

**SPORTSCOPE** By JOE MAHONEY

**NAT HOLMAN**

FAMED BASKETBALL COACH OF CCNY, WAS A STAR ON THE ORIGINAL CELTICS AND IS RATED ONE OF THE BEST SHOTS OF ALL TIME.



**Frankie PARKER**  
HAS BEEN NATIONALLY RANKED IN THE TOP TEN TENNIS RATINGS FOR 17 CONSECUTIVE YEARS.  
IN 1942, LENI MERULLO, CHICAGO CLUB SHORTSTOP, MADE 4 ERRORS IN ONE INNING!

**SPORTLIGHT**

**Grebe Was One of Boxing's Gamest**

By GRANTLAND RICE

MICKEY WALKER, the toy bull dog of other years, had just laid aside his brush, canvas, easel and whatever else goes with painting a picture.

For Mickey, the embattled welterweight who fought such heavyweights as Jack Sharkey and Max Schmeling, has been an artist for some time. Mickey even paints "moods" and "illusions" as well as landscapes and seascapes. But a big part of his heart still belongs to the rosin.

It has been just 11 years since Mickey absorbed anything resembling alcohol, which is a good, solid seat on the good old cart.

"My biggest thrill," he said, "well, I guess it was an evening I spent with a fellow by the name of Harry Greb. It was a long evening, starting in the ring around 10 o'clock and winding up around daybreak."

"I'd heard Greb hadn't been training right. In fact he staged a visit to a restaurant I was in, staggering a little. It was an act. I was dead sure I could beat him. He was just as sure he could beat me. I knew after the first minute of the first round that I was in for a stormy night. Greb was in perfect condition. His act had been phony. I was never in better shape."

"He almost knocked me out in the second round. I almost stopped him in the third. But he was a dead game guy and he could take it. Ask Gene Tunney."

Neither one of us wasted two seconds. We threw all the punches we carried and I know Greb carried a lot. He was fast and strong and rough. He was only a dangerous puncher when he got tired and quit moving around. Then he could hurt you. I was in at 148 and Greb was around 160. He had too much for me. I knew by the 12th round that I had little chance to win. But we kept on punching to the final bell.

"It was a great fight," Mickey said. "But I liked our next fight better, that same night. I lost the first one and I think I won the second. I'll tell you about that one."

**The Second Fight**

"After the fight Doc Kearns and I dropped into Duffey's Old Tavern. When you met him, look out!"

**SPORTSMAN'S HORIZON**  
By JIM RHODY

**Springtime Favorite**

With spring just around—well, almost "just around" the corner, the nation's anglers are perusing catalogues of equipment and laying plans for the 1950 campaign against the finny denizens of lake, pond and stream.

And as they plan and dream, there will appear most often in their mind's eye the walleye—rated as a springtime favorite wherever he is encountered. The walleye is a special favorite with those who appreciate excellent eating along with highly enjoyable sport. While not a spectacular fighter, the walleye is a solid citizen of the deep with a tremendous following among sporting anglers.

Probably because of its numerous needle-like teeth, the walleye



The walleye is a springtime favorite.

is at times erroneously called a pike. This is a definite misnomer, for he belongs to the perch family—not the pike.

The walleye is heavily fished because of his food value and his willingness to strike. However, he can be just as finicky and persnickety as his lesser kinsmen, the trout and bass, whenever the mood strikes him. And the angler who is not familiar with his habitat, his feeding habits and his eccentricities, may have little luck in pursuit of him. Especially in lakes, walleyes are school fish, and once a school is located, fine sport and finer eating are definitely in prospect.

The baitcaster should use some of the deeper-running plugs, with flycasters employing the same sort of equipment and lures they use for bass fishing. At times the walleye bites gently at live bait so the hook should not be set too quickly. A june-bug spinner, with a gob of trailing nightcrawlers attached to a Stanley weedless hook, will usually turn the trick for the live-bait angler.

**Winter Fishing**



This nice string of speckled trout, averaging up to five pounds, which was taken by Ted Garner, Morehead City, N.C., serves to stir anew the impatience of anglers as they await the loosening of winter's grip so they can hit lake, ponds and streams again.

**Stream Technique**

When fishing along a bass stream, stay as far as possible from the spot being fished unless there are bushes or vertical banks to conceal your movements. White clothing has no place along a bass stream so there's no point in minimizing your chances for a full creel by wearing it.

