Beauty Contests And Hot Biscuits

The Commissioner of Agricul-ture of the State of Maine, E. L. (Dick) Newdick, recently attend ed a supper served in the base ment of a small-town Maine church, and during the course of the merriment somebody asked him if he didn't think the biscuits were pretty good. Commissioner Newdick thereupon maa fine statement which has not been accorded the general notorlety it deserves. He said, "Well, the five I had were good."

Mrs. Newdick, seated beside him, next made an observation which is equally momentous, for she said, "You had six!"

Now, a vast and irrefutable moral is about to be inculcated, so a more specific description of the circumstances should be afforded. Once a year the Maine Blueberry Industry gathers its forces at Union Fair, held in the town of Union, and holds a promotional program known as the Annual Maine Wild Blueberry Festival. Many pleasant mo ments prevail, and in the eve-ning the "Maine Blueberry

This year she is Miss Monalee Smith of the blueberry town of Brooksville, and if you think hers is is a minor distinction in the general perspective, you should have seen the 12 girls she beat. The Miss America pageant, by comparison, is a veritable chamber of horrors, for the blueberry barrens of Maine are certainly not a single-product area. Anyway, after an exhausting afternoon program the several contestants, judges, committee, and visiting dignitaries are whisked rom the crowd at the fair and taken to the quiet dining room under the church for a dinner. Mr. Newdick, enroute to this repast in the feebleness of hunger, ras heard to philosophize: Union, there is strength!" The dinner was certainly memorable, and much was made of the bis-

Now these biscuits were created by a petite matron of Union whose name is Jackie Hawes. Volunteering to assist in the preparation of this supper, she rightdivided the work so the biscuits fell to her, and while another husked the sweet corn and another rolled the pies (Maine wild blueberry pies) she splashed flour around on a breadboard and came up with an acre and a half of real down-Maine baking powder biscuits which, however stalwart they appeared on the platters, failed to survive the engagement They were hot, so the application of butter imbued them friendly-like, and created what the trade calls a desire. To show you, sort-of, it is a re-

ing she should not over-indulge corded fact that Miss Smith, feelore the judging was completed, slyly inserted a couple o these biscuits in her purse, properly wrapped in a paper nap-kin, and began eating them as soon as the coronation exercises were over. Commission Newdick upon hearing this, wistfully said, "why didn't I think of that?"

Mrs. Newdick, paying the highman can give another, afterward asked Mrs. Hawes for her receet, and notes were taken by your correspondent during the colle Said Jackie, "I don't have any receet, I just make them." Now, all great and good cooks should notice that, for Jackie adjusts her

biscuit quantity automatically to

the number of people she is going to serve. She sizes up the company, and then governs herself accordingly. Mrs. Newdick then sked how Jackie had made the

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PIN-UP GALS — The seamy side of the high fashion picture is revealed in this "backstage" study of a dress fashion set-up at a well-known golf club. The models have pinnedin the dresses to make them fit and look well in front but the frocks are open and uneven in back. Cameraman shoots "false front" girls have put on for his sake.

particular batch of biscuits with which she had adorned the repast on this occasion, and when stated this way the problem was one Jackie could quickly answer. The following is a quotation:

"I think it was six cups of flour I used—but I don't use a measuring cup. I just take a tea-cup out of the cupboard and dip. No, I don't sift it. Then I kind of guess how many cups I've used, and put in two teaspoons of baking powder for each cup. Somewhere near. That would be, two-timessix-12 teaspoons, wouldn't it? So, now let's see-some salt. I guess a tablespoon. You know, you just put in some salt, but I'd say about a tablespoon. Next you have to have shortening, and you want two good gobs of it, a couple about the size of an egg—just what it needs. (Business of holding up both hands with the fingers indicating two medium large hens' eggs.) And then I

take a pastry cutter, one of those things you mix shortening into flour with, and if I don't have one handy I use my fingers, and I get it feeling just right before I put in the milk. How much milk? Oh, perhaps a quart, I'd was announced at the award was announced at the award bush on the state of the s luncheon. She had the idea, say. Then when it feels about right, I take it on the board and knead it some—not too much— and cut the biscuits and put them in the pans. Then I shove them in a 450-oven and take them out when they're done. I guess that isn't very much of a receet, but that's the way I batches. make biscuits."

