They Are Criminals Just For Kicks

The plan which the trio of professional criminals devised was precise, detailed, and seemingly foolproof. They were after $250,000 that a Long Beach, Calif. businessman cached in a floor safe in his home, and in their painstaking way, they invested $1,500 in equipment and spent five weeks studying the house. They even imported two floor-safe specialists from Oregon. Four hours before the job, however, two teen-agers looted a bowling alley owned by the intended victim and needlessly shot a porter. "Those punks heated up the town," one of the trio, since reformed, said last week. "We had to call off the whole operation."

Few, of course, would sympathize with his frustrations. Yet this incident points up a trend that is causing increasing concern among the police and the public: statistics show that the highly skilled criminals of the past are being displaced by a new breed of deviants in search of emotional kicks.

One of the foremost students of this criminological phenomenon is a University of California professor of sociology named Lewis Yablonsky, who has made a twelve-year study of prison inmates in New York and California. Yablonsky concedes that the skilled professionals are still with us (e.g., the $1.5 million Brinks' robbery). "But the dominant emphasis," he said, "has shifted to the younger, wilder criminal."

In the roaring '20s, and the depression '30s, crime was a way of making money — and this required skill. Burglary, forgery, hijacking, and counterfeiting became highly developed arts. The pro had "class" and followed a strict code ("Thou shalt not squeal"). Many of the professionals had families, and it was not uncommon for a safecracker or jewel thief such as Arthur Barry to go off to his job like any white-collar worker.

In contrast, Yablonsky says, the new, thrill-hungry criminal is also out to make money, but more important to him is emotional gratification. "Violence thus becomes an effective reputation-making device," explained the 38-year-old sociologist, who is author of "The Violent Gang." One youth involved in a gang killing told him: 'If I would of got the knife, I would of stabbed him. That would of gave me more of a buildup. People would say, 'There goes a cold killer'."

What do criminals themselves think of Yablonsky's theory? "This guy is absolutely right and all my friends agree," a former professional thief said recently. The police also prefer the old criminal, whose tactics were usually predictable and whose crime was occasionally preventable. The new criminal, moreover, is infinitely more dangerous to the public since he is just as apt to take his victim's life as his wallet. — from NEWSWEEK

LOTS OF SOUTHPAWS

Doctors in Paris, France, are urging manufacturers to adapt working instruments for left-handed employees. There are 4,000,000 left-handed men in France.

The executive's secretary answered the phone. "I'm sorry," she said. "Mr. Smith's out to lunch. But he won't be out long. Nobody took him."

ARBITRATOR — Gen. Douglas MacArthur, chosen by the President to arbitrate between warring factions in dispute over control of amateur athletics, waves hand during meeting in New York.

Stolen Paintings Turn Up At Last

The two paintings, while not "priceless" in the sense of the Mona Lisa, were treasures of their kind — worth perhaps $500,000, yet small enough to stuff in an overcoat pocket. And that, apparently, is what might have happened early in the strange eighteen-year-old mystery of the missing masterpieces which last month upset the art and diplomatic worlds in Italy and the U.S.

Both the work of the fifteenth-century Florentine master Antonio Pollaiuolo, the paintings had been missing from the Uffizi Gallery in Florence since 1944. By then, they were known to have been looted from their wartime hiding place by Nazi troops acting on Hermann Goering's specific orders to stock his private collection of choice stolen Renaissance art. During the collapse of the Third Reich the panels disappeared from sight.

Now, Pollaiuolo's "Hercules Slaying the Hydra of Lerna" and "Hercules Slaying Antaeus" have turned up — in, of all places, a modest, blue-and-white-shuttered cottage in Pasadena, Calif. They are the unlikely possessions of an immigrant who works as a Pasadena hotel waiter for $220 a month, plus tips. Premier Amintore Fanfani, who was paying a working visit to Washington that week, instructed the Italian Embassy to apply pressure at the highest level for their return.

