

**Strange Facts**

Presidential Postage  
Hearts on Grave  
Second-Hand Statue

The president of the Dominican Republic is believed to be the only head of a government who requires a special (25-cent) stamp on all letters addressed to him by the citizens of his country.

Lithuanian sons and daughters express their grief over the death of a parent by placing, on the grave, their own individual mourning symbols—stones cut in the shape of a heart.

The statue engraved "Olmedo," which stands in Guayaquil, Ecuador, in honor of that country's most famous poet (1780-1847), is a second-hand statue of Lord Byron. It was purchased in a London junk shop because a made-to-order memorial would have cost too much.—Collier's.



**Memos of a Collymer's See'y**

Dear Mr. W.: Paulette Goddard's pals are sure she will shortly file in Mexico . . . And I hear that Rosalind Russell and Fred Brisson, son of Carl Brisson, are completely out of this world . . . You are staying too late at the theater. The paper had to replate the 4-star edition to squeeze in your "Suzanna" notice, which got here 10 minutes after 1, instead of 10 minutes after 12 . . . In short, the City Desk says that you must leave the theater by 11 o'clock henceforth.

Virgil Thompson panned the opening Philharmonic Concert in the Trib the other morning. A friend of mine spoke of "the awful rap" to the manager, who replied: "That's nothing—we'll even things next week. We'll play some of Thompson's music!" . . . The critic, you know, is a composer, one of his works being "Four Saints in Three Acts" . . . Monte Proser's new Copacabana started off with a zippy premiere, every part of the show clicking with a bang . . . The gal who posed for that lovely ballerina picture in Stage magazine's first number is 19-year-old Lorraine Gittman, a model. MGM wants her.

That magazine everybody suspects of being subversive is being investigated quietly—for backers, coin, etc . . . I've told the feature section about the sense of humor of the Sing Sing inmates. The mascot on their ball team is a black sheep . . . I think you ought to run the scolding in that coast editorial—it put me in stitches.

The lad who posed for the General Motors ad used in all papers ("We Hope We Set a Boy to Dreaming") is Kingsley Colton of the Court of Missing Heirs radio program . . . Add lovely things: Yvette's version of "These Foolish Things," a Bluebird of a recording . . . Frank Parker will get the singing lead in "The Ziegfeld Follies." Last time he was in a musical he was a chorus boy.—Your Girl Friday.

**LONDONERS ARE TALKING ABOUT . . .**

Eric Sevareid, crack young correspondent and commentator for the Columbia Broadcasting System, returned to the United States via Clipper last Sunday. He was in France when it fell and since then in London, where life is a commodity to be exchanged for nothing less than freedom, and death is something preferable to surrender. Mr. Sevareid will return to London after a brief breathing spell in N. Y. He made these notes on the clipper.

Ambassador Joe Kennedy's indignation, which has not benefited from a steady diet of eggs and pills, a lack of sleep and the unending bombings. He has grown pessimistic about the world situation and doesn't want to go back to London . . . The boners Halifax continues to make in his speeches. Whenever he speaks of England's allies he invariably forgets to include the valiant Poles who have continued the struggle, and he never fails to include the phrase, "Christian civilization," which is a slap for India—where Halifax was once viceroy!

Churchill. He is far and away the most lucid mind and voice in Britain. Historians are convinced he will live in history as the greatest British orator, Pitt not forgotten. Churchill, for your information, is privately convinced that America ought to come into the war at once. He is tired of having to sell the U. S. on every new event and idea. Those are the prime minister's own beliefs, but there is no denying that the impact of American intervention would be terrific in France, where (despite the stuff you hear from Vichy) nine out of ten pray for British victory.

The American correspondents and their amazing esprit de corps. No phony heroics, no trivial struggle for meaningless "scoops," and best of all, lots of intestinal fortitude. Ray Daniell and his NY Times cohorts moved their office into the basement of the Savoy hotel some time ago. The Herald Trib boys are there now, too, pounding their typewriters under criss-crossed steel girders two stories underground. When things get dull Vic Oliver comes in to do a bit of entertaining and Bob Post orates on his favorite subject—the British navy. Scotty Reston and Frank Kelly, who live in this basement to eliminate the 5-minute tram ride to and from work, sit and reminisce about home and family. But Larry Rue, old calloused Chicago Tribune hand, is probably not there. He likes to sit on the ROOF during a raid, caress a scotch and soda and hurl profanity at the night riders.

The split second timing that saved old Bob Casey's life twice in one evening. He and a friend stopped their cab one night to argue for 10 minutes in order to determine who should be driven home first. They reached a decision and started for the friend's hotel, arriving there just in time to see the inn erupt into the street. They collected their nerves at the nearest pub and set out for Bob's quarters. Same thing. A bomb got there less than a minute before them. That's really a little too close for comfort.



