

S'mythology

By A. LAURENCE SMITH

On Eating an Egg
 "What piece of silverware should I use for breaking a soft-boiled egg when it is eaten out of the shell?" asks a nervous guest.
 Answer—Use the toe long and a large carving knife, but squeeze the toe long hard or you will eat the egg from your lap.

Liberty is Leaving
 If the Federal Government should attempt the restriction of free speech as proposed by the National Association of Broadcasters, there would be a universal cry raised against any such restriction of this much-prized, and perhaps often abused, liberty. Broadcasting stations have no more right of restriction than newspapers have to refuse legitimate advertising. Nor can they successfully do as they propose—give free time to both sides of controversial questions. All public questions are controversial—housing, social security, the tariff, and what not. So many world savants are anxious to air their views over the air that 20 hours a day wouldn't be enough, and the revenues of broadcasting stations would disappear if they should give free time to all the speakers. And there is another thing for them to remember; there are three sides to all these questions—the pro side, the anti side, and the right side.

Beavers Have Rights
 The Attorney General of Connecticut has ruled that beavers have the right to "exercise their natural skill and ability" at dam building. The ruling was in connection with the questioned right of beavers to build homes for themselves. Beavers are now one-up on men, as men are still not permitted to build homes except by paying enormous taxes for the privilege. (7) and the payment of exorbitant annual taxes thereafter. Why should men be treated more cruelly than beavers?

Announcement Has Ended
 The mortgage bankers have ended their fight against the policies of the New Deal. It is like the announcement that the Poles have ended their fight against Hitler.

Social Workers and the Social Problem
 The recent Detroit conference of social workers is indicative of the lack of understanding of our social problems. If a ship captain received two S. O. S. calls, one from a schooner with a party of five, 600 miles east, and another from a passenger liner with 1500 people aboard, there isn't much doubt about which way he would turn. Social work rescues a few while thousands are sinking in the rough sea of unemployment. One-tenth the thought, effort and money now devoted to social work might solve the unemployment problem to such an extent that the need for social work would be relatively small. Mustard plasters don't mend broken legs.

To Bring Business Back
 The New Orleans City Council has recently removed the city gasoline tax of 2 cents a gallon, because "this levy cost New Orleans an enormous loss of business." When business flows out of the window so do jobs, and an enormous loss of business means an enormous loss of jobs. The cycles are always the same; higher taxes, higher prices, fewer sales, fewer jobs; lower prices, more sales, more jobs. This is so simple that it sometimes seems that it might be understood by our legislators and our Captains of Industry.

Recipes for Rice Needed in Planning Well-Balanced, Economical Meals

Rice is an inexpensive, wholesome food that offers many possibilities to the planning of well-balanced economical meals. The most important of all rice dishes is boiled rice, as it is the basis of most all rice recipes; therefore, it is necessary to master the art of cooking it properly before attempting any other rice dishes.

Washed Rice
 Wash the rice in cold water several times. Have ready boiling water—8 times as much water as rice—adding 1 teaspoon of salt to each quart of water. Add the rice to the water slowly, taking care not to let the water stop boiling. Let cook, undisturbed, for 35 minutes or until the rice is tender. When done, empty the rice in a strainer and pour hot water through it until the grains separate. Drain, place the colander in a saucepan and let stand on back of stove for 10 minutes.

Salmon Rice Fritters
 Mix thoroughly equal parts of cold boiled rice and minced salmon. Dip by spoonfuls in beaten eggs, then bread crumbs. Fry in deep fat.

Ham and Rice Custard
 Cook ½ green pepper, chopped, and 1 slice of onion in 4 tablespoons of fat until light brown. Remove the onion and put in 1 cup of cooked ground ham and saute until golden brown. Add 1 cup of milk, 1 cup of rice, 1 teaspoon salt and 2 well beaten eggs. Turn into a greased baking dish and bake in an oven 250 degrees about 30 minutes.

Rice Delight
 1 lb. pork sausage meat.
 2 cups cooked rice.
 1 can tomato juice.
 1 small onion grated.
 Grated cheese.
 Fry the pork sausage meat until done, stirring continually. Add 4 keep particles of meat well separated. Add the cooked rice and mix well. Grease a baking dish and put in a layer of rice and sausage mixture. Cover with a layer of grated onion and another layer of rice and sausage. Dot the top layer with grated cheese. Pour over all the tomato juice and bake in a moderate oven for 1 hour.

Creamed Eggs With Chili and Rice
 To 2 cups of well seasoned medium white sauce add 1 teaspoon of chili powder and 6 hard-boiled eggs, which have been cut in quarters. Meanwhile cook 1 cup of rice, season and arrange in a border around the platter. Pour egg mixture in the center.

Rice Pudding
 2 cups milk.
 3 eggs.
 ½ cup sugar.
 3 tablespoons cooked rice.
 2 tablespoons melted butter.
 Nutmeg.
 Beat eggs well, add sugar and butter; add milk, then rice. Sprinkle with nutmeg. Bake in oven 275 degrees until firm.

