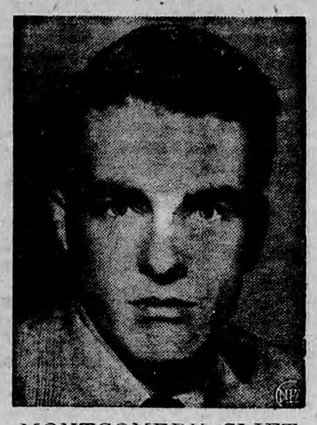
Oscar Award Nominees

BARBARA STANWYCK
'Sorry, Wrong Number'

JANE WYMAN
'Johnny Belinda'

DAN DAILEY
'When My Baby Smiles At Me'



MONTGOMERY CLIFT
'The Search'

CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

When the spring calves make their appearance we never seem to get through without one cow or heifer requiring veterinary attention. So it was this year. One by one three calves arrived and alll was well in the maternity barn. But came the fourth and it was a different story. This time the mother—a heifer with her first calf—hid not act according to Hoyle. To help her in the way she should go meant that my kitchen stove was kept so busy I had had hardly room to boil a kettle for tea. Warm water to drink; boiling water for bran mashes, and heat to thin the molasses. Oh, that molasses . . . of all the goo-ey messes! No wonder we hear the expression so often—"slow as molasses in January!" It isn't so bad if one has a chance to warm the stuff but one time Bob came up for a dose and I had to get it from a new supply—which was in a big pail for convenience.

The prescription was two cups mixed with warm water in a bottle and given as a drench. So easy to write . . . so difficult to do. Dip the cup into the pail, then drop the molasses from the cup into a big pitcher and mix with water. But the molasses is to thic to drop so you lodge the cup on top of the pitcher while you get a spoon. You scoop the stuff out of the cup, then you look around wondering what to do with the spoon. You finally put it down on the kitchen table, and then you see the mess it makes and you wish you hadn't. And their is still another cup of molasses to wrestle with. While you are in the middle of things and ready to do battle with anyone, the One Man in Your Life comes along and says—"Haven't you got that dose ready yet? Better leave it to me the next time if you are going to make a mess like that!"

Gladly the next dose is left to him—but by that time the molasses is nicely warmed through and the going is easy. But who am I to deny a mere man the satisfaction of thinking he is able to do a better job than such as I? Anyway I was still busy wiping up blobs of molasses that must surely have dripped into places where I had never been.

It was around 9 a.m. that day when the "vet" was here to the cow—then at noon we sent for him again, this time for a horse with a bad attack of colic. More bran mashes! Partner told the "vet" he had better take the farm because we couldn't go on paying him $5 a day. But while he was here we had him give honey a "shot" as a preventitive against distemper.

And speaking of that little disturber of the peace . . . Daughter writes home—"How is my little Honey getting along?"

I read her letter and think of the night before. About 10 p.m. I took Honey down cellar for the night. While there I put another shovelful of coal on the furnace. Came back to my chair and my crochet work but could not find my glasses. They are the kind that are practically unbreakable—with shell rims. I could not remember what I had done with them and yet I had a hunch I had carelessly put them in my smock pocket, in which case they might have dropped out as I shovelled the coal. I searched the cellar over—in the coal bin; among odds and ends of this and that; in and around a small pile of furnace wood, and among the hidden bones in Honey's box. Partner even raked over the coals in the furnace in case I had shovelled them in with the coal. And wherever we went Honey scampered along with us and thought it all a great joke to have both of us down cellar with her.

Well, I looked for those glasses off and on until midnight—why wouldn't I?—without them I can't read a word! First thing the next morning I was at it again. Having looked in all the possible places I began looking in the impossible ones. Sure enough I found them . . . in an empty coal-bin, which I hadn't been near at all. They were not broken but as I picked them up one of the lens dropped out and I could feel one of the ear-lugs was roughened. I didn't need to be much of a detective to know how they were carried away and by—whom. "How is my Honey?" Daughter will read this column and from it she will know all about her Honey. I wonder if I should have asked the "vet" to give her another kind of "shot". But no—for all her badness, she is still a "honey".

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TABLE TALKS

by Jane Andrews.

Somehow or other I just can't remember who it was that said "Success isn't holding a good hand, but in playing a poor hand well." But I've often thought that something similar might apply to cooking. For real cookery isn't a matter of buying the finest and most expensive materials and then going ahead according to the book. It's doing what most of us are forced to do—try and serve meals that are both tempting and nourishing, and still keep within the bounds of a strictly non-stretchable budget.

