

Reported Ill



EDWARD STETTINIUS

Boy and Friendly Cop Share Little Secret

OLEAN, N. Y. (UP)—A little boy and a rookie Olean policeman have a secret.

The boy hasn't the same sled he got for Christmas but his mother isn't supposed to know.

The boy was trying out his present when suddenly it headed under the wheels of an automobile. But, the lad wasn't aboard; the policeman picked him off just in time.

The rookie then took him to a store and bought him a new sled, just like the ruined one.

The storekeeper, let in on the secret, knocked off half the price. The mother still has the same little boy, thanks to the young policeman.

LOVE THWARTED

ALMA, Wis. (UP)—Love couldn't find a way for Viola Love and Robert J. Love. They had their marriage annulled after learning they were first cousins. Marriage between first cousins is illegal in Wisconsin.

Birds May Give Clue To Fatness

By FRANK CAREY AP Science Reporter

ATHENS, Ga. — Research on birds may provide some clue to why some people get fat and others don't—even though their eating habits are the same—a University of Georgia scientist says.

Dr. Eugene P. Odum says he and Dr. J. D. Perkinson, a biochemist, are jointly studying the mechanism and nature of fat deposits which suddenly occur in migratory birds just before they take off for the north in the spring—or head south in the fall.

"The way these birds slap the fat on and off is amazing," he says.

"We are trying to learn all we can about this migratory-induced fat—including exactly what kind of fat it is, how and where it is distributed in the bird's body, and how it differs from normal fat the bird might have.

"If we can determine the mechanism of this unusual fat formation in migratory birds, it might be a start towards obtaining basic knowledge of why some people get fat and others don't when their eating and other habits are about the same.

"But it should be emphasized that any possible human application of these studies is merely a suggestion, supported by no research findings. Our project was undertaken primarily to try to cast more light on the riddle of bird migration—one of the greatest mysteries in biology. And even if we can clarify the picture with regard to fat formation in migratory birds, a great deal of work would remain to determine if the knowledge has human application. However, it is conceivable that the research on birds may furnish some clue to the phenomenon of human fat formation.

"What the human body does with fats is little understood. We still do not know enough about the changes that fat undergoes in the body and how it is utilized.

"In these migratory birds we have the opportunity of studying a fat-formation phenomenon that occurs regularly every year in the fall and in the spring.

It has been known for some time, he says, that migratory birds pack on fat just before taking-off time. Apparently, he says, it is nature's way of providing the birds with energy for flights over distances as great as 500 miles.

But until the Georgia studies were started, Odum declared, little work of any extensive nature had been undertaken along this line.

It is commonly theorized that lengthening days of spring and shortening days of fall set up some physiological mechanism that tips off the birds to get moving. But the "how" of the fat-formation in such birds is more of a stickler.

Odum says Dr. Albert Wolfson, now of Northwestern University, once exposed two groups of white-crowned sparrows to artificial "springtime." During the California winter, he placed them in a room and applied light designed to simulate a lengthened day.

One group of birds was a migratory variety, the other was a stay-at-home type. Under the stimulus of light the migrators disappeared when they were let out of the laboratory, but before they left, Wolfson found they had put on weight suddenly.

The stay-at-homes maintained their pre-experiment weight. Odum says scientists are not sure that amounts of food eaten are the only factor in fat formation.

At Georgia white-throated sparrows are caught in special traps when they arrive in Georgia from the north in October. Weighing shows that males average 26 grams, females 24.9.

After the birds are weighed, they're marked and set free. They don't roam far from the campus, so it's easy to trap them over and over again.

Other weight records are taken as the months pass. Often the investigators can follow the same bird through all weight

For A Meal In Lent . . . Canned Shrimp A 'Natural'



SHRIMP AND CHEESE . . . Lenten casserole combination.

By CECILY BROWNSTONE Associated Press Food Editor

A "natural" for Lent, canned shrimp is handy to keep on your larger shelf. Teamed with cheese, bread, milk and eggs, it makes the delicious and nutritious small casseroles shown in the accompanying photograph. Prepare individual casseroles for a tray supper some night and serve them with a fresh-tasting salad that has just the right tang for a fish dish. To make the salad put a bed of chicory in individual bowl, then several grapefruit sections with thin apple slices sandwiched between. Choose red-skinned apples to make the salads doubly attractive, and serve with a well seasoned French dressing.

And here's the recipe for the Hot Shrimp and Fritters shown. Add mayonnaise or hollandaise sauce for dunking if you like.