In Pasadena, Johann Meindl and his wife were in no mood to give up the 6⅞- by 4⅜-inch and the 6⅞- by 3½-inch companion panels. They engaged an attorney to act for them, while a special three-member Italian delegation headed by Gennaro de Novellis, Minister Plenipotentiary for the Restitution of Lost Art Works, presented the Uffizi's case to the U.S. Justice Department.

"I knew they were cute pictures," the 59-year-old Meindl affably told a NEWSWEEK reporter, "but nobody ever told me they were of any value." As near as can be determined the first hint to come to Meindl when he took the pictures to an art restorer for cleaning last month. The restorer cleaned them, gave them a fresh coat of varnish, and, by comparing them with official reproductions in art books, deducted their real origin. He promptly notified a local art historian that the missing masterpieces had been found. The art historian notified the local Italian Consulate which dispatched Dr. Luisa Becherucci, director of the Uffizi, to California to identify the paintings. Indeed, also announced gleefully, these were the missing paintings; they were miniature versions of important larger panels, "The Three Labors of Hercules," commissioned by Lorenzo de' Medici in the fifteenth century. They were willed to the city of Florence in the eighteenth century, along with the other Medici treasures, by the last descendant of the great Renaissance family, Anna Marie Luisa.

Bernard Berenson had described them as making "you feel as if a fountain of energy had sprung up under your feet and were playing through your veins." Dr. Becherucci was equally emphatic: "(They) are invaluable masterpieces," she said, "keystones of an epoch in art and in human thought." Baet in Italy, Prof. Ugo Procacci, Superintendent of Monuments and Fine Arts in Florence, added: "They are among the precious treasures of the Uffizi. Without them it's the same as having two holes in the museum . . . I sniff something strange in those people holding onto our paintings. I can smell it all the way from California to the banks of the Arno."

The Meindls didn't do much to help clear the air for Procacci, the Italian delegation, or the U.S. Department of Justice. The paintings, said Meindl, in his latest version of how he acquired them, were given to him in Germany in 1946 "by a very good friend named Josephine Werkmann, a philosophy teacher, who died in 1947. I don't know how she got them." The Italian Embassy has traced her as an employe of the German Ministry of Art and Culture and speculates that she may have had access to Goring's collection in the postwar confusion.

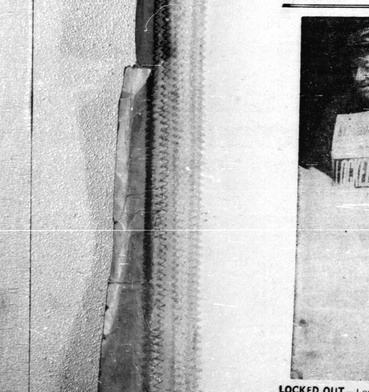
Ever since 1950, when Meindl left his job as a municipal clerk in suburban Munich to immigrate to America, the Pollaiuolos have hung on his living-room walls along with a reproduction of a work by Michelangelo. Now, he has engaged a lawyer, Calvin S. Helgoe, who, in one legal ploy, tried to prove the Italian Government had no claim to the Pollaiuolos because they were once seized by the Florentines after they drove the Medicis from the city during a stormy period. But he did capitulate to the extent of moving the pictures from the bank vault, where the Meindls had put them when they learned of their value, to the Los Angeles County Museum so that the new coat of varnish could dry properly in controlled temperature and humidity.

In Washington, Attorney General Robert Kennedy coolly assured the Uffizi officials that he would "make an effort to help in every possible way in connection with this claim." The return to Florence would probably be effected under an unwritten rule of international law that nations help each other recover lost works of art.

The Italians, meantime, had been eyeing the excitement over the Mona Lisa's reception at Washington's National Gallery of Art earlier in the month. They discreetly suggested that, if they got them back, the Pollaiuolos, like Mona Lisa, could hang for a few weeks in the National Gellery. As of this writing, they were on display at the Los Angeles County Museum.

Waiter Meindl says he now wants the pictures to stay in America. "How many people here," he asked in his thick German accent "have the money or the time to go to Florence? We would like that they be in some museum here, and, if there is any money involved, they could give us a small per cent."

