

HISTORY BEGINS AT FORTY

College President and Playwright Discuss Odd Facts About Making Famous Characters Be Their Age

THE outstanding American hits his first high in achievement at forty. So says Dr. Dixon Ryan Fox, President of Union College, and historian.

"Now I don't mean that men are at the zenith of their powers at 40, by any manner of means," he said, "quite the contrary. But it does appear that critical turns in American history were influenced by men whose 'average' age is forty.

"For example, let's take a few of the men whose lives have been dramatized recently on the air: Mark Twain was 40 when he wrote 'Tom Sawyer', Robert Fulton 38 when he launched his steamboat, Peter Cooper 39 when he built the 'Tom Thumb', one of the first steam engines, Victor Herbert 44 when he wrote 'Babes in Toyland', Barnum 40 when he brought Jenny Lind to America, Sousa 38 when he organized his band, Horace Mann 44 when he was most active in bettering education in the United States, Elizabeth Blackwell 36 when she founded the first all-woman staffed hospital, Lincoln 39 when he was elected to Congress, Benjamin Franklin 42 when he gave up writing to devote his life to scientific research.

has one great advantage over the legitimate stage when it comes to re-creating famous characters.



Dr. Dixon Ryan Fox "Their average age is 40"

"And what manner of men are they? Well, statesman, musician, doctor, educator, engineer, inventor, author, promoter, a wide cross section of American citizens who have contributed to the advancement of our industry and culture."

According to Kenneth Webb, Broadway playwright who works with Dr. Fox on the production of the Cavalcade of America, making these people sound their age to the ear in dialogue presents numerous difficulties.

"I had a great deal of time studying records that will give me a clue to a man's speaking voice," said Mr. Webb, who has been author in co-author of many Broadway hits including 'One of the Brides' and 'The Gay Divorcee.' "And odd as it seems, that sometimes gets us into trouble.

"But people think a great man's voice should have dignity. So, they associate his recent with the part of the country he comes from. When we produced a script based on the life of Victor Herbert we ran into all sorts of snags. Herbert, you see, was born in Ireland of German parentage. German was always spoken in his home, so, quite naturally, when he was with Germans he spoke with a German accent—when with Irishmen, with a brogue. Consequently his German friends believed the brogue was a fake and people who instinctively associated him with Ireland were as staunch disbelievers in the German accent.

Radio, according to Mr. Webb,

Barbecues for the Modern Dinner Table

Pungent Sauce Gives Flavor and Zest

THE barbecue, American as baked beans—old time favorite of the South and West—is now enjoying a renewed interest.

Just say the word barbecue and the memory harkens back to traditional outdoor gatherings and the aroma of wood smoke, spiced and roasted meat, scenting the air for miles around. Today we have a kitchennette version of the barbecue for the modern dinner table.

Now, in the season of spring broilers, there is a popular substitute for the steer of the ranchers and the shoats of the southerners used on these gala occasions. In the old days a great pit was dug and juicy hunks of meat whetted appetites. The barbecue fire started the night before in the bottom of the pit with hickory or apple wood, forming a bed of coals. Over the top stretched a grill or meshed wire and the well seasoned meat laid in place. At intervals the cookman-cook swabbed the meat with a mixture of vinegar, melted suet, salt, pepper, onion, garlic and what not. Every barbecue master had his own recipe for sauce and guarded that recipe as zealously as his silver trimmed saddle.

But today the barbecue has come in from the great open spaces and invaded the kitchennette in a simplified version which, nevertheless, has all the old-time flavor and zest. More delicate, perhaps, but the pungent sauce is still the thing that piques the palate.

