## Pope Gives Benediction to Pilgrims



During this special holy year not a day passes without the gathering in .Vatican City of large groups of pilgrims from various parts of the world. Our photograph shows Pope Pius XI giving his benediction from the balcony where he is seated on the papal throne beneath the canopy that is carried above him on all state occasions,

# Lights of New York & By WALTER TRUMBULL

Spring Tonics

en had an encounter, with Hell's Kitchen coming out a poor second. 'As may be remembered, Thomas E. Armstrong, a Dallas (Texas) young man who was captain of the 1932 Haryard varsity crew, was steered into a Hell's Kitchen clip joint. After a somewhat unpleasant experience, he led a police escort back. The escort was in charge of Capt. Patrick Mc-Veigh, whose son is light heavyweight champion of the Harvard campus. Spectators, including a newspaper man who has a son in Harvard, said it was a grand battle. It ended with four racketeers cringing in a corner. freely confessing their part in mistreating Captain Armstrong and begging that there be no more hostilities. After that, the police wrecked the joint and, as this is being written. three badly battered gentlemen are in jail awaiting trial, the fourth having been turned loose for lack of evidence. A clip joint is a speakeasy where a

Recently, Harvard and Hell's Kitch- | mond pin and \$750 in cash were miss-

One evening about a week later, the clip joint proprietor, moving about among the patrons, caught one pouring a drink on the floor. He was just about to make some remark when something hit him back of the ear. At that same instant, four patrons, seated at separate tables, went into action while another admitted a small dark man. When the proprietor came to, he found that instead of a clip joint, he had only a ruin, that a diamond ring had been stripped from his finger, a diamond pin from his tie and something like \$3,000 removed from his pockets. And standing over him was a small dark quiet man who grinned when he whispered a few

Those few words were to the effect that when a friend of so and so and so of Chicago comes to New York, visitor loses all his possessions. In he's to be treated right and not to be

WHAT SIZE DOSE TO

taken like a common sucker. The

clip joint gentleman agreed with the

been seen about his usual haunts.

small dark man, and since then hasn't

City residents who spend their week-

ends on trout streams are not doing

well. That statement is based on an

assertion of a doctor friend whose

shack is on the Beaverkill. When the

season opened the first of the month,

the trout didn't seem to be interested

in flies. So some low-born fishermen

tried worms, and the trout are still

mighty wary. Once in awhile, I see

#### HERE'S CHAPTER ON FRIED PIES

Which Prompts Some Suggestions About Doughnuts.

By EDITH M. BARBER Fried pies! Do you know them? They caused a lot of discussion on the editorial pages a while ago, and here

comes a recipe from Louisville, Kywhich sounds luscious. Don't you think so? "Make pastry as for ordinary pies-however, not quite so short. Roll thin and cut out by an inverted saucer. "Have already stewed and sweet-

ened to taste either dried or evaporated peaches or apples. (We always preferred peaches.) Spread the fruit on cut out pastry-fold to shape of half moon-pinch edges firmly together-and fry in smoking hot country lard, first on one side and then the other, until a golden brown. Place on a platter and sprinkle with sugar and cinnamon while hot. Not too much cinnamon, however."

At our house we never had fried ples but we did have fried breaddough. Occasionally when the bread was being made, my mother would pull off some of the very light dough in long slender pieces and fry it in deep fat. It was then rolled in powdered sugar and served hot for a luncheon dessert.

It was a little like the raised dough-

nuts which we had during Lent. Raised doughnuts at our house according to tradition were either made into balls or twists which we called "birds." To this day I cannot enjoy a raised doughnut with a hole in it! Plain doughnuts or fried cakes, on the contrary, must have holes, of course. Crullers mean something still different. They are made of a rich dough and are cut in three-finger shapes. If you don't know what I mean by that, consult the recipe given below.

Then there are french crullers, which are made from a very soft dough-almost a batter and which must be put through a pastry bag directly into the hot fat.

There is another important point in regard to making all these fried cakes successfully besides having the proper recipe. That is the matter of frying them. A hard vegetable fat or lard or a cooking oil may be used, but the temperature of whatever fat you use is important. When lard is used, we fry in it when it just begins to smoke, but other fats should be used below the smoking point. The safest way to judge is by using a fat thermometer, but you can get along without this if you try the fat by cooking a cube of bread in it. It should get golden brown in sixty seconds, when the thermometer should register 375 degrees F. Because the doughnut fat than some other food.

Doughnuts.

1 cup sugar 3 tablespoons shortening 2 eggs

1 cup milk 4 teaspoons baking powder

1/2 teaspoon cinnamon 1/4 teaspoon grated nutmeg

1 teaspoon salt Flour (31/2 to 4 cups)

Cream the shortening with the sugar and add the beaten egg. Add two cupfuls flour mixed and sifted with baking powder, salt and spices, alternate-

a trout fisherman in the subway. Trout are said to be caught in the

A sweet-faced little girl was making her way tollsomely across Broadway on a pair of crutches, evidently a victim of infantile paralysis. As she was passing a big car, the rat-faced driver grinned and suddenly sounded his horn. The child collapsed in a pathetic heap. As pitying hands picked her up, a well-dressed, wasp-waisted young man shot his fist through the open window of the car. It smacked the grinning driver's face so hard his hat flew up as if spring-propelled. The driver yelled to high heaven. But the traffic cop went deaf, dumb and blind. A salute to him and to the quick-fisted gentleman. And the Bronx cheer for the rat-faced driver.