Dress in darker colors and, when possible, fish from the shade or from a spot where your shadow will not fall upon the water. In fast currents, most fish will head upstream, so if you approach a pool against the current you are less likely to be detected by the fish.

Each pool should be approached with caution and a few minutes of watching the pool before you begin fishing will often pay dividends.

**Minnow Tips**

Here are some tips on transporting minnows: If possible, minnows should be kept in the water from which they were taken. Not more than 50 minnows should be taken in an ordinary minnow bucket. Water temperature should be kept as nearly constant as possible. A few ice cubes on a hot day may save you a lot of dead minnows. When minnows come to the top three or four aspirin or a few drops of iodine will help.

**HOUSEHOLD MEMOS... by Lynn Chambers**



Here are Easily Made Appetizers! (See Recipes Below)

**Appetizing Tricks**

WHAT'S MORE FUN before a dinner party than an attractive tray of appetizers to help the conversation to a smooth start? Some hostesses like to prepare these tidbits before guests arrive so they'll have a few minutes before dinner begins to spend the time with their company; others have the fixings handy so folks can make their own.



No matter how simple these tidbits are, they can be most attractive, and easily made if you keep a well stocked canned foods shelf. Serve with them some heated or chilled tomato juice or ice cold pineapple juice, and you'll be giving your friends a really royal welcome.

Many of the items pictured on the tray above can be made ahead of time and kept chilled until a few moments before guests arrive. Some will require broiling just before serving.

**Olives:** Spear tiny cubes of sharp cheese with toothpicks and top with stuffed olives. Place these into a large grapefruit as a centerpiece for your tray, if desired.

**Here are other ways with olives:** Wrap stuffed olives in half slices of bacon and broil until bacon is crisp. Or, spread olives with deviled ham, roll in minced parsley and pierce each with a toothpick. Serve with a bowl of ripe olives, just as they are, with other appetizers.

**TOAST IS THE BASIS** for many delicious canapes that are to be served hot. These may be prepared in advance, then popped into the oven a few minutes before serving.

**Toasted Ham Canapes** (Makes 15-20)  
1 cup ground boiled ham  
1/2 cup grated cheese  
1/2 teaspoon horseradish  
1/2 teaspoon prepared mustard  
1/2 cup condensed tomato soup  
5 slices bread, toasted

Mix first five ingredients together. Toast bread, trim off crusts and cut each slice into three or four strips. Spread with ham mixture, then toast under broiler until browned.

**IF YOU PLAN** to wait an hour or so before serving dinner, choose somewhat larger canapes to fill your guests. For such an occasion, rolls, tiny, but of course somewhat larger than toast pieces, are ideal:

**Crisp Roll-Ups** (Serves 8)  
4 long crisp rolls  
1 cup minced, cooked chicken  
6 tablespoons India relish  
4 drops Worcestershire sauce  
2 tablespoons salad dressing  
1/2 teaspoon grated onion  
1/2 teaspoon salt  
8 stuffed olives, sliced

Cut off ends two inches long from the rolls. Remove soft center from ends and fill hollow with mixture of remaining ingredients. Slice the stuffed olive and place on each cup. Serve with toothpicks. These rolls may also be filled with egg salad.

**LYNN SAYS:** Leftover Fruits, Juices Have Many Uses

To get a beautiful glaze for fruit tarts such as cherry and strawberry, use leftover apricot juice. Boil down 1 cup of the juice with 1 1/2 cups of sugar until thick. Spoon over tarts while still warm.

Combinations of several fruit juices may be used successfully for glazing and flavoring baked ham. Use any of the following: cherry, cranberry, peach, apricot, pineapple, pear or apple.

**LYNN CHAMBERS' MENU**  
Chilled Tomato Juice  
Assorted Appetizers  
Broiled Chicken  
Parsleyed Potatoes  
Peas in Cream  
Biscuits with Honey Butter  
Perfection Salad  
Fudge Sundae  
Butter Cookies  
Beverage  
Recipe Given

**Hamburger Pinwheels** (Serves 8)  
1 small onion, minced  
2 tablespoons fat  
1 pound ground beef  
1/2 pound pork sausage  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon Worcestershire sauce  
1 recipe baking powder biscuits

Cook onion in fat until tender but not brown. Add meat and cook until browned. Season with remaining ingredients. Roll out biscuit dough into a rectangle 1/4 inch thick. Spread meat mixture on dough and roll like a jelly roll. Cut into slices 1 1/2 inches thick. Place cut side up on greased baking sheet and bake in a hot (400°) oven about 15 minutes.

