttons then. I can remember how they were shown around, still attached to their card, and opinions were solicited from their suitability. The women would hold the card against the material, and debate if the thread matched. The buttons attracted much attention even before the garment was cut out on the big table.

The button box was noteworthy in itself, for it was one of the containers no longer made. They were piggish, puncheon, or skin style, often wooden. Some were a former courtship was remembered when a chocolate box survived for buttons. Tin biscuit boxes were another favorite.

Then there was a dove-tailed wooden box for horseshoe nails,

with a slide cover. I remember one pretty good fight over such a box — Grandmother needed more room for buttons, and she went out in the shop and acquired Grandfather's horseshoe nail box. It wasn't empty yet, so she dumped the few nails in a napkin sack bucket. Grandfather found his all-important horseshoe nails unceremoniously loose, and suspecting what had happened he went into the house and dumped the buttons into a vase and took his horseshoe nail box back to the shop. Grandmother should have done that.

The button box was a wonderful tranquilizer for active children who couldn't find anything to do. You could spend hours looking at buttons. One trick was to fetch a length of Aunt Lydia's and a needle, and use the child to stringing all those that were alike. It would cheat the tedium of an afternoon while the older folks visited. You could dump the buttons out on the rug and take them out the short string or the long string rack.

Plain clamshell shirt buttons were easiest to find, and you could make a string six feet long. Or you could go for fancy coat buttons and hunt all afternoon for the six you'd finally string. This was your choice and when you got all of one kind on a thread you could tie them off and put them in the "other" button box. There was one box in which all the buttons were strung, you see, a kind of record of Sunday afternoons.

I suppose we ought to mention, to the "twister." You could hunt a big evecoat button from the box and loop it on a string and make a toy of sorts that must have been a forerunner of the gyroscope and other physical formulae. On Halloween you could twist this button against a neighbor's front window and put the whole family up on the parlor organ. It was an infernal racket.

I remember one twister that went about in Susie Westlake's long red hair, and Susie's yell of dismay haunts me even now as it echoes down the stairs. On Halloween Susie's hair was yanked back so she couldn't shut her eyes for weeks. I didn't know how to go about retrieving my twister, and I suppose Susie's mother cut the button from Susie's hair and then put it in her own button box.

There never seemed to me to be enough material to round out a presentation piece, and I've left the old button box as was. We still have some button boxes, but times have led us astray and we don't use them the way folks used to. I don't have much use for a twister now, and buttons probably no longer bear their former relationship to the economy. So, perhaps I'd better toss this note away. — By John Gould in The Christian Science Monitor.

(Editor's Note: We weren't acquainted with "Aunt Lydia" either. John tells us the reference is to "Aunt Lydia's" thread, a heavy, coarse product for rugs and buttons and farm chores. "A very old trade mark, but you can still buy it.")

## BRAVES TO THE END

When Dick Cullen was with the Braves he seldom saw the action. Sibby Sisti was the regular shortstop.

One day the Braves were losing by a lopsided score and manager Southworth, deciding to rest Sisti, told Cullen to warm up and get into the game. Then, as an afterthought, he asked one of his coaches what the score was.

"It's 2-2," his assistant informed him. "Sit down, Dick," Southworth ordered Cullen. "We ain't giving up yet."



**STEPPING ALONG** — Keeping in perfect step as they go out for their evening stroll, are Kathy White and her two, all-black kittens. One of the nice things about living in a small town, says 10-year-old Kathy, is that you can walk in the street if you feel like it.



**WHERE REVOLT IS SPREADING** — The Algerian Goullist revolt against the Polis government is reported to have spread to the Corsican capital of Ajaccio, shown here.

## TABLE TALKS

by Jane Andrews

"Pudding" has always seemed such a comical word to me that as I received many recipes for this dessert from readers, I looked it up in my unabridged dictionary. There are several definitions, but the one that refers to cookery is not a joke but has dignified and definite meaning. Writes Eleanor Richey Johnston:

"Pudding," says Webster, "is a dessert having flour or some other cereal as a foundation, with added eggs, milk, fruit, sugar, spices, etc.; as, a plum, rice or bread pudding. Puddings are originally to have been boiled in a bag or cloth, but are now more often steamed or baked."

