

Learning Lessons By Push-Button

Rarely had a class been so completely absorbed in study. From 7:30 in the morning to 2:30 at night, for two months, students at Lempop (Calif.) High School flocked to the library for a class in computer math. It was interesting that all 64 students passed the course, but the intriguing factor was that the teacher was a machine. Known as the Mark II Auto Tutor and hired for \$100 from Western Design and Electronics of Santa Barbara, "teacher" had done a tireless job of quizzing and correcting the students and in the process had caught everybody's attention.

Maybe it was because computer math is a fascinating subject, mused Dr. Russell C. Casel, director of Lempop's program. "Then again, it may have been the novelty of the thing—being taught by pressing buttons."

Simply, the instruction was produced by a box about the size of a portable TV set with a 9 by 12-inch viewing screen and a row of buttons. A printed statement of a given problem would be flashed on the screen followed by a question concerning it. Opposite the buttons a choice of answers would appear, some right, some wrong. If a student pushed the right button, it would bring on the next problem in logical progression; the wrong buttons would produce an explanation of why the answer was incorrect and then another question on the same subject.

After gauging the results, Dr. Casel was still undecided. "We could give courses in trigonometry, electronics, first aid, business law, even bridge," he said, "and in each case the students would be taught by specialists. But the machines cost a lot of money (the Auto Tutor sells for \$12,000), and we want to find out some things first—how well the student retains what he learns and which machines do the best job for the courses we want to give."

Dr. Casel's mingled enthusiasm and doubt is typical of educators' reaction to one of the most promising teaching tools ever to reach American classrooms. This fall some 10,000 grade, high-school, and college students will be fed courses of instruction by machines. The U.S. Office of Education is giving two dozen institutions a total of \$2 million for research in the field. At the University of Pittsburgh, for example, experimenters will use the machines to determine whether languages can be taught to deaf children. These machines are descendants of one devised in 1957 by Harvard psychologist Dr. Burrhus F. Skinner. Dr. Skinner, who by "educating" the reflexes of pigeons had taught them to peck out times on the piano, figured, relatively speaking, that he might do as well with students. To condition them, Dr. Skinner developed a machine which asked questions of a student and then let him go on to



CHRISTMAS-BOUND — Maisee Wong is overshadowed by early Christmas packages piling up in a New York warehouse for Foster Parent's Plan, house for 15 tons of gifts have been mailed to needy children in Europe and Far East, so that Santa arrives on time.

new material only if he gave the right answer.

From the first, the machines have been attacked by some educators and praised by others. Robert Snider of the National Education Association says that his group is "very excited" about the machines. Experiments show, he says, that students learn twice as fast with them.

But Kenneth Komoski, director of the Center for Programmed Instruction in New York, says that "schools would be unwise to invest in teaching machines. The commercial outfits have not faced the fundamental problem of what you are going to teach. In fact, in some cases companies have based their programmed courses on textbooks which are fifteen years old."

Neither machines nor books are likely to replace teachers. "The teacher," says Komoski, "is the most sensitive teaching machine yet devised." He believes that some subjects should be taught by conventional methods: "The social studies need interpretative reading skill. If you present these subjects in visual terms, you could be selling students short." Dr. Skinner firmly disagrees. "Anything that can be verbalized can be taught by machines," he said. "The teaching-machine principles can be applied to any living organism, whether it be a pigeon or a medical student."



MELON MADNESS — Eating more than 2,000 watermelons can leave quite a mess of seeds and juice, and that is exactly what the citizens of Vincennes, Ind., found to be true. They really didn't care, however; for a little muss is worth all the fun at annual Indiana Watermelon Festival. (Firmen had to wash away the seeds and juice.)

TABLE TALKS

Jane Andrews

If you want sliced chicken for sandwiches for school — stew a chicken. If you want cubed chicken for salad for your luncheon — stew a chicken. If you want cut-up chicken for creaming or to put in a casserole with rice, macaroni, or noodles, or to make a pie or a shortcake or a loaf or croquettes — stew a chicken.

A stewing chicken (used for both stewing and braising) is defined by the United States Department of Agriculture as a "mature female chicken (usually more than 10 months old) with meat less tender than that of the rooster, and non-fleshy breastbone."

Both braising and stewing — the moist-heat methods — are used for cooking a less tender chicken. Both require long, slow cooking until the chicken is fork-tender.