Obey the traffic signs — they are placed there for YOUR SAFETY



LOCKED OUT—Locked out printers warm themselves by fire outside *New York Mirror*, not one of the papers originally struck by the printers but closed down to present a united front with papers that were struck.

Small-Town Papers And Their Troubles

A few days ago the editor received a letter from one of his newspaper's readers and advertisers, a substantial booster of this country.

The letter said its author believed in supporting a newspaper that takes a stand on the issues of the times, but that a recent editorial expression differed so far from his thinking that he, in good conscience could no longer support this newspaper. He ordered his advertising stopped.

This is a prime example of how freedom of expression and the exchange of frank opinion has all but ceased in the home-town press of America. This is why so few smalltown newspaper editors hazard to express editorial opinion on controversial matters.

They simply can't afford to irritate and offend advertisers, because there are so few of them left.

It is a sad reflection of the times we are in and of the sincerity of purpose of so many self-proclaimed disciples of press freedom.

It all boils down to one simple fact. Many people take pride of freedom of expression so long as it coincides with their own thinking. But once the views expressed become contrary to their own, they find that freedom of the press is a burden far too hard and costly to bear.

By this individual's own action he has contributed further to the destruction of a valuable freedom he professed to cherish as if, indeed, it would be possible for one person to do away with every other person on every issue.

It's like economy. Everybody's for it—especially if it affects somebody else.

Writing thought-provoking editorials is hard work. Trying to achieve peace of mind with some of the things you've felt compelled to put down on paper is not a simple task. Trying to maintain a newspaper in which the community can take pride in the face of rural decline and decay; fighting people who do not really want an editor but a polly-parrot trained to echo change, has taken most of the fun out of being a smalltown publisher.

When the time comes that this editor can no longer write how and what he feels about conditions in his own community, without worrying too much about where the money is coming from to meet the bills, a Golden Era will have come to an end in Gallatin, Sadly, it is an era which has already ended in far too many communities in this land.

Further, if the time ever comes when a Gallatin editor has to prostitute the principles of freedom of expression to keep advertising in the paper, we hope he chooses to dig ditches. —Gallatin North Missourian

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Ask you now selling or do you wish to sell? Then we have an opening for you. Prestige American Company commencing operations in Canada requires sales men to introduce our program on an appointment basis. High commission and bonus plus incentive. No time necessary but can start with spare time. Call or write for appointment now to get quick start. For confidential interview write Box 739: 723-18th Street, Toronto 14, Ont

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How Can I?

By Roberta Lee

Q. How can I break a coconut easily?

A. First drain out the milk through the eyes, then place the coconut in a hot oven (350 degrees) for about 20 minutes, after which remove the coconut and allow to cool before breaking it.

Q. How can I use cocoa as a substitute if recipes call for chocolate?

A. It is well to remember that three tablespoons of cocoa equal one square of chocolate. Add more butter as cocoa is not so rich as chocolate.

Q. How can I clean a white felt hat?

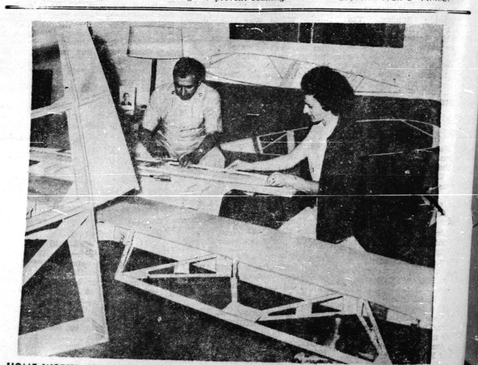
A. Coat it with a mixture of equal parts of cornmeal, salt, and flour, and let this stay on overnight. Next morning, brush out thoroughly.

Q. How can I prevent a custard from soaking through the crust of the pie?

A. If the white of egg is beaten lightly, brushed over the crust before baking, and placed in the oven for a few seconds, the egg white will harden the crust enough to prevent soaking.

