

Dropped Fork Means A Visitor's Coming

Friends are where you make them, and one of mine is resident manager of the famous old Poland Spring House. Known to the hotel trade as "white elephants," these ancient Victorian resorts pose a perennial conundrum as to their success, for while they were money-makers back in the other times, the vacation habits of the nation have changed. It seems now, to be something of a challenge to people like Rod Johnston to see if they can make the places hum again. And one of the means is to snag all the conventions they can get filling the rooms that seem not to fill so well as they did back when Grammie was a lad.

Rod had been doing all right, and the day I dropped in on him with foresight enough to arrive at mealtime, he had two conventions going simultaneously, and the dining room was a busy place. Somehow, because of the vast size of this old resort, two conventions can meet without disturbing each other. I believe something like people were thus enjoying their meals when we went in.

What happened seemed amusing to me at the time, for a waitress dropped a fork right at my feet. I saw her coming, tray piled high with the remove, on her way to the kitchen. Luckless as the fork slipped just so, it jingled to the floor, and bounced around. Without the slightest pause, this girl stooped, held the handle of the fork in perfect balance, scooped the fork up in her free hand, and kept on going. As she gathered it up, I heard her say, "Ope! Company's coming!"

As far as Poland Spring Hotel matters, the company coming would turn out to be the Maine Lumber Dealers Association, which was booked two years ago, and several other similar organizations. It was the hearing of this old adage in this place which made it amusing.

Dropping a fork has always been considered a sure sign, in Maine anyway, that some good would arrive. Mr. Grandmother, who had many such folkloric ideas, used to sit around after she dropped a fork and wonder who it could be. She'd run through the family and friends, guessing which had any reason to arrive, and sometimes would even guess who it might be. "It would be Alice," she said one time. "Alice hasn't been here in ages, and she'd be the one to come without notice." So, of course, Alice arrived the next day, and Grandmother said, "I knew you were coming, dropped a fork."

I do remember one time Grandmother dropped a fork, and nobody came. After a couple of days went by, she used to go over to the window and look down the road, expectantly. She was positive she'd see a busy coming, with somebody in it to fulfill the omen. But nothing happened, and some doubts must have crept into her mind. I remember she seemed preoccupied, and forgot to pour the froth off the milk for the cats. But then it happened.

It was a tramp, a real, old-fashioned tramp of the kind we used to get. The kind who, in the first place, tramped. They

came wandering up the road in complete leisure, never in the slightest hurry, willing to be wherever they were when they got there. They had a respectable philosophy, granting one or two things, and were not resentful. Perhaps the times were more agreeable, and the tramp was accepted as some kind of link with the rest of the world.

Not too many people did come by. A tramp would clean up a shed, or split some wood. They frequently showed considerable skill in some of their chores. They knew how to handle an axe, anyway, and lacking anything else for them to do a farm always had a woodpile to split. They would do it twice as fast as you do, let him bed down in the haymow with the expectation of breakfast. Afterward, they'd move on up the road.

The never stole anything that I knew about, or abused us. Grandmother used to judge them one from another by the way they washed up. She couldn't abide a dirty tramp. If one splashed water about a good deal, and used plenty of soap, he attracted her charity accordingly. Once a tramp asked Grandmother for a cake of her homemade soap, saying he meant to wash his clothes at the next brook. She was delighted, and regarded him as a high type of tramp. He made a place for himself in the world and amount to something.

Anyway, the poor tramp showed up just as Grandmother's dropping fork was about to expire as a reliable augury. Accustomed to sitting beneath the trees in the doorway, and laying his dishes on the back step when he had finished, this tramp was bewildered at the reception he got. Grandmother brought him right into the kitchen, where she poured hot water for his ablutions and set him a place at the table. He didn't get any handout on one of the old dishes — he got the full meal, right through to pie.

And when Grandfather came in from the barn and found this disreputable character sitting in state at the family board, as good as one of the family, Grandmother answered his quizzical look by saying simply, and ending the matter, "I dropped a fork!" By John Gould in The Christian Science Monitor.

Human Heads Are Changing Shape

How do you look these days? Have a peep in the mirror—still the same old familiar face? Now have a look at your offspring—aren't they better looking. It's a fact that we are slowly becoming better looking than the people of past centuries.

In the skulls of our remote ancestors the forehead sloped backwards. Today that form of head is becoming rare. The long head—the "big-head"—is becoming more usual nearly everywhere in the world.