To stew, place whole or cut-up chicken in kettle. Add ½ to 1 cup water and ½ to ¾ teaspoon salt to each pound. Quantity of water used depends on amount of liquid desired. Simmer until thickest portions are fork-tender. Remove chicken and broil promptly. Cover and refrigerate unless served immediately. If desired, 3 or 4 peppercorns, 1 small carrot, a celery stick, and 1 small onion may be cooked with the chicken for additional flavor.

To braise, coat the cut-up chicken, giblets, and neck with seasoning and flour. For each pound of chicken, ready-to-cook weight, use 2 tablespoons flour, ½ teaspoon salt, ¼ teaspoon paprika, and ½ teaspoon pepper. Brown slowly in a shallow layer of moderately hot fat, turning to brown evenly. Use tongs to speck to avoid piercing coating and chicken. About ½ hour is required to brown 4 pounds of chicken. Remove from heat. Add ½-¾ cup water. Cover tightly. Replace over low heat or place in a 325° F. oven and cook until thickest pieces are fork-tender. Should liquid be used up before chicken is tender, add more water in ¼-½ cup amounts.

Garnish this Oriental dish with oranges (you'll need two) and coconut. It is a convenient party dish because it can be prepared, refrigerated, and cooked for only 20 minutes before serving.

CHICKEN-AND-RICE ORIENTAL

3 cups cooked chicken
1½ cups pineapple juice
½ cup water
¼ cup cornstarch
3 tablespoons lemon juice
2 tablespoons salad oil
1 tablespoon brown sugar
1½ teaspoons salt
½ teaspoon each, ground allspice, cinnamon, cloves, nutmeg, ginger
1 clove garlic, crushed
3 cups cooked rice

Combine all ingredients except chicken and rice to make a marinade.

Place chicken in this mixture and marinate, covered, in the refrigerator for 2-3 hours. Remove from refrigerator 20 minutes before placing in oven. Cook at 325° F. for 20 minutes, during last 5 minutes, place sections in 2 oranges, cover with rice, garnish with coconut.

A Kitchen On The Irish Sea-Shore

When we had made all secure, we went up to Joe's house for tea. We sat in the kitchen before a blazing fire of turf. The room was scrupulously clean. Even the bestowood chairs shone, and the light from the fire was reflected in the dishes on the dresser and the big delft mugs hanging in rows from shelves.

The room, painted in light green and yellow, was made gay by these colours. Joe's eldest daughter, who was ten, made the tea. He spoke to her, made her sit on the table, then Kevin and I were made to sit down first. The table, beside the guests, the new selective sales tax each time she steps into a store she is in the table, beside the guests, and mathematical problems such as no philosopher ever had to solve simultaneously—and quickly—two things are other customers waiting!

It is the best thing in life, said the old man — "In 'The Land That's True', by Leonard Wilberley.

Texas Also Has Sales Tax Trouble

Till the first of September, the life of a Texas housewife was a pleasant one. But since the beginning of the month, due to the sale of the state and the new selective sales tax each time she steps into a store she is in the table, beside the guests, and mathematical problems such as no philosopher ever had to solve simultaneously—and quickly—two things are other customers waiting!

Food, in general, is not taxable, but soft drinks and certain other items are. And these items, mathematical problems, as nothing under 25 cents is taxable. So if you buy soft drinks in the usual cartons, you pay 3 cents tax, while buying the same brand one by one, or three bottles at a time, makes them tax free, according to a writer in the Christian Science Monitor.

These quick calculations and moral dilemmas are causing traffic jams in front of check-out counters in Texas, but very few complaints. Salespeople and customers both confess that they are confused and are trying to apply can blame Texas for being confused after just a week, when, according to authorities, confusion still appears in Illinois and California after 22 years of the selective tax!

SCALLOPED CHICKEN

4-5 cups diced cooked chicken
1 cup diced cooked celery
3 eggs crushed soda crackers (about 3 dozen)
2 eggs beaten slightly
1½ cups chicken broth
1½ cups milk

Combine chicken, celery, and crackers in a mixing bowl. Beat eggs slightly and add broth and milk. Add to chicken mixture. Place in buttered, shallow 2-quart baking dish. Bake at 350° F. for 40 minutes. Cut into squares and serve with chicken gravy.

