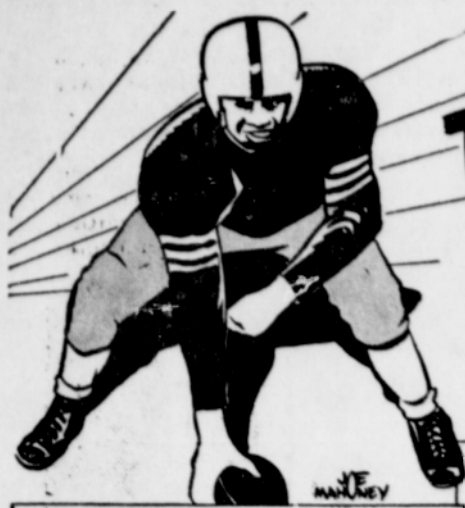


SPORTSCOPE By JOE MAHONEY

bulldog
TURNER

HAS SPENT NINE YEARS BENDING OVER A PIGSKIN FOR THE CHICAGO BEARS, MOST OF THEM LOOKING INTO QB SID LUCKMAN'S FACE UPSIDE DOWN. HE HAS MADE ALL-LEAGUE 7 TIMES AND ONCE BECAME A BROKEN FIELD RUNNER WHEN, IN 1940, HE SNAGGED A WASHINGTON PASS AND SCOOTED 24 YARDS FOR A TOUCH-DOWN!



QUIZ CORNER

WHAT THREE HEAVYWEIGHT BOXING CHAMPIONS' NAMES BEGIN WITH 'JAMES J.'?

ANSWER
CORRETT, BRADDOCK, JEFFRIES

SPORTLIGHT

Luke Easter Eyes Babe's Record

By GRANTLAND RICE

THOSE INTERESTED in the slugging side of baseball should now turn to the West coast. Ted Williams came up from San Diego but they have two younger men inhabiting the Pacific's slope who may pick most of the laurel this new season. One is Ralph Kiner of the Pittsburgh Pirates and the other is Luke Easter with the Cleveland Indians.

Grantland Rice

It so happens that Kiner has passed the 50-home-run mark twice. "Reaching the 60 mark is a different story," Ralph tells you. "Hank Greenberg and Jimmy Foxx found that out, and both could hit the ball a long way. Once you get into the 50 zone, I guess you begin to overtake as the days begin to run out. The Babe never bothered. He just kept swinging."

Kiner is still a young ballplayer. He should have his best hitting years on ahead. He takes good care of his physical fitness and he has a workshop where he keeps the equipment needed to strengthen his grip and wrists. His ball club fell apart last year and this didn't help him a lot.

Actually no one thinks about beating the Babe's old mark of 60. It may happen some day as 58 has been tied twice and 56 has been reached on two occasions. Greenberg, Foxx, Hack Wilson and Kiner have been the four main challengers so far. Now Hank Greenberg enters Luke Easter, the San Diego giant, as another likely challenger. Easter is around six feet four, and weighs some 240 pounds.

"Beyond that," Hank says, "he has what you might call a home run swing. I mean by that a full, free swing—the type that Babe had. I believe Easter can hit the ball as hard as Ruth did and drive it just as far. He may not be able to do this as often, however. Easter will be a Cleveland rookie and you can't expect too much of him the first year. I believe his power will still win many a game for us and either bring Cleveland in as a pennant winner or at least one of the leading challengers. You can't afford to crawl too far out on the end of a limb for a rookie, but I'll go quite a distance for Easter."

As Ted Williams and Joe DiMaggio are West coast entries, this

gives the Pacific a big edge in long-distance wallpapers. They will have most of the crop. Give DiMaggio games and he may outslug them all.

Big Coast Game

Red Blaik's Army team is headed for the West coast next fall to start an entanglement with Stanford. They are already rating this one of the big games of the 1950 season. There's pretty fair reason for this rating.

With Pollard, a Los Angeles product, playing in Army's backfield, the West coast experts figure Army will have one of the star backs of the season. At least he made a big name in a hurry at Loyola, where he played only a year before heading for the far-away banks of the Hudson.

I've heard nothing but boosts for the ex-Loyola halfback. Add Pollard to Bob Blaik, Stephenson and Cain and you get one of the best backfields Army ever sent into a football melee. You can always bank on Red Blaik and his staff for a fast-charging, hard-hitting defensive platoon. So if the expected takes place, Army will again have one of the strong teams of the country—possibly the strongest with so many veterans leaving Notre Dame.

"But don't figure the 1950 Stanford squad will be easy for anyone," a Stanford grad said when the discussion came up. "Marchy Schwartz had a fine sophomore crop this last fall. All they needed was experience. They got plenty of that. Also I could say that Stanford's freshman team this last fall was the best in many years. Palo Alto will be packed with high-class football players. This should be the best Stanford team since Clark Shaughnessy turned out the bunch that had Frankie Albert & Co. It will be big, fast and three-deep. And by the time of the Army game it will be well seasoned."

Joe Louis and 1950

Just what plans Joe Louis has for the rest of 1950 is anybody's guess—including Joe's. But you can enter one sure answer—if Joe fights again, it will be a morbid spectacle that only the morbid in heart would care to see.

In recent months Louis has been working beyond exhibition purposes to get back in shape. He has been doing road work of fair proportions and a certain amount of gymnasium boxing.



Youngsters Should Have An Opportunity to Cook, Learn About Food Items

MOTHERS who give their children a chance to work in the kitchen with actual foods as they're supposed to be served contribute highly to bringing up good and helpful adults. Theirs aren't the daughters who are all thumbs when it comes to preparing their first meal after marriage, nor are their sons inept at tossing together a salad to help out a new bride!

