Cupid Makes a Haul—Eight impulsive teen-agers who staged a spur-of-the-moment quadruple elopement from Birmingham to Columbus, hope their marital careers run smoother than their wedding chariot. It broke down shortly after the ceremony Here, the new Mrs. Charles Edward Cash, left, lectures the other newlywed couples, Mr. and Mrs. Johnny Lynch, Mr. and Mrs. Roy Lee and Mr. and Mrs. James C. Cash, on their need to find homes and jobs. Two days after the elopement, three of the boys found work.

TABLE TALKS

by Jane Andrews.

With this year's maple syrup available—in some places anyway—I think today we'll start off with a recipe which makes grand use of that delicacy. If you cannot get the real thing, ordinary syrup, with half a teaspoon of maple extract added, will do almost as well.

Date-Nut Bread

1 Cup Boiling Water
1 Cup Chopped Dates
1 Tablespoon Butter or Margarine
1 Egg
½ Cup Maple Syrup
½ Cup Chopped Pecans or other nuts
1 Cup Sifted Flour
1 Teaspoon Baking Powder
1 Teaspoon Salt
¾ Teaspoon Soda
1 Cup Whole Wheat Flour

..**Method**—Pour boiling water over dates and butter. Stir until butter melts. Add beaten egg, maple syrup and chopped nuts. Sift together the flour, baking powder, salt and soda. Combine with the whole wheat flour. Pour the liquid mixture into the dry ingredients. Stir until just dampened. Pour into a greased loaf pan and bake in a moderate oven (350° F.) 1 hour. Let cool thoroughly before slicing. Makes 1 loaf.

* * *

The other day I heard a woman bewailing the fact that, although 7-Minute Icing is her favorite kind, hers always always either pulls out in sticky threads like taffy, or else either turns sugary or soaks into the cake. And I know there are lots of folks who have similar experiences.

None of these calamities will—or at least SHOULD—happen if you carefully follow the following directions. (Pouring the icing into a clean bowl, after cooking and before beating, means extra dishwashing; but it keeps the sugared particles that may stick to the sides of the pan from getting into the icing, and makes it stand up longer on your cake.)

Seven-Minute Frosting

Combine in top of double boiler:
2 egg whites, unbeaten
1½ c. sugar
dash of salt
⅓ c. water
2 tsp. light corn syrup

Beat with rotary beater or electric mixer 1 minute.

Place over boiling water and beat about 7 minutes, stopping several times to clean off blades and sides of pan with rubber scraper.

Remove from boiling water when frosting stands in glossy peaks. (Has much more body than a meringue.)

Pour into a clean bowl, being careful not to scrape hardened frosting from sides of pan.

Add 1 tsp. vanilla.

Beat 1 minute, or until frosting holds firm swirls.

Spread over cake, which should be cool and free from loose crumbs. Ice the sides first, then the top won't be so crumby. Use clean spatula to ice the top.

This recipe is enough for 2 nine-inch layers.

* * *

For afternoon tea, for dessert at supper—or even as a special breakfast treat—there's nothing much more tempting than a good, freshly made coffee cake. This one, with its topping of butter, cinnamon, sugar and corn flakes, is almost bound to have the folks asking how soon they may expect an encore.

Cinnamon Crumb Coffee Cake

¾ Cup Corn Flakes
1 Tablespoon Melted Butter or Margarine
¼ Cup Brown Sugar
½ Teaspoon Cinnamon
2 Tablespoons Shortening
⅓ Cup Sugar
1 Egg
½ Cup Sifted Flour
2 Teaspoons Baking Powder
½ Teaspoon Salt
½ Teaspoon Nutmeg
⅔ Cup Milk

Roll cereal into fine crumbs and mix with melted butter, brown sugar and cinnamon. Blend shortening and sugar together. Add egg and beat well. Sift flour with baking powder, salt and nutmeg. Add dry ingredients to shortening-sugar mixture alternately with the milk. Pour into a greased 9-inch-square pan and cover with corn-flake mixture. Bake in a hot oven (400° F.) 20 minutes.

* * *

This seems to be one of my "upside-down" columns. I've been talking about cakes and icings without any mention of the more substantial things that should come before. And with outdoor work in full swing in the families of so many of my readers, lots of the "hearty" sort of eating is highly necessary.

I think the men-folk especially will enjoy this goulash, and the fact that it makes use of one of the less expensive kinds of beef will be no handicap to its popularity with the "dollar-stretching" side of the house.

Sour-Sweet Goulash

1 Pound Beef Chuck, Cut in 2-Inch Cubes
4 Tablespoons Flour
1 Teaspoon Salt
¼ Teaspoon Pepper
3 Tablespoons Shortening
1 Cup Navy Beans
1 Cup Diced Carrots
2 Cups Diced Potatoes
2 Teaspoons Salt
4 Tablespoons Vinegar
4 Tablespoons Sugar
3 Tablespoons Flour
3 Tablespoons Water

Roll beef in mixture of 4 tablespoons flour, 1 teaspoon salt, and pepper. Melt shortening in a heavy skillet and brown meat. Add beans and cover with water. Cover pan and simmer 2 hours, adding more water if necessary. Add carrots, potatoes and 2 teaspoons salt. Simmer about 10 minutes or until vegetables are tender. Add vinegar and sugar. Make a paste of the remaining flour and water. Blend into goulash, stirring until smooth and thickened. Serves 4 to 6.