* * *

Although the front quarter of beef isn't nearly as much sought after—or as dear—as the "choicer" cuts, there's some mighty fine eating on it, nevertheless. And if you can serve a chuck steak that's just as delicious—in its own way—as a sirloin, you're not only getting your money's worth, but proving yourself a real cook and housekeeper as well.

So today I thought I might pass along two or three recipes which might be a help ot some of you; and I sincerely hope that they will be. The first is for

Lemon-Baked Beefsteak

3 pounds chuck steak
2 tablespoons softened butter
2 teaspoons salt
¼ teaspoon pepper
1 large lemon, sliced
2 onions, sliced
1 cup catsup
1 tablespoon Worchestershire sauce
¼ cup water.

METHOD: Wipe steak with a damp cloth and place in a large baking dish. Then rub with softened butter. Season. Cover with lemon and onion slices. Combine catsup, Worcestershire sauce and water, and pour over steak. Cover tightly so that meat will steam tender—a good idea is to use aluminum foil to make a snug-fitting lid. Bake in a moderate oven (350F) for 2 hours, or until tender. Serves 6.

The name of this next dish may sound rather strange to you, but the dish itself s both different and tasty. It's called

Cider Stew

2 pounds beef chunks, cut from neck or shank
3 large onions, sliced
3 tablespoons dripping
3 tablespoons flour
2 teaspoons salt
¼ teaspoon pepper
¼ teaspoon thyme
1 cup cider
1 tablespoon catsup
3 large potatoes
4 medium carrots

METHOD: Brown onion slices in hot dripping. Push to one side and brown meat. Combine flour, salt, pepper, and thyme and add grgadually. Then stir in cider and catsup. Cover and cook slowly until meat is almost tender, about 2 hours. (If you're pressure cooking, use 15 pounds pressure for 18 minutes.) Cut potatoes and carrots into quarters, add to meat and cook slowly 30 minutes longer. (5 minutes under pressure). Remove meat and vegetables to platter and thicken for gravy. Serves 6.

* * *

Then there are the short ribs—cheaper than a lot of other beef cuts, but grand when served up as

Barbecued Short Ribs

3 pounds short ribs
1 cup tomato sauce, puree or catsup
1 cup water
¼ cup vinegar
1 tablespoon sugar
1 tablespoon prepared horseradish
1 tablespoon mustard
1 teaspoon salt
¼ teaspoon pepper
2 onions, chopped fine
2 tablespoons chopped parsley

METHOD: Wipe short ribs with damp cloth and place in a deep bowl. Combine tomato sauce, water, vinegar, sugar, horseradish, mustard, seasonings, onion and parsley. Pour over ribs. Allow to stand in a cool place or refrigerator at least 4 hours—overnight if possible, to develop best flavor. Place in Dutch oven or shallow baking pan. Cover and cook until tender, about 3 hours. Add more water as needed. Skim excess fat off sauce, then spoon sauce over ribs.

And if you'd like to turn this into a grand DUTCH OVEN DINNER here's how to go about it. An hour before end of cooking time, peel 12 medium size onions and put alongside meat. Then cut a circle of aluminum foil—using lid for patten—and fit into pan. Put in six well scrubbed potatoes, on top of foil, and out of sauce. Cover and continue cooking. Meat, onions and potatoes should be done in an hour.

So long for now—be seeing you!

FOR BRONCHITIS
YOU CAN'T BEAT
BUCKLEY'S MIXTURE

The SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren

JESUS' MINISTRY TO HUMAN NEEDS

Mark 5:22-23, 35-42; Luke 7:20-23.

GOLDEN TEXT: I am come that they might have life, and that they might have it more abundantly.
—John 10:10

How can you account for the fact that the story of Jesus is still "news"? After nineteen centuries it is written and told in more languages than ever before. The poetess wrote:

"I love to tell the story!
'Tis pleasant to repeat,
What seems each time I tell it,
More wonderfully sweet."

This lesson illustrates one of the fascinating features of the story. Jesus was the greatest miracle worker that ever lived. But it is not so much the miracle as the spirit which prompts the miracle that attracts. There was no selfishness in Him. He was deeply moved by human need and ministered to it. The raising of the daughter of Jairus is a typical incident. The father's earnest entreaty brought him to the home. The unbelieving scorners were put from the room. Taking the hand of the twelve-year-old he said in effect, "Little lassie, I say unto thee, get up." She for whom the mourners had begun their wailing arose and walked.

