

This Man Knows All The Answers

Power: You are a New Yorker and you want to find out (1) where Marilyn Monroe was born Thursday, (2) whether you can borrow some still pictures from "Safety in Numbers" (1938), and (3) who played opposite Richard Barthelmess in "Just Suppose" (1927). Whom should you call?

Answer: John Springer. "John Springer" is a name newspaper readers have been coming upon only recently but one which filmophiles have known for years. A quiet, close-cropped, gray-haired enthusiast in his early 40s, Springer not long ago became Marilyn Monroe's New York public-relations man and the purveyor of Monroe statements to the press. But he is also the owner of what is probably the world's largest and best private collection of movie stills, besides being the owner of possibly the world's best stocked mental collection of movie lore. Both of Springer's collections began as hobbies, for day they bring him a fat income as a renter of stills, author of articles and books, and adviser to television quiz shows.

As a lifelong movie buff, Springer finds his own recent medium of fame baffling. "People I've known for years are suddenly referring to me as 'Jack' in their columns," he reported recently. "People call me at all hours of the night—I'm not getting to bed. I think I'm all that's standing between them and an exclusive interview with Marilyn. I've been offered a lot of money to write one of those 'inside' stories about her under an assumed name—I could practically name my own figure, but I'm just not about to do that. Marilyn hasn't given an interview since 'The Mirror,' but there's one man who calls me from London on the average of three times a week."

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QUART-SIZED — This poodle, no taller than a bottle of milk, is competing for first prize at the London International dog show.

TABLE TALKS

Jane Andrews.

The French have clever ways with soup, and serve it often. The beginning course of an evening meal is almost always soup. A French pot-au-feu provides the basis for several good meals. Many kitchens start their weekly routine by making this soup. If the dish is prepared for soup only, any cheap cut of beef may be used. However, if a slightly better cut is used, the meat can be served hot or cold, with or without a sauce.

POT-AU-FEU
1 pound beef (chuck, shoulder, neck, or bottom round, rolled and tied tightly)
6 quarts cold water
2 tablespoons salt
1 teaspoon black pepper
3 leeks (or two cloves garlic)
2 carrots
1/2 parsley
1 turnip
bouquet garni (given below)
3 cloves
1 onion

Place the meat in a large pot. Add water, salt, and pepper. Bring to a boil over a moderate fire. A white skim will form on the water. Keep skimming this off until it has all disappeared. Slice the leeks lengthwise or put the garlic cloves in whole. If leeks are used, tie them together with string so that they may be easily removed. Add leeks (or garlic) carrots, parsnip, turnip, bouquet garni, and the onion stick with the cloves. Let this simmer for at least four hours. Pour the broth through a strainer and skim off as much fat as possible before serving.

To serve: Place several rounds of day-old or toasted bread in the bottom of the soup tureen or individual soup plates. Pour the bouillon over the bread. If bottom round has been used, place on a platter, surround with the vegetables and serve with gravy made of 2 cups of the bouillon thickened with cornstarch or flour. The rest of the bouillon should be kept in a cool place for future use.

A large variety of soups can be made with the broth of the pot-au-feu, including an onion soup.
FRENCH ONION SOUP
2 tablespoons butter
1 large onion
4 cups stock
Rounds of dried bread
Freshly grated Gruyere (or Cheddar) cheese
Salt and freshly ground black pepper
Slice onions as thin as possible. Fry gently in melted butter until yellow. Add stock and simmer 20 minutes. Season with salt and pepper. Pour over bread which has been generously sprinkled with cheese and brown under hot flame (optional). You can vary this soup by using milk instead of the stock and omitting the cheese.

A quick and delicious soup can be made by combining equal amounts of stock and the pot-au-feu broth.

Bouquet Garni
3 or 4 sprigs of parsley, spring chervil, and small bay leaf. The thyme should be surrounded by the parsley so that the little leaves will not float into the soup.

sauce. Tie the herbs together with string so that they may be removed before the dish which they are flavoring is served. 1/2 teaspoon of powdered thyme and 1 teaspoon parsley flakes may be substituted, but in this case the sauce must be carefully strained before serving.

Here are three recipes, all of them using sour cream. I find that sour cream cookery adds to meals "something different" which appeals to those who consider themselves gourmets. Everyone knows what a delicious flavor a dab of sour cream gives to a plain baked potato, and sour cream adds a piquant touch to an old reliable, cabbage slaw, writes Margaret E. Keatts in the Christian Science Monitor.