Double Duty — Hollywood's shapely Marie Wilson tries on a new straw hat for size—body size, that is. She points out that the chapeau, designed for beach wear, affords protection not only against the sun, but also against enthusiastic stares of masculine passersby who may not be interested in millinery modes.

Camera Men Hid In Dummy Giraffe

The photography of wild animals is little more than 50 years old. At first, enthusiasts struggled with cameras weighing 15 lbs. or more. Today, a man can plunge into an African forest with a loaded miniature camera in his coat pocket and, if he is lucky, bag dozens of passable photographs.

But for all the improvement in equipment and technique, some of the photographs taken by the pioneer big-game photographers will stand comparison with any which have been taken since. Take the classic shot of a charging black rhinoceros by Major A. Radclyffe Dugmore. In Africa in 1908 he saw the rhino resting near a small hill, and, hoisting his heavyweight camera to his chest, he moved forward, a companion named Clark covering him with his rifle.

On the ground glass of the camera Dugmore could see the black monster sleeping peacefully, about 35 yards away. He went on. Suddenly, the rhino jumped up, saw Dugmore and charged.

Dugmore says: "No matter what happened, I simply had to keep my head; this was the chance of a lifetime, and I must not make a mistake. So I focussed the camera with the utmost care and pressed the shutter release when he was about 16 yards away—it seemed more like 16 inches. Clark, hearing the click of the shutter, fired, not to kill, but to frighten."

The bullet hit the rhino's shoulder, and the animal turned and missed the intrepid photographer by a few feet.

In attempts to get close-ups, photographers have used strange ruses. In Great Britain the Kearton brothers made a dummy ox and sheep and then, crouched in their hollow interiors, took photographs of the unsuspecting creatures that approached the strangely immobile "animals."

On the African plains, a dummy ostrich has been similarly used by another photographer. A still more extraordinary dummy was that of a giraffe which two camera enthusiasts constructed. One man acted as the fore-legs, and the other as the hind-legs. Thus they fared forth. One of their first encounters was a lion. Unfortunately, the lion saw them first and started to investigate. That was the end of the would-be big-game photographers, and they caught the next boat for home.

Tips That Help In Home Painting

There's no economy in painting over a poor surface—not even economy of time. For although imperfections may be hidden temporarily, before long they'll reappear looking worse than ever.

Getting ready to paint new surfaces is generally not much of a problem. It's the old, cracked and much-painted walls and woodwork that are usually a headache. Give yourself plenty of time to put them back into smooth condition. Trying to get everything done in one afternoon or day is bound to seem like a very large, unpleasant chore.

During the course of the job there are certain steps you can take to simplify and speed your work.

Rent a small sander to make tedious sanding easier and speedier.

Use liquid sanders to dull old glossy paint.

Use ready-mixed colors whenever possible.

Use one-coat paints and enamels.

Use a new roller applicator for applying paint when it is recommended. A larger area can be covered faster.

Use the type of brush suggested for different types of areas. Too small or too large a brush can slow you down more than you realize.

Always read labels and follow directions to a T.

Buy good quality paints, good brushes.

For a very smart-looking room, paint woodwork and walls the same color. This will make any room seem larger.

Horsehair and vegetable-fiber brushes are poor substitutes for bristle brushes or the improved postwar nylon brushes that you may prefer. Nylon brushes are easy to clean, do not need the usual linseed-oil preconditioning and are not tempting to moths. It's a cardinal rule among painters that a better brush always means a better job. Don't be "penny wise and pound foolish" by trying to save a few cents on your brushes. For the average job you'll need at least three brushes:

1. A 3½ to 4 inch flat brush, bristles about 4½ inches long, or a roller applicator for painting large, flat surfaces.
2. A 2 to 2½ inch flat brush, bristles about 3¼ inches long, for trimming and small surfaces.
3. A 1½ inch oval brush, bristles about 2 inches long, for moldings and round surfaces.

There are five kinds of surfaces you may wish to paint; new wood, new plaster, painted, wallpapered or varnished.

Varnished woodwork isn't considered stylish any more, and it isn't hard to cover with paint. First, wash it with a strong solution of sal soda or washing powder. This eliminates sanding. If mahogany stain has been used, apply a coat of shellac or aluminum paint to prevent the stain from bleeding through the paint. Then, for the quickest and easiest job, use the new one-coat paints according to directions. Or apply three coats of enamel mixed with flat paint to your chosen color. (Use two pints of enamel to one pint of flat paint. If you want a glossy surface, make the third coat enamel only, not mixed with flat paint.)

