

### Prehistoric Burial Sites Discovered In Germany

SIIGEN, Germany (UP)—The recent discovery of a nearly 4,000-year-old human skeleton has furnished proof of human settlement here from the early Stone Age to shortly before the Roman conquests.

Dr. Wolfgang Kimmig, chief of the state bureau for prehistoric research in Freiburg, said the discovery had "unanticipated scientific importance."

The discovery was made near Lake Constance together with the

excavation of ten other ancient graves.

According to experts the excavation sites here are the only ones in central Europe through which human history since 4000 B. C. can be traced with continuity.

The 4,000-year-old Bronze Age skeleton, most recently found, is that of a woman. She had been buried in a sitting position, facing east and had a ring, necklace, a large needle, and two ankle-hoops, all made of bronze, with her in the grave.

The other burial places revealed urns dating back 3000 years.

### Duck Soup Made With Giblets

By ALICE DENBOFF

TENDER, tasty Long Island ducklings are in the market in happy abundance, which is good news for those who favor fine fare at a sensible price level.

Clip this recipe for a delicious soup to make with the giblets sometime when you aren't making gravy, or when you cook the duck without giblets for some other reason. For 4 servings, place 2 c. duck broth, contents of 3 oz. can of chopped broiled mushrooms, and minced duck giblets in saucepan. Bring to boil over moderate heat.

Meanwhile, blend 2 tsp. duck fat, 2 tsp. flour, 1/2 tsp. onion salt, 1/4 tsp. celery salt and 1/4 tsp. pepper. Add to hot broth, cook, stirring constantly, until soup thickens slightly. When ready to serve, coarsely cut 1/2 bunch water cress or 1/2 c. young spinach leaves, and add to soup. Serve at once. If you have skinned your duck before cooking it, cook the skin along with neck and giblets in 3 c. boiling, salted water until tender, about 45 min. Strain broth. Allow fat to rise, and pour it off.

**Exotic Dish**

For something quite exotic and unusual, try curried duck, a fine recipe for food fanciers. With sharp pointed knife cut through skin of a 5-6 lb. (dressed weight) Long Island duckling. Ease knife

along center of breast from neck to vent. Loosen skin by pulling away from flesh and at the same time, running knife underneath. Cut skin where necessary but keep flesh intact, then cut duck in serving pieces. Cook giblets, neck, skin and fat in 3 c. boiling, salted water, until giblets are tender, about 45 min. That's the duck broth. Strain broth. Allow fat to rise and pour it off. Place 1/4 c. duck fat in large frying pan over moderate heat. Brown pieces of duck meat lightly in fat. Add 1/2 c. minced onion, continue cooking about 5 min. Combine and add, 2 c. duck broth or water, tsp. kitchen bouquet and 1/2 c. seedless raisins.

Cover tightly, and bring to boil. Let simmer over low heat until duck is tender, about 45 min. Remove pieces of duck from pan. Blend together 6 tbsp. flour, tsp. curry powder, 1/2 tsp. salt and 1/2 c. water. Add gradually to liquid in pan, stirring constantly until liquid thickens. Correct seasoning if necessary. Replace duck in sauce.

Just before serving, add 3 bananas, cut diagonally in one-inch pieces. Let cook 5 min., and serve with hot, cooked rice. If too rich, add 1/4 c. currant jelly with the broth, and tsp. lemon juice with the flour, omitting curry here. Then leave out the bananas at the end.

### Profs Study Nonsense Seriously

By JOHN WATERS  
United Press Staff Correspondent  
COLUMBUS, O. (UP)—Nonsense, a British writer contends, is serious business.

Miss Elizabeth Sewell came from Cambridge, England, to study nonsense at Ohio State University. There is no such course offered by the university, naturally. It's Miss Sewell's own idea.

"What I'm really doing is making an inquiry into the logic of nonsense in certain works of art," she explained. "I'm proceeding on the assumption that nonsense has certain definite laws. It isn't just chance but a regular system."

Miss Sewell compared nonsense in serving pieces. Cook giblets, neck, skin and fat in 3 c. boiling, salted water, until giblets are tender, about 45 min. That's the duck broth. Strain broth. Allow fat to rise and pour it off. Place 1/4 c. duck fat in large frying pan over moderate heat. Brown pieces of duck meat lightly in fat. Add 1/2 c. minced onion, continue cooking about 5 min. Combine and add, 2 c. duck broth or water, tsp. kitchen bouquet and 1/2 c. seedless raisins.

**People Skeptical**

"I believe the works of Lewis Carroll and Edward Lear, despite their nonsense, also have a logical structure," she said. "I'm trying to find out what holds their works together."