Commissioner Newdick, being She just couldn't believe she'd informed that his wife had now won the grand prize of \$25,000. She and Mrs. Clara L. Oliver acquired the Hawes' recipe for baking-powder biscuits, looked as if he had just heard that all of Wellsville, Mo., who won the second grand prize of \$5,000 farm commodities had gone up a dollar a bushel, an expression with her Hawaiian coffee ring, were the last of the top prize much like one who has found winners to be called to receive five dollars he didn't know was their checks from Art Linkletter, in the pockets of his old pants, master of ceremonies. Each was and he rapped on the table with given an envelope and Mrs. a salt shaker to gain attention, Reese told to read the name on hers. If it were her name, sh would win the \$5,000 second prize, but if it were Mrs. Oliwhat as follows: "Girls-you are all young and ver's then Mrs. Oliver would be the second prize winner and Mrs. Reese would receive the other envelope with the \$25,000 grand prize. Television viewers,

pretty, and a great credit to the state. Many and various honours will come upon you as you course the highway of life, and one of you is to be honoured this evening with a coveted title. But I hope all of you will learn to bake good biscuits." — By John Gould in the Christian Science

The reason so many women like a strong silent man is that they think he is listening.



MUSIC-MAKER - Ravi Shankar, Indian sitar player, bringing Americans music of his native land on a coast-tocoast tour. The sitar, a gourd and teakwood stringed instrument, has evolved in Indian through the centuries.

TABLE TALKS

Doesn't it take the cake that a cooky won the top national prize at Pillsbury's 13th Grand National Bake-Off, held this year in the Grand Ballroom of the Beverly Hilton Hotel in

Beverly Hills. And the Pillsbury Company needn't have brought 100 contestants from all over the country to California to discover Mrs. Alice H. Reese and her rich barshaped butter cooky with its caramel and chocolate topping. She's right from Minneapolis, where Pillsbury has its head-

quarters. This year was the tenth in which Mrs. Reese had entered the contest. She's been cooking since she was 12, she said, and she didn't spend much time per-fecting her "candy-bar cookies." "They were 'pecan pillows' when

neluding her husband back in

Minneapolis, saw her delight and

amazement when she read Mrs.

Oliver's name and realized that

she and her cookies had made it

Arndt in the Christian Science

. . .

Ages of the bakers-off ranged

from 12 to four-score years. The

most senior of the senior group

was Mrs. Dorothy Azone of

Another "old-timer" was Mrs Ira S. Bailey of Anchorage, Alaska, whose grandfather went

there in the gold rush and whose parents took her to Hope, Alas-ka, when she was a child, go-

ing north from Texas where she was born. As they stirred up

their respective recipes - fac-ing each other across their

stoves, placed back to back-she

and Mrs. Lee Mason of El Paso

Texas, exchanged greetings

"Guess you wanted to keep on living in the largest state of the

Union, so you went to Alaska,"

etto, Neb. Dean, a 4-H boy,

figured out his cake recipe -

one with lots of rich filling be cause he likes cakes that way - just because he has a "sweet

From Hawaii was Mrs. How-lorn Kapaka, wife of an Army

sergeant She came from Ger-

many eight years ago and the

said her neighbour. * * * The youngest contestant wa 12-year-old Dean Townsend, who lives on a farm near Lor-

Boyne City, Mich.

the top, writes Jessie Ash

and salt. Mix well. Blend flour made a batch, sent in the recipe, and didn't make them and mix. again until she was notified that she was a finalist in the contest. Then she made her second batch. The third time she tried ner new recipe was at the Bake-Off Monday and then she made two

> ate with pecan halves. Keep over hot water.

the Old County, but she had altered it and added a few things that made a delicious-

And now, here is the recipe which won \$25,000 for Mrs.

salt, 2 cups flour. Caramel Filling - 1/2 pound light candy caramels, 1/4 cup vaporated milk, 1/4 cup butter, 1 cup sifted powdered sugar, 1 cup pecans chopped.

sweet chocolate bits, 1/4 cup evaporated milk, 2 tablespoons buter, 1 teaspoon vanilla, 1/2 cup sifted powdered sugar. Cream butter, gradually adding powdered sugar. Cream well, Add vanilla, evaporated milk,

Roll out dough, half at a time, to 1/8-inch thickness. Cut into 3x11/2-inch rectangles or 2-inch squares. Place on ungreased cooky sheet. Bake at 325 degrees F. 12 to 15 minutes until lightly brown. Cool. Spread filling on each. Top with icing and decor-

For the caramel filling: Combine caramels and evaporated milk in top of double hoiler. Heat until caramels melt, stirring occasionally. Remove from heat. Add butter and powdered sugar. Mix well. Stir in pecans.