CHICKEN-IN-CREAM HASH

½ pound mushrooms, washed, stems and chopped fine
½ cup butter
2 cups cooked chicken, chopped fine
1 cup cream
1 tablespoon butter
1 tablespoon flour
1 teaspoon monosodium glutamate

Salt and pepper to taste

Fry mushrooms slowly in ½ cup butter until soft and dark, about 5 minutes. Turn into double boiler top placed over hot, not boiling, water. Add chicken and cream to "buttery" pan; stir well; add to mushrooms. Heat all together. Cream remaining butter, flour, and monosodium glutamate together until smooth; stir into hot chicken mixture. Stir gently and cook until thickened; cover and cook 3-5 minutes longer. Serves 4-5.

"I would not like to live far from the sea," said the old man. "It is a great delight," said Joe. "I can think of nothing pleasanter than to take the glass out on the ocean on a good day and fish. It is more pleasant than to go to a wedding."

The old man sat at the door where he kept looking out at the island where he had been born. He was dejected in all matters. His cup was filled first (after my own and Kevin's as guests) and it was he who was turned to for judgment when any matter of disagreement arose.

"Do you know Martin?" he asked Tom.

"Martin Joyce is it?" Tom asked.

"Yes, is he still alive?"

"Alive and hearty," said Tom. "He must be an old man now."

"I am glad to hear he is well. Does he still go out in his cartage?"

"He does," said Tom.

"He came over from Inishmore with me one time in a cartage. We landed on the Clare coast. It was a fine day. That was the first time I met him."

"How odd were you then?" asked Tom.

"I was about twenty."

"How long is it since you have seen him?"

"I have not seen him since," said the old man. "But I am glad that he is well. Tell him that I am well, too."

"I will," said Tom.

Fashion Hint

And here's something that doesn't come in a can. It's a recipe for a prune-orange gelatin pudding—a concoction of my mother's which our family has always thought rather special, writes Gertrude J. Lancaster in the Christian Science Monitor.

You can vary the fruit, of course, to suit your taste.

Dissolve a package of lemon gelatin in ½ cup boiling water, then add ½ cup hot prune juice and stir until the gelatin is entirely dissolved. Add ½ cup cold prune juice, add ½ cup orange juice and chill this mixture until it thickens. To the thickened gelatin add (between 2 and 3 cups of fruit—use prunes cut in thirds (cooked first of course), orange sections, and banana slices. Add also ½ cup of walnut meats. We have the prunes predominate, with orange and banana as accent. Serve with cream when it has jelled.

Q. How can I remedy a salt shaker that pours too fast and generously?

A. First, wash the shaker to remove all salt, then dry thoroughly. Then, all you have to do is plug up the desired number of holes in the cap with some fingernail polish.

News of the Countryside

ROCKFORD

At a birthday dinner in the Simcoe Royal Lodge in honour of Mrs. Buck's birthday.

Mrs. Edith Webb of Selkirk is visiting with Mr. and Mrs. Carl Hall and family.

Mr. and Mrs. Tom Wright spent Sunday at the home of Mr. and Mrs. Frank Smith and Mrs. and Mrs. Earl Fisher.

W.A. AND W.M.S. MET

The W.A. and W.M.S. held their September meeting at the home of Mrs. Frank Smith and Mrs. Earl Fisher. The W.M.S. had charge of the devotionals with Mrs. Chas. Anderson as leader. The scripture, 1st Corinthians 13, was read by Mrs. R. Golding. Mrs. C. Anderson read "Christian Love" and Mrs. W. E. Howard "Working Double". A hymn and prayer closed the devotional.

The President, Mrs. A. Knack conducted the business. Roll Call was taken and offering received. Seven members put their money in the Birthday Box. A travelling apron is being started and members are asked to donate one cent, an inch waist measure. The Open Meeting which will be held in the Church is being planned for October 25th.

Mrs. B. Priest read "People Do Matter" and Mrs. A. Stephenson

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WESLEY UNITED CHURCH

WORLD-WIDE COMMUNION

SUNDAY

Sunday, October 1st, 1961

10:00 A.M.—Sunday School

11:00 A.M.—Divine Worship

1:30 P.M.—"A COMMUNION MEDITATION"

The Sacrament of the Lord's Supper will be celebrated during the morning service.

GARNET UNITED CHURCH

S.A.M.—Divine Worship

Holy Communion will be celebrated 11:00 A.M.—Sunday School

PERSONALS

Mr. and Mrs. Robert L. Marshall of Listowel visited on Sunday with Mr. and Mrs. Lea Marshall.

Mr. and Mrs. E. C. Miller of St. Catharines spent Sunday at the home of Mrs. R. A. Miller.

Miss Francis Evans of Toronto was the guest of Mrs. Lily Miller for a few days last week.

