



TOT TALK

One of the cuter stories we've heard recently about moppets is supposed to have actually happened.

A certain first grade teacher decided it would be nice to have a Washington's birthday party for her pupils. Needless to say, everybody had a wonderful morning, especially when it came time to eat the ice cream and cake.

One little boy, when he arrived home, was telling his mother of the day's activities, and made special mention of the birthday party. "I think that was fine," his mother commented, "and whose birthday was it?"

Shrugging his shoulders, the little boy replied, "I don't know, because he wasn't even there!"

And then, there's the story of the little girl who overheard her mother when she said that a neighbor's telephone had been changed. "Does that mean he lives on a different dial now?" the youngster inquired.

Most adults agree that Autumn is a melancholy season, but apparently this insidious sense of foreboding doesn't affect children. The ones we've observed closely — and that includes every kid who comes along — seem to enjoy all the marvelous aspects of these golden days without experiencing the instinctive feeling of sadness that

plagues older mortals.

Perhaps the sadness of Autumn, in large measure, stems from the fact that we become more mindful of the past, and not necessarily from a subtle fear of the future. Childhood doesn't dwell on retrospect, and even if it were so inclined, it doesn't have a great deal of past to mope over.

At that, nostalgia can be more of an asset than a liability for those of us who are getting along in years. God, in His divine kindness, heals our grief with the passing of time, while allowing more pleasant things to remain fresh and constant in our memories.

If you can't be a child, at least you can remember your childhood and be glad.

The greatest difficulty with the world it not its inability to produce, but its unwillingness to share.—Roy L. Smith

What's Cooking

New Bern housewives will certainly want to try their hand at "Apple Pie '63" — the recipe that netted the \$25,000 top prize in Pillsbury's latest contest. It was submitted by Mrs. Erwin J. Smogor of South Bend, Ind.

Her husband is a truck dispatcher, and you may rest assured that he appreciates Mrs. Smogor's culinary ingenuity. As for the \$25,000, both of them know how to appreciate that. With this kind of money, you can buy an awful lot of apples.

"Apple Pie '63" calls for one-half pound of light colored candy caramels; one-half cup of evaporated milk or light cream; three cups of sifted all-purpose flour; one-fourth cup of sugar; one and one-half teaspoons of salt; six tablespoons of butter; one fourth-cup of cooking oil; one unbeaten egg; one-fourth cup of cold water; one third cup of walnuts chopped.

Melt caramels with evaporated milk over boiling water, stirring occasionally; keep over hot water. Sift flour with sugar and salt into mixing bowl. Cut in butter until particles are fine. Blend oil with egg and water until slightly thickened. Add to dry ingredients; stir until mixture holds together. Form into a square.

Roll out on ungreased 17x12-inch sheet of heavy duty aluminum foil within one inch of edges. Smooth edges; flute. Fold foil around pastry to 15x10-inch rectangle. Place on an ungreased cookie sheet.

Place filling on pastry. Drizzle caramel sauce, thinning with a few drops of milk, if necessary, in wide strips over apples. Sprinkle between caramel sauce. Sprinkle with walnuts. Bake at 375 degrees for 30 or 35 minutes. Serve warm or cold.

Apple filling: Combine one cup of sugar with one-third cup of all-purpose flour and two teaspoons of grated lemon rind in a saucepan. Stir in six cups of pared and sliced apples and one-fourth cup of lemon juice. Cook over medium heat, stirring constantly until thickened.

Cream cheese topping: Whip one cup (8 ounce package) of cream cheese, one unbeaten egg, and one-third cup of sugar until fluffy and smooth.

We haven't tried this recipe yet, but you'll agree any apple pie that

As Seen in The Mirror's SPORTS REFLECTIONS of Athletes and Events

Goldsboro's unimpressive Earthquakes need no pep talk, on the even of their home-park battle with the New Bern High school Bears. The Wayne outfit has lost two years in a row to the 3-A Bruins, and is anxious to turn the tables.

Last season the Quakes were blanked 14-0, and in the 1960 nightmare before their own unhappy fans they suffered the humiliation of a 33-7 slaughtering. As for the Bears, they are determined to prove to critics that they're a better ball club than their 1962 record indicates.

Although the Jacksonville Cardinals have been touted as the top 3-A team in the Eastern half of the State, we're not convinced. Andy Hewlitt's lads didn't look like

world beaters last Friday against the locals. But for the fact that the Bears fumbled away their chances, they might well have won instead of dropping a 14-7 decision.

Tonight the Cards can expect trouble when they engage the Kingston Red Devils, and with Elizabeth City, Washington and Roanoke Rapids still on the agenda, it's apt to be tough sledding. At this stage, picking a Northeastern Conference champion is strictly guess work.

A honey of a ball game appears to be in store for fans tonight, at Morehead City. Coach Norman Clark's Eagles are playing host to Havelock in a contest that will go a long way toward determining the final standings in the 2-A Coastal Plains Conference.

Morehead City had its role of in-outstanding tosser we've seen in vicinility badly tarnished a couple of weeks back, when Windsor tied the Eagles 7-7 in a tremendous upset. Havelock has won all of its five starts, and is hoping to throttle the expert passing of David O'Neal on this October evening.

can win \$25,000 is worth duplicating. You won't reap a fortune like Mrs. Smogor did, but it's a pretty good bet that your family will go for "Apple Pie '63" in a big way.

By the way, how many calories would you guess are in this pie? Obviously it wasn't designed to make you lose weight.

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