Miss Sewell admitted that her explanation of just what she is doing usually is met with lifted eyebrows.

"I'm used to it, by now," she said. "You see, this structure of nonsense is strictly my own idea. There is really no such course. So I can understand why people are confused."

**Field Unexplored**

Miss Sewell hit upon the idea as a research problem while studying at Cambridge University, where she took her doctorate. She said she discovered that not much had been written on nonsense, so it seemed like a good subject to tackle.

Miss Sewell is here on a Howald scholarship, one of the university's most highly regarded awards. She came to the United States last August and plans to stay here until next August at least.

She began her writing career in England, and has had short stories and poetry published in several British magazines.

One British firm already has agreed to publish the results of her inquiry into nonsense. Perhaps the biggest news to come her way was from Doubleday & Co., of New York, that they will publish her first novel, "The Dividing of Time," in January.

**Rejected in Britain**

Miss Sewell said she began the novel in England in 1945 and finished it in 1948. A British publishing house rejected it. However, the firm wrote her that the book showed "signs of madness and genius."

Doubleday found out about the book from an interview she gave to a local newspaper.

Miss Sewell received a letter from the company asking to see the manuscript. They told her they were interested in "genius and madness" in that order.

Miss Sewell, who served three years in the British civil service during the war, admitted her wartime experiences play an important role in her novel.

Right now, however, her chief interest is the structure of nonsense.

### FINDS AVERAGE CAR USED ONLY 400 HOURS A YEAR

AKRON, O. (UP)—The average automobile in the United States is laid up for approximately 348 "days" each year, according to an official of the B. F. Goodrich Co. here.

James J. Newman, vice president of the rubber firm, said motorists actually use their cars only 400 hours a year. The figure was based on the fact that the average driver covers 10,000 miles a year at an average speed of 25 miles an hour.

Newman also said motorists do not use their vehicles as much as they might because "of a shortage of parking facilities in most large cities, congestion and traffic delays."

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### YOU'RE TELLING ME!

By HOYT KING  
Central Press Writer

AS FAR as the FBI is concerned, all that glitters right now is Gold.

Neighbors of Harry Gold said he was a quiet sort. He was so quiet he didn't ask anybody's advice about the kind of company to keep.

It is ironic that such an earnest was made in Philadelphia, the cradle of liberty. Well, gold is where you find it.

The new modernized Navy for which the House voted funds seems to place emphasis on under-seas craft. Those admirals want

to keep as far away from contact with the Air Force as they can.

But there will be one new surface ship for launching guided missiles thousands of miles. Evidently the incident of the battleship Missouri has made the Navy skittish about long voyages.

National "Swim-for-Health" week begins June 19. Following which we will probably enjoy national sunburn week.

There's a good chance fireworks around the house will be hotter come July Fourth. Rent controls are in danger of dying June 30.

U.S. SAVINGS AND FEDERAL INCOME TAXES

An AP New Features Pictograph

1925-29 \$4.6  
1933-39 \$15.7  
1940-44 \$46.6  
1945 \$130.0

### SCOTT'S SCRAP BOOK

By R. J. SCOTT

THE U.S. CONSTITUTION, LAUNCHED IN 1787, SAILED VICTORIOUSLY THROUGH 84 YEARS OF ACTIVE SERVICE.

**SCRAPS**

HOW LONG DOES IT TAKE TO KILL A RAFFLESNAKE THROUGH DIRECT EXPOSURE TO THE SUN? 18 MINUTES.

PRISONERS WERE INCARCERATED FOR THE SMALLEST OFFENSES IN CAGES LIKE THIS AND USUALLY NEVER LET OUT FOR ANY PURPOSE WHATSOEVER UNTIL THEY DIED. THE CAGES HAVE NOW BEEN ABOLISHED.

A PRISON FOR LIFE!—MALAYA.

A METEOR CRASHED THROUGH A GARAGE AND HIT AN AUTO BELONGING TO ED MCCAIN, CARLISVILLE, ILLINOIS. SEPT. 29, 1938.

### LAFF - A - DAY

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### Tailored Chiffon



Scarlet dress for afternoon.

By VERA WINSTON

TAILORED lines for dressy fabrics is one of the edicts of the new fashion season. And a good one it is for the many women who prefer line to lots of fuss. So, here we have double chiffon made up into a dress with a top that derives from a man's sport shirt. Witness the open neck, theuffed short sleeves. Horizontal pin-tucking lends a nice touch to the bodice. The skirt is flared, and is gathered at the waist. Scarlet chiffon with black patent leather belt and accessories make a good color combination.

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