For the chocolate icing: Melt chocolate pieces with evapor-

receipe she used was one from

mitive family of fish. The largest specimens are about ten feet looking cherry walnut torie. long and weigh as much as 500 Eleven years ago, when Persian fishermen were earning

CANDY BAR COOKIES Cookies - 3/4 cup of butter, a cup sifted powdered sugar, 1 teaspoon vanilla, 2 tablespoons evaporated milk, 1/4 teaspoon

All sturgeons caught in British waters — very few are — belong to the Sovereign under a decree of Edward II. That is why the sturgeon is called a royal fish. Chocolate Icing - 1 cup semi-In 1948 a sturgeon weighing 90 lbs. and measuring six feet nine inches was landed at Looe,

Cornwall, by a fisherman who sent it to Buckingham Palace as a gift to the late King George

from heat. Stir in butter, van-illa, and powdered sugar.

Caviar Shortage

sive delicacy.

strength."

Said To Threaten

off the coast of Persia.

due for a shock - soon they may

have to go short of this expen-

Caviar - the roe of the stur-

More than 140 tons are obtain-

ed yearly from the Caspian, but

now the fishermen are beginning

This is because the level of the

Caspian has been sinking stead-

ily for about ten years and now

some of the sturgeon spawning

beds have become inaccessible.

Submarine subsidences and

dam projects are believed to be

of Persia's annual production of caviar. It was the Persians who,

centuries ago, discovered the delicacy. They called it "chav-

jar," which means "cake of

United States today swear that

it has the power to soothe and

is a wonderful antidote for a

sixty tons of caviar from Persia

this year. The nearest city out-

side Persia where the delicacy

can be bought is Beirut, capital

only surviving member of a pri-

the Lebanon. But it costs

angover. The U.S. has bought

the cause of the lower level. Russia receives about a third

to worry about their future.

A masculine reader who does his own cooking says he never buys sour cream now but makes his own. Where he lives, a half pint of sour cream sells for 42 cents, whereas a pint of 'half and half" sells for 30 cents. He buys the latter, adds 2 tablesspoons of white vinegar to each half pint, whips vigorously with a fork, then lets it set in the refrigerator for a few hours, and — presto! — sour cream. He says it tastes the same as the more expensive version.

in the part of the Than comes under # the Lord Mayor of Londo may be claimed But so rarely is a sture caught in the Thames that Lord Mayors have been ab exercise their rights . geon, lightly salted - comes from Russia and from the south-ern waters of the Caspian Sea,

BETTE'S FEELINGS HIT

\$1,000,000 WORTH "As she stared into th she wasn't happy unflattering portrait honors are slowly be affronted Miss Day Broadway role in Te filed a \$1 million lib contended that the falsely characterized by ating about her past words: "They made like a gone goose."

get married on what I pa and someday you'll than



GETTING SHORTER high altitude record for hems, this campus dress is called a shortee. On warm to days it's worn as shown. Later it can team up with blouses and sweaters.



GREAT CHICAGO FIRE SPARKED FIRE PREVENTION - Here's how an artist sow the scene as crowds jammed streets and bridges to escape the Great Chicago Fire, which began on Oct. 9, 1871. Some 250 dood began on Oct. 9, 1871. Some 250 dead — destruction in terms of billions of today's dollars — that's the tall of the Council of lars — that's the toll of the Great Chicago Fire of 1871, which sparked observance of 1871, which sparked observance of 1871, which sparked observance of 1911, what is now Fire Prevention Week. The 40th anniversary of the great fire, Oct. 9, 1911, was first observance of Fire Prevention Day in 1922, President Wilson issued the first Fire Prevention Week and the first Fire Prevention Week and the first Fire Prevention Week and the first Fire Prevention Week above and the first Fire Prevention Week above whether the first Fire Prevention Week and the first Fire Prevention Day in 1922, President Week and the first Fire Prevention Week and the first Fire Prevention Day in 1922, President Wilson is sufficient to the first Fire Prevention Day in 1922, President Wilson is sufficient to the first Fire Prevention Day in 1922, President Harding Proclammed the first Fire Prevention Week and the first Fire Prevention Day in 1922, President Wilson is sufficient to the first Fire Prevention Day in 1922, President Week and the first Fire Prevention Day in 1922, President Week and the fire Prevention Day in 1922, President Week and the fire Prevention Day in 1922, President Week and the fire Prevention Day in 1922, President Week and the fire Prevention Day in 1922, President Week and the fire Prevention Day in 1922, President Week and the fire Prevention Day in 1922, President Week and the Prevention Day in 1922, Prevent the first Fire Prevention Week, observed annually since then.

