

The Cherokee Scout

HOME PAGE

ANY QUESTIONS?

This information service on education is brought to you by special arrangement with Teachers College Columbia University, New York City. Questions on education may be submitted through this newspaper.

QUESTION: How can parents break the "tantrum habit" in children of pre-school age?

REPLY: In all cases, parents should remember that a tantrum is an emotional paroxysm with the child quite out of control of himself. Spankings or other punishment only make things worse.

Dr. Ruth Strang, specialist in child guidance at Teachers College Columbia University, outlines certain general procedures which tend to discourage tantrums. 1) The child's outbursts should not be made the center of attention, and the outbursts should not cause any noticeable excitement in others. 2) Outside of very exceptional circumstances, the child should not be given the thing he is screaming for or bribed to be good. Yielding and bribing only invite repetition of the tantrum. 3) The child should be made to feel that he himself is accepted although his behavior is disapproved. 4) The child should be isolated from the group as long as he is in a tantrum. He can be told that he is annoying the others and must stay by himself until his temper is over. If possible, he should not be touched. He should not be seized or shaken. This only gives him another cause for protest.

These are only general procedures. It is obvious that a prescription for the treatment of different kinds of problems cannot be given. Each child must be studied individually.

QUESTION: How many junior colleges are there in the United States? How rapidly is the number increasing?

REPLY: For the year 1937-38 there were 556 junior colleges with an enrollment of 155,588. 250 of these with 70 per cent of the total enrollment were publicly controlled.

In the past 8 years the enrollment in junior colleges has more than doubled. In 1929-30 there were 436 junior colleges with an enrollment of 74,088; in 1933-34 there were 521 with an enrollment of 107,807.

Summer "Salvation" Cake

By Frances Lee Barton

LUSCIOUS chocolate ice box cake, far from difficult to make; just the thing we like to eat as a summer supper treat. Read this recipe a while; clip it for your "special" file. But don't file it 'till you make— one delicious ice box cake! Company comes while you're away—this cake always saves the day.



away—this cake always saves the day.

Luscious Chocolate Ice Box Cake
4 squares unsweetened chocolate; ½ cup sugar; dash of salt; ¼ cup hot water; 1 tablespoon cold water; 1 teaspoon granulated gelatin; 4 egg yolks; 1 teaspoon vanilla; 4 egg whites, stiffly beaten; ½ cup cream, whipped; 3 dozen lady fingers.

Melt chocolate in top of double boiler. Add sugar, salt, and hot water, stirring until sugar is dissolved and mixture blended. Add cold water to gelatin and mix. Add to hot chocolate mixture and stir until gelatin is dissolved, then cook until mixture is smooth and well thickened. Remove from boiling water; add egg yolks, one at a time, beating thoroughly after each. Place over boiling water and cook 2 minutes, stirring constantly. Add vanilla; cool. Fold into egg whites. Chill. Fold into whipped cream. Line bottom and sides of mold with waxed paper. Arrange lady fingers on bottom and sides of mold. Add thin layer of chocolate mixture, then arrange lady fingers and chocolate mixture in alternate layers, topping with chocolate mixture. Cut off lady fingers around sides of mold and arrange cut pieces on chocolate mixture. Chill 12 to 24 hours in refrigerator. If desired, add ½ cup finely cut walnut meats to chocolate mixture before turning into mold. Unmold. Serves 12.

Home Demonstration Club Has Annual Picnic

The Martins Creek Home Demonstration club held its annual picnic at the home of Mrs. Preston Ingle with Miss Aline Richardson sponsor.

Games and contests were played before and after the picnic lunch. Winners in the contest were Mrs. J. B. Chastain and Mrs. Robert B. Brown. Those enjoying the affair were: Misses Aline Richardson, Agnes Stalcup, Mrs. Ada Martin, Mrs. Mae Coleman, Mrs. Letitia Martin, Gene, Mar-

garet and Ben Martin, Mrs. A. B. Stalcup, "Sammy" Stalcup, Mrs. J. B. Chastain, Lucille and John Boyde Chastain, Mrs. Verlin Keasler, Eva Nelle Keasler, Mrs. Vaughn Ricks, Billy Ruth Ricks, Mrs. A. G. Smith, Jerry Ruth Smith, Mrs. Preston Ingle, Bobby Ingle, Mrs. Robt. B. Brown and baby, Barbara La Verne.

TEN SIMPLE RULES TO GET 25% MORE WEAR FROM TIRES

According to operators who have kept records, you can add 25% to your tire mileage by following a few simple rules.

Inspect your tires every morning when starting out. You can tell just by looking at them whether they are about right as far as pressure is concerned.

Avoid putting more air in the front tires than in the rear unless the distribution of your weight, front and rear, indicates this should be done.

If you use chains in winter, don't fasten them on the wheels too tightly. You get better traction with loose chains... and longer tire wear.

Quick, jerky starts grind rubber off your tire treads. Avoid them. Similarly, avoid sudden stops. When tires slide it's the rubber, not the pavement, that takes the biggest punishment.

Tires wear out much more rapidly at high speeds. A moderate speed will add thousands of miles to tire life. Don't bang your tires against curb-

stones. Blowouts are likely to follow. "burn up" miles of rubber.

Go around corners slowly. Squeezing around corners at high speeds scrape miles off your tires.

Keep your car in the shade when you park it. Sunshine and heat will wear out your tires. Spare tires are like humans. They need exercise to keep in condition. Put your spare tires on the truck occasionally and give them some exercise.



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Plums! Plums! Plums!

By Frances Lee Barton

GOOD old-fashioned plums, turned into jam by using the most modern recipe, will assure you of an excellent "spread" for your winter bread and biscuits. Can and preserve plenty of fruits and berries as they are in season. Today it's "plum time." Here is a "Plum Jam" recipe that is "plumb timely."



Plum Jam

4 cups (2 lbs.) prepared fruit; 7 1/2 cups (3 1/4 lbs.) sugar; 1/2 bottle fruit pectin.

To prepare fruit, pit about 2 1/2 pounds fully ripe fruit. Do not peel. Cut in small pieces and crush thoroughly. Add 1/4 cup water, bring to a boil, and simmer, covered, 5 minutes. (Sour, clingstone plums give best color and flavor. If sweet plums or freestone plums are used, substitute 1/4 cup lemon juice for 1/4 cup of prepared fruit specified.)

Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled fruit pectin. Stir near quickly. Paraffin hot jam in 6 oz. Makes about 11 glasses (6 fluid ounces each).

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