SALLY'S SALLIES

"Operator, may I have my dime back? Bill wouldn't talk to me."



HOME WORKSHOP — Ann Monteleone helps her spouse, Barney, build an airplane in their living room. The couple's neighbors in Upper Heyford, England, are a bit puzzled with the idea, but guess the Monteleones know what they are doing. It's to be finished in June.

RECOGNITION — Two tele vision series — "The Alaskans" and "The Roaring 20s" — were the springboard which catapulted blond Dorothy Provine into a singing career and starring roles in the movies. She'll be seen next as a carnival model in "Wall of Noise."

Russia No Longer Has Edge In Missiles

There is a missile gap today, but the one of a few years back this one is apparently real — and more important is in Washington's favour rather than Moscow's.

This was highlighted with Washington's announcement that it had just put its 200th nuclear-tipped intercontinental ballistic missile in place—a missile squadron of Atlases at the Plattsburgh Air Force Base in upstate New York.

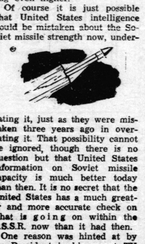
America's missile family now includes 128 Atlases, 54 Titans (a bigger and heavier liquid-fuel missile), and 20 of the latest quick-firing, solid-fuel Minutemen, declared operational Dec. 11, at Great Falls, Montana.

Within the coming months another 54 Titans will be added to this missile family, plus 700 more of the Minutemen (that in contrast to the Atlases' and Titans' firing time of over 15 minutes can be fired within 30 seconds).

It is understood that President Kennedy is going to ask for another 150 Minutemen in the 1964 budget. This will bring up close to a thousand the number of ICBM's the United States will have in its weapons stockpile.

The best intelligence estimates now put the Soviets' missile strength at between 75 and 100. The old — and mistaken ratio of more than 2-to-1 in Moscow's favour has now been turned into a better than 2-to-1 ratio in Washington's favour — and with the ratio for the future climbing even higher.

Of course it is just possible that United States intelligence could be mistaken about the Soviet missile strength now, under-



rating it, just as they were mistaken three years ago in overrating it. That possibility cannot be ignored, though there is no question but that United States information on Soviet missile capacity is much better today than then. It is no secret that the United States has a much greater and more accurate check on what is going on within the U.S.S.R. now than it had then.

One reason was hinted at by the President in his recent TV press conference with the three networks the other evening. "The camera," he observed, "is going to be our best inspector." The reference was in connection with efforts to get ground inspection rights in Cuba, and referred both to the high-flying U-2 and the low-flying Navy Crusaders and Air Force RF-101's used in that affair. But another camera that he didn't mention — though he is certainly aware of its missions and potentials — is the reconnaissance satellite known as Samos. The secrecy lid has been put on its operations. But theoretically it can do anything the U-2's can do, and cover a great deal more territory.

There are reports here in Washington that one reason Premier Khrushchev didn't howl earlier about the U-2, even though he knew of their overflights of the U.S.S.R. years before Powers was shot down, was that he didn't realize how complete and clear the U-2 photographs were. He had to see the pictures from Powers' camera before he was aware what United States intelligence was obtaining, writes Neal Stanford in the Christian Science Monitor.

It is now recognized in Washington that the main reason Premier Khrushchev tried to sneak missiles into Cuba was to make up for some of the missile gap by putting IRBM's within shooting distance of the United States. If he couldn't match the United States ICBM for ICBM he could put United States targets under the eye of IRBM's in Cuba.

There are some United States officials who are convinced that the Kremlin is never going to be able to close the missile gap it now faces. Besides the 200 operational ICBM's today the United States has eight Polaris submarines (and a ninth that will be war-ready before the end of the year) each with 16 nuclear-tipped rockets — or 144 1,200 - to - 1,500-mile-range missiles in all.

But what makes the missile gap facing the Russians worse than even the figures suggest is that it is apparently going to take a Soviet margin of 4-to-1 or so to knock out a Minuteman or Titan in their underground silos. It requires almost a direct hit to wipe out one of these, and ICBM's are not yet accurate enough — despite Khrushchev's boast he can hit a fly in space — to come anywhere near a 1-for-1 ratio of a Soviet missile to United States buried targets.