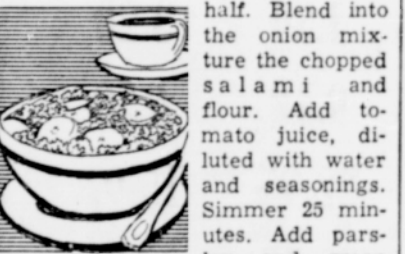
Most youngsters actually like cooking, and during growing years can be really helpful to mother, if they're given the opportunity to learn.

It's a smart idea to plan an occasional simple menu which the teen-agers in the family can take over completely. Start out by having them prepare one and two dishes on the menu, and it won't be long before they're saying, "Move over, Mother, we'll take dinner preparation off your hands."

LYNN CHAMBERS' MENU
*Ham Loaf
Baked Squash with
Buttered Green Peas
Cinnamon Apple Salad
Hot Rolls
*Sunshine Peach Pie
Beverage
*Recipe Given

Quick Italian Spaghetti (Serves 6-8)
½ pound salami
Lard or drippings for browning
1 cup onions, chopped
1 cup fresh mushrooms, sliced
1 tablespoon flour
1½ cups tomato juice
1 cup water
1½ teaspoons worcestershire sauce
½ teaspoon salt
½ teaspoon pepper
2 tablespoons parsley, minced
¼ green pepper, chopped
6-8 ounces uncooked spaghetti

Brown onions and mushrooms lightly in drippings. Cut ¼ of salami into 8 thin slices and grind or chop other half. Blend into the onion mixture the chopped salami and flour. Add tomato juice, diluted with water and seasonings. Simmer 25 minutes. Add parsley and green pepper and cook 5 minutes longer. In the meantime cook spaghetti in boiling, salted water until tender. To serve, make a ring of the cooked spaghetti on platter and pour spaghetti sauce in center. Circle with sliced salami.



MEAT LOAF lends itself easily to preparation by novices in the kitchen. Here's one made mainly with ham and fortified with other meat and bread.

*Ham Loaf (Serves 10)
1½ pounds ground ham shank
½ pound ground beef, lamb or veal
4 slices bread, flaked
2 eggs



If daughter likes to try her hand at glamorous but failure-proof desserts, this sunshine peach pie is just her ticket. There's no trouble about a tender crust when sugar-honey graham crackers are blended with butter and sugar. Canned cling peaches go into the light chiffon filling as well as on top.

LYNN SAYS:
Use These Tricks For Food Preparation
When recipes call for seasoned flour to dredge meat or fish, use the following proportions: 1 cup flour, 1 tablespoon salt and ¼ teaspoon pepper.

To make butter balls, scald and chill a pair of wooden butter paddles in ice water. Drop butter in heaping teaspoonfuls into iced water. When these are cold, roll each piece slightly between the chilled paddles.



Apple-sausage corn bread is a main dish which the whole family will appreciate, but it's easy enough for a beginner to prepare. The recipe is simple, the results impressive. Served with a green vegetable and a relish plate of carrot strips, celery, pickles and olives, then topped with a simple dessert, this main dish will give a well-balanced meal.

LYNN CHAMBERS' MENU
*Ham Loaf
Baked Squash with
Buttered Green Peas
Cinnamon Apple Salad
Hot Rolls
*Sunshine Peach Pie
Beverage
*Recipe Given

2 cups milk
1 medium sized onion, grated
½ teaspoon salt
½ teaspoon pepper
Combine ingredients in order given and pack into a greased loaf pan. Bake in a slow (300°) oven for 1½ hours.

GIVE THE TEEN-AGERS desserts which are easy to prepare, but which look special when they're finished. Everyone likes to turn out desserts which are pretty as a picture!

*Sunshine Peach Pie (Serves 6-8)

Crumb Shell:
1½ cups fine sugar-honey graham cracker crumbs
2 tablespoons granulated sugar
½ cup melted butter

Filling:
2 eggs
½ cup milk
½ cup granulated sugar
½ teaspoon salt
1 tablespoon plain gelatin
½ cup orange juice
1 tablespoon grated orange rind
1 tablespoon lemon juice
2 cups canned cling peaches

To make shell, blend crumbs, sugar and butter and pack firmly into bottom and sides of nine-inch pie pan. Bake in a moderate (350°) oven for 10 minutes. Cool.

To make filling, separate eggs and beat yolks. Combine yolks, milk, ¼ cup sugar and salt. Cook and stir over hot water until mixture coats the spoon. Remove from heat. Soften gelatin in orange juice, then dissolve in hot mixture. Add rind and lemon juice. Cool until the consistency of unbeaten egg white. Beat egg whites until stiff and gradually beat in remaining sugar. Fold into cooked mixture. Fold in peach slices, thoroughly drained, reserving a few for garnish. Pour into cooled shell. Top with remaining slices. Chill until firm.

Banana-Apricot Fluff (Serves 6-8)

1 package orange-flavored gelatin
1 cup hot water
¼ cup sugar
¼ teaspoon salt
¼ cup orange juice
2 cups thinly sliced bananas (2 to 3 whole)

½ cup apricot puree
Dissolve gelatin in hot water. Add sugar, salt and orange juice. Chill until cold and syrupy. Combine bananas and apricot puree; add to gelatin mixture. Beat with rotary beater until thick and fluffy like whipped cream. Chill and serve.

Fried foods should be well drained before serving so they are not excessively greasy. Use crumpled absorbent paper such as toweling arranged on a baking pan or a colander.

For shallow frying in a skillet, have at least 1½ inches of melted fat or oil in the pan before placing the food in to cook.

Pan-broiling a cut of meat means that it is cooked in a skillet or frying pan without the use of extra fat. Make certain the pan is hot before placing in chops or steaks.

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HOW TO FIX IT — By Harold Arnett



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