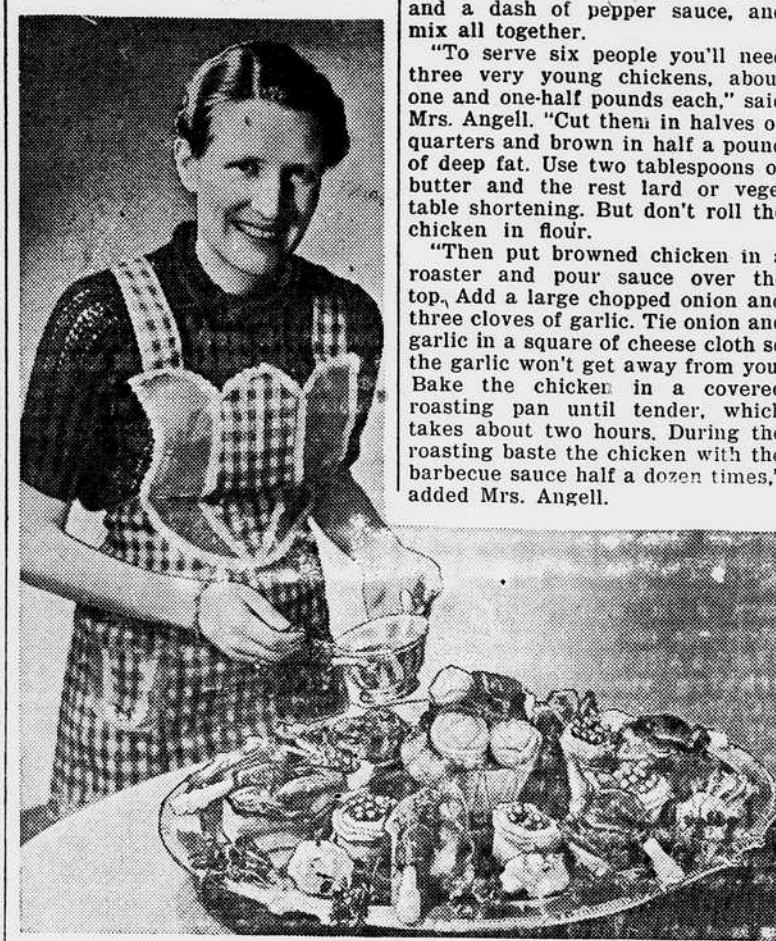
In championing chicken barbecue Mrs. Helen C. Angell of Columbus, Ohio, crowned queen of all-around cooks at the 1937 National Women's Exposition of Art and Industries. Illustrates that a well mixed sauce adds the necessary flair to a kitchennette barbecue. Broadcasting her prize-winning menu on the "Heinz Magazine of the Air," Mrs. Angell gave the follow-

ing sauce ingredients: Mix one cup of tomato ketchup with one-quarter cup each of beef-

steak sauce, cider vinegar and sugar. Add half cup of Worcestershire sauce, one-half cup of water and a dash of pepper sauce, and mix all together.

"To serve six people you'll need three very young chickens, about one and one-half pounds each," said Mrs. Angell. "Cut them in halves or quarters and brown in half a pound of deep fat. Use two tablespoons of butter and the rest lard or vegetable shortening. But don't roll the chicken in flour.

"Then put browned chicken in a roaster and pour sauce over the top. Add a large chopped onion and three cloves of garlic. Tie onion and garlic in a square of cheese cloth so the garlic won't get away from you. Bake the chicken in a covered roasting pan until tender, which takes about two hours. During the roasting baste the chicken with the barbecue sauce half a dozen times," added Mrs. Angell.



Here's a play by play description of the prize winning dish of the year—barbecue chicken—concocted by Mrs. Helen C. Angell of Columbus, Ohio. The centerpiece is a nosegay of turnips and beets carved like roses and fringed with violet leaves. The chicken is set on oblongs of toast. Mounds of cooked squash have a small depression in the center filled with buttered peas. And flowerlets of cooked cauliflower have been sprinkled with grated cheese and paprika, browned under the grill, and garnished with slices of toasted almonds. Mrs. Angell, who won the 1937 all-around cooking championship at the National Women's Exposition of Arts and Industries, is shown adding dips of barbecue sauce to her famous dish.

