

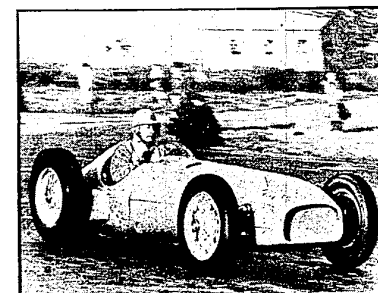
Pictorial News Review



SITTING THIS ONE OUT—Demonstrating something new in water skiing, Bud Leach, counted on his favorite chair over a pair of water skis, goes skimming over the water at Cypress Gardens, Fla. Bud has promised to try a rocking chair lashed on two sharks for his next demonstration.



NEW CONTACT LENSES—Dr. William Feinbloom, of New York City, is about to place contact lens weighing little more than a postage stamp over the right eye of Adrienne Goldstone in a demonstration at Northern Illinois College of Optometry in Chicago. Plastic and unbreakable, the new lens is based on a newly discovered principle of successfully mating the control area onto the cornea, instead of the white of the eye. This, says Dr. Feinbloom, eliminates discomfort.



BRITISH CHALLENGER—Top-class racing driver Raymond Mays speeds in his British racing motor car during speed trials at Folkingham, England, airfield. The car, made from parts assembled by over a hundred British firms, has been designed to secure world supremacy with an expected speed of 200 miles an hour.



DUTCH RAISE OIL PRODUCTION—Since the end of the German occupation, oilmen in the Schoonebeek Field on the Netherlands-German frontier have raised their production from 40,000 barrels of crude oil a year to a little more than 40,000,000 in 1949, the largest production in Western Europe. Their nodding rigs have given these pumping jacks the picturesque name of "jaknikkers" or yes-nodders. Most Schoonebeek wells are pumped.

ANTLERLESS DEER TAKE REPORTED BELOW ESTIMATES

Michigan's first major antlerless deer hunting season ended favorably — for the deer.

Put into effect to control the herd and reduce serious damage to orchards in the northwestern part of the lower peninsula, the special December 1-10 season ended with an estimated kill of less than 3,500 animals according to the conservation department.

Permits to hunt in four areas had been issued to 21,300 persons but only 11,000 hunters used them. Only in relatively small wildland areas near Mancelona, Brethren and Thompsonville was hunting pressure heavy. Elsewhere in the orchard country surrounding Grand Traverse Bay hunters were few and well distributed.

In the Charlevoix and Antrim county areas, for which 4,000 permits were issued, around 2,000 hunters took 400 to 500 deer. In portions of Grand Traverse, Leelanau, Benzie and Manistee counties an estimated 10,000 of the 15,000 permits took not more than 2,500 animals.

With 86 square miles of Allegan county opened to hunting in the special season which dates from 1941 in the locality, 499 of 800 permit hunters put in an appearance and took 35 deer.

An estimated 400-500 hunters of the 1,500 holding permits lost less than 200 deer in a portion of Newaygo county opened to hunting on the special season because of a winter food shortage and failure of the acorn crop.

The take of antlerless deer was far below the anticipated kill, due possibly to overly conservative department restrictions, and concern is felt that not enough deer were taken to relieve the crop damage situation.

There was some posting of private lands in the four areas but not enough to effect the kill materially and the anxiety of persons who forfeited a wild inrush of permittees proved unfounded.

Light to heavy snow over the areas aided hunting in some places and hindered it in others, making tracking easier in open country but blocking many woods roads in wildland territory.

Hunting was heaviest during the opening days of the special season.

Canned Corn Dish Is Easy To Make

Canned corn has been one of the big vegetable packs in this country for many years. The nutritive value of corn is effectively retained in the canned product since the cooking is done after the corn is sealed in the can. The corn plus the milk and cheese make a casserole dish with valuable protein content. However, if you have leftover cooked ham or pork it may be added. Since both the preparation and baking is done in one dish, you'll find this casserole simple and quick to prepare. Here is the recipe for corn-chicken casserole.

Corn - Cheese Casserole
1 No. 2 can whole kernel corn, drained
2 cups cooked rice (about 2/3 cup raw)
1 teaspoon salt
1/8 teaspoon pepper
1 1/2 cup minced onion
1/4 cup chopped green pepper
2 tablespoons pimiento strips
1/2 cup milk
1 1/2 cup grated American cheese
Combine all ingredients except 1/2 cup grated cheese in 1 1/2 quart casserole. Sprinkle the remaining cheese on top. Bake in moderate oven (350 degrees F.) 40 minutes. Serves six.

Root Removal Cuts Sewer Clogging

Tree roots mean trouble when they grow into sewers. Costly digging jobs to free clogged drains can be avoided by simple practice recommended by Michigan State College agricultural engineers.

