

Books I've Read And Enjoyed

March is one of the best reading months of the year, an in-between month, with winter still lingering, spring not yet here. It will give you time to catch up on those books you've been intending to buy and read "when you have more time." Why not go to the library today and stock up on those titles you've been wanting to read. The following books are new in the Thomas Hackney Braswell Library.

A LIGHT IN THE WINDOW

by Mary Roberts Rinehart
A family saga spanning the past 30 years in the life of the Waynes, whose loves and hatreds, happiness and sorrows were all inextricably bound up with the business of book publishing.

THE PURPLE PLAIN

by H. E. Bates
The author of "Fair Stood the Wind for France" has written another fine story of love and war. It centers about a disillusioned British Squadron Leader who regains the will to live with the help of a Burmese girl.

THE WHIP

by Sara Elizabeth Mason
A criminal story with a difference, in which a self-confessed murderess whose ugly childhood environment might have made it possible for her to kill is believed to be guilty of the crime until her own gentle nature and true personality are taken into consideration.

April Fool's Day

The modern custom of sending one upon a bootless errand on the first day of April is of uncertain origin. It is possible, however, that it may be a relic of some old heathen festival. The custom, whatever its origin, of playing little tricks on this day, whereby ridicule may be fixed upon unregarded individuals, appears to be general throughout Europe, and is now of almost universal scope.

He: "You look sweet enough to eat."

She: "I do eat. Where shall we go?"

He's the luckiest man in the world — he has a wife and a cigarette lighter, and both of them work.

Plentiful Tips

In the wake of the grain conservation program many young chickens as well as old hens will be coming to the market to make poultry plentiful. If it's to be juicy, tender, and evenly-done to the bone, poultry must be cooked at moderate heat.

Markets should be well supplied with celery by now giving it a place on the plentiful for March.

Full asparagus production is expected by late March, and in April. Light shipments are being made now.

Supplies of cabbage will be good for next several weeks; and probably through the spring. It's listed as a plentiful of the month.

Broccoli supplies should be heavier by end of March. The quality of the crop is generally good.

Suggested foods for menu preparation for the week of March 19 to March 25, 1948 are:

Fresh Fruits: grapefruit, oranges, lemons, apples, winter pears.

Canned Fruits: orange juice, grapefruit juice, blended juices, grapefruit segments, apples.

Poultry: Stewing chickens.

Fresh vegetables: Sweet potatoes, Irish potatoes, Beets, Cabbage, Celery, Lettuce, Spinach, Snap beans, Carrots.

Canned Vegetables: Sweet potatoes, Spinach, Snap beans, Tomato products, juice, catsup, paste, and puree, Corn, Peas (lower grades), Pumpkin.

Other Foods: Fruit spreads, Walnuts, filberts, Pecans, Dried (prunes, raisins, peaches, figs), Frozen fruits and vegetables, Peanut butter, Oatmeal, Eggs, Sugars and syrups, Honey, Fresh, frozen fish.

A special feature this month is the movement to the market of the new crop of Florida early Irish potatoes that is now under way in sizable volume. All reports indicate a very good yield of excellent quality. —Food Review.

