

**GUN THAT WON THE WEST**

**Buffalo Bill's Famous Old Rifle To Join Mementos of Scout's Life**

Buffalo Bill's historic old Winchester is going home. The famous old repeater used by William Frederick Cody, and symbol of the spectacular fighting days of the early west, will join other historic mementos of the legendary scout, hunter, Indian fighter, and showman in the Cody Memorial Museum at Cody, Wyoming, on July 4.

The rifle is from the private collection of Colonel Walter F. Siegmund, official of the Winchester Repeating Arms company division of Olin Industries, Inc., and will be presented during the Frontiers Day celebration, according to Mary Jester Allen, niece of Colonel Cody and founder of the museum.

Buffalo Bill's rifle which he made famous as "the gun that won the west" is a Model 73 lever action repeater. Cody described it as "the boss" for hunting and Indian fighting and said an Indian would give more for it than any other rifle. One of the first repeating rifles, it had a 15-shot magazine, and it was said that it could be loaded on Sunday and fired all week.

Once in the Black Hills Cody saved his life with one of these rifles by firing 11 shots into a wounded bear that charged him from only 30 feet.



Col. Walter F. Siegmund (above) will present Buffalo Bill's famous old repeating rifle to the Buffalo Bill Museum at Cody, Wyoming, on July 4. Col. Siegmund is shown with the rifle and a photograph of Col. William Frederick Cody.

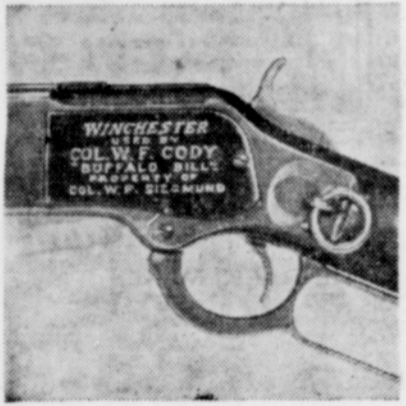
**Called Long-Haired Chief**

Frequently described as the "Buffalo Bill rifle," the Model 73 established the world-wide reputation of its manufacturer. A total of 720,610 rifles of this model were made until 1924 when it was discontinued.

Buffalo Bill's famous rifle is still in excellent working order and it contains two new "features" which Buffalo Bill knows nothing about. These are the autographs of two heroes of World War II, Fleet Admiral Chester Nimitz and General Jonathan M. Wainwright, hero of Bataan and Corregidor, who found inspiration in Cody's colorful career.

The famous scout, who was both a live hero and a legend during 48 of the 71 years of his exciting life, was born February 26, 1846, in Scott County, Iowa, near the town of Le Claire and died January 10, 1917, in Denver, near which he now rests on a promontory of Look-out mountain.

Cody, who became known to the Indians as Pa-Has-Ka, the long-



A closeup of the rifle shows the plate attesting the former ownership of the rifle by Cody. The gun was photographed by General Jonathan Wainwright and Fleet Admiral Chester W. Nimitz, heroes of World War II.

**CHILD PRODIGIES**

**Spotlight of America's Music World Turned on Two Children**

A hot race for the title of "America's greatest child prodigy" is being waged between two moppets hardly old enough to escape the afternoon nap.

Beverly Bowler Babcock, 3½, and Jerard Jennings, 6, share honors in the spotlight of America's music world as the youngest professionals.

Beverly considers the piano "easy" and turns pages meticulously although she can't read a note. She is booked solid for public performances months in advance.

Jerard, with a three year head start, appears for his concerts prepared to do piano and organ selections of Brahms, Mozart, and Chopin.

Mr. and Mrs. David Babcock of Newport News, Va., music teachers, first learned of Beverly's infallible ear for music when the baby complained about the mistakes that the students made.

With the rare gift of perfect pitch and a remarkable memory for melody, Beverly is now able to hear a number once or twice and play it—with none of the mistakes that irk her.

Concert veteran Jerard Jennings of Newark, Conn., is the son of the former Frances Hayes, premiere danseuse in the Broadway production "Great Waltz." His father is a research engineer.



Jerard Jennings has been a concert star for nearly three years. Here he plays the piano and solovox. He has an IQ of more than 200 and an amazing knowledge of geography and astronomy.

Mrs. Jennings reports that the youngster was playing his nursery rhymes on the piano at two and a half, and had progressed to concert work by four.

**Prodigies Retain Childlike Qualities**

Both of America's outstanding prodigies happily retain the childlike qualities of imagination and mischief, and lead normal lives untroubled by enormous popularity and frequent radio and concert appearances.

Beverly is professionally calm before an audience, but is typically shy when "company" coaxes her to play.

Jerard, with a small boy's eye on the future, told Lion Club members who fascinated him during a special concert, he, too, wanted to be a lion tamer when he grew up.