I include here a veal dish which is Austrian in origin — veal takes kindly to sour cream. As cakes baked with sour cream or milk stay fresh longer than others, I've included a chocolate cake recipe, and, finally, a number recipe which is rather different.

VEAL PAPRIKA
1 1/2 lb. boneless veal
1/4 cup flour
1 teaspoon salt
Dash pepper
1/4 cup chopped onion
1 teaspoon paprika
1/4 cup fat
2 medium tomatoes
1/2 cup hot water
1/2 cup sour cream

Cut veal in 1-inch cubes. Dredge with flour mixed with salt and pepper. Sauté onion, veal cubes, and paprika in fat until meat is well browned, stirring frequently. Cut tomatoes into small pieces, add hot water, and rub through sieve. Add to meat, cover, and simmer 1 1/2 hours or until veal is tender. Add sour cream and simmer 15 minutes longer. More paprika may be added to taste. Yield: 4 servings.

SOUR CREAM CHOC. CAKE
3 beaten egg yolks
1 cup sour cream
1 1/2 cups sugar
1/2 cup cocoa
1/2 cup oil
1/2 cup water
1/2 cup vanilla extract
1/2 cup cake flour
1/2 teaspoon salt
1 teaspoon soda
3 stiff-beaten egg whites
Beat egg yolks with cream; gradually add sugar and beat until thick. Melt chocolate in hot water over low heat; cool; add to first mixture with vanilla. Add sifted dry ingredients; fold in egg whites. Bake in waxed-paper-lined 9"x13" pan in moderate oven (350° F.) 45 to 50 minutes.

CUCUMBERS IN SOUR CREAM
2 large cucumbers — peeled and very thinly sliced
1 1/2 teaspoons salt
1 cup commercial sour cream
2 tablespoons lemon juice — fresh, frozen or canned
1 tablespoon finely chopped

onion, or 1 teaspoon instant minced onion. If this is used for five minutes before using. 2 tablespoons chopped old pickles. 1/2 teaspoon sugar. 1 radishes, thinly sliced. 1/2 teaspoons finely chopped parsley.

Lightly toss cucumbers with 1 teaspoon salt; refrigerate until well chilled. Meanwhile combine sour cream, lemon juice, 1/2 teaspoon salt, onion, old pickles, sugar, pepper, and radishes. Add 1/2 cup sour-cream mixture for garnish. Toss cucumbers with remaining sour-cream mixture; refrigerate. To serve: Arrange well-chilled cucumbers in sour cream on a bed of lettuce; garnish with reserved sour-cream mixture; sprinkle with chopped parsley. Makes 4 to 6 servings.

LUCKY WRONG NUMBER
In Providence, Rhode Island, a man dialed a wrong number — and probably saved another man's life. "Please help me, I'm dying," said the voice. The caller informed the police and a man, suffering from a heart attack, was taken to hospital.

An ingenious housewife who knows how to save time in the kitchen can leave notes for family and be reassured they will do as she wishes.

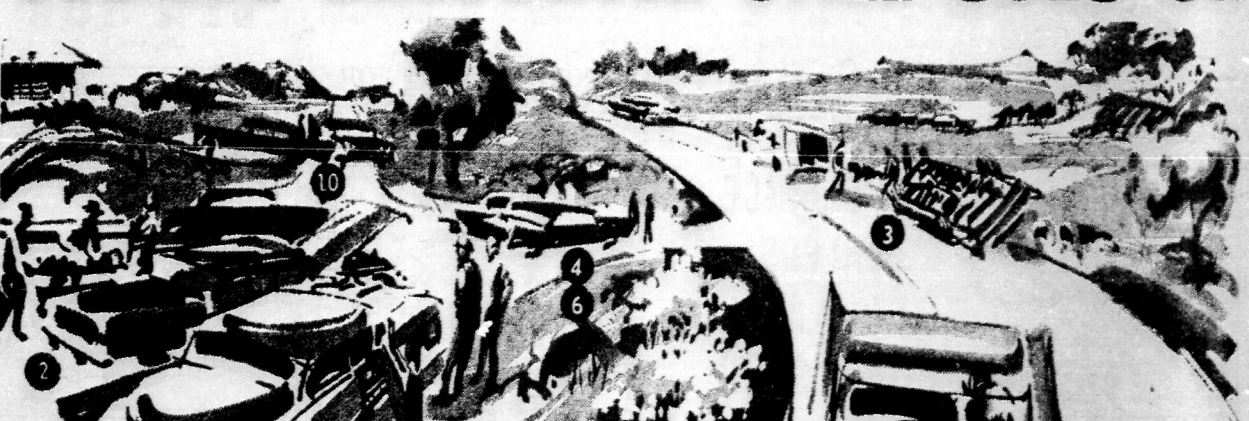
Things were humming around the house too. We swept up around the washbowl outside, where the men would wash the shirt and grime from their hands and faces before coming in to eat. Thrasher hands had to be served food that would stick to their ribs, so we picked over cup after cup of pinos beans and put them to soak overnight. But I don't remember that we ever did any of the real cooking the day before. I don't think our mother held with the notion. She wanted to be a cook, and she was.

