



Margaret Stevens--one of our favorite New Bern teachers--has a flock of poets in her fifth grade class. She assures us that they will be pleased rather than insulted if some of their masterpieces appear in our Tot Talk column.

Bobby Marshburn wrote this gem--titled "The Oodle Doodle

Bird."

The Oodle Doodle bird makes his house in the ground, And he usually digs it very round.

He loves worms, but how he hates germs, He gets a stomach ache from eating too many worms.

The Oodle Doodle bird has a pretty breast, But he usually has a sloppy nest.

Some day wouldn't you like to see The Oodle Doodle bird up in your tree?

Charles Rice composed the following tribute to Thomas Edison:

If Thomas hadn't invented the phonograph, People wouldn't want his autograph.

And from that phono People have made the sterno-- No, not that, I mean the stereo.

And of course you know about the light bulb, That produces our light, Well, if it weren't for that,

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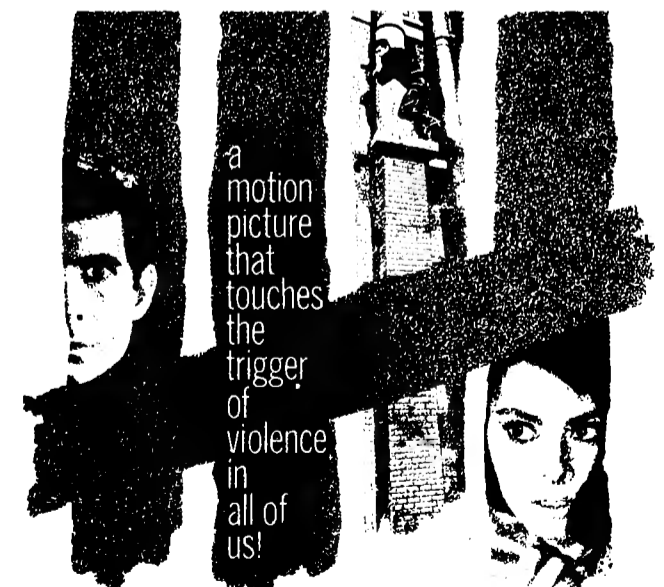
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**SOPHIA LOREN / ANTHONY PERKINS**  
**ANATOLE LITVAK'S**  
**FIVEMILES TO MIDNIGHT**

CO-STARRING **GIG YOUNG** AND **JEAN-PIERRE AUMONT** SCREENPLAY BY **PETER VIERTEL** AND **HUGH WHEELER**  
ADAPTED BY **PETER VIERTEL** AND **ANDRE VERSINI** FROM AN ORIGINAL IDEA BY **MUSIC BY** **ANATOLE LITVAK** PRODUCED AND DIRECTED BY **ANATOLE LITVAK** RELEASED THRU **UNITED ARTISTS**



The usually sultry Sophia Loren is caught in a girlish pose with Anatole Litvak, producer-director of her latest film, "Five-Miles to Midnight." The high-tension drama which opens Sunday at the Tryon Theatre, through United Artists release co-stars Anthony Perkins and Gig Young.

You wouldn't be able to see at night.

These are delightful samples of the poems being produced by local fifth graders. We'll unveil more of the same for your enjoyment next week.



New Bern housewives who may have wished for a way to prepare apples with less sugar have a delicious answer in this recipe. It comes from way out in Nebraska, and not only uses less sugar but no water.

Into a heavy kettle with a tight lid, place half a stick of sliced butter or margarine. Allow it to melt over low heat. Add three quarts of pared, sliced apples. Sprinkle over three-fourths cup of white or brown sugar, or a mixture of both. Do not stir.

Cover and cook on a medium flame for 10 minutes. Then stir. Watch carefully, so as not to burn. Usually enough juice is formed to prevent burning. While these are cooking, slice thin one lemon, which is added now with the juice of one orange and a half teaspoon of salt. Reduce flame to simmer and allow to cook until apples are soft.

Use as sauce or graham cracker crust pie. Bake as usual with graham cracker topping. You can vary the flavor of the applesauce by adding red cinnamon candies or nutmeg or cinnamon and cloves.

The originator of the recipe says that sometimes she adds all of the above flavorings at one time. The sauce can be cooked to the consistency of apple butter and you should find the results highly satisfactory.

Have you ever had the notion to try mixtures of canned soups? This recipe calls for one can of condensed cream of asparagus soup; one and a half cans of water; one can of chicken gumbo soup.

Blend cream of asparagus

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soup and water in a saucepan. Add chicken gumbo soup. Heat, stirring oc-

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caslonally, and you'll end up with four servings of soup that is quite tasty.

Or, for rosy chicken vegetable soup, mix one can of chicken vegetable soup, half of a soup can of tomato juice, and a half can of water. Heat, while stirring occasionally. It makes two or three servings.

Aren't you glad you read our What's Cooking column today?

Nature is grand so long as men and women leave her alone.

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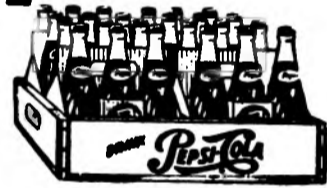
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