Jesus was always moved with compassion at the sight of suffering. He put forth his hand and touched the unclean leper and healed him. He gave sight to the blind and hearing to the deaf. Moreover he taught the poor and forgave their sins.

John the Baptist on hearing of these mighty works was satisfied that Jesus was the Messias. They ought to convince any thoughtful person that Jesus was Divine. John an eye-witness to these events wrote, "And many other signs did Jesus in the presence of his disciples, which are not written in this book: but these are written, that ye might believe that Jesus is the Christ, the Son of God; and that believing ye might have life through His name."

SOME MEMORY

An astonishing gentleman is Leslie Welch, known in England as The Memory Man, who has an unbelieveable ability to remember facts and figures of every kind.

Facts and figures are a habit with Welch. He has a photographic memory and seems unable to forget any facts or information. He began his entertaining when he was in the Army and found that his fellow soldiers enjoyed asking him qu itions about sport; they used to sit round hurricane lamp in the desert and ask questions for hours, and his speed and certainty in reply led him to take part in many troop shows. He revealed that his brain works best at high speed, and in the stage show in which he now appears he usually answers some twenty-five questions in ten minutes. He manages to keep his information up to date by reading voraciously, not only newspapers, but sporting diaries and calendars, historical and geographical books and so on. He always remembers what he reads, so much so that when he was on a station platform and a fellow passenger asked him if the Arsenal - a very famous English football team - had won that afternoon he gave the result. He was then asked if another well known team had won. Welch, who had read the evening paper half an hour earlier, casually gave the questioner the results of every football match played that day.

Answer to This Week's Puzzle

Your Home
Will be more attractive with some
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or FRUIT TREES
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CENTRAL NURSERIES
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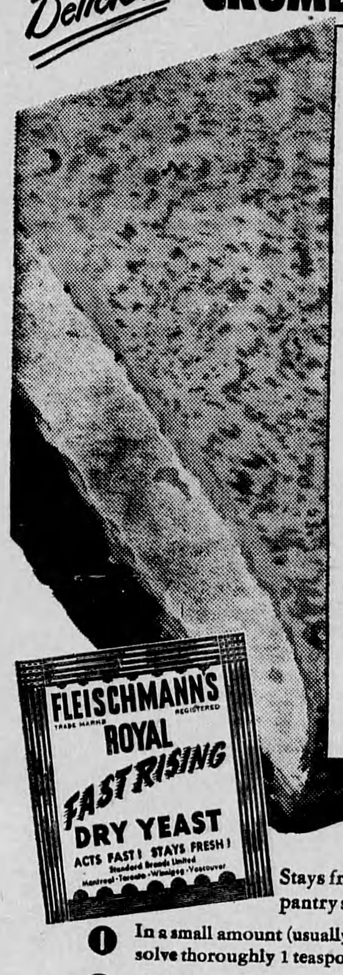
Delicious CRUMB COFFEE CAKE



Recipe

Measure into bowl, ½ cup lukewarm water, 1 teaspoon granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes, THEN stir well. Scald ½ cup milk and stir in ½ cup granulated sugar, ½ teaspoon salt, 3 tablespoons shortening; cool to lukewarm. Beat in 1 cup once-sifted bread flour. Add yeast mixture and 1 beaten egg; beat well. Work in 2½ cups once-sifted bread flour. Knead lightly; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and divide into 2 equal portions; form into smooth balls. Roll each piece into an oblong and fit into greased pans about 7" x 11". Grease tops, cover and let rise until doubled in bulk. Pierce tops with fork and brush with 2 tablespoons melted butter or shortening. Combine ¾ cup brown sugar (lightly pressed down), ¼ cup flour, ½ cup fine dry cake or bread crumbs and 1 teaspoon cinnamon; rub in 4 tablespoons butter or shortening. Sprinkle crumble on top of cakes. Let rise about ½ hour. Bake in hot oven, 400°, about 20 minutes. Serve hot, with butter.

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Dry Yeast Needs
NO Refrigeration!

Stays fresh and full-strength on your pantry shelf for weeks! Here's all you do:

1. In a small amount (usually specified) of lukewarm water, dissolve thoroughly 1 teaspoon sugar for each envelope of yeast.
2. Sprinkle with dry yeast. Let stand 10 minutes.
3. THEN stir well. (The water used with the yeast counts as part of the total liquid called for in your recipe.)

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PENNY

By Harry Haenigsen