AN UP-TO-DATE THANKSGIVING DAY!  
See Recipes Below.



It will soon be time for keeping open house, for the children will be home for the holidays, and friends will be dropping in at various and sundry hours. Great demands will be made upon your time, and even greater demands will be made upon your larder. Yet, you should be able to enjoy Thanksgiving with your family without becoming tired out.

A well-planned Thanksgiving dinner will insure an enjoyable and untiring day. Here is a menu you may like to use for your Thanksgiving dinner this year:

- Fruit Cocktail
- Olives Celery Pickled Onions
- Roast Turkey with Dressing
- Giblet Gravy
- Mashed Potatoes Baked Squash
- Cranberry Salad
- Hot Rolls Butter
- Hot Mincemeat Pie
- Coffee

In the days of the Pilgrim Fathers, and indeed not so many years ago, Thanksgiving was one day of the year devoted not only to giving of thanks, but also to feasting. Not long ago I read of a menu that was served at a Thanksgiving feast. It contained not only roast turkey, but wild duck and several kinds of wild game. The vegetable dishes were innumerable, and even the desserts did not take a back seat when it came to quantity. With a menu such as this a good many hours were required for dining.

The simplified, modern version of the Thanksgiving feast is now just as thoroughly enjoyed. For it now leaves time for conversation and enjoyment; and the modern housewife enjoys this extra period of time for relaxation and visiting with friends and relatives.

**Roast Turkey.**  
Allow ¾ to 1 pound of turkey per person served. Dress and clean. Rub the inside cavity thoroughly with salt. Fill body and neck cavities loosely with stuffing. Truss. Brush well with unsalted fat and place on rack in large open roasting pan. (Store over night in refrigerator if desired).

The following time and temperature chart may be followed:

Weight of Bird	Oven Temperature	Approximate Cooking Time
Under 15 lbs.	325°-300°	2½-4 hrs.
16-18 lbs.	300°-275°	4-5 hrs.
20-22 lbs.	275°-250°	5-8 hrs.

**Dressing for Turkey.**  
10 cups soft bread crumbs  
1 cup butter (melted)  
1 tablespoon salt  
1 cup parsley (chopped)  
2 tablespoons poultry seasoning  
Mix all ingredients thoroughly and use for stuffing the turkey. Note: This amount of dressing is sufficient for a 10-pound turkey. If a larger turkey is to be stuffed, the recipe should be increased proportionately.

**Giblet Gravy.**  
Pour off liquid in pan in which turkey has been roasted. From liquid skim off 6 tablespoons fat; return fat to roasting pan and brown with 6 tablespoons flour. Add 3 cups stock in which giblets, neck, and tip of wings have been cooked; or if preferred, 3 cups milk may be substituted instead of the stock. Cook, stirring constantly, until thick; then season to taste with salt and pepper. Add giblets (cut in small pieces), heat well, and serve hot.

**Cranberry Salad.**  
(Serves 10)  
1 quart cranberries  
2 cups water (boiling)  
2 cups sugar  
2½ tablespoons unflavored gelatin  
½ cup cold water  
½ cup nut meats (cut fine)  
½ cup celery (cut fine)  
½ cup tart apple (cut fine)

Wash cranberries. Place in saucepan, add boiling water and cook 10

minutes, or until cranberries are soft. Rub through sieve. Add sugar to the cranberry pulp. Return to saucepan and cook gently for 5 minutes longer, stirring frequently. Remove from range and add the gelatin, which has been softened in the cold water. Stir until dissolved and then chill until mixture just begins to thicken. Add nut meats, celery, and apple, and place in individual gelatin molds. Chill thoroughly, and serve in crisp lettuce cups.

**Escalloped Oysters.**  
3 cups cracker crumbs (rolled fine)  
½ cup butter (melted)  
1 teaspoon salt  
¼ teaspoon pepper  
1 quart oysters  
1 cup milk (approximately)

Mix cracker crumbs, butter, salt and pepper thoroughly. Spread layer of seasoned crumbs on bottom of buttered baking dish. Cover with half of oysters. Then add another layer of cracker crumbs, and the remaining oysters, and top with remaining cracker crumbs. Add sufficient milk to fill in all crevices and to bring liquid to surface of top cracker layer. Bake in a moderate oven (350 degrees) for 45 minutes to one hour. Serve very hot.

**Honey Almond Sweet Potatoes.**  
(Serves 6)  
6 small sweet potatoes  
½ cup honey  
¼ cup hot water  
¾ cup almonds (ground)  
1 tablespoon butter (melted)

Cook unpared sweet potatoes in boiling salted water until tender. Cool, peel, and cut into halves lengthwise. Then place, cut side up, in buttered baking dish. Combine honey and water; add two tablespoons of this mixture and the melted butter to the ground almonds. Pour remainder of honey mixture over sweet potatoes and then top with the honey almond mixture. Place in a moderate oven (350 degrees) and bake 35 to 40 minutes, or until brown.