George Amundson, extension specialist in that department, says use of copper sulfate, or blue vitriol will free sewers of tree roots that are causing stoppages.

The moderately fine crystals dissolve easily and yet lodge in roots long enough to do the work. Roots are killed and there is no injury to the tree. The dead roots rot off and are washed away.

Prevention is better than trying to clear out a sewer which is badly clogged, Amundson advises. At the first sign that the sewer is sluggish, put in two or three pounds of copper sulfate crystals through the toilet. This should be done when the flow of water is not excessive.

Occasionally, the sewer will become clogged a few weeks after the first application of copper sulfate. This is due to the disintegration of roots which cannot be carried away fast enough.

After the large mass of roots are cleared out, it is easy to keep the sewer in good working order by adding a pound of copper sulfate every three or four weeks.

FOOD...through the ages...



Banana Cranberry Cream Pie Something New In Desserts

There comes a time in every hostess's career when she wants something really dazzling in the way of dessert. Maybe it's the fact that husband's relatives are coming en masse to dinner. Maybe it's the boss and his wife whom she wants very much to impress with her cooking skill and imagination. It's smart to have an unfailing trick up the sleeve for such occasions, and we have one that suits the season and the reason to a T.

It's a favorite new flavor combination. Bananas are a favorite food in desserts. Cranberries are prized at this season for tang and crimson color. Blend those two together and you're something truly out of the ordinary in a pie. It's just right for those occasions when the desire is frankly to impress. Banana Cranberry Cream Pie is as good looking as it is delicious in flavor and texture. You'll want to keep its secret for your own, your very special "what a clever cook I am" dessert.

To make this pie at its beautiful best, select bananas that are fully ripe. To identify fully ripe bananas, look for those that have yellow flecked with brown. They'll make a perfect pie with the following tested recipe.

Banana Cranberry Cream Pie
1 cup cranberry jelly
1/4 cup water
1/2 cup sugar
5 tablespoons flour
1/2 teaspoon salt
2 cups milk
2 egg yolks, slightly beaten
1 tablespoon butter or margarine
1/2 teaspoon vanilla

Some Trapping Still Legal

The season's fur trapping came to an end December 31 with two exceptions. According to the conservation department, trappers still can take skunk and badger in any part of the state, and muskrat and mink in the Lake Erie marshes, through January 31.

Furs on hand must be reported to the department within five days after the end of the respective open seasons in which they were taken. A permit, allowing a trapper to hold his furs indefinitely, can be obtained from the local conservation office. When the pelts are sold or shipped later, part of the permit tab is detached and mailed to the department in order to keep the record of the trapper's holdings in order.

1 baked 9-inch pie shell
3 ripe bananas
Combine cranberry jelly and water in saucepan. Cook over medium heat, stirring constantly, about 5 minutes or until cranberry jelly has melted. Remove from heat and cool.
Combine sugar, flour and salt in top of double boiler. Add milk slowly, mixing thoroughly. Cook over rapidly boiling water until well thickened, stirring constantly. Cook 10 minutes longer, stirring occasionally. Stir small amount of the hot mixture into egg yolks; then pour back into remaining hot mixture while beating vigorously. Cook 1 minute longer. Remove from heat. Add butter or margarine and vanilla. Cool. Fill pie shell. Cover banana slices immediately with melted cranberry mixture. Chill. Six servings.

Correct Storage Makes Fish A Frequent Treat

Whether you fish through the ice for your family fish supply, or get it from your butcher, proper storage and cooking will make it more tasty eating.

Fish spoils rapidly so it should be cooked as quickly as possible reminds Pauline Paul, foods researcher at Michigan State College. If you are fishing through the ice that will take care of itself. If you are going to put the fish in frozen storage, clean them before you freeze them. Scale, clean and wash, so the fish are ready to cook when you take them out of storage. Remove heads and fins. Small fish are usually left whole but large ones may be cut in steaks or fillets.

Put just enough fish for one meal in a package so it will not be necessary to thaw more than you will use at one time. Wrap in a moisture-vapor-proof paper or pack in container lined with moisture-vapor-proof material. But cut as much wrapping as possible for baking in aluminum foil wrapping. Then the fish may be baked right in the wrapping. Fish should be frozen and stored at zero degrees Fahrenheit or below. Fat or oily fish may become rancid if kept too long. Storage for such fish should be no longer than four months. Lean fish may be kept six months or more.

Prince Albert of England composed songs, church music and an opera.

CARE Starts Fifth Year

CARE started its fifth year of operations this month with a record of nine million food and textile packages, valued at approximately \$88,000,000, already delivered from Americans to the needy people of Europe and Asia. Paul Comly French, executive director of the non-profit agency, announced this week.