**IF YOU'RE HAVING** a large crowd and don't think you can keep the appetizer trays filled well enough, then serve a bowl of these cheese snacks on the table while you are filling trays:

**Cheese Snacks**  
6 cups puffed rice  
1/2 cup melted butter or substitute  
6 drops tabasco sauce  
1/2 teaspoon paprika  
1/2 cup grated American cheese

Measure rice into a shallow pan and heat in moderate (350°) oven for 10 minutes. Place in a large bowl. Melt butter, cool and add tabasco sauce, paprika and grated cheese. Slowly pour over rice, mixing well so that all kernels are coated. Serve at once.

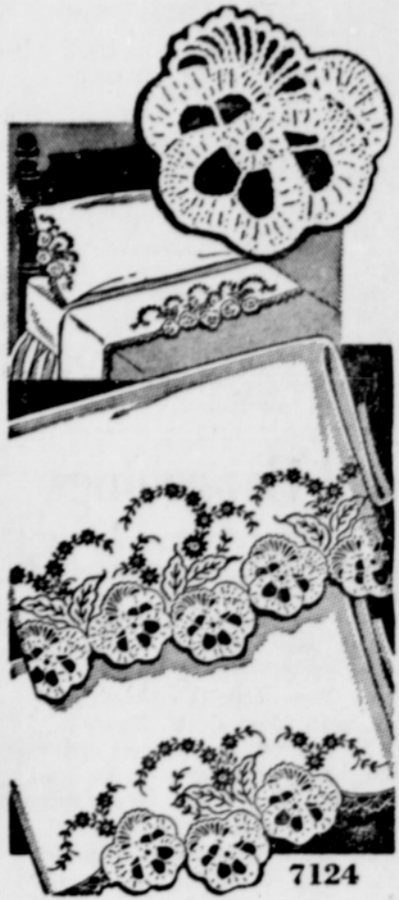
**ANOTHER EASY IDEA** to use is to prepare several well seasoned butters and to place these in bowls to spread as they are eaten:

**Shrimp Butter**  
1 cup butter or substitute  
1 cup minced, cooked shrimp  
1/2 teaspoon salt  
Dash of paprika  
1 tablespoon lemon juice  
Cream together butter with shrimp. Add seasonings and blend.  
**Ham Butter**  
1/2 cup butter  
1/2 pound cooked ham, ground fine  
2 hard-cooked eggs, ground fine  
Dash of pepper  
1/2 teaspoon dry mustard  
Cream butter and add remaining ingredients. Mix thoroughly.  
**Olive Butter**  
1/2 cup butter  
2 tablespoons chopped olives  
1/2 teaspoon lemon juice  
Cream butter until fluffy and mix olives and lemon juice to blend.

Leftover peaches and pears may be combined and placed in a baking dish. Dot with brown sugar and butter and bake for 10 minutes in a hot oven. Serve as a sweet relish with a meat course.

Leftover halves of cooked fruit may be brushed with oil and broiled to garnish meat loaf or roast.

**Happy Combination**



MATCH your pansy scarfs and towels with this bed set. Edging and medallions are crocheted separately, embroidery lends color.

Pillowcase-Sheet Pattern 7124: three transfer motifs 5x11 to 5 1/2x18 inches; crochet directions.

Sewing Circle Needlecraft Dept., P. O. Box 5240, Chicago 80, Ill. or P. O. Box 162, Old Chelsea Station, New York 11, N. Y. Enclose 20 cents for pattern. No. Name Address

**FIRST AID TO THE AILING HOUSE** BY ROGER C. WHITMAN

**Leaky Porch Floor**  
**QUESTION:** My cellar goes under the front porch and the porch floor leaks. The cellar also is cold at that spot. What would be the best way to seal the wood porch floor and to insulate under the floor? I was thinking about using a gypsum board as insulation. Would that insulate against cold?

**ANSWER:** To make the wood porch floor leakproof, cover it with a roofing canvas, then paint it with a good-quality floor paint. If insulation is desired, place a blanket or batt type of insulation between the floor joists on the underside of the porch floor.