There is, however, one prospect that has American officials really worried in the missile picture, namely that the Soviets might develop a bantam ballistic missile that would upset the whole thing. That has not occurred, but the possibility of it cannot be ignored.

She Was The Oracle Of High Fashion

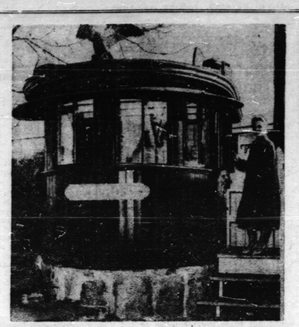
American flags fluttered at half-mast recently outside two of New York's best department stores — Gimbel Brothers and Saks Fifth Avenue. The tribute honored a soft-spoken, steel-willed lady who, as much as any one person, had shaped the fashion tastes of U.S. women for two generations. Mrs. Tobé Coller Davis—known simply as Tobé from Paris to Peoria—died at 70 of a heart attack in a New York hospital on Christmas afternoon.

As an independent fashion consultant, her evaluations of styles and trends largely determined the women's clothing orders placed by some 1,250 client stores, and carried particular weight with buyers in the boondocks. Once, Tiffany & Co. president Walter Hoving once said, "is the only recognized oracle of fashion." Tobé predicted the long-skirted "new look" of the 1940s a year in advance; more recently she pushed the chemise to a triumphant sales record. Her most envied talent, however, was a sense of which high fashions could be adapted to mass production.

Tobé's influence flowed mainly from her Tobé & Associates fashion merchandising and retail consultant firm. But she also was co-director of the Tobé-Coburn School for Fashion Careers in New York, wrote a syndicated fashion column, and commanded a fee of $1,000 a day for consultations with store owners. Her annual Tobé award to the "retailer of the year" was coveted as one of the world's top business prizes.

The twice-widowed daughter of a Milwaukee haberdasher, Tobé's interests ranged far beyond fashion. As president Bruce Gimble of Gimble Brothers put it: "She had an unquenchable curiosity for everything new."

MERMAID TRIO — With most of Europe still treating its chilblained toes, these three misses enjoy sun and surf on Mondello beach at Palermo, Sicily.



HOUSE PHONE —Pilot house of an oyster boat now houses a telephone. Yet, it still manages to be near the sea. It's a part of the Seaport Museum in Mystic, Conn.

TABLE TALKS

Jane Andrews.

Deep-fat frying is a simple method of cookery and—**if done correctly**—produces food that is just as digestible as that which comes from any other kind.

Unfortunately, many cooks use shortening, salad oil or cooking oil that is not suited to this method, or else do not check the frying temperature carefully, and so are disappointed with the result.

In a recent issue of the CANADIAN WEEKLY there are hints about deep-fat frying which, if followed closely, should produce the sort of food you love to serve —and eat. Here they are.

1. Use a sturdy, flat-bottomed, straight-sided saucepan, an automatic electric deep fryer or the deep frying unit of your gas or electric range. A frying basket is not a must but it does help in lowering food into and taking food out of the hot oil.

2. Use enough oil or other frying fat to float the food so cooking is uniform. Also, there should be enough fat to prevent a big temperature drop when food is added. But the fat shouldn't fill the fryer any more than half full—this allows room for the food to be fried and for the bubbling up of the fat when food is added. If, when food is added, the fat foams and threatens to bubble over the edge of the fryer, raise the frying basket quickly and lower again slowly. Repeat if necessary.

3. Frying oil at a temperature of 375 degrees is the most satisfactory for most foods.

4. Temperature control of the fat in the fryer is very important. Electric fryers have automatic heat controls but a thermometer is necessary for best results when using an ordinary saucepan. The bread cube test is not as satisfactory but may be used — a one-inch cube of stale bread will brown in hot fat of 375 degrees in 50 to 40 seconds. If the temperature of the fat is too low, the food will absorb too much fat before it is properly browned and cooked; if it is too hot, the food will overbrown before it is sufficiently cooked inside.