One of the pudding recipes we have received is a bread pudding that is cooked in the top of a double boiler. "It serves four to six—if they're hungry children," writes Mrs. Harold D. Reed.

## Glorified Bread Pudding

3 slices any kind of bread, broken  
1 tablespoon butter  
1 cup brown sugar  
1 cup seedless raisins (optional)  
2 eggs  
1 tablespoon sugar  
1 teaspoon salt  
1 1/2 cups milk  
Put broken bread in top of double boiler and put butter on bottom. Then add sugar, salt, and milk. Pour over top of bread mixture. Cook over boiling water for 1 hour. (Brown sugar makes delicious caramel sauce.) "Wonderful hot — still good cold," Mrs. Reed says.

With an eye to economy, Mrs. Clara B. Simek suggests that "next time you have your oven on for a roast, the slow roasting F. — make your dessert in the same oven, saving fuel and time. This is a family recipe and has been tested by me many times. . . it is simple and simply delicious."

## 3 cups milk

1/2 cup sugar  
1/4 cup rice (scant)  
1 teaspoon vanilla  
1 pinch salt  
Butter a 1-quart baking dish; pour all ingredients into it; stir well. Bake in oven at 350 degrees F. for 1 hour. (If it rises and then drops, serve with the following sauce.)

**Sauce**  
1 cup sugar  
1/2 cup brown sugar  
1/2 cup water  
1 1/2 tablespoons butter  
Heat, stirring, until all ingredients are blended.

"This is a pudding we enjoy."

Some of the pudding recipes received do not contain the "four or some other cereal as a foundation," as Mr. Webster thinks they should. Nevertheless, we do call them puddings. One of these, from Mrs. Edith Moore, can be made as a prune whip or made with apricots, or peaches, or pineapple. "The favorite desserts at our house are now fruit whips — I vary them all the time," she writes, "and serve with a custard sauce."

## Prune Whip

2 cups prune pulp  
1/2 cup sugar  
Juice of 1/2 lemon  
2 egg whites, beaten stiff  
Soak prunes overnight; cook slowly in water to cover; remove pits and mash to make pulp. Combine prune pulp, sugar and lemon juice. Fold in beaten egg whites. Place in buttered casserole; place casserole in pan of water; bake 20 minutes at 350 degrees F.

Pineapple variation: Substi-

## very much," writes Mrs. Gertrude Sandbach.

**Rhubarb Pudding**  
4 cups rhubarb cut in 1/2-inch pieces (don't peel)  
1 1/2 cups dark brown sugar, firmly packed  
1/2 cup white sugar  
1 small can crushed pineapple, partially drained

Mix well in glass casserole; cover and bake 30-40 minutes at 350 degrees F. Do not stir. Allow rhubarb to remain whole. Juice should be thick when taken from oven. Serve with cookies or cup cakes.

## Apricot-Pineapple Ice

Warm summer days will soon be here when refreshing ice will be a popular dessert. This recipe serves 4. Force 1 cup unsweetened cooked dried apricots through coarse sieve. Combine with 1/2 cup of liquid from cooking. Add 1/2 cup crushed pineapple. Boil together 1 cup pineapple, 1/2 cups water and three 4-inch sticks cinnamon, for 5 minutes; remove from heat; stir in apricot mixture. Pour into refrigerator tray; place in freezing compartment set at coldest. Freeze until firm (stir several times during freezing). When firm, reset temperature control to normal.

## Custard Sauce

2 egg yolks, beaten  
1/6 cup sugar (scant)  
1/4 teaspoon vanilla (use almond for apricot and peach whips)  
Dash nutmeg  
1/2 cup milk  
Combine egg yolks, sugar and milk; cook in top of double boiler over hot water until mixture coats a spoon. Add flavoring. Serve over whip while custard is still warm. Sprinkle top with nutmeg.

Everyone seems to like lemon pudding and a recipe has been sent by Mrs. Winifred B. King, for a baked lemon dessert.