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Frank Dougherty

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One may read somewhere tha Cabeza de Vaca once lived for three days on a diet of pine nuts alone. Otherwise, it was lamented, he might have starved The story is suspect. One local and anyone really acquainted such a feast Cabeza couldn't have been bothered by the experience, if he ever had it.

From towns and cities and Indian reservations, in this particular time of the particular year of a good crop, from the San and Colorado, from Nevada settlements along the sides of High ways 6 and 40, from California towns onto the flanks of the eastern Sierra and into the Tehachapis and San Rafaels and and jalopies and horse-drawn buggies and wagons, harveste as nut brown as the pinon itself will roll out in the direction of the forests' bounty. Their gathering - 300 carloads shipped once from Santa Fee

alone. Who knows how many from other places? Stop to watch the pickers and one of them will tell you, and you will believe him, "Sir-this nothing else but the gift of

On a Pioneer Farm In Old Ontario

ng out with no of my boyhood across more than eighty years of remembered life, it seems as though centuries had passed between then and now. The quiet, pleasant country town of Strathroy in Western Ontario, on the outskirts of which I was born on August 6, 1874, was, like most places in the Middle West, still in touch with America's heroic age, that of the pioneers Both my grandfathers cleared their farms from the wilderness with the ax. My mother's girlsier to steer the pickhood home was built from logs ng nut crop to y, along the many people everywhere who

neval forest in the pasture lot by the creek, and across it on a | mal is slaughtered, an inspector hill a dark, uncut hemlock wood, will collect a blood sample vation ten miles away used to camp when the stream was filled with fish in the spring freshet, laboratory examination, using the bark for roofing their little huts. Beavers built their and submitted to test. dams on the smaller creeks, and if one crept quietly down the hillside one could see them chewing down the willow trees. Apparently the Indians did not hunt them, and we liked to have

mained, running alongside the streams to the nearest market town. The whole country had been cut through by the straight test. farms. There, as elsewhere all over the continent, the surveyor mapped the country for the set-tler. Orchards, gardens and fields were set primly side by side for miles on end, with houses and farm buildings spaced a little back from the road. The layout was symmetrical, with all the farms alike, but here, as elsewhere on the continent, it made prose instead of poetry of the biography of James T. Shotwell." Santa Fe a t was possible to see idle

"concession lines" and "side roads" of government engineers, blacking out square or oblong assistants or technicians at commission auctions, consignment sales, stockyards or any where that cattle are assembled for market purposes. But the hope is that ranches, co-operathe plan to put the tags on al cattle as they are marketed. The market-cattle testing application in the west, but it



GRASS CROPPER — Here is a mechanical grass hopper with a one track mind. Its long, hydraulically operated arms can extend up to 21 feet on either side to cut down tree limbs and small brush which often encroach on tracks.

THE FARM FRONT John Russell

An additional test procedure has been introduced by Health of Animals Division of the ment of Agriculture to speed losis-free beef herd areas. It is a market-cattle testing program equivalent to the milk ring recertification procedure used for dairy herds. Co-operation of beef cattle owners and the CDA's meat inspection section will be required to make it

Advantage of the plastic, back-tag scheme devised is that it provides a method of screening herds in beef and range areas for brucellosis with a the owner and minimum cost to the government.

The plan is for the identification tags to be attached to on the farm, and, although by cattle being marketed, especially brucellosis-susceptible catbeen added, the great fireplace the whose herd of origin can be determined. A record of the tag is kept at the Health There were stumps of the pri- of Animals Division district office. At the time that the aniby which Indians from the reser- which will be forwarded with the tag to the laboratory. If originating herd can be traced

An inspector will inform the owner and arrange a herd test. Compensation will not be paid for positive animals un covered on a market test since these animals were not ordered By my own time only one winding pioneer road still rewinding pioneer road still rebe subject to quarantine and retests if no further brucel-losis-positive animals are un-

as well. In the beginning, tag-ging will be confined to adult cows over four years intended

for immediate slaughter. Federal veterinarians are onfident that a uniform backtagging of animals of proper age and class in districts of origin and the setting up of sample collecting, testing and reporting procedures will not only be a tremendous aid to the brucellosis eradication campaign, but may also contribute to control of disease in cattle generally.