The high cheekbones and sharp features that used to characterize many aristocratic Englishmen are "fading down" into the modern face type. Less than 300 years ago aquiline noses were very common in Britain. Since then our noses have grown longer and straighter.



AFTER THIS, PLEASE THINK — Detroit drivers get strange instructions at Cadillac Square and Randolph Street.

TABLE TALKS

by Jane Andrews.

If you want to bake sandwiches in your oven for lunch or dinner, try these cheese and bacon ones. They need about 40 minutes to bake just right.

- ### BAKED CHEESE SANDWICHES
- 8 slices bread
 - Butter
 - 1/2 pound bacon, sliced
 - 1/2 cup chopped onion
 - 2 tablespoons chopped green pepper
 - 1/2 teaspoon salt
 - 8 slices Cheddar cheese (1/2 lb.)
 - 4 large tomato slices
 - 2 eggs, beaten
 - 1/2 cup milk
 - 1 teaspoon prepared mustard

Spread 4 slices bread with the butter. Place in bottom of greased 8-inch square baking dish. Toast lightly in 350° F. oven — about 10 minutes. Meanwhile, brown bacon, onion, celery, and green pepper. Season with salt. Place slice of cheese on each toast slice in baking dish. Arrange bacon mixture over cheese. Place a tomato slice on each and top with a slice of cheese. Cover with remaining bread slices. Combine eggs, milk and mustard, mixing well. Pour over sandwiches. Bake at 350° F. about 40 minutes. Serves 4.

If you are in a hurry, here are sandwiches you can bake for only 10-15 minutes and serve hot.

- ### BAKED CHEESE SANDWICHES
- Cold sliced turkey
 - 4 slices bread
 - Cheese spread
 - 1 can of chicken, mushroom or celery soup
 - 1/2 cup milk
 - 1/2 cup crushed potato chips or cornflakes

Spread bread with cheese spread. Arrange slices together in baking dish. Top each with a slice of turkey. Combine soup with milk; pour over sandwiches. Top with crushed chips. Bake at 425° F. 10-15 minutes until lightly browned.

Garnish these hot tuna sandwiches with tiny green peas and you'll have a wholesome ready-to-serve luncheon.

- ### HOT TUNA SANDWICHES
- 1 7-ounce can tuna
 - 3 tablespoons mayonnaise
 - 2 tablespoons minced onion
 - 12 slices bread
 - 1 1/2 cups grated Cheddar cheese
 - 3 eggs
 - 1 cup milk
 - 1 teaspoon Worcestershire sauce
 - 1 teaspoon salt

Mix together tuna fish, mayonnaise and minced onion. Spread on 6 slices of bread; cover with remaining slices and fit into a casserole. Top with half the grated cheese. Beat eggs until light; stir in milk, Worcestershire sauce, and salt. Pour over sandwiches. Bake at 350° F. for about 40 minutes, then add remaining cheese and bake until puffy and golden brown — 5-10 minutes. Serves 6.

- ### PICKLE-STICK BARBECUES
- 1 cup chili sauce
 - 1/2 cup water
 - 1 teaspoon brown sugar
 - 3 tablespoons vinegar
 - 1 medium-sized onion, chopped
 - 1/2 cup chopped green pepper
 - 1/2 cup chopped sweet cucumber pickle
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 3 tablespoons butter
 - 4 hamburger rolls, split

Combine chili sauce, water, sugar, vinegar, onion, green pepper, chopped pickle, salt and pepper; mix well. Cook over low heat for 10 minutes, stirring occasionally. Melt butter; add cube steak; cook over low heat for 4-5 minutes on each side, or until browned on both sides. Serve on one half the roll; top with pickle slices. Top with other half of roll.

I don't know if any of the readers of this column go permissively. It is so long since I tasted them that I had almost forgotten that they existed. Still, in case you live in a permissum district, the following item from the Christian Science Monitor may interest you.

Autumn is in the air and permissives will soon be ripening here in Indiana. Our fruit is much smaller than the Japanese variety grown in California, but is very delicious. It was once given a pie recipe from the Moravian community in Hope, Indiana.

- ### MORAVIAN PERMISSUM PIE
- 1 cup permissum
 - 1 cup sugar
 - 2 eggs
 - 1/2 cup rich milk (I use a tall can of evaporated milk; 1/2 can of plain milk)
 - 1 teaspoon cinnamon
 - 1/2 teaspoon salt
 - 1 tablespoon melted butter
 - 1 teaspoon ketchup

Makes pastry for 9-inch pie pan. Pour in filling. Bake at 350° F. for 45-60 minutes.