Before you begin sanding, patching or anything else, protect your room. Remove all hardware—doorknobs, light switches and fixtures, curtain rods, shades and the like. Move out or cover all furniture and floor coverings. Cover your hair. Put on old clothes. Use a protective lotion or cream on your hands before you paint. Spattered paint will clean away more easily at the end of the day.

Yemenite Jews who recently migrated to Israel saw snow for the first time in their lives and, believing it to be the Biblical bread from Heaven, tried to collect and eat it.

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WRITE FOR CATALOGUE

The GREEN THUMB

by Gordon Smith

Sow Grass Early

One garden job that we can carry out first thing in the Spring almost regardless of weather is sowing grass seed. Of course where a new lawn is being established the ground will have to be thoroughly prepared first and this means cultivating, rolling and raking until it is as level as possible and the top soil is worked up fine and all visible weeds destroyed. It is not really safe to work soil until all the frost to walk on without getting one's is gone and the ground dry enough shoes muddy.

But if it is merely patching a lawn that has to be done, then one can sow anytime, even before the last snow goes. The important thing is to get a good grade of packaged lawn seed, which is a mixture of different grasses, blended so that there will be some quick-growing types to give some shade to the later germinating and more permanent types.

Grass loves cool weather. It must get a good start before the weather really turns warm. For obvious reasons, sow on a windless day and to make sure of an even catch the experts say it is best to broad- If possible water well during dry cast once lengthwise, then across. weather and make sure the mower is razor sharp for the first few cuttings. A dull mower will pull out new grass. Like any other plant, grass will benefit from good soil and an occasional dressing of manure or the right kind of chemical fertilizer. A rich, well-fed lawn will not only be a better color and texture but it will be vigorous enough to crowd out most weeds. Where the lawn or part of it is shaded most of the day a special mixture of seed designed for such conditions should be used.

* * *

Sweet Peas Early Too

Another early bird is the sweet pea. It gives best results when planted just as soon as one can dig and prepare the necessary little trench. Often one can find a corner of the garden which dries out weeks before the rest. If it is not too shaded and gets some breeze this is just the spot for sweet peas. Dig a trench a foot or so deep. Tramp in about three inches of well-rotted materials, old leaves or manure are best, then top off with a couple of inches of the finest and richest soil available. Plant in this about an inch deep and three inches apart. Let the rains gradually fill in the rest of the trench as the plants come up. This develops the deep, strong root growth that is essential for heavy blooming and health during the summer weather. Provide support in the form of brush or strings. Wire is not recommended as it injures the tender growth.

* * *

Pruning

Pruning can be done anytime from February to June with most shrubs, trees, etc. The general purpose is to remove dead growth, shape the brush or shrub and let in air and sunshine. Shrubs that bloom first thing in the spring like the Forsythia, Spirea, etc., should not be pruned until after blooming so that flowering this season will not be spoiled.

Good Uses For Aluminum Foil

You'll discover a multitude of good uses for that highly versatile stuff, aluminum foil. Many report that its most satisfying use is in lining the broiler pan before broiling meat or fish. The drippings are caught on the foil, which has only to be tossed away when the broiling is done. No more scouring of the broiler pan.

* * *

Line your casserole dishes with aluminum foil. This not only eliminates scouring, but helps prevent liquid from boiling over in the oven.

* * *

There are many who wrap butter in aluminum foil to keep the delicate flavor from being invaded by strong foreign odors. In the same way, odors of cheese, onions and fish can be contained by wrapping the offenders.

* * *

A piece of foil laid beneath the ironing board cover is said to cut down on ironing time. The aluminum reflects the heat onto the reverse side of the material being ironed, often making it unnecessary to iron both sides.

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WHOLE WHEAT BREAD

● Combine 3 c. boiling water, ¼ c. granulated sugar, 4 tsps. salt and 1 tbs. shortening; stir until sugar and salt are dissolved and shortening melted; cool to lukewarm. Meanwhile, measure into a large bowl 1 c. lukewarm water, 1 tbs. granulated sugar; stir until sugar is dissolved. Sprinkle with 3 envelopes Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes, THEN stir well.

Stir in cooled sugar-shortening mixture. Combine 5 c. once-sifted bread flour and 5 c. whole wheat or graham flour. Stir about half of the flours into yeast mixture; beat until smooth. Work in remaining flours and add additional bread flour, if necessary, to make a soft dough. Knead on lightly-floured board until smooth and elastic. Place in greased bowl and grease top of dough. Cover and set in a warm place, free from draught. Let rise until doubled in bulk. Punch down dough, grease top and again let rise until doubled in bulk. Punch down dough; turn out on lightly-floured board and divide into 4 equal portions; form into smooth balls. Cover lightly with cloth and let rest for 15 mins. Shape into loaves; place in greased loaf pans (4½" x 8½"). Grease tops, cover and let rise until doubled in bulk. Bake in hot oven, 400°, for 20 mins., then reduce oven heat to moderate, 350°, and bake about 20 minutes longer.

JITTER — By Arthur Pointer