We heard the Thrasher next morning as it came off the hill, turned in to our place, and came down the David road past our house, through the lot gates, and on down the lane. Wagons and teams were rolling in, driven by men in overalls or ducking pants and blue work shirts, with red handkerchiefs sticking out their back pockets. Each wagon had been equipped with sidepicks so they would hold more bundles. This is where we sat as children when we rode back and forth with the wagons from the Thrasher into the fields. After I had made a sociable round trip or two (thus avoiding some of that work at the house), Father sent me in to tell the womenfolk how many places to set on the dinner table. "From 'Gone Are the Days,' by Annalee Burns."

SENTENCED FOR SPYING—British diplomat George Blake, 38, pleaded guilty in London May 3 to spying for Russia since he emerged from Communist North Korean captivity eight years ago. Blake was serving as vice consul in Korea when invading North Koreans interned him in July, 1950. He was sentenced to 42 years in prison — the sternest such sentence ever imposed in British peacetime history.

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USELESS SLAUGHTER STILL GOES ON



Up-to-date to prevent Peking

	Persons Killed	Persons Injured
1 Exceeding speed limit	10,970	1,001,000
2 On wrong side of road	5,170	174,200
3 Drove off roadway	5,050	215,800
4 Did not have right-of-way	3,890	585,000
5 Reckless driving	3,800	351,000
6 Failed to signal and improper signaling	490	80,600
7 Passing on wrong side	460	31,200
8 Cutting in	90	78,000
9 Passing on curve or hill	90	2,600
10 Car ran away—no driver	—	2,600
Miscellaneous	390	78,000
TOTAL	30,400	2,600,000

DEADLY RECKONING — More deadly and more futile than any war, slaughter on the U.S. highways last year alone killed or injured more than 3,116,000 men, women and children. Injuries in 1960 were 7 per cent above 1959; deaths increased by 1 per cent. Total deaths were 38,000; injuries, 3,078,000. Table above lists the major causes of this toll on the part of drivers. Added to the figures in table should be those involving pedestrians, bicyclists, trains, etc. Almost all of them occurred because of negligence, carelessness and indifference.

Out Thrashing Time Away Out West

Along in May of every year, if we had had a seasonable spring and fair old crop, folks began to get anxious about the weather. Bases would be scanned for possible hail or windstorms. It was out-cutting time in the canyon country.

The men on the place were working and patching and mending on the old reaper, and finally they hitched up and took it into the field. A few rounds would be made, then the decision would come: to leave the reaper at the house — the oats won't do stall yet; they're away too green. We might as well leave them alone a few days till they get a little ripper. . . . Finally the grain was cut and stacked in shocks over the field, and a man could begin to worry about the Thrasher.

The burning issue was: When would it get to your place? They were thrashing three farms away now; your neighbor had thirty acres before they could come your way.

