Belle Of The Opera—A group of famed artists acclaim Mimi Benzell, center, as "the most beautiful woman in opera today." Awarding Miss Benzell the citation in New York are, left to right: Bradshaw Crandell, Wheeler Williams, Arthur William Brown and Russell Patterson.

TABLE TALKS

by Jane Andrews.

Probably you've heard about the great—or perhaps "super-colossal" would be the more appropriate word—baking contest which recently came to a grand climax over in New York. Even so, you may still be interested in reading part of what a NEW YORKER reporter had to say about the finals of the big event. He starts in by saying that he dropped in at the grand ballroom of the Waldorf at 10:30 a.m.—

* * *

When it had been under way a couple of hours, and, sniffing pleasurably, watched a hundred contestants — ninety-seven aproned ladies and three aproned men — cooking away at a hundred gleaming while General Electric Stratoliner Ranges, marked with red numbers from 1 to 100.

* * *

Pillsbury officials, identifiable by lapel tags, scurried past us, as did a dozen or so ladies dressed much like nurses—General Electric home economists, it turned out, there to advise contestants on the use of G.E. ranges.

* * *

A publicity lady we sought out told us that the contestant were the winners of a qualifying-recipe competition held by mail last fall, and that each was working on her (or his) entry for the final; that they hailed from thirty-seven states, the District of Columbia, and Alaska; that every woman jill and man jack who had been invited had shown up; that six categories of concoction were permitted them (breads, cakes, pies, cookies, entrées, and desserts), the only provisos being that no alcoholic liquids be used and that each recipe require not less than half a cup of Pillsbury's Best Enriched Flour; that all entries had to be in by five o'clock; and that they would be evaluated—in fact, at that moment some were being evaluated—by a committee of seven judges, who would award prizes ranging from fifty thousand dollars to five hundred.

* * *

There was quite a bit more to the story, which space will not permit me to quote here. But the NEW YORKER man had to leave before the judging had been completed, and couldn't tell us the name of the Grand Prize winner or the nature of the prize-winning recipe, which received the $50,000 award.

* * *

Well, first prize won by a Mrs. Ralph Smafield, of Detroit and her recipe which you'd probably like to give a trial sometime, was for

WATER-RISING TWISTS

- ½ cup shortening
- 3 tablespoons sugar
- 1½ teaspoon salt
- 1 teaspoon vanilla
- ½ cup scalded milk
- 2 cakes compressed yeast, crumbled (or two packages dry granular yeast, dissolved in ¼ cup lukewarm water)
- 3 cups sifted flour
- 3 eggs
- ¾ cup chopped nutmeats
- ½ cup sugar
- 1 teaspoon cinnamon

Method — Combine shortening, sugar, salt, vanilla and milk. (If dry yeast is used, decrease milk to one-fourth cup.) Add yeast and mix well. Blend in one and one-half cups flour and beat until smooth. Cover and let rest for 15 minutes. Add eggs, one at a time, beating well after each addition. Blend in remaining flour and mix thoroughly. (The dough will be quite soft).

Let rise in one of two ways: Either set covered dough in a warm place (80 to 90 degrees) about one-half hour; or tie dough in a tea towel, allowing ample space for dough to rise. Then place in large mixing bowl and fill with water (75 to 80 degrees). Let stand until dough rises to top of water, about 30 to 45 minutes. Remove from water.

Combine nuts, sugar and cinnamon. Divide dough into small pieces with a tablespoon. Roll each pieces in sugar-nut mixture. Stretch to about eight-inch lengths; twist into desired shapes. Place on greased baking sheet. Let stand for five minutes. Bake in 375-degree oven for 12 to 15 minutes. Makes two dozen twists.

* * *

I haven't heard of my next recipes taking grand prizes or anything of the sort. Still, I think they'll win you real appreciation from the folks, and that's something worth while too. The recipe for the jellied salmon is especially good if you're having friends in for lunch, or for an evening party, and don't want to be bothered cooking after they arrive.

SCALLOPED SEAFOOD

- ¼ cup chopped onion
- 3 tablespoons butter
- 3 tablespoons flour
- ¾ teaspoon salt
- ⅛ teaspoon pepper
- 1¾ cups milk
- 1 tablespoon lemon juice
- 2 tablespoon chopped ripe olives
- Dash of Tabasco sauce
- 2 cups flaked, cooked or canned fish
- ½ cup crushed cheese crackers

Method—Sauté onion in butter until tender. Blend in flour, salt, and pepper. Remove from heat. Gradually stir in milk. Cook, stirring constantly, until thickened and smooth. Carefully stir in lemon juice, olives, Tabasco sauce, and fish. Turn into greased casserole. Sprinkle crushed cheese crackers over the top. Bake in moderate oven (350 degrees F.) about 25 minutes.