**Zucchini Squash With Tomatoes.**  
(Serves 6)  
3 medium-sized Zucchini squashes  
3 slices bacon  
1 medium-sized onion (cut in small pieces)  
1 No. 2 can tomatoes  
¼ teaspoon salt  
Pepper to taste

Wash squashes and cut into ½-inch slices. Cook in boiling, salted water 8 to 10 minutes, or until tender. Drain. Cut bacon into small pieces and heat until fat is rendered. Add onion and saute until brown. Add tomatoes and simmer for 5 minutes. Add squash and simmer 5 minutes longer. Add salt and pepper, and serve.

**Household Hints.**  
With the holiday seasons approaching, you are going to have more to do; new household tasks, more social obligations, and larger meals to plan and to prepare. You may often wonder where you will find the extra time to do these extra tasks.  
Miss Howe's book, "Household Hints," is just the book to help you with these duties. Her time-savers will fit right into your everyday routine, leaving you more leisure time for the new activities which will come up during the holiday season.  
You may secure her book by writing to "Household Hints," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents, in coin.  
(Released by Western Newspaper Union.)

**Eighteenth Century Bedroom.**  
Walls painted a soft shade of gray-green are accented by the window and dressing table hangings of striped fabric in shades of gray and red. A cream-color carpet covers the floor.

IMPROVED  
UNIFORM INTERNATIONAL  
**SUNDAY SCHOOL LESSON**

By HAROLD L. LUNDQUIST, D. D.,  
Dean of The Moody Bible Institute  
of Chicago.  
(Released by Western Newspaper Union.)

**Lesson for November 17**

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**JESUS' CONCERN FOR LIFE AND HEALTH**

LESSON TEXT—Luke 7:2-15.  
GOLDEN TEXT—I am come that they might have life, and that they might have it more abundantly.—John 10:10.

Physical life and bodily vigor are secondary in importance to spiritual life and health. Most people do not believe that, but it is true. Nevertheless our physical well-being is of great importance, for it is evident that the spiritual and mental side of man can function in a physical world only through a physical body. That makes it a primary concern of man to keep his body alive and, what is more, keep it as well and strong as possible, an effective instrument for the service of God and man.

With his emphasis on the physical, man tends, when sickness comes, to seek the help of man in overcoming the difficulty. Soon they find that only God is sufficient for their need, and He whom they have hitherto ignored is appealed to in prayer. Men and organizations quick to grasp an opportunity to set themselves forward appear as so-called faith healers. We need to stress the fact that men may come direct to Christ who is concerned about their bodies and their health and that they may come without intermediary, simply by faith in Him.

**I. The Outreach of Faith (vv. 2-8).**

Three things appear here and they each have value and importance.  
1. Action (vv. 2-5). The centurion was a good man and so kind toward the Jews that he had built them a synagogue. (One wonders whether a Roman soldier of today would show such a spirit). He was compassionate, stirred by the illness of a slave. He had a need which no man could meet. Where should he turn? Someone told him about Jesus. Blessed and fruitful testimony! He acted in faith and sent word to the Master. He acted on his knowledge. Let your faith also become active.

2. Humility (vv. 6, 7). Socially and officially the centurion was far above Jesus, but he recognized His Lordship and knew himself to be unworthy that Christ should enter his house. True faith is humble. It has nothing to do with the brazen commanding of God which some seem to regard as such a magnificent evidence of faith. Watch for the mark of genuine and courteous humility if you would find men and women of faith.

3. Confidence (vv. 7, 8). There is nothing like this assurance of faith anywhere; in fact, Jesus said He had not seen it in all Israel. Knowing the manner in which his commands were carried out within the realm of his authority and recognizing Jesus as the Son of God, the centurion without hesitation accepted His absolute power over sickness. "Thank God! the centurion was right about that. Sickness is absolutely subject to the word of Jesus and so also are demons, sea and wind, and death itself (Luke 4:35, 36, 39; Mark 4:39; John 11:43, 44)" (Bradbury).

**II. The Reward of Faith (vv. 9-15).**

First of all we note that faith in God brings not only the individual but those round about him a real blessing (v. 9). The faith of this man delighted the heart of Jesus with a great joy. He commented on it and commended it to those round about. The story of it has come down through the centuries to stir us and stimulate us to belief in Christ. Faith in Him brings blessing, not only to the immediate beneficiary and at the moment, but lives on in blessing to others. Do we have that kind of faith? We also note that it resulted in

2. Healing (v. 10). Faith gets results because it releases the omnipotence of God. The young man was healed at the word of Jesus, in response to the centurion's faith. In the closing verses of our lesson we see also the

3. Raising of the Dead (vv. 11-15). The mighty and compassionate Son of man met a poor widow from whom death had taken her only stay and comfort—a young man. She was apparently too deeply stricken to even call on Jesus for help, but one can almost feel her faith leap to His words, "Weep not." His divine voice then reached into the next world and called the young man back to life. The day that had started as the saddest and darkest in her life closed as the most blessed and joyful in her experience, because she had met Jesus.