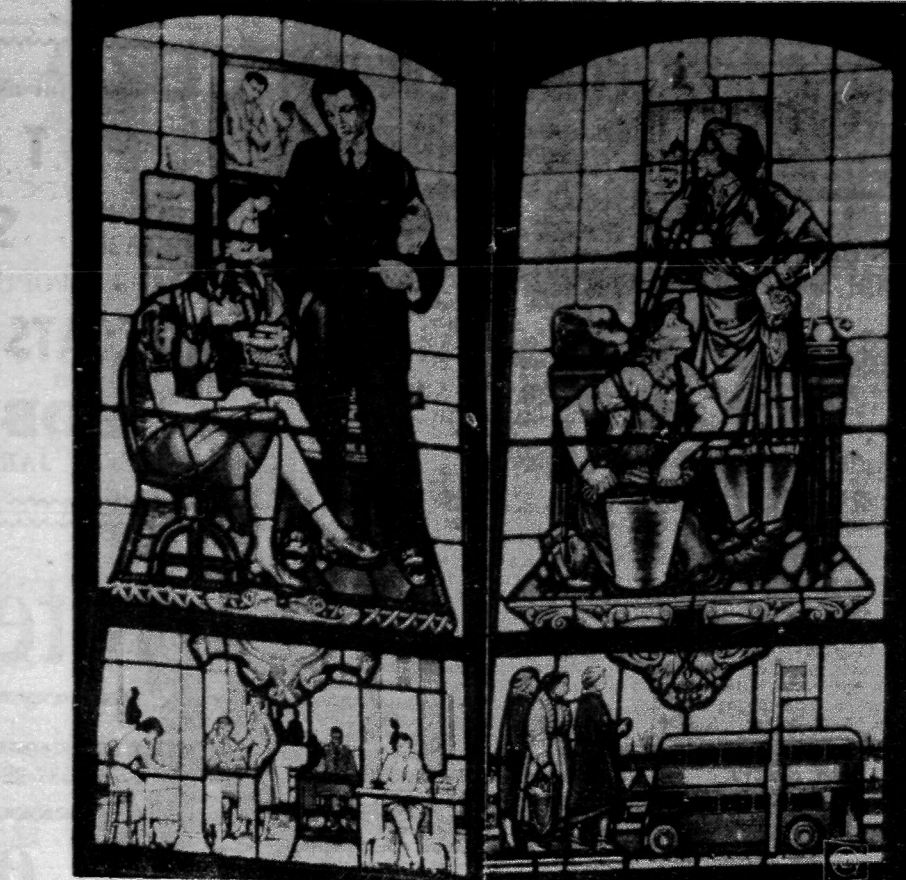
The day came at last when Father would announce that he looked for them to pull into our place tomorrow. Then the bustle was on. Sacks to hold the grain had to be cleaned. The granary had to be swept up and made ready for the loose-oats that would be stored there. Hands had to be rounded up, and trips to town made for supplies. . . .

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MODERN STAINED GLASS — Depicting the wacky world rather than religious scenes, these unusual stained glass windows have been built into the nave of Christ Church, Blackfriars, London. They are two in a series of "Modern Life" windows, created by artist Frederick Cote, which portray the working lives of residents of the parish. At left, a secretary takes dictation from her boss. Right, two London charwomen.

THE FARM FRONT

John Russell

A 40-year-old dream — to see the last of Canada's vast cattle herds tested for bovine tuberculosis — will become a reality in June, thanks to the persistence of the Health of Animals Division, Canada Department of Agriculture.

Some time late that month, the last herd will be injected with tuberculin developed in the department's Animal Pathology Laboratories at Hull, Quebec.

The long, hard fight to eradicate the disease had a shaky start as early as 1924 but the Canadian parliament strongly opposed the idea. Eradication was begun systematically in 1929. In many cases over forceful protests by skeptical cattlemen.

The struggle cost the government more than \$50 million in compensation and administration costs. To date it has involved over 40,000,000 tests, resulting in the discovery of some 367,000 cases of bovine tuberculosis. Compensation alone, paid to farmers for loss of infected cattle, has topped the \$21 million mark.

Dr. K. F. Wells, veterinary director general for Canada, believes the battle has been worth every penny it cost.

In recent years the program has been conducted smoothly with full and complete cooperation of producers. But in the early days, progress was anything but smooth.

This was partially because no compensation was paid for reactors when the program was launched. In addition, farmers who asked to have their cattle tested had to provide the Health of Animals officer "with free



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down close enough to them so they will go all right. Regardless of what I do with the lure down there, I'll get some bass. But there are days when even though you're putting the lure right down among them, they're reluctant to strike it. Then, you can get some, but if you want to get many, you must tease them into striking. Most experts agree that slow fishing catches more fish than fast retrieves — except under unusual conditions. When bass are reluctant to strike, I advocate a speed of retrieve of one reel turn every four seconds.

Yes, I know that's way slower than you ever reeled before, and you may have a hard time at first making yourself hold down to that. All but an extremely few veterans sling and reel far too fast. Most experts agree that slow fishing catches more fish than fast retrieves — except under unusual conditions. When bass are reluctant to strike, I advocate a speed of retrieve of one reel turn every four seconds.