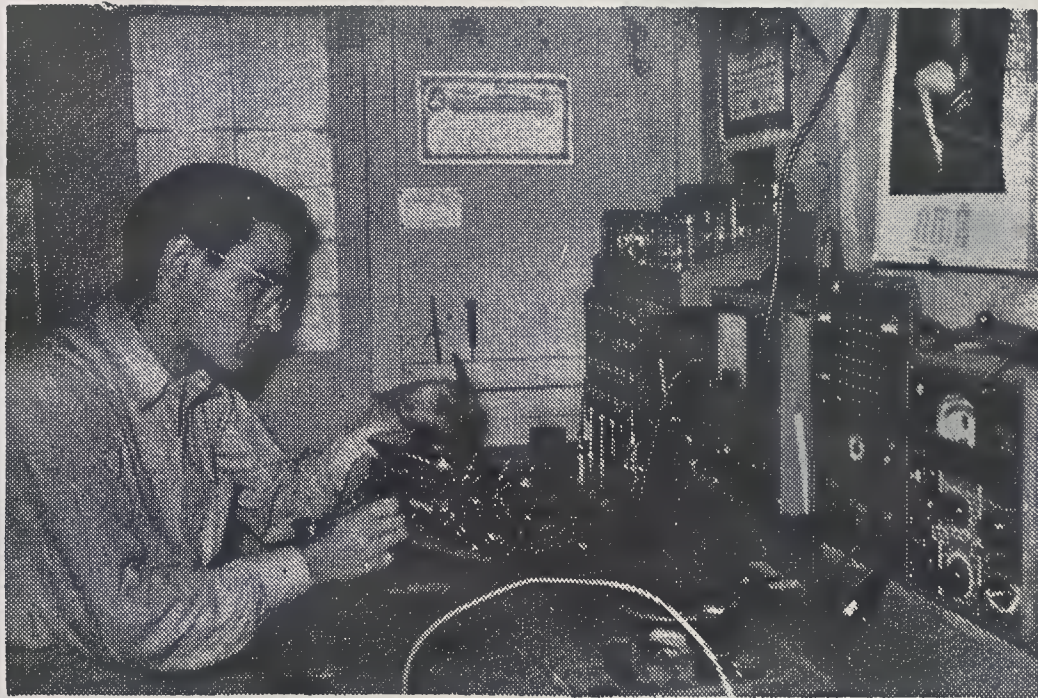
Question: "What did the lightening bug say when he lost his tail?"

Answer: "I'm delighted—no no end."

Customer: Have you a book called 'Man the Master of Women?'

Salesgirl: The fiction department is on the other side, sir.

Profitable Pastimes



The picture above shows John David Young, first shift employee of the Weaving Department, carrying on his profitable pastime in his radio repair shop. Beginning this as a hobby, his interest in radio developed this home work shop located in his garage. Although an extremely small space John has neatly and conveniently arranged his equipment and parts so as to provide ample working space. Above he is testing a radio with his combination AC-DC Voltmeter, Ammeter and Ohmmeter. His signal generator and tube testing devices are seen on his work bench. Of course this is a part-time job which Young enjoys after completing his regular day's work.

Through a correspondence course in radio John Young became intensely interested in the field of radio and spent approximately six months at the N.Y.A. Training Center at Raleigh, N. C.

where he continued his study of radio. His license as an amateur radio operator, second class, are shown on the wall just above his left hand, and just above these licenses is his diploma received at the N.Y.A. Training Center for having completed their radio training. Employees will undoubtedly recognize the Army-Navy "E" Award certificate of Sidney Blumenthal and Co. Inc., on the wall directly in front of him. With the coming of war all amateur licenses were cancelled, and John has not renewed his license.

Young further qualified himself for radio repair work by part time duty in a local radio repair shop. He began his own shop on North Church Street in March, 1942. The shop shown above is located at 700 North Pine Street. He has been praised by many Caromount employees for the fine repairs on their radios.

Food Pointers

March is "bread and gravy" month — time to make economical use of good enriched bread and the tasty gravy made from inexpensive cuts of meat. It's good etiquette to eat every drop of gravy —and it's easy to do when served over bread or toast. Enriched bread contains B vitamins, iron and food energy at a small price.

If a tuna fish casserole is the featured attraction on a Lenten meal, make it more attractive by weaving a biscuit dough topping. Add two tablespoons chopped parsley to a biscuit dough using two cups enriched flour. Roll out the dough one-fourth inch thick. From half the dough, make the linings for individual casseroles. Fill with a favorite tuna fish mixture. From the remaining biscuit dough, cut one inch strips and weave together loosely to form a topping for each casserole. Cut to fit the shape of

the container.

Here's an easy way to dramatize leftovers of the Easter ham. Make tricky little biscuit cups and serve creamed ham chunks in them. The biscuit cups are made by cutting circles from enriched biscuit dough and pressing into muffin pans. Prick the bottom with a fork and bake the cups in a hot oven (450 degrees F.) eight to 10 minutes. It may be easier to form the cups by fitting the circles of dough on inverted large greased muffin pans. A four-inch cutter will make circles of just the right size.

No waste of flavor when leftover bits of meat are used in this way. It's recommended for chicken, ham or pork leftovers from the Easter feast. Make an enriched flour muffin batter, using a base of two cups of flour. Into the batter, fold chunks of cooked meat, one to one and one-half cups. Bake as usual and serve split wide open with any leftover gravy.