Reader, have you met the tender, loving, omnipotent Jesus? He wants to be your Saviour, Lord, and ever-present friend. Will you let Him into your heart? Now?

**A Wise Evaluation**  
What things were gain to me, those I counted loss for Christ. Yea doubtless, and I count all things but loss for the excellency of the knowledge of Christ Jesus my Lord: for whom I have suffered the loss of all things, and do count them but dung, that I may win Christ.—Phil. 3:7, 8

**Dee-vine Jumper**  
In Pinafore Style

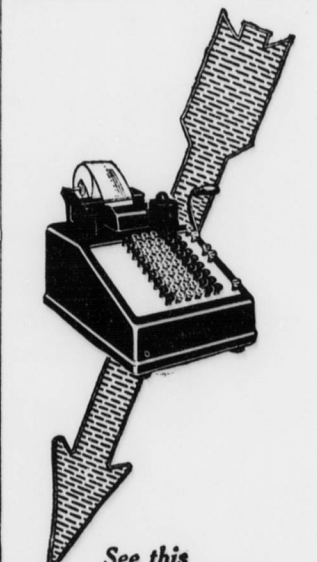
JUNIORS are simply mad about jumpers this season, and their great favorite is the pinafore jumper! If your clothes budget is just about used up and you're still pining for a pinafore jumper or two, send for design No. 8797, and make yourself this perfectly charming style at practically no expense. It's dee-vinely flattering to your figure, with soft front full



ness in a skirt that sways and ripples gracefully with your every step, and a corselet waistline, topped by gathers. The wide straps button across in the back, you see, making it stay put securely on the shoulders. Make the jumper of plaid wool, corduroy, jersey or velveteen; the blouse of flat crepe, challis or jersey. Detailed sew chart included.

Pattern No. 8797 is designed for sizes 11, 13, 15, 17 and 19. Size 13 requires 2½ yards of 54-inch material for jumper; 1½ yards 39-inch material for short-sleeved blouse; 2 yards for long-sleeved. Send order to:

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Room 1324  
211 W. Wacker Dr. Chicago  
Enclose 15 cents in coins for  
Pattern No. .... Size.....  
Name .....



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Try **FAST-ACTION**  
Relief for Pains of  
**COLDS**  
Pictured Here

3 simple steps begin amazing relief in a jiffy

1. To relieve headache, body discomfort and aches, take 2 Bayer Aspirin Tablets and drink a glass of water. Repeat in 2 hours.
2. For sore throat from cold, dissolve 3 Bayer Aspirin Tablets in ½ glass of water and gargle.
3. Check temperature. If you have a fever and temperature does not go down—call your doctor.

Just be sure you get genuine fast-acting **BAYER Aspirin**.

At the first sign of a cold, follow the directions in the pictures above—the simplest and among the most effective methods of relief known to modern science.

So quickly does Bayer Aspirin "take hold" of painful cold symptoms, welcome relief you can really feel often starts in a short time. It's amazing how fast it works.

Try this way. You will say it is unequalled. But be sure you get the fast-acting Bayer product you want. Ask for Bayer Aspirin by the full name when you buy.

**GENUINE BAYER ASPIRIN**

**Love of Fame**  
The love of fame is the last weakness which even the wise resign.—Tacitus.

**MOROLINE 5**  
WHITE PETROLEUM JELLY

**Double Benefit**  
Anything done for another is done for oneself.—Boniface VIII.

**Correct Constipation Before—Not After!**

An ounce of prevention is worth a pound of emergency relief. Why let yourself suffer those dull lifeless days because of constipation, why bring on the need for emergency medicines, when there may be a far better way? That way is to **KEEP** regular by getting at the cause of the trouble.

If it's common constipation, due to lack of "bulk" in the diet, a pleasant, nutritious, ready-to-eat cereal—Kellogg's All-Bran—goes straight to the cause by supplying the "bulk" you need. Eat this crunchy toasted cereal regularly, drink plenty of water, and see if you don't forget all about constipation. All-Bran is made by Kellogg's in Battle Creek. If your condition is chronic, it is wise to consult a physician.

**"All the Traffic Would Bear"**

• There was a time in America when there were no set prices. Each merchant charged what he thought "the traffic would bear." Advertising came to the rescue of the consumer. It led the way to the established prices you pay when you buy anything today.