## AMERICAN ANIMALS



THE fisher looks so long and low That you might think him rather slow; At least you'd never guess that he Could catch a squirrel in a tree!

But he can dart through tree-tops tall, And hardly ever slip or fall. And while he's slower on the ground. He's keen and tireless as a hound.

On fish and frogs he likes to dine, And often eats a porcupine! He's fond of mountain beavers, too, And for dessert he likes a shrew.

The fisher is a savage foe, As all the little creatures know. If I were fox or cotton-tail I'd hate to have him on my trail! (@ by The P. F. Volland Co .- WNU Service)

#### HOW TO REDUCE KITCHEN HOURS

It's Wise to Cut Down Work in Heated Season.

By EDITH M. BARBER In cutting down time which must

be spent in the kitchen in hot weather there are two completely different plans which may be followed or combined into a special program which is better than either

One includes cooking large roasts. making up cookles, cake and pastry, and other things which will keep well, several times a week, serving them hot the first day and cold the other days. Cold meat can also be made up into quick, not dishes.

The other plan consists of using all quickly prepared dishes, supple mented with cakes and other desserts from that good bakery or made up from the fruits in season,

If the family is of any size, you will find the first plan more economical, as roasts are less costly per pound than such meats as steaks and chops. Many modern housewives have returned to a modernized, old fashloned custom of "baking day," which once every well-managed household celebrated just as regularly as wash day and ironing day. In most households Wednesday or Saturday was selected for this purpose and many were the tempting odors which came out of the kitchen from

NOTIONATE



He (nervously)-1 think I'm going to kiss you. She-My, what an impulsive man.

baking bread and rolls, from cookles, from baked beans, or other roasts which were always prepared while the oven fire was "up." Of course there was usually a roast, fresh or warmed over for the main dinner dish. Chops and steaks were not considered respectable dinner dishes. They were reserved for breakfast or

With our medern refrigerator facilitles we can make a new baking day program which will be appropriate to our present-day life. We are able to keep a roast, for instance, for more than one day and to vary the in-between meals with another meat. We can make up cake and cookies, bake part of them and reserve the rest to bake fresh another day.

Here is a plan for what we can more justly call a "mixing" day for which we will be more likely to choose Tuesday or Friday than Wednesday or Saturday, as we like to have our week ends as free as possible. In the morning, after breakfast is cleared away, mix first some them-all or part of them. Then mix a cake and have it ready to go in when the cookies come out. Then mix up pastry, which is such a quick process and put away in a refrigerator to chill. Also mix a veal loaf and have ready to put in oven, when cake comes out-or to put in refrigerator to bake the next day

A FEW drops of oil of lavender scattered through a bookcase will save books from mold in damp weather.

To clean a white raincoat cut up two ounces of good yellow soap and boil it in a little water till dissolved. then let it cool a little and stir in half an ounce of powdered magnesia, Wash the raincoat with this, using a nail brush for the soiled parts; rinse off the dirty soap and dry with a clean cloth.

Save time in cooking by soaking beans, rice and dried fruits overnight.

Use scissors to trim off the ple crust after it has been fitted into the pie pan. (©. 1933, by the Associated Newspapers)
WNU Service.

Bolt Scares Woman;

Car Plunges 40 Feet Chicopee, Mass .- Miss Marion E. Chapin of Providence, R. I., escaped serious injury in a peculiar accident. Startled by a flash of lightning in a storm, she lost control and the car, skidding on hall. went down a 40-foot embankment. It was wrecked.

A menu plan for the week end, based on these foods might be:

Friday Dinner. Broiled sword fish. Potatoes with parsley. String beans. Tomato salad. Fresh cake.

Saturday Luncheon. Crab salad with sliced egg. Bread and butter sandwiches. Iced tea. Berries, Cookies

Saturday Dinner. Hot veal loaf, tomato sauce. Creamed potatoes. Carrots with lemon butter. Cucumber salad. Banana tarts with whipped cream.

Sunday Dinner. Melon Oven fried chicken. Baked sweet potatoes. Corn on cob Romaine salad. Ice cream. Cake.

> Sunday Supper. Cold veal loaf. Vegetable salad, Ginger ale. Cookies.