**Planning for the Future? Buy U.S. Savings Bonds!**

**RESET LOOSE HANDLES** with **PLASTIC WOOD**. EASY! No skill required. Handles like putty... and hardens into wood. **PLASTIC WOOD**. A CELLULOSE FIBRE FILLER. IN CAN OR TUBES. ADHERES TO METAL OR WOOD. **On electric fans, lawn mowers roller skates 3-IN-ONE Oil**

**That Settled It**  
Sim (startled)—"Hello, Jim, I heard you were dead!"  
Jim—"They did say I was dead, but it was another man. I knew it wasn't me as soon as I heard of it."

**How to Make Delicious POP CORN BALLS** JOLLY TIME POP CORN. FIRST get a can of Jolly Time Pop Corn from your grocer. It is tender and butter—the most delicious pop corn ever grown. See back of can for recipe for best pop corn balls and caramel corn you ever made. WHITE OR YELLOW

**OVERJOYED! YEARS OF LAXATIVE DOSING ENDED!**

"I had to write! After 25 years of dosing for constipation, I started to eat ALL-BRAN for breakfast. The results are wonderful!" Andrew H. Truby, Box 42, Woodland, Ill. Just one of hundreds of unsolicited letters from ALL-BRAN users. Marvellous results can be yours, too, if you suffer from constipation due to lack of dietary bulk. Eat an ounce of tasty Kellogg's ALL-BRAN daily, drink plenty of water! If not completely satisfied after 10 days, return empty carton to Kellogg's, Battle Creek, Mich. GET DOUBLE YOUR MONEY BACK.

**HOT FLASHES?** Are you going through the functional "middle-aged" period peculiar to women (38-52 years)? Does this make you suffer from hot flashes, feel so nervous, high-strung, tired? Then do try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms! Regular use of Pinkham's Compound helps build up resistance against this annoying middle-age distress! **LYDIA E. PINKHAM'S VEGETABLE COMPOUND**

Even if other medicines have failed to relieve your **GOLD MISERIES** YOU OWE IT TO YOURSELF TO TRY 666—IT'S DIFFERENT **666** LIQUID—TABLETS

**BRIMMS PLASTI-LINER** EASY TO USE STRIPS. One application **MAKES FALSE TEETH FIT** for the life of your plates. If your plates are loose and slip or hurt, refit them for instant, permanent comfort with soft Brimms Plasti-Liner strips. Lay strip on upper or lower plate... bite and it molds perfectly. Hardens for lasting fit and comfort. Even on old rubber plates, Brimms Plasti-Liner gives good results from six months to a year or longer. Ends forever mess and bother of temporary applications that last a few hours or days. Stops slipping, rocking plates and sore gums. Eat anything. Talk freely. Enjoy the comfort thousands of people all over the country now get with Brimms Plasti-Liner. Easy to Re-fit or Tighten False Teeth Permanently! Tasteless, odorless, harmless to you and your plates. Can be removed as per directions. Users say: "Now I can eat anything." Money back guarantee. \$1.25 for liner for one plate; \$2.25 for both plates. At your drug store.

**IF PETER PAIN KNOTS YOU UP WITH Muscle Aches** FOR FAST RELIEF, rub in Ben-Gay. Contains up to 2 1/2 times more of those two famous pain-relieving agents, methyl salicylate and menthol, than five other widely offered rub-ins! Also for Pain due to RHEUMATISM, NEURALGIA, HEADACHES and COLDS. Ask for Mild Ben-Gay for Children. Copyright 1949, by Thos. Leeming & Co., Inc. **QUICK! RUB IN Ben-Gay** THE ORIGINAL BAUME ANALGESIQUE

**HOW TO FIX IT** — By Harold Arnett

**PAINT MATCHING**  
TO MIX PAINT TO MATCH WORK ALREADY DONE, SMEAR SOME OF MIXTURE ON PIECE OF GLASS AND HOLD GLASS AGAINST SURFACE FOR COMPARISON. IF SWATCH DOESN'T MATCH, WIPE IT FROM GLASS BEFORE APPLYING ANOTHER SAMPLE.

**HOT PLATE**  
MAKE HOT PLATE FROM TIN CAN AND HEAT-LAMP ELEMENT. SCREW HEATING ELEMENT INTO SIGN RECEPTACLE TO WHICH A PLUG AND CORD ARE ATTACHED AND FIT RECEPTACLE OVER HOLE IN BOTTOM OF TIN CAN. LET EDGE OF CAN EXTEND SLIGHTLY ABOVE TOP OF ELEMENT AND PUNCH HOLES IN EDGE OF CAN FOR WIRES TO SUPPORT A GRATE.