## AMERICAN ANIMALS

ALASKA BROWN BEAR



Y/E'VE words that tell what creatures eat: Car-niv-o-rous means "feeds on meat." Of all such beasts, this Kodiak bear Is the very largest anywhere.

He digs for mice, but he likes most To look for fish along the coast, Or in a salmon stream he'll stay And eat a hundred pounds a day!

His mighty strength and size astounds; He weighs almost two thousand pounds. And when he stands up like a man, He's taller than a moving van.

When icy blasts of winter blow, He'll dig a den beneath the snow; And then curl up to sleep and dream About a next year's salmon stream. & P. F. Volland Company-WNU Service.

to make dough stiff enough to roll. Roll to one-fourth inch thickness. Shape with a doughnut cutter, fry in mixture is not cooked, it needs cooler | deep fat, 375 degrees F., and drain on brown paper.

Raised Doughnuts.

1 cup milk 1/4 yeast cake 1/4 cup lukewarm water 1 teaspoon salt

Flour 1/2 cup shortening 1 cup sugar

2 eggs 1 teaspoon nutmeg 1 teaspoon cinnamon

Scald and cool milk; when lukewarm, add yeast cake dissolved in water, salt and about two cupfuls flour to make a stiff batter and let rise overnight or use one yeast cake and let rise three hours. Add melted shortening, sugar, egg well beaten, spices and flour to make a stiff dough. Let rise again, and if too soft to handle add more flour. Knead slightly and roll to three-fourths inch thickness. Shape into balls. Place on floured board, let rise one hour, turn, and let rise again; fry in deep fat, 365 degrees F., and drain on brown paper. Cool, and roll in powdered sugar.

1/4 cup shortening 1 cup sugar Yolks 2 eggs Whites 2 eggs 4 cups flour 1/2 teaspoon grated nutmeg 4 teaspoons baking powder 1 cup milk Powdered sugar and cinnamon Cream the butter, add sugar grad

Crullers.

ly with the milk; then add more flour | ually, yolks of eggs well beaten and whites of eggs beaten stiff. Mix flour, nutmeg and baking powder; add alternately with milk to first mixture. Roll thin, and cut in pieces three inches long by two inches wide; make crosswise three or four cuts, and fry in deep fat the same as doughnuts.

@. 1922. Bell Syndicate.-WNU Service.

My Neighbor SAYS:

WHEN serving individual fruit salads, put a frozen pear or peach in the center of each one. To do this, pack a can of either fruit in salt and ice, open it just before serving the salad, and arrange the other fruits around it,

Strawberry jam makes a nice filling for fancy white bread sandwiches. Cut out the sandwiches with various shaped cutters and arrange them on a tray.

To remove wax from floors wash them with benzine and rub with fine steel wool. This treatment will not injure the floors.

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WNU Service

#### **How It Started** By Jean Newton

A "Good Turn"

REFERRING to a kind act as a good turn is a popular idiom with which we are all familiar. "Doing a good turn" is used not so much to describe a mere act of abstract kindness, something casual as belping an old lady across the street, as it is for some effort or act that is done, more or less deliberately, to advance the interests of a friend. At least, on analysis, that is the way it is used

in our daily speech. While we hope that doing a good turn will always be a modern activity, the expression is by no means modern. In fact it dates as far back as 1472, being found in number 706 of the l'aston Letters,

6. 1931 Bell Syndicate.-WNU Service.



"Never mind, I still hope to have the luck to win you." "It'll take more than luck to win me. I'm no raffle doll"

#### MAY BE ANTIDOTE FOR DEADLY GAS

Dyestuff Employed to Fight Carbon Monoxide.

A San Francisco man who attempted suicide by the inhalation of carbon monoxide gas from the exhaust of his automobile in a closed garage and was for half an hour "out of this life," as the doctors solemnly asserted, was almost literally snatched from the grave by injections of methylene blue, administered by his physician in an experimental test of the efficacy of that

chemical. It had been conjectured by chemists that methylene blue might be an antidote for poisonous gas, though its common use is for coloring fabrics. The idea of employing a synthetic dyestuff as a medical agent was scoffed at by some physicians, but in the San Francisco case it worked out, and the effect produced is regarded as something of a scientific wonder.

Carbon monoxide gas poison is produced by burning carbon-containing fuels in a chamber in which there is a deficiency of air. It exerts its extremely dangerous action on the body by displacing its oxygen content, thus removing it from its combination with haemoglobin, which forms the solid coloring of red blood corpuscles, and destroying bodily tissue. Formerly the treatment of monoxide poisoning was by artificial respiration, the administration of pure oxygen and the stimulation of circulation. But in cases where a person has been under the influence of the gas for as much as thirty minutes' treatment of the latter kind usually has been of no avail.