PERMISSUM PARFAIT PIE

- 1 cup cold milk
- 1 teaspoon (1 envelope) plain gelatin
- 1/2 cup brown sugar
- 1 cup permissum pulp
- 1 pint vanilla ice cream
- 2 egg whites

Few drops maple flavor. Mix milk and gelatin in upper part of double boiler. Stand 5 minutes and then heat over hot water until gelatin dissolves. Add brown sugar and permissum pulp. Beat egg whites; mix with hot mixture. Add ice cream cut in chunks and stir until melted. Fold in remaining ingredients. Pour into a baked pastry shell. Garnish with nuts, coconut, or cherries. Chill until firm.

intercept it. But even if it succeeds in downing the Atlas missile's future is doubtful. Nike-Zeus system would \$15 billion, yet it would be able to handle a massive barrage of ICBM's and would also be open to all sorts of decoy and dodging tricks.

As one Washington observer put it: "The question whether it is worth \$15 billion to develop an anti-missile system that might not even work." — FRANK NEWSWEEK.

Teenagers And Charge Accounts

Charge accounts for teen-age customers is the newest wrinkle in retailing — and one of the most controversial.

A recent survey by Seventeen magazine of 217 department stores reported that 75 per cent had some form of credit plan for teen agers. In 1959 the figure was 32 per cent.

The Wall Street Journal notes that stores have both immediate and long range reasons for promoting credit among young buyers, who in some cases need only 12 but usually must be 16. Grabbing a bigger share of the already big teen age market is one reason. Getting young people in the habit of buying at a particular store is another. "Educating" young buyers in the use of credit is a third.

One blue eyed 17 year old Charlotte (N.C.) girl finds a charge account "wonderful" because it enables her to buy things "right quick" when she wants them. She says that a charge account has taught her how to manage her part time job money.

Maybe it has. But of our middle aged way of thinking regarding a teen ager to wait and save is a better way to teach money management than encouraging buying "right quick". We believe, too, that parents should be the teachers rather than credit managers.

Or is it the parents who allow their teen age sons and daughters to have charge accounts who should give instruction in the proper use of credit? — MILWAUKEE JOURNAL.

the scales between 135 and 170 pounds. The survey pointed up the fact that 12.6 per cent of grade B carcasses weighed between 171 and 190 pounds, and 9.7 per cent between 125 and 134 pounds.

"Overfinishing" — too much fat — is a leading fault in grade B carcasses and has been stressed as such for many years, according to Mr. Senn. Actually, 99.9 per cent of the carcasses in this grade were reported to be overfinished.

Another 17 per cent were "off-type" — too short, round-ribbed, or with heavy front ends.

An encouraging downward trend was indicated in the number of grade B carcasses with a pigment fault — colored hairs. The percentage in Eastern Canada totaled 1.7 and the percentage in Western Canada was 2.6. Just six years ago these figures were 10.3 per cent for Western Canada and 5.9 per cent for the East.

Concludes Mr. Senn: "Producers who pay a little closer attention to the market weight of their hogs will find it pays off."

A new out variety, Russell, was released this year. In tests made in Ontario during the past four years, Russell generally outyielded the recommended varieties in all areas except the northern part of the province.

Russell is similar to Garry in its resistance to stem rust, crown rust, smut and other diseases and is more tolerant of stem than the currently grown varieties. It has a larger kernel and a lower percentage of hull than Garry. It has shorter stearns and ripens about the same time.

Seed treatment for seed-borne diseases is recommended, and the medium and lighter soils of Ontario.

Mr. Senn estimated that on a 100-pound carcass, the cash difference between the two grades would be \$4.00.

To measure up to grade A standards, the carcass must tip

THE EARM FRONT

by John Russell

Designed to honour individuals who have made some outstanding contribution to agriculture in the past year, a Canadian Agricultural Hall of Fame will be held in Toronto during the Agricultural Winter Fair, November 11 to 19.

Spurred by W. P. Watson, Live Stock Commissioner for the Province of Ontario, a movement for such a project has been underway for some time.

The Royal Agricultural Winter Fair will act as sponsor of the Canadian Agricultural Hall of Fame and all agricultural groups and organizations are being urged to activate their support.

Objects of the proposed Canadian Agricultural Hall of Fame include recognition of individuals for outstanding contributions to agriculture, the establishment of a permanent gallery and the promotion of interest in and the study of agriculture generally.

Working with Mr. Watson on the project are George M. Clements, Brantford, Harold White, Toronto, J. A. Carroll, Brampton and Professor G. E. Raithby, Guelph.