Mr. French came to Detroit from the agency's New York headquarters to report on CARE's current program to the local press. That program, he declared, could be summed up in one aim: "To help Americans get the means of reconstruction to the people who need it most."

Specifically, he added, that encompassed three main points:

1. Continuation of CARE food and textile packages to the people of Europe and Asia, not only in order to bring the direct material help they still need, "but as a means of expressing the person-to-person good will that can do so much to encourage them in the democratic reconstruction of their countries."

2. Possible extension of service to countries in the Far East such as India, Pakistan, Malia, Trans-Jordan, Siam, Burma, Ceylon. At present, CARE's delivery areas in Asia include Japan, Okinawa, Korea, Israel and the Philippines.

3. Increased efforts to support the CARE-UNESCO Book Program as the means of bringing to the people abroad the scientific and technical know-how they need to put themselves on their feet.

Of the packages sent overseas since CARE was founded in November, 1945, Mr. French recounted, 91 per cent were food.

In the single item of meat, he enumerated, "approximately 50 million cans have been packaged for CARE. Enough coffee has been sent to make 25,000,000 cups; enough rice to fill 20 million bowls; enough flour to bake over 30 million loaves of fine white bread. In the form of powdered and canned milk, some 10 million quarts of milk have gone to build strong bones and teeth in the children overseas. Every item, every can and box, has been and is still a boon to people who may have been starving. CARE has sent a week as the average American reaches."

While CARE in Europe plays a necessary supplemental role to government reconstruction programs financed by the E. C. A., by expanding into the Far East CARE would reach areas which do not receive Marshall Plan dollars, Mr. French pointed out. Preliminary contracts with Pakistan carrying the customary guarantees for admitting CARE packages tax, duty and ration free — have already been signed, he said, and it is hoped service can be started shortly. This will make the 15th country CARE now reaches.

Abused Dining Table Needs Right Care

In your family dining room the most important piece of furniture and center of interest is the dining table which is also the most used and often the most abused.

Finish of the table is one of the first considerations, advises Jessie Marion, extension home furnishings specialist at Michigan State College. If you are selecting a new table check on the type of finish and try to get one that will be suitable for the wear you will give it.

Dining tables often have served not only for eating purposes, but for a study table, a game table or a catchall. This use is a catchall is due to its location in the room which is used as a passageway to other rooms where everyone can lay things on the table as they pass by.

If you have a table top which has been ruined by deep scratches and water spots, a refinishing job is in order. Before you refinish a very large bulky table, remodeling might be a good idea. Some of these huge tables can be taken down and modernized very easily. Tables that are too large for the room and for the family are a common problem.

Whether you refinish the table yourself or have it done, be sure you get a finish that is suitable to the wear expected. The dull satin finish, obtained by wood seals or other finis, is more durable than brittle, glassy surface finishes. Protect the finish with many thin coats of wax. Remember to use little wax and much polishing by hand with a soft cloth. With good looking and good wearing finish it will not be necessary to cover up a marred table top with spreads.

consumes in a single day.

Whether General Eisenhower is a candidate, it is obvious that he will have to run in 1952—either with or for the politicians.

Conservation Department To Buy More Land

The conservation commission has agreed to spend up to \$1,000,000 of the \$2,000,000 in the game and fish protection fund to acquire additional hunting land in south-eastern Michigan. Fund money is derived from sale of bunting and fishing licenses.

Other matters approved by the commission: Leasing of the U. S. Forest Service nursery at Manistee which will supply the U. S. forest service with up to 4,500,000 seedlings annually at cost. Either the state or federal government may terminate the lease at any time.

A reciprocal agreement with Wisconsin for uniform fishing regulations on common boundary lakes and streams. Trolling with motors will be prohibited on six of the 21 lakes — Tenderfoot, Lac Vieux Desert, Mamie, Crooked, West Bay and Tatt.

Tatt, an ex-president, swore Herbert Hoover into office as president.

STRICTLY FRESH

FOUR men armed with machine guns held up a dice game in Kentucky and took \$3500. That's a pretty fair roll.

The cost of getting a college education keeps going up, educators say. In other words, higher education is getting higher and higher.

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At a recent court case in Maryland, lawyers claimed that the Star-Spangled Banner was actually based on a brewery. Maybe that's why so many millions of Americans always get a "kick" out of Old Glory.

January Special

Better make tracks to the BUICK shop

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all for \$5.00 — just a small fraction of what it's worth to you in security on the road, and peace of mind for your family!

(No further charge except for materials or additional labor)

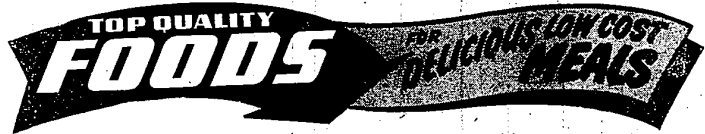
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