## Queen of Lemon Puddings

1 cup sugar  
5 tablespoons softened butter  
1/2 teaspoon salt  
5 tablespoons sifted flour  
1/2 cup milk  
3 egg yolks, well beaten  
Juice and grated rind of 1 lemon  
1 1/2 cups milk  
3 egg whites, beaten until stiff but not dry

Cream together the sugar, salt, and butter; add flour, egg yolks, rind and juice of lemon and the milk; mix. Fold beaten egg whites into first mixture. Place in lightly buttered casserole; set in pan of hot water; bake 1 hour at 300 degrees F. Serves 6.

"We have used this recipe in our family for 75 years," writes Mrs. Aymers Hanks Bruce.

## Woodford Pudding

3 eggs  
1 cup sugar  
1 cup jam  
1/2 cup butter  
3 teaspoons sour milk  
1 teaspoon soda  
Cinnamon and nutmeg to taste

Dissolve soda in sour milk. Cream together the butter and sugar; add eggs, flour, jam, and milk. Season with spices. Pour in deep buttered pan. Bake at 300 degrees F. (It rises and then drops). Serve with the following sauce.

**Sauce**  
1 cup sugar  
1/2 cup brown sugar  
1/2 cup water  
1 1/2 tablespoons butter  
Heat, stirring, until all ingredients are blended.

"This is a pudding we enjoy."

## HEARTFELT

The small daughter of the house, by way of punishment for a minor offence, was made to eat her dinner alone at a small table in the corner of the dining-room.

The rest of the family paid no attention until they heard her delivering grace over her meal with these words: "Thank thee, Lord, for preparing a table for me in the presence of mine enemies."

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## Who Won The Battle Of Britain?

Invasion came close to Britain in the summer of 1940 but Hitler, marshaling strength to overwhelm the island, never made the big move. Why? London newspapers have been firing some heated answers at that question — most aimed at a new British book titled "The Silent Victory."

In these pages Duncan Grinnell-Milne, a 61-year-old writer and businessman, states that the Royal Navy was clearly responsible for frustrating Hitler's plan. Obviously, this thesis runs exactly counter to the mass legend in Britain—that the Battle of Britain was won and hence the invasion was canceled, was the heroic "reflex" of the RAF's hard-pressed fighter squadrons refused to concede to Hitler that one important element: Command of the air. The fact that Sir Winston Churchill himself has given official and oratorical support to the RAF claim bolsters Grinnell-Milne's case. Churchill, he says, "is not supported by naval evidence, either British or German."

What gives Grinnell-Milne's argument such momentum and weight is his thorough search and documentation pointing toward Hitler's neglect of the naval arm. Germany, he maintains, was supreme on land, strong in the air, but distinctly weak at sea. Furthermore, he contends, despite Reichsmarschall Hermann Goering's boast to the contrary, the German air force would never have been able to compensate for the lack of German seapower, particularly when it came to the leading hundreds of Wehrmacht invasion barges wallowing across the Channel.

"There can be no question," he says, "that had Sea Lion (the code name for the German invasion) sailed, it would have been reported and attacked either the moment of departure or a passage, or else fatally mauled upon the beaches and during its retreat."

Nothing then available to the Germans on land, upon or under the sea or in the air could have prevented the irruption into a nesting area of the Channel of hundreds of armed vessels, in all some 60 destroyers and at least eight cruisers based on either flank by heavy ships.

Reactions in the daily press and Grinnell-Milne's salty claim ranged wide. A harmonious tide of ground was located by The Daily Mail which editorialized while "both services fought with such fire and élan because they shared the unbreakable spirit of a people who refused to surrender."

Perhaps the most reasonable military rebuttal to the book came from The Sunday Times which powerfully, if not convincingly, restated the case for the RAF. "Grinnell-Milne is right when he says that our weakness made invasion difficult for the Germans. It would have made a landing so disastrous anyway, though that was a question not put to the Admiralty's staff director, revealed in New York, that a subpoena had been issued for the 74-year-old multi-millionaire to appear 'on an appropriate time.' Echo presumably will be questioned about his charges by the FBI and other government agencies are using Cienfuegos tactics in trying to check communism, Eaton said he'd be 'delighted' to appear."

## CROSSWORD PUZZLE

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