"Just a little extra attention to hog weights on the part of producers would return dividends," says the conclusion of Elgin Senn, chief of the grading section, Division, Canada Department of Agriculture, after the results of a nationwide survey of hog carcasses.

It showed that 23.5 per cent of grade B carcasses were either a little too light or a shade too heavy to meet grade A requirements.

This fault will hit a hog producer's pocketbook even harder now that a \$3 quality premium is being paid on grade A carcasses and none on grade B carcasses.

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FASHION HINT



POPCORN — Virginia Spencer holds an ear of corn shaped and colored like a strawberry. It was grown at the research nursery of the Missouri Farm Experiment Station. The hybrid is called, appropriately, strawberry corn.

CROSSWORD PUZZLE

ACROSS

- 1. Knowledge
- 2. Wally
- 3. Quoral
- 4. Wretched
- 5. Head
- 6. Plump
- 7. Of ore
- 8. Snake
- 9. Bred's and
- 10. Immortals
- 11. Morally
- 12. Yield
- 13. Lasso
- 14. Sun disk
- 15. Collection
- 16. Loss life fruit
- 17. Other than
- 18. Cresting
- 19. Maitling
- 20. Peasant
- 21. Westvians
- 22. Wally's
- 23. Force
- 24. Direction
- 25. Or, letter

DOWN

- 1. Hanger-on
- 2. On the summit
- 3. Fine
- 4. Mother die
- 5. Charles
- 6. Faint
- 7. Turn
- 8. Or, oak
- 9. Bunches
- 10. Dickens
- 11. Faint
- 12. River bottom
- 13. Puffed
- 14. Portion
- 15. Flower
- 16. Faint
- 17. Turn
- 18. Or, oak
- 19. Bunches
- 20. Dickens
- 21. Faint
- 22. River bottom
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- 25. Flower

Answer elsewhere on this page

Federal Aviation Authorities Given The Bird By Sterlings

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SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren, B.A., B.D.
Confession and Forgiveness
Psalm 32 and 51

The way of salvation is set forth in our memory selection. "If we confess our sins, he is faithful and just to forgive us our sins, and to cleanse us from all unrighteousness." 1 John 1:9. This is the verse that helped me most when I was considering the way of salvation. I had wondered if perhaps I might receive my sins to God and not receive the forgiveness. A young minister explained this verse to me. I saw then that God would be merciful and just to forgive us our sins, and to cleanse us from all unrighteousness. I saw then that God would be merciful and just to forgive us our sins, and to cleanse us from all unrighteousness. I saw then that God would be merciful and just to forgive us our sins, and to cleanse us from all unrighteousness.

To Keep Calm Look At Goldfish

Millions of goldfish swam suddenly to freedom, their deaths the result of a typhoon that flooded the local cultivation ponds.

Children were in the morning after the typhoon to find the city's streets filled with gold fish.

Ten million had escaped but another sixty million in the ponds were not affected by the typhoon.

To-day goldfish are the most popular of all ornamental fish and millions of dollars are spent annually in rearing them in various parts of the world.

Goldfish are really carp and for many years most of those seen in Britain came from Italy. They like heat and thrive well in water at a temperature of 90 degrees, but experts say that the goldfish of today are much harder and can withstand the cold of an English winter a better than their forebears did a century ago.

The United States has many goldfish farms. Some in Maryland employ hundreds of men. So popular are goldfish in America that some of the big stores present them to customers, giving one goldfish for each stated amount spent.

One goldfish expert recommends the study of goldfish and their habits as a perfect cure for worry. People can find tranquility merely by gazing at goldfish, he says.

The first goldfish to reach Europe came from China and were presented to the famous Madame Pompadour. The artist Whistler did not like goldfish. While in Italy he had a grudge against his landlady so he angled for her goldfish — placed temptingly on a ledge beneath the window-sill — and caught them. Then he cautiously fired them and dropped them back into their bowl.

DRIVE CAREFULLY — The life you save may be your own.



NO HORING AROUND — Tugging for all they're worth, the mighty horses Jim, left, and Jane strain into a new world record at harness pulling contest in Port Huron. Owner and driver is R. F. Oakleaf, who coaxed his team to pull a total of 4,300 pounds, 32 feet, 11 inches.

MAN IN THE CENTER — Indian Prime Minister Jawaharlal Nehru relaxes on the balcony of his New York hotel suite. He is a leader in the U.N. neutral nations' bloc attempting to oil East-West friction.