Reeling thus slowly, keep giving your rod tip sharp little flips of a foot or so, then let it drop back so the plug drops dead — rather, sinks slowly. It should be coming toward you only perhaps half the time. Don't make the thing mechanical, monotonous. Give the slow and erratic movements of a lure are best to tease reluctant bass into striking. Sometimes, give two or three little flips close together, and sometimes make your pauses longer than usual, with shorter ones in between.

How deep can you work it? About 30 feet is my own limit. But in summer, in a lake of average size and type, it's utterly impossible for a fish to live much deeper than 30 feet. So he'd die there as fast as if thrown on shore. The depth to which they can live will vary with the season, but generally being 30 feet as a good average guess. — By Jason Lucas, author of "Lucas on Bass Fishing."

He Gets Stung A Hundred Times Daily

"When you're working with bees, you've got to expect to get stung," says Howard Foster reasonably. As owner and chief beekeeper of Foster Apiaries in Colusa, Calif., Foster does get stung — up to 100 times a day — when he is working with his bees. He has been stung for his pains from the sale of hives, honey, and what is probably the country's biggest crop of queen bees.

A lean, tanned executive of 45, Foster last month was happily fondling out his merchandise as he topped off his February-to-May season. Each day, the firm has shipped some 200 portable hives full of bees to clients all over the Pacific Northwest and as far north as the Arctic Circle in Canada. Each package contained a queen with enough workers (about 8,000) to start a colony, and most went to farmers, who keep bee colonies to pollinate crops and increase yields. "Each spring my bees work round the clock, first in the almond and prune orchards, then in the alfalfa and melon fields," says Foster.

Foster also ships a half million pounds of honey annually from his Montana branch (where he first started in the bee business with his wife twenty years ago). But the real prestige and profit items in his line are his special brand of queens, sold in colonies or individually (for \$12.50 each). A hybrid cross between "Caucasian" and "Italian" strains, Foster's queens are also "double-grafted." First he destroys the larvae in a queen-bee cell and substitutes an older larva. The older larva then has double the

supply of royal jelly (which can make any egg grow into a queen), grows 10 per cent larger and 10 to 25 per cent more fertile than average. "The queen's eventual productivity rate: Up to 2,000 eggs daily for two months each year."

Foster, who saved enough from his bee sales to send his five children to college, figures that working with bees is a good business. He installed one or two bee colonies per acre a few years ago, they now average three or four partly because modern herbicides and pesticides have killed off many other natural pollinators. "If it weren't for the honey bee," says Foster with conviction, "the nation would soon be living on nothing but fish and grain."

SUNDAY SCHOOL LESSON

Py Rev. R. Barclay Warren

Self-Discipline (Temperance Lesson)

Proverbs 7:1-5; 14:30; 16:32; 17:27; 23:19-21.

Memory Selection: The fruit of the Spirit is love, joy, peace, long suffering, gentleness, goodness, faith, meekness, temperance. Galatians 5:22-23.

For down-to-earth practical wisdom for every day living, the Book of Proverbs is a gold mine. Billy Graham says a good example to us in reading a chapter from it each day.

A man about to leave the hospital after a severe coronary thrombosis said to his doctor, "What is the most important thing for me to remember?" He replied, "The man who makes you angry is your enemy."

The other parts of today's lesson deal with the evils of seductive women and strong drink. They are often found together. Sexual relations out of wedlock are on the increase. It is sad when the young person about to be married, has not kept himself pure.

The evils of drink that I see in this city give me a sinking feeling. Why do people so mar their happiness and that of their families? Dr. C. Anthony D'Alonzo, in his book, The Drinking Problem and Its Control, enumerates eight different stages in the use of drink as follows: 1. Social Drinking. 2. Excuse drinking. 3. The turning point. 4. The bottom phase. 5. Cover-up stage. 6. Worry stage. 7. 300 times a day. 8. Rock-bottom phase. He says, "The awakening or reawakening to the power of God is often explosive at a particular stage in the life of many alcoholics. Religion, in or out of Alcoholics Anonymous, has helped thousands of men and women, drunkards, excessive drinkers, and borderline cases than any other factor."

Despite the allurements of the colorful advertising, it is better to avoid the first stage, social drinking. "Be not drunk with wine — but be filled with the Spirit," Ephesians 5:18. Receiving Christ as our Lord and Saviour will bring happiness. "The wages of sin is death."

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