Mrs. Elson Held attended the funeral of her brother, the late Mr. Roy Hare of Middleport, N. Y. on Sunday.

Several members of the 4-11 Club attended the Achievement Day held in the Junior Farmer Building in Simcoe on Saturday.

Mr. Cameron Mitchell was Judge at the Walpole Plowing Match on Saturday.

Mr. and Mrs. Ron Murland and son, spent Sunday at the home of her parents, Mr. and Mrs. Lewis H. Hare.

Several from this district attended the shower in honor of Mr. and Mrs. Tom McBride held in the Jarvis Community Hall on Wednesday night.

Mr. and Mrs. Johnson of Brantford were Sunday guests at the home of Mr. and Mrs. Reg. Hille.

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(Preparation Day and Judging of all "Shelf" Exhibits, Monday, October 2)

INFORMATION— Harold I. Pond, Secretary

Lloyd S. Culver, Mgr., R.R. No. 4, Simcoe GA 6-0372 P.O. Box 67, Simcoe, GA 6-6720

"For the Fair You Can't Beat... Visit the Fair Where Champions Meet!"

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DRIVE-IN SIMCOE

On No. 2 Highway Just North of No. 3

FRIDAY, SATURDAY
September 29, 30

"GOOD DAY FOR A HANGING"
Technicolor
Fred MacMurray, Joan Blackman

"13 GHOSTS"
Chas. Herbert, Jo Morrow

"MAGOO'S LARGE BROTHER"
Technicolor Cartoon

MONDAY, TUESDAY
October 2, 3

"L'L ABNER"
Technicolor
Peter Palmer, Stubby Kay

"THE BOY AND THE LAUGHING DOG"
Sidney Patter, Walter Brennan

"TANGLED HAIR"
Technicolor Cartoon

WEDNES., THURS.
October 4, 5

"ALL THE FINE YOUNG CANNIBALS"
Technicolor
Robt. Wagner, Natalie Wood

"MURDER BY CONTRACT"
(ADULT)
Philip Pine

"JERRY'S DIARY"
Technicolor Cartoon

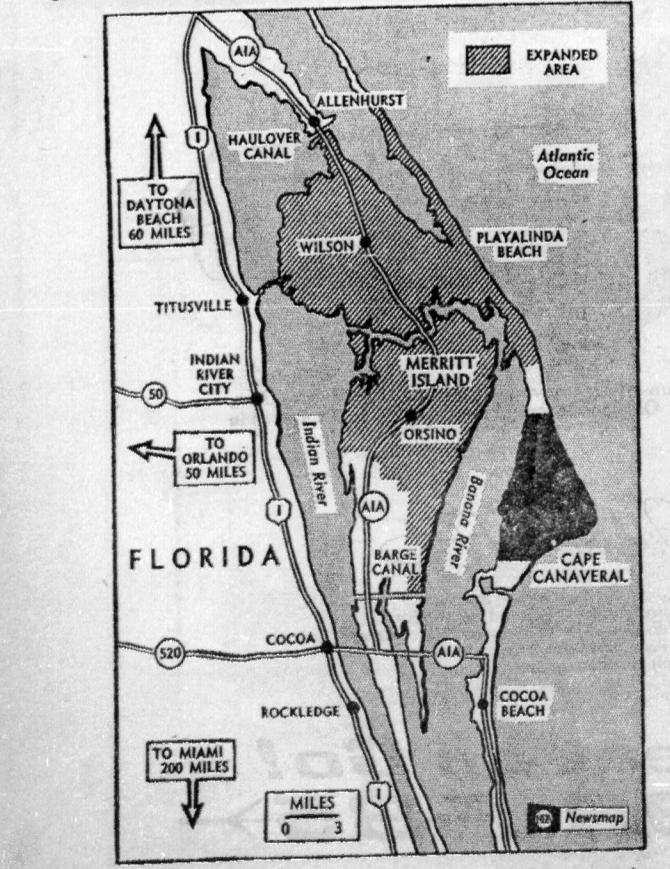
Build your bank balance... Build your peace of mind

THE BANK THAT BUILDS

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ISSUE 39 - 1961



MAKE WAY FOR MOON — Shaded area in Newsmap shows the 80,000 acres which will be acquired by the U.S. National Aeronautics and Space Administration for expanding the Cape Canaveral rocket launching facilities. The land, costing \$40 million, will be used for the huge Saturn and Nova moon vehicle boosters. Black area, covering 15,000 acres, is present size of the Canaveral site.