HOT SHRIMP AND FRITTERS
Ingredients: 1 cup sifted all-purpose flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon salt, 1 egg, 1/2 cup milk, 2 tablespoons chopped parsley, 1 teaspoon grated onion, 1 cup chopped well-drained cooked lima beans or peas or snap beans, 1 five-ounce can shrimp, 2 tablespoons butter or margarine.

INDIVIDUAL SHRIMP AND CHEESE CASSEROLES

Ingredients: 2 cups 1/2-inch bread cubes (about 6 slices), 1 cup grated American cheese, 1 five-ounce can shrimp (drained and shredded), 1/4 teaspoon dry mustard, 1/2 teaspoon paprika, 2 eggs, 2 cups milk.

Method: Place one-half of the bread cubes in 4 individual casseroles or 1 nine-inch deep pie plate. Sprinkle bread with half of the cheese and half of the shrimp; cover with second layer of bread, shrimp and cheese. Add mustard

and paprika to eggs; beat until blended. Add milk, beat to combine, and pour over bread layers. If desired place extra whole shrimp on top. Bake in a slow (325° F.) oven for 45 minutes. Serve immediately. Makes 4 servings.

Method: Sift together flour, baking powder and salt. Beat egg; add milk and beat to combine. Add dry ingredients; stir only until smooth. Add parsley, onion and vegetable. Drop by teaspoonful into shallow salad oil heated to 365° to 375° F.; fry until brown, about 3 to 5 minutes. Drain on absorbent paper; keep hot. Drain shrimps. Melt butter or margarine in pan; add shrimp. Heat until shrimp are lightly browned. Toss fritters and shrimp together; serve immediately. Makes 4 servings.



FRIED SHRIMPS . . . Dunk 'em in hollandaise.

changes, but even when they're not able to trap the same bird regularly, they get a workable average of the population.

As the fall and winter season progresses, the birds gradually put on weight until, in February, the males reach a peak averaging 29.8 grams, the females 28 grams.

"We think this increase, which is gradual, is a response to colder weather," said Odum. "When it gets colder, the bird eats more, and moreover, cold also stimulates the growth glands of the body."

Construction of the New York State capitol building at Albany began in 1867 but wasn't actually finished until 1879.

Aged Street Cars Find Many Uses

ATLANTA, Ga. (UP)—Atlantans hoped they had seen the last of the city's jolting, old-fashioned street cars when the final 200 were "retired" recently. But they were doomed to disappointment.

When some of the citizens drop in on the nearest barber for a haircut or attend Sunday school in the next few weeks, they may find themselves back inside one of the old bump-buggies.

E. M. Dixon, field man for a New York concern which bought up the final batch of street cars to be replaced by modern trackless trolleys, says the old cars are going fast at \$150 to \$300 each.

Dixon says he has sold street car bodies to be converted into houses, barber shops, Sunday school rooms, cafeterias, diners, photo studios, clubhouses and even slumbering perches for Georgia chickens.

Even though many of the street cars began their labors as far back as 1917, most of them will be reconditioned and sent to Europe and South America for more years of hauling passengers.

Equipped with a new motor and a fresh coat of paint, the cars bring between \$4,000 and \$10,000 each, the New York agent said.

LIGHT PAINTING HERE

SAN FRANCISCO (UP)—A new era of "painting with light" is just around the corner, the Illuminating Engineering Society reports. The new development is made possible by combining fluorescent light sources of different colors. It is expected to be used in both public buildings and homes.

WOMEN'S WORK

Few Problems Stump Professional Finder

Professional Finder

NEW YORK (UP)—Requests for things like blue roosters only mildly surprise Mrs. Edna McNiff. She makes it a business to look for anything her clients want.

Mrs. McNiff, who bills herself as a professional "finder" has just finished filling a request for Illinois for a blue rooster. She found the necessary bird near Kenmore, N. Y.

Technically, that's where her work stops. She doesn't make any purchases. She just puts her clients in touch with the person who can fill their orders. But Mrs. McNiff intends to look into the blue rooster matter a little further, just for her own information.

"As a finder," she said, "it's very interesting to me to discover that there is a slate blue rooster. I wonder how it got that color?"

Some Not Easy

Sometimes the easy-sounding requests turn out to be the hardest to fill. Right now Mrs. McNiff is looking for a real antique hour glass, mother-of-pearl sewing accessories and an old-fashioned fluting iron. She also has a standing order for all the royal Copenhagen animal figurines she can find.