Vegetables Appeal to a Man's Fancy



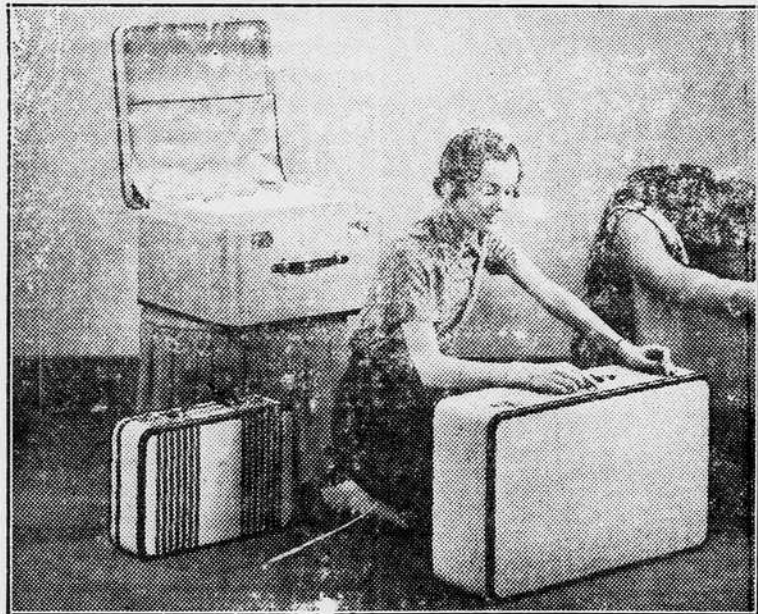
IN the spring a young man's fancy often turns to thoughts of a vegetable dinner instead of love. And that, whether he's 14 or 40. But he's critical and those vegetables must be cooked just right, be perfect in form with the appeal of natural flavor and good color.

Do you know how to prepare a main course of vegetables like that? Sure, you'll say; cook them in separate saucepans. Not at all, for that means extra work for you. There's an easy old way brought up to date, a modernized version of grandmother's method of cooking vegetables all in one pot. Today if your

range has a deep well cooker use it; or if not, a heavy aluminum kettle with a tight cover having a vent in it will serve the purpose.

Should the vegetables be small, make separate mounds of them on the bottom of the kettle; add one cup of boiling water. Cover, place over a top burner of your modern automatic gas range and when boiling begins, adjust the burner valve to simmer. Then the vegetables cook gently in steam and the flavor of each remains distinct, believe it or not. Season the vegetables well and serve with parsley butter. They will tempt the voracious appetite of any man.

TROUSSEAU LUGGAGE



Luggage—Oshkosh Trunks, Inc.

Ready for the honeymoon with new luggage of lightweight duck with leather bindings. Both hat and shoe case and large suitcase have removable trays. Overnight case of woven striped duck.

A BRAND new trousseau and an exciting honeymoon all scheduled mean one more "must" for the bride—namely, brand new luggage. And what fun to choose sleek and smart new pieces to take the place of the battered relics of school days, pieces to be proud of now and to use for many years to come.

Since the average wedding trip is for two or three weeks at most, hand luggage will fill the bill. If carefully selected, it will be easier to pack and much easier to lounge on route. Besides, the new hand luggage will accommodate an amazing amount of clothing with a minimum of wrinkles or other dimples.

A wise nucleus for a marriage wardrobe is a large wardrobe case with hangers or a large suitcase with tray. This will take eight or more dresses or suits, with a good bit of space for shoes, hats, and underwear in the body of the case. Another necessity is an overnight case. Unless you have a number of pieces of luggage, don't buy the smaller size case. A 22 inch or 24 inch case will be far better. These sizes will take not only actual overnight necessities, but a change of underwear, an extra dress and pair of shoes. If you go on your trip by motor, stopping at a hotel at night, you need take only this case up to the room, leaving your other large case undisturbed until your destination is reached.

For a slightly larger budget, the logical addition to these pieces would be a hat and shoe trunk. This will take six pairs of shoes and several hats, and has a tray and roomy pocket that are ideal

for all sorts of extras—sweaters, bathing suits, etc. All sorts of materials are being shown for luggage this year, but the fabric cases come in such attractive colors and are so light in weight, that they continue as favorites with the majority of women. If they have been treated to make them waterproof (and all good cases are) these cases will give years of good service and are naturally quite a bit less expensive than leather.

But whatever you buy, take care in your selection. In the past few years, large quantities of shoddy and inferior luggage have flooded the market, and many a bargain has turned out to be far from that when handles fell off, locks refused to stay shut and corners mashed in. Good luggage is an investment and should be bought as you would buy your silver or linens—either from a dealer whom you know and trust, or made by a manufacturer whose name you know and whose integrity has been established by years of honest business. It's sturdy materials and good construction that you are buying, for in luggage, as in many other things, beauty is more than skin deep.

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