* * *

JELLIED SALMON MOLD

- 1 package lemon-flavored gelatin
- 1¾ cups hot water
- ¼ cup lemon juice
- 1 teaspoon salt
- ⅓ cup mayonnaise
- 2 cups (1 pound can) salmon, flaked
- 1 cup dived celery
- ½ cup diced cucumbers or sweet pickle relish

Method—Dissolve gelatin in hot water. Add lemon juice and salt. Chill until slightly thickened. Then fold in mayonnaise, salmon and vegetable. Turn into fish mold or 8 x 4 x 3 loaf pan. Chill until firm. Unmold and garnish with cucumber slices. Serve on crisp lettuce with additional mayonnaise, if desired. Makes 6 servings.

The man who said the good die young must have been thinking about resolutions.

Anne Adams

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Modern Etiquette

By Roberta Lee

Q. When a sudden death occurs in a family after wedding invitations have been mailed ,should the wedding be postponed?

A. Not necessarily. However, the plans should be changed. Recall all invitations excepting those of the two immediate families, and have the wedding as quiet as possible.

Q. If a man and a woman are dining together in a restaurant and the tea is served in a pot, who pours it?

A. If the waiter does not pour for them, then the woman should attend to this rite.

Q. If a woman is standing directly in a man's way, must he tip his hat when he asks her permission to pass?

A. Yes, as she steps aside he should tip his hat and thank her.

Q. Is it all right to correct a person if he mispronounces your name?

A. If he does it only once, it would probably be better to ignore it. But if he persists in the mispronounciation, merely say, "My name is Gordon, not Jordon," but do so graciously, without showing resentment.

Q. Is it correct to eat cake at the table with the fingers?

A. Small cakes and slices of plain cake may be eaten with the fingers, but soft-frosted cake or French pastries require a fork.

Q. At what time should the ushers arrive for a church wedding?

A. No later than an hour before the time appointed for the ceremony.

Q. If you are paying a call on a person who has just moved into your neighborhood, is it proper to ask to be shown around her house?

A. It is much better to wait for your hostess to suggest this, as she may not be ready for inspection.

Q. Is it improper to say "thank you" to a servant?

A. Most certainly not. A sincerely spoken "thank you" is never out of place.

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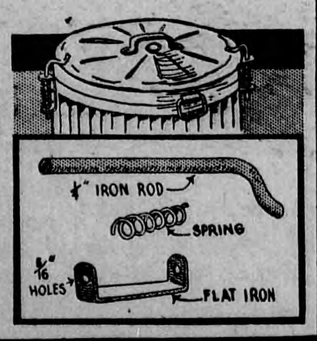
HOW TO FIX IT

— By Harold Arnett

Spring Clamp

A CLAMP TO HOLD GARBAGE CAN COVERS SECURE FROM DOGS CAN BE MADE BY BENDING SHORT RODS AND ATTACHING THEM TO THE CAN BY U-SHAPED BRACKETS. PUT A COMPRESSION SPRING BETWEEN THE ENDS OF EACH BRACKET TO KEEP THE CLAMPS TIGHT.



Workbench Stunt

A HANDY RECEPTACLE FOR CHIPS AND WASTE PARTICLES CAN BE BUILT INTO YOUR BENCH, AS SHOWN. IT CONSISTS OF A FRAME SIMILAR TO A DRAWER, BUT WITHOUT A BOTTOM. JUST FASTEN CLEATS TO THE SIDES TO SUPPORT THE FRAME AND PERMIT ITS BEING SLID ON CHANNELED STRIPS OF WOOD SECURED BENEATH THE BENCH TOP. CANVAS CAN BE USED TO MAKE THE BAG WHICH IS FASTENED TO THE INSIDE OF THE FRAME WITH TACKS.

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This advertisement is an adaptation of one of a series created by The House of Seagram to tell the peoples of other lands about Canada and her various products. For the past two years this campaign has been appearing in newspapers and magazines printed in many languages and circulated throughout the world.

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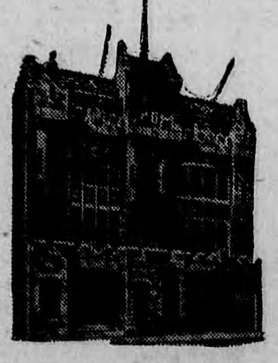

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We feel that the horizon of industry does not terminate at the boundary line of its plants; it has a broader horizon, a farther view—this view embraces the entire Dominion. That is why The House of Seagram believes that it is in the interest of every Canadian manufacturer to help the sale of all Canadian products in foreign markets. It is in this spirit that these advertisements are being published throughout the world.

The House of Seagram