However, before science may be credited with the discovery of a new and infallible restorative agent its successful use in a good many other cases of the kind will be necessary. One swallow doesn't make a summer nor one cure a remedy.-Los Angeles

### Holds Fear of Snakes

to Be Inherited Idea Monkeys, like most men, have an instinctive fear of snakes, according to Dr. Raymond L. Ditmars, curator

of the New York Zoological park and authority on reptiles, Persons whose ancestors lived in southern countries inhabited by poisonous snakes. Doctor Ditmars says, are likely to have inherited a fear

of them, while persons from northern countries, where snakes are unknown, are generally not afraid. Doctor Ditmars attributes his own lack of fear to his Dutch ancestry. "I once took a snake into a cage full of young monkeys that I know

had never had contact with snakes before," he said. "They screamed and recoiled from the snake and climbed up to the top of their cage. "A child would not be as jumpy as that. It has been generations since our ancestors ran wild, and the instinct of fear has died some-

what." Doctor Ditmars added to his frontpage snake reputation two years ago by bringing a king cobra, one of the deadliest of reptiles, from New York to Washington in a pullman. Doctor Ditmars slept with the snake to keep it warm. The Pullman company was much incensed. Since then, whenever he brings snakes on lec-

ture tours, he drives an auto. Doctor Ditmars has never been bitten.

"I wouldn't be proud of it if I had been," he said. "I always maintain a very high respect for those

### ARE YOU NERVOUS?

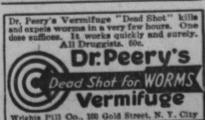
WHEN you have periodic pains, backache-nerves on edge - catarrhal it's time to take Dr.

Pierce's Favorite Prescription. Mrs. A. Stephens of 112 N. Stephens of 112 N.

24th St., Carnden,
says: "I was on the verge of a nervous breakdown. I could not eat a thing, did not rest well at night and finally became so weak I was right down in bed. Had dizzy spells and specks blurred my vision. I used only two bottles of Dr. Pierce's Favorite Prescription and it improved my appetite, rid me of the nervous condition and also the dizzy spells. I felt like a new person after I used it." Sold by draggists everywhere.

Well by Prescription, Buffalo, N. I. Write Dr. Pierce's Clinic, Buffalo, N. T.,

**Cheapest and Best** 



36 SALE S6 PROFIT. Life policy. No of-fice remittance. Benefits to \$1,000. Every-body 1-50 prospects. Non-medical write Gan-nett, McIntyre Bidg., Salt Lake City. Utah.

### **ABSOLUTELY**

at least one known instance, the vis-

All this is merely leading up to a

somewhat similar incident, which is

not a part of police records. A taxi-

cab driver, who picked up a fare

bound for the Pennsylvania station,

mentioned that he knew of a nearby

speakeasy where the liquor was ex-

cellent and the entertainment even

better. The stranger, who had a con-

ple of hours to kill before train time,

fell in with the suggestion and was

driven to an address in the West For-

ties. The liquor was good and the en-

tertainers young, pretty and talented.

The stranger, small, dark and quiet.

bought several rounds. In each in-

stance, the check was exactly right.

Nevertheless, at four o'clock in the

morning, he awakened on a doorstep

in the Seventies and a hurried search

revealed that a diamond ring, a dia-

Itor also lost his life.

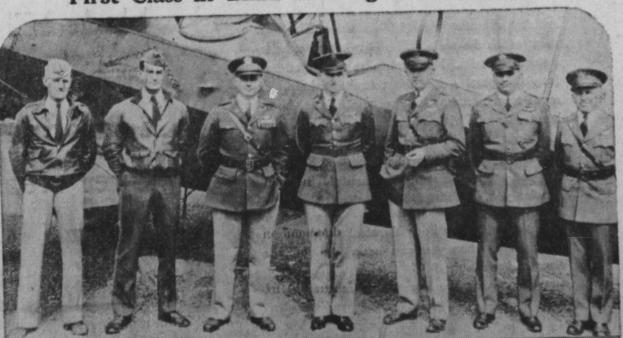


"I really couldn't resist Fred when he proposed. The dear fellow put his arm around me and-"

"I see, dear, you yielded to pres-

## First Class in Blind Landing Is Graduated

6. 1922. Bell Syndicate.-WNU Service.



Capt. A. F. Hegenberger, "blind landing" instructor, and the six pilots who constitute the first class of blind landing pilots ever to be graduated. All are army flyers and are shown at Wright field, Dayton, Ohio, with the blind anding airplane, equipped with covered cockpit, which they used in learning to take off, fly around, and land successfully with all vision of outside surroundings cut off. Left to right: Lieut. G. V. Holloman, Lieut. S. E. Prudhomme, Captain Hegenberger, Lieut. L. F. Harman, Maj. F. H. Coleman, Lieut. R. J. Minty, and Lieut. C. D. McAllister.