The Health of Animals Division has embarked on an educational program to acquaint livestock owners of the benefits of market testing and to enlist their participation. . . .

Aurora is the name of a new variety of alsike clover licensed by the Canada Department of Agriculture. It was developed jointly by the department's experimental farms at Beaverlodge and Lacombe and the University of Alberta, Now on test at six locations across Canada seed for distribution will be derived from the lot designated as breeder seed in the autumn of 1962.

products, according to D. B. Goodwillie, of the Canada Department of Agriculture.

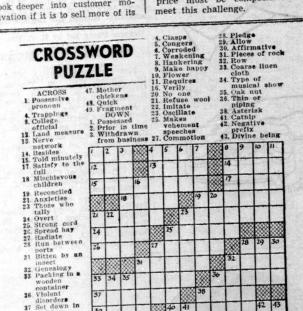
He was moderator of a panel discussion at the National Dairy Council of Canada at its annual meeting in Halifax. He said that milk production, now about 19 billion pounds per year, is apparently on the in-crease. Milk is still one of the best food values at the store and the population of the country

But, asked the speaker, why is per capita consumption of milk products going down? In 1960 the figure was 950 pounds against 1,062 pounds ten years

He wondered if dairy products are not being "out-promoted and out-merchandised" by other foods claiming their share of the housewife's dollar.

In the face of such competi tion, producers and retailers need to know more about the market - such as what customers want and why they want it; why tastes differ in different areas; would teenagers take to milk; do people drink it from Finally, there is the question

of price. There are many food and non-food products bidding the late of the late Canada's dairy industry must against dairy foods and the look deeper into customer mo-tivation if it is to sell more of its meet this challenge.



PETUNDAY SCHOOL

Growth in Christian Concern Matthew 25:31-46 Memory Selection: Bear ye one mother's burdens, and so fulfill

the law of Christ. Galatians 6:2. It was the final week of our Lord's ministry. He was looking forward to the cross, and beyond. He told His disciples of the signs that would precede His return to earth in glory and the judgment that would follow. He gave three parables; The Ten Virgins, The Talents, and The Sheep and the Goats. In the first the foolish virgins had not made the foolish virgins not not make adequate preparation for the coming of the Bridegroom; in the second, the wicked and slothful servant did not use the gift that had been given him, and in the last, which forms our lesson, the great separation takes places. great separation takes places. The goats are those who failed to serve the Lord in ministering to the needs, material and spiritual, of their fellowmen. Jesus' final charge to them is, "Verily 1 say unto you, Inasmuch as ye did it not to one of the least of these, ye did it not to me." Then He utters the fearful words, "And these shall go away into everlasting punishment: but the righteous into life eternal."

We are prone to forget the possibility of the spiritual deve ment of man; man who was reated in the image of God. Although that image has been marred by sin, the moral and spiri-tual image can be restored through the salvation purchased for us by our Lord and Saviour, Jesus Christ. When we help to do this by acting in a Christ-like manner to this creature from the hand of God, we are serving our Lord. Note that we have used the word, "Christ-like". To give people that for which they ask, may be to do them an injustice. We should investigate before we invest. To be gullible is to encourage roguery.

In Galatians 6:1-6, Paul reminds us of our responsibility to others. While every man must bear his own pack, we must go to the support of those who have an extra burden of grief or sor-row. If one has faltered and failed in the hour of temptation, we must not stand back and criticize. In meekness we should reprove and help the one who has failed, back to his feet. In thus helping others, we the law of Christ.

"The girl who thinks no man is good enough for her may be right," says a psychologist. Yes, and she also may be left.



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Agricultural Scientists Carry Out Researches 'Amid the Alien Corn'---



In a constant effort to develop strains of corn with improved characteristics which can be incorporated into new hybrid varieties, agricultural scientists sometimes come up with some odd results. Three examples grown in the research nursery of the Missouri Farmers Assn., are displayed by three pretty airls. Left. Janet Grubb holds a strange-looking



ear which has husk covering each kernel as well as the ear itself. Center Joanne Debenedetto displays an exotic ear of red popcorn that resembles a huge strawberry. The ear of corn with an extremely small cob, held by Mary Howell, right, wouldn't be much good for a corncob pipe, but it has other desirable features: large ear, small cob and long, deep kernels