5. Most foods need to be turned only once for uniform browning.

6. Foods should be lowered into the hot fat gently to avoid splashing. For smaller sized items, such as potatoes and shrimp, a frying basket is convenient. Tongs are handy for pieces of chicken and fish. For fritters, dip a large spoon first into the hot fat, then take a spoonful of the fritter mixture and lower it into the fat—it will slip off easily.

7. Drain foods immediately on paper towelling or brown wrapping paper so any excess fat will be absorbed by the paper, leaving the foods crisply dry.

8. To keep foods warm that have been fried in quantity, place them in a slow oven of about 250 degrees until served.

9. Deep fry only one layer at a time of such foods as doughnuts and fritters, and never fill the frying basket more than one-quarter full of potatoes for French fries. To fry too much at one time means lengthening frying time, reducing temperature of fat, and thus causing foods to absorb more fat.

10. If frying is interrupted for any length of time by a visitor or the telephone, lower temperature of fat to 250 degrees. It is easier to bring the fat up to frying temperature from this temperature and, also, a "holding" temperature of 250 degrees is better for the fat than one of 375 degrees.

11. Cool fat enough to handle easily, then strain it after every use to remove bits of bread crumbs or batter which, if left in the fat, cause it to "break down" faster than ordinarily. Store strained oil or other fat and store in a cool place. Keep for frying only and "freshen" it by adding a small amount of fresh oil or other fat each time it is re-used. This restores it to its normal frying efficiency.

* * *

FRENCH FRIED ONIONS

3 large onions
½ cup milk
½ cup flour
¼ teaspoon salt
Shortening for deep-fat frying

Heat 1½ inches of shortening in a deep saucepan to 375 degrees F. Slice peeled onions ⅛ inch thick and separate into rings. Dip into milk, then into flour seasoned with salt. Fry, a few at a time, in hot fat until lightly browned. Drain on unglazed paper. Sprinkle with salt. Yield: 4 servings.

* * *

FRENCH FRIED POTATOES (Blanch and brown method)

1. Wash and peel potatoes. Cut into thick slices (⅝ inch), then cut into strips of same width. Soak in cold salted water for 30 minutes. Drain and dry thoroughly between towels.

2. Fry partially (blanch) in deep hot fat of 350 degrees F. until potatoes are tender but not brown—3 to 6 minutes. Drain on absorbent paper. It is often convenient to fry potatoes partially well ahead of mealtime and then brown them quickly just before serving.

3. Browning — reheat fat to 390 degrees F. Fry potatoes until they are crisp and brown — 2 to 3 minutes. Drain on absorbent paper. Sprinkle with salt and serve immediately — they lose their crispness on standing.

Note: Old potatoes cook more quickly and brown in a shorter time than new potatoes.

* * *

FRIED FISH AND SEAFOOD IN BATTER

2 lbs. fish fillets
½ teaspoon salt
Batter
1½ cups all-purpose (bread) flour
3 teaspoons baking powder
1 teaspoon salt
2 eggs
1 cup milk

Season fish and cut in serving-size pieces or smaller. If the pieces of fish are more than ½ inch in thickness but not thick enough to slice conveniently, make three or four slits in the sides so they will cook more quickly and evenly.

To make batter: Mix and sift dry ingredients. Beat eggs well and stir milk into them. Pour this mixture into dry ingredients and beat until smooth. Dip pieces of fish into batter and fry in deep fat at 375 degrees F. until golden brown, turning once — takes about 10 minutes. Drain. Yield: 6 servings.

Note: Onion rings may also be dipped in this batter and deep-fat fried.

'A Rifle Muzzle Jammed In My Ribs— And a Nation With an Itchy Finger'

By WARD CANNEL
Newspaper Enterprise Assn.