Chicken and Rice on Casserole
 1 green pepper, shredded.
 1 cup cooked rice.
 1½ cups chopped cooked chicken.
 ¼ teaspoon salt.
 1 cup bread crumbs.
 Sauté green pepper in a little fat until tender, but not brown. Put a layer of cooked rice in the bottom, then a layer of chicken and pepper. Repeat layers until all is used. Season with salt and pepper and pour milk over all. Cover top with crumbs and dots of butter.

NO HUNTING SIGNS may be obtained at The Eccentric office. (Adv. 27-31)

J. Howard Wendorph Heads National Unit

J. Howard Wendorph, of near Birmingham, was elected president at the Cremation Association of American convention held in the Sir Francis Drake Hotel at San Francisco recently.

Mr. Wendorph is the fourteenth president of this organization, the first being Dr. Hugo Eichsen, also of Birmingham, who served from 1913 to 1918. The association was founded by Dr. Eichsen in Detroit in 1913 and last year celebrated its 25th anniversary.

We Heard It Said By:

Mrs. H. S. Buehigame, 768 Vermont; "I don't think we are going to have a war of major importance. There are too many people who want peace. There are too many pacifists in the trenches."

From the Women's Angle

By Nellie Hurley Minife
 The age of chivalry is not yet past and don't let anyone tell you it is, either. I can prove it, too.
 I belong to the group of doubting Thomases who never believe a thing unless they see it and then think they're being kidded. But by everything that is sacred and holy, I saw it, and am passing it along to you.
 "What did I see? No not an earthquake, not a gang of Nazi brown shirts yelling "Long Live the King!" I saw a boy, probably 18 years old, give his seat in the bus to a woman.
 The age of miracles is not past. It is still with us. And the poor bewildered woman who was the recipient of such an unexpected honor was so amazed that all she could do was collapse into the seat and remain in dumb silence until it was time for her to stumble off the bus.
 Not that I blame her for being bewildered, either, for we women have come to look upon such chivalry as something we always dream of and yet, somehow, never see.

I'm not bemoaning the fact that men don't treat us as something like that, but Heaven forbid! I'm only saying that when they do, it is getting every day to be more and more common. I've recovered now, though, and heaven bless the young man—he's restored my faith in mankind.

By Katherine W. George
 The present generation is one of poor writers. At least that's my opinion and I'll stick to it until I can find at least five persons who can take pen in hand and produce results which are attractive to the eye, or at least legible.

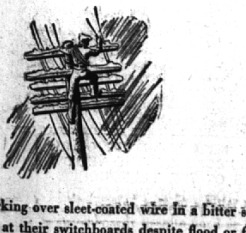
You have probably gathered by now that I am speaking of pen and not writers of fiction or other reading matter and you probably have guessed too, that this is one of my pet peeves. Penmanship today is a lost art and it certainly is not improving. Rather, I think, it is getting worse, a conclusion I have reached after looking over some samples of my children's handwriting and of their friends'.
 We are all scrivers, today, scribblers, scratchers, producing weird and often unreadable hieroglyphics with pen and pencil. But such chivalry as something we always dream of and yet, somehow, never see.

Mrs. George
 Penmanship was taught differently then than now and the conclusion seems to me to be that the present method leaves something to be desired. This statement will no doubt bring the wrath of the educators down upon my head, but I will stand by it nevertheless.
 From what I can gather, children in the dim past were taught the rudiments of forming letters and allowed to proceed more or less in their own style, thus evolving each for himself an individualistic handwriting. But now, and for many years past, the methods in vogue is to move not only the whole arm and shoulder, but to move the whole arm and shoulder, an unnecessary waste of motion and effort, it seems to me.
 Children in the early grades—and I did this myself, I painfully recollect—with horrible results—spend hours bending over their desks, laboriously turning out pages of black lines and then pages of interlocking circles, the while their hands and their shoulders out of joint and indeed getting writer's cramp.
 This way of writing seems to me so unnatural, that it explains why children abandon it the minute they escape the classroom and scribble letters thrown together any old way and with all possible speed. And the quicker one can talk to the typewriter the better.

Publicity Chairman Says VFW Leads In 'Historic Firsts'

The Veterans of Foreign Wars have been leaders in securing legislation aiding the veterans and in patriotic endeavors, according to R. K. Lewis, post publicity chairman for City of Birmingham, Post No. 2645 of the V. F. W. He offered the following list of "Historic Firsts":
 First to offer overseas veterans an exclusive gold chevron society.
 First to advocate and introduce pension legislation for Spanish-American War veterans.
 First to demand payment of the so-called World War "bonns."
 First to demand a disability pension for World War veterans.
 First to establish a National Home for the orphans of veterans.
 First to demand pensions for the widows and dependents of World War veterans.
 First to demand designation of Armistice Day by Congress as a legal holiday.
 First to demand "jobs or pension for all World War veterans."
 First to demand Congressional recognition of the Star Spangled Banner as the national anthem.
 First veteran organization to launch a vigorous nation-wide educational campaign in defense of democracy.
 First to demand legislation to abolish war-time profiteering.

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