There are other dishes which can be prepared advantageously ahead of be mixed and put in refrigerator to finish near meal time. If you make | ferences with newspaper men, the dean

OUR BOY IS LOST!

your own salad dressing, it and your

French dressing can be made and

stored in the refrigerator until need-

ed. A jellied dish of some sort, either

for salad or dessert or for a cold snap

may be made up for chilling and set-

ting. A ham may be boiled, ready for

the last hour's cooking in the oven.

Friday Dinner.

Brolled soft-shelled crabs.

Scalloped potatoes. Baked tomatoes.

Cabbage and pimiento salad.

Saturday Luncheon.

Jellied vegetable salad.

Cottage cheese. Tea. Apricot tarts.

Saturday Dinner.

Baked ham. Hot rolls.

Baked potatoes. Spinach.

Cucumbers with sour cream,

Melon,

Sunday Dinner.

Tomato cocktail.

Broiled steak,

Creamed potatoes. Peas.

Lettuce with roquefort dressing.

Raspberry mousse. Cake.

Sunday Supper.

Mixed sandwiches.

Sliced tomatoes. Iced tea.

Coffee, Cookies, Cake,

6. 1932. Beil Syndicate. - WNU Service.

Berries,

A plan based on this might be:

OA DEAR OH

The Baileys at the Fair

WILLIE BAILEY MA

### Young Rockefeller at His Work



Winthrop Rockefeller, fourth son of John D., Jr., is shown here in his office at the Bayonne (N. J.) plant of the Standard Oil company, where he started work recently. He is said to be living in a \$4.50 a week room.

# Lights of New York LL STEVENSON

hurrying along West Forty-third street. The name isn't familiar? A little more than a quarter of a cen time. Icebox rolls, for instance, can | tury ago it was on first pages all over the world. Twice a day he held con

of which was none other than Irvin 8

Cobb. Whatever he had to say was

carried by wires across and up and

down the nation and under the sea

He was quoted directly and indirectly

Newspaper men lay in wait for him

When he appeared on the streets, he

was stared at. In an overcrowded

courtroom, eyes never left his face

and his every move was noted. Clif-

ford W. Hartridge was the attorney of

record in the first trial of Harry K.

Thaw, charged with the slaying of

Not a head turned as Mr. Hartridge

continued along Forty-third street.

His appearance, according to those

who knew him then, has not changed

greatly since those exciting days when

he faced William Travers Jesome, who

was trying to send the young Pitts

burgh millionaire to the electric chair

But Mr. Hartridge is no longer in the

public eye. He was one of the trag-

edles of that famous case, which

caused so much furore at the time.

Because of that case, he was disbarred

After the case, Mr. Hartridge

brought suit against the Tnaw family

for his fees and money expended.

He had been paid some on account

but claimed that approximately \$90.

000 was still due. He started the suit

in the state courts, but on petition of

the family, it was transferred to the Federal court. Mr. Hartridge intro-

duced proof that the fee, out of which he was to pay his law partner who had died before the case came to trial. was not all for legal services but included also about \$30,000 of his own

funds which he had spent in Thaw's behalf. He lost the suit and the matter was taken up with the Bar association. That body held that his bill of particulars had not been ethical, and

Before taking the Thaw case, Mr.

Hartridge had been a successful New

York attorney, his income at that time.

so it was said, having been about \$25,-000 a year, not a bad figure for 1906. Fate took a hand in his entering the

Thaw case. Through his interest in

bridge, Mr. Hartridge knew Thaw. So when Thaw was confined in the Tombs,

after that tragedy on the old Madison

Square Garden roof, he went to see

if he could do anything for him. He

was at once engaged as Thaw's attor-

ney. Others came into the case, in

cluding Delphin M. Delmas, but Mr Hartridge was the atterney of record

Thus he became known over the

world. And now he goes about New

York unnoticed. Curiously, to me at

least, his interest in bridge is undimin-

so he was barred from practice.

and has never been reinstated.

Stanford White.

Met Clifford W. Hartridge as he was I ished. He not only still plays but writes about it.