CARACAS, Venezuela — The quaint fellow stepping out of the shadows was not listed in the tourist guidebook. Nor was the quaint, gleaming rifle he kept pressing against this reporter's quivering flesh.

But guidebooks aside, this is how Caracas lives today — or, more accurately, tonight. The hub of what is probably our strongest ally in the explosive Caribbean is terrified after dark.

As it turned out, the man with the gun was a night "gauchiman" (the "g" is silent). But he could as easily have been a bandit. In Caracas today it is not unusual for apartment dwellers to have five or six locks on their doors, and bars on their windows. A wise home-owner lives behind a high barbed wire fence and, if he can afford it, installs electrically operated door locks. Nobody, except fools and criminals, waits on dark corners for buses and taxis.

* * *

What locks Caracas in after dark is an ogre the Free World has come up before — the rootless unemployed, prey to every vagrant whim and political agitator.

Despite fantastic resources in oil and steel, Venezuela today is plagued by unemployment. Nearly one person in four is out of work.

In a land where population growth is boiling along at a staggering 4 per cent per year, 80,000 new jobs are needed annually just to maintain a standstill. But if 80,000 new jobs open up nowadays, it's a record.

In a hemisphere where the political rallying cry is for land reform, much of Venezuela's plains are abandoned willingly by farmers who cannot grow food enough for their own families.

In part, of course, Venezuela's ills are God's irony. Oil, which brings in better than 80 per cent of the government's revenue, employs only about 37,000 people—some 3 per cent of the nation's work force. New oil field development, even if it doubled the industry's employment, would make a tiny dent in the mass of unemployed. But with world oil markets seriously off, new development is unlikely.

Steel and iron ore, Venezuela's other golden apple, is off, too. One big customer, Russia, has turned to European steel producers. But even so, you can't eat golden apples.

And as to farming: "Well," says a government economist, "our people are using farming methods about 400 years behind the times."

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The result is painfully obvious everywhere on Caracas' heroic hillsides in the shape of small, squalid adobe slum shacks sardonically called ranchos.

The inhabitants are displaced persons in the truest sense of the words — citizens of the Latin nation with the highest standard of living south of the U.S. and hungry for the wealth they see around them.

"Playing on their envy is duck soup for political opportunists," a worried Venezuelan government official says.

"They have been taught that they have certain rights, such as rioting and plundering. It ought not to be too hard to teach them that they have the right to revolution."

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The answers to this problem, however, are nearly as thorny as the problem itself.

"We must diversify the economy," says a member of the government investment agency. "We have the money to invest. But we don't have the new industry."

"I could use a lot more people," says an industrialist, "but not Venezuelans. They don't have the skills. And they don't have the background to learn skills easily."

"I have a letter here from Belgium," says a government planner. "A group of highly skilled farmers would like to come here to settle, work and teach our people new methods. But now can I approve an immigration plan when our own people are out of work."

"I have a decision to make," says the wealthy son of an oil-rich Venezuelan family. "Either I dig in and work for my country. Or else I take my money and go to live in Europe or the U.S. I don't think I have much time to decide."

CITY UNDER THE GUN: The modern buildings (foreground) in Caracas, Venezuela, partially hide the slum sections crowding the hillsides (background). The slums are a breeding place for the twin menaces of crime and communism.

Modern Etiquette

By Anne Ashley

Q. Are the male attendants at a wedding supposed to pay for their own boutonnieres?

A. No; the bridegroom furnishes these.

Q. Do you think it proper for a person to keep urging another person to pay a visit, without ever specifying any particular date?

A. There is nothing exactly improper about this — but I should say the invitations would appear more sincere if they were more definite.

Q. I've had several dates with a certain young man, and I think a lot of him. His birthday is approaching, and I'm wondering if it would be proper for me to give him a gift?

A. Properly, a gift is given only if you are engaged to him. Otherwise a suitable card is the proper remembrance — or perhaps an invitation to dinner in your home in honor of his birthday.

COOKED—Mury Olskey demonstrates the old adage that too many cooks spoil the broth. Of course, the wife she did it in her home is not in the usual manner.