

Bowling Season Is Off To Good Start

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The teams entered in both leagues are as follows: Men's ten Pin League—Maintenance, Champagne, Refining Room, Control, Machine Room, Office, Pulp Mill. In the Women's Duck Pin League—Office, Control, Endless Belt, Finishing, Campagne Stars, Inspection and Machine Booklet.

Trophies will be awarded to the winning teams and individual prizes to the high bowlers of the season. Following are the schedules for both leagues:

GETS POSTHUMOUS AWARD

Mrs. Theodore Schepkowski, the former Miss Rachel Orr, of Brevard, received recently the Bronze Star posthumously awarded her husband, Pvt. Ted Schepkowski, for action above and beyond the call of duty on January 16 of this year. Pvt. Schepkowski also received a citation from the French government. Mrs. Schepkowski is now in Washington, D. C., taking American Red Cross training for overseas service.

Schedule Of Men's Ten Pin League, 1945-46

CODE:

- Team No. 1—Maintenance, E. E. Vassey, captain.
- Team No. 2—Champagne, W. W. Albert, captain.
- Team No. 3—Refining Room, Jack Rhodes, captain.
- Team No. 4—Control, Marjorine Bevacqua, captain.
- Team No. 5—Machine Room, L. E. Callender, captain.
- Team No. 6—Office, Charles Cook, captain.
- Team No. 7—Pulp Mill, Clyde Galloway, captain.

Seven-team schedule, 20 weeks. Began October-15, 1945.

	Alley 1-2	Alley 3-4	Alley 5-6	Team Not Bowling
October 15	1-2	3-4	5-6	7
October 22	5-7	1-3	2-4	6
October 29	5-4	2-6	7-3	1
November 5	3-6	1-5	7-2	4
November 12	7-1	5-2	4-6	3
November 19	2-3	6-7	4-1	5
November 26	6-1	4-7	3-5	2
December 3	5-6	1-2	3-4	7
December 10	2-4	5-7	1-3	6
December 17	7-3	5-4	2-6	1
January 7	7-2	3-6	1-3	4
January 14	4-6	7-1	5-2	3
January 21	4-1	2-3	6-7	5
January 28	3-5	6-1	4-7	2
February 4	3-4	5-6	1-2	7
February 11	1-3	2-4	5-7	6
February 18	2-6	7-3	5-4	1
February 25	1-5	7-2	3-6	4
March 4	5-2	4-6	7-1	3
March 11	6-7	4-1	2-3	5

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Women's Duck Pin League, 1945-46

CODE:

- Team No. 1—Office.
- Team No. 2—Control.
- Team No. 3—Endless Belt.
- Team No. 4—Finishing.
- Team No. 5—Champagne Stars.
- Team No. 6—Inspection.
- Team No. 7—Machine Booklet.

Seven-team schedule—20 weeks—Began Wednesday, October 24, 1945.

	Alley 1-2	Alley 3-4	Alley 5-6	Team Not Bowling
October 24	1-2	3-4	5-6	7
October 31	5-7	1-3	2-4	6
November 7	5-4	2-6	7-3	1
November 14	3-6	1-5	7-2	4
November 28	7-1	5-2	4-6	3
December 5	2-3	6-7	4-1	5
December 12	6-1	4-7	3-5	2
December 19	5-6	1-2	3-4	7
January 2	2-4	5-7	1-3	6
January 9	7-3	5-4	2-6	1
January 16	7-2	3-6	1-3	4
January 23	4-6	7-1	5-2	3
January 30	4-1	2-3	6-7	5
February 6	3-5	6-1	4-7	2
February 13	3-4	5-6	1-2	7
February 20	1-3	2-4	5-7	6
February 27	2-6	7-3	5-4	1
March 6	1-5	7-2	3-6	4
March 13	5-2	4-6	7-1	3
March 20	6-7	4-1	2-3	5

PRODUCTION PETE



The eighth and final War Loan drive, known as the "VICTORY LOAN", starts October 29th. and ends December the 8th. The national quota is seven billion of which four billion is to be bought by individuals. Secretary of the Treasury, Fred Vinson, has emphasized the importance of this drive and every Ecustan is expected to co-operate to the fullest extent in purchasing these Victory Loan bonds.

Tested Recipes

SOUTHERN SPOON BREAD

2 cups cornmeal
1½ cups sweet milk
2 cups boiling water
1 teaspoon salt
3 large tablespoons butter, melted
3 eggs

Sift meal three times and mix until it is smooth into the boiling water. Add the melted butter and salt, and thin with the milk.

Separate the eggs, and beat until light, folding first the yolks and then the whites into the batter. Pour into a buttered baking dish, bake about 30 minutes in a moderate oven (350 degrees), and serve in its dish.

SWEET POTATO PUDDING

6 sweet potatoes
6 tablespoons butter (or vegetable shortening)
6 tablespoons brown sugar
Grated rind and juice from 1 lemon or 1 orange
2 bananas (optional)
Cinnamon

Peel the cooked or baked potatoes and mash smooth. Add the melted butter and brown sugar, the lemon rind and juice, and beat thoroughly. Pour into a buttered casserole (lined, if you wish, with sliced bananas). Put more brown sugar and a little butter and cinnamon, if possible, over the top, and bake ½ hour at 325-350 degrees.

Here are some new slants on old ideas. Now that winter is coming, you might like to add these to your collection and use them often.

RABBIT IN CASSEROLE

1 large or 2 smaller rabbits

Hot water

Salt

Lemon juices (or vinegar)

3 slices fat bacon

4 tablespoons butter

4 tablespoons olive or other oil

½ cup flour

Salt, pepper, speck of clove, etc.

1 cup stock or water

1 handful chopped fresh herbs

(parsley, sage, etc.)

1 cup tomato juice

Cut up rabbit and soak for an hour or more in the hot salty water and lemon juice. Cut the bacon into small pieces and fry in the butter and oil. Dry the meat, and shake well in a paper bag with the flour and condiments. Fry in the hot fat, turning often until each piece is very brown.

Add the stocks and herbs, and cover closely. Cook slowly about an hour or until tender.

Remove the meat to a hot casserole. Add the tomato juice to the skillet and stir thoroughly until the sauce is thick and bubbling. Pour over the rabbit and serve.

SLICK CHICK

Mother: Have you scolded Willie about the low marks on his report card?

Father: No, every time I do he reminds me that he's an exemption on my income tax.

DAFFYNITION

"What is the definition of a man successful in love?"
"A bachelor."