The novel business is operated from Mrs. McNiff's apartment in Manhattan, overlooking the Hudson River. She set herself up as a full-time finder three years ago after her husband died and she needed to earn her own living. As a start she located 85 old pianos for a New York dealer. From there she branched out to soapstone griddles, candy-putting machines—anything that was requested.

A client has to pay a dollar to get on the list and "be found for," as Mrs. McNiff puts it. After that he pays whatever he feels the service is worth to him.

A soldier wrote asking Mrs. McNiff to find a girl he'd met on Bikini. "He knew she was from California," said Mrs. McNiff, "but

Echo of Nazism



GERMAN film producer Veit Harlan testifies before the court which flew from Hamburg to Berlin to hear his testimony and that of others. The flight was made necessary when Soviet authorities refused to grant travel permits to witnesses. Harlan was charged with "crimes against humanity" in producing anti-Semitic films. (International)

Co-Finders Help

She was willing to start the search, but before she could contact her California co-finder, the fellow apparently lost interest. Mrs. McNiff confidently insists that she could have found the girl.

The co-finders operate in about 100 cities over the country. Mrs. McNiff lined them up when she ran out of places to look in New York for some of her hard-to-get orders.

Currently, the two biggest problems in this locating business have nothing to do with tracking down unusual requests. Mrs. McNiff is trying to convince the telephone company to give her a listing as a "finder" in the classified section of

Try These Menus For Lent

By CECILY BROWNSTONE (AP Newfeatures)

SAVORY FRENCH DRESSING

Ingredients: 1/2 teaspoon salt, 1 small garlic clove, 1/8 teaspoon freshly-ground black pepper, 1/2 teaspoon sugar, 1/2 teaspoon paprika, 1/4 teaspoon dry mustard, 1/4 teaspoon Worcestershire sauce, 1 scallion including green top (finely chopped), 2 tablespoons vinegar, 6 tablespoons salad oil.

Method: Put the salt and garlic clove on a piece of waxed paper and work together with the flat blade of a heavy knife until garlic is disintegrated and well mixed with salt; turn into a wide-mouthed jar. Add pepper, sugar, paprika, dry mustard, Worcestershire sauce, scallion and vinegar; stir well with a fork. Add salad oil, cover the jar tightly and shake for a few minutes, until well combined. Shake well again immediately before using.

MEATLESS LUNCHEON

Baked Cheese Sandwiches* Waldorf Salad on Shredded Boston Lettuce Chocolate Bavarian Cake Beverage

BAKED CHEESE SANDWICHES

Ingredients: 8 slices bread, 4 teaspoons prepared herb mustard, 2 tablespoons butter or margarine, 1/4 pound soft yellow cheese, 2 eggs (beaten), 1 cup milk, 1 teaspoon salt, 1/8 teaspoon pepper.

Method: Prepare 4 sandwiches from bread, mustard, butter or margarine and cheese. Place in greased 8-inch square baking dish. Beat eggs, milk, salt and pepper together to combine; pour over sandwiches. Bake about 40 minutes in a moderate (350° F.) oven until puffy and lightly browned, 4 servings.

Niagara Falls has become the leading electro-chemical and electro-metalurgical manufacturing center of the nation.

the phone book. So far the company has declined.

Then there's the other problem. Mrs. McNiff says she's always misplacing her glasses.

Refreshing JFG with your "Shopper's Snack"



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- WILSON'S For Pastries, Cakes, Frying. BAKE RITE Shortening, 3 lb. can 89c. CLOROX 1/2 Gallon 29c. STALEY'S SYRUP 5 LB. PAIL RED or WHITE 47c.

- Frozen Foods: Birdseye STRAWBERRIES 16-oz. Pkg. 47c. Frigid Dough FROZEN ROLLS Pkg. 21c. Golden Whole Grain CORN 12-oz. Pkg. 28c. Ford Hook LIMA BEANS 12-oz. Pkg. 42c. PURE LARD 4 lb. CARTON 63c. Good 5 String BROOMS 89c. MEATS: Boneless STEW BEEF . . lb. 59c. Meaty SPARE RIBS . . lb. 49c. Fresh GROUND BEEF lb. 49c. Laurel Sliced BACON . . . lb. 49c. Skinless WIENERS . . . lb. 39c. Newport No. 2 Can GREEN BEANS, 2 for 29c. Siler's No. 2 Can Shelli-Beans 2 Cans 29c. Hershey's 16-oz. Can CHOCOLATE SYRUP 15c. Scoco 4-Lbs. SHORTENING . . 75c. Miracle Whip Salad DRESSING . . Pint 35c.

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