> After a short chat with Mr. Hart ridge, I continued along Forty-third street and at Eighth avenue met a friend familiar with the ways of the underworld. The depression has hit those who live without the 'sw as well as others, he said. Employees of racketeers no longer get the wages they did in the past. For instance, they will commit a petty theft for \$5; wreck a place and beat up anyone handy for \$25, and "put the arm on" (kidnap) for \$100. A beating so severe that there is risk of a murder charge is done for \$150, and a bomb job calls for \$100. These prices are per man, the total cost of the job, of course, depending on the number en-

6 1932. Bell Syndicate .- WNU Service.

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

"John Barleycorn" EVERYBODY knows John Barleyabout him, has seen him extolled and reviled, praised and damned, excused and excoriated.

There is probably nothing and nobody over which people have taken nore stubborn sides and clung more obstinately to their ideas; but John Barleycorn, personifying hard liquor,

goes his way. The "Barleycorn" part of the name is, of course, easily identified as the ingredients out of which the particular refreshment involved is made. But why "John Barleycorn?"

Originally "John Barleycorn" was used synonymously with "innkeeper" from the obvious connection; but its earliest recorded use is dated to the publication in 1651 of a song entitled "Sir John Barleycorn."

@ Bell Syndicate .- WNU Service.

#### British Railway Runs Planes in Daily Service

London.-One British railroad has turned to air transport in its effort to combat the competition of the high-

The Great Western has opened two daily services between Cardiff, on the south coast of Wales, and Plymouth, on the English channel coast. The line is operated under a bill passed in parliament four years ago, but this is the first time the measure's provisions have been put into effect. The entire time for the air journey

is just under an hour, as compared with more than four bours by rail.

### HUNGRY



l'atron-This canvas is not up to your standard. There is an emptiness in it which I do not like. Artist (sadly)-Alas you are right. I hadn't eaten for three days when I did that,

#### New Englander Donates Trophy for Dumb Flyers

Boston.-Capt. Joseph A. Wilson, U. S. A., has donated a trophy to be known as "The Flying Dumb-bell" for New England reserve air corps flyers guilty of "boners" during 1933. For every error in flying which a court of inquiry adjudges as stupid, a pilot will have his name engraved on the base of the trophy. The first pilot to commit three "boners" will retire the prize. which, true to its name, consists of a winged dumb-bell.

#### RANGE OF OVEN HEAT IN BAKING

Slow, Moderate and Hot Are Degrees in Order.

First of all, the first ald to the cook is a good stove, which is an investment that brings interest in the form of success. If this good stove has an oven regulator it will make the baking question much easier, as all standard recipes now have baking temperatures attached. If your stove has no regulator, an oven thermometer is the next best bet. In fact, it is a good piece of household equipment to have on hand in any case, as it enables you to check your oven regulator, which may be jarred out of accuracy sometimes. If you do not have either of these household aids you may estimate your temperature successfully with experience.

A slow oven, according to estimate is from 275 to 350 degrees F. A hot oven is from 400 degrees F.

For starting the cooking of meats, for starting the baking of potatoes, for fish, for biscuits, for popovers and for pastry, a hot oven is in order.

For baking butter cakes, a moderate oven, 375 degrees F., is chosen: for angel and sponge cakes, a slow oven, 325 degrees F., which is a little hotter oven than was formerly used for these cakes. Experiment shows that 325 degrees is the best choice.

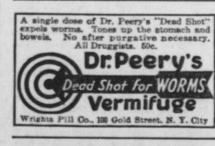
For cookies, depending upon the recipe, 375 to 425 degrees F. is usually indicated with the exception of macaroons, kisses or meringues, which need a very slow oven, 250 to 275 degrees F.

For meats and potatoes the temperature is lowered after 15 minutes to a moderate oven, 350 to 375 degrees F. For fruit and custard pie, it is lowered after 15 minutes.

Almost everything else demands a moderate oven. Custards and souffles baked in pans of hot water take a temperature of 375 degrees F, and most scalloped dishes made of cooked food and covered with crumbs take a moderate oven to heat the food thoroughly and to brown the crumbs.









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# Oasis for the Thirsty Delegates in London



Cleaning hundreds of glasses at the 20-yards long bar in the new Geological museum in London, where the world conomic conference is being held.