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

Vegetable	Preparation Required	PROCESSING		
		Hot Water Bath Min.	Pressure Cooker Min.	Lbs.
Asparagus	Wash, precook 3 minutes, pack	180	40	10
Beans—(String, Wax)	Wash, string, cut or leave whole; precook 5 minutes	180	40	10
Beans, Lima	Shell, grade, wash; precook 5 minutes, then pack	180	55	10
Beets	Wash, retain stem; cook 15 min., slip skins, pack	120	40	10
Cabbage, Brussels Sprouts	Remove outer leaves, wash; precook 5 minutes, add fresh water	120	40	10
Carrots	Wash, peel; precook 5 minutes, pack hot	120	35	10
Cauliflower	Remove outer leaves, wash; precook 4 minutes, pack	150	35	10
Corn on Cob	Remove husk; precook 5 minutes, pack	210	80	10
Corn	Cut from cob; precook 5 minutes, pack	210	80	10
Greens	Wash, steam to wilt, pack loosely	180	60	10
Parsnips	Wash, pare; precook 5 minutes, pack	90	35	10
Turnips	Shell, grade (use young); precook 3 min., pack loosely	180	60	10
Peas	Shell, grade (use young); precook 3 min., pack loosely	180	60	10
Pumpkin Squash	Cut in pieces, steam or bake until tender, pack	180	60	10
Sauerkraut	Pack cold, add salt, no water	30		

**Guide Vegetable Canning With This Chart**  
(See Recipes Below)

**Canning Vegetables**

THOSE GARDENS will soon be bursting with lovely green, yellow and red vegetables which you'll want to speed onto your canning shelves for healthful eating this fall and winter. Best results can be achieved when you have the kitchen ready, the night before, to take in the produce early in the morning while the dew is still fresh on them.

Whether you pick your own vegetables or buy them from somewhere else, try to get them well on their way to canning within two hours. Vegetables which have been picked for longer than eight hours before canning do not give as tender or high quality canned products.

Can only young beets and carrots. Store the older ones in a cellar or pit.

Certainly the work is made easier if the kitchen is all set for action. This means that you have your jars freshly washed and scoured, sitting in tubs or large kettles ready to sterilize. You can put them on to boil when you go out to pick the vegetables.

Have a work table ready with colanders, knives and spoons where you can work on the vegetables after they're washed.

The pressure cooker should have been checked for use to see that the gauge is accurate. It should be clean and fitted with a rack, ready to receive the jars after they're packed.

Have a large kettle ready on the work table or range so that vegetables can be pre-cooked. Some women still use cold pack, that is pack the jars without any cooking of the vegetable. However, most women say they have more luck with precooking since this shrinks the vegetable before packing and also sets the color better.

**Choosing Vegetables**

IT'S EASY to determine whether a vegetable is right for canning just by careful inspection. Here are tips to guide you.

Asparagus stalks should be green for the greater part of their length, inasmuch as the white parts are woody. Choose firm stalks.

Lima beans or snap (green) beans should be young and tender. Both types should look green and fresh. Green beans should snap readily when bent.

Kernels on corn should be plump and full of milk. The husk should be fresh and green.

In greens, choose those with tender, young and unbruised leaves. Never use wilted leaves.

Pea pods should be bright and full. Avoid the puffy pods with small peas. Peas, when shelled should be tender.

**LYNN SAYS: Treat Pressure Cooker Like Fine Machine**

One of the best things about the pressure cooker is the accuracy with which it processes foods. Treat it carefully so that the accuracy can be maintained.

Guard the cooker against blows, as these may dent it or break it. If the pressure gauge is jarred or damaged, it will lose its accuracy.

Keep the sealing surface clean and dry as this enables you to close the cooker properly.

**LYNN CHAMBERS' MENU**

- Apricot Juice
- Tuna Fish Loaf
- Creamed New Potatoes
- Succotash
- Tomato Salad
- Bacon Muffins
- Beverage
- Lime Sherbet

**Follow These Directions**

WHEN VEGETABLES are brought in for washing and preparation, have your pressure cooker all ready to use. The rack should be in place, the safety valve assembled and the petcock open. The jars should be ready, too, after washing in a pan of hot water.

Have the teakettle or other vessel with boiling water ready, too, as this is the liquid you'll need for filling vegetable jars.

Wash and prepare the vegetables to fill the jars you have.

Pre-cook the vegetable for the specified length of time, then ladle into the jars immediately. Add enough boiling water to the jar so that it reaches to within ¼ to ½ inch of the top. Add salt to the jar, in the proportion of ½ teaspoon to pints and 1 teaspoon for quarts. Run a spatula around the inside of the jar to release air bubbles. Wipe the sealing surface of the jars with a clean cloth.

Adjust the jar closure, using manufacturers' directions. These vary with different caps, so it's smart to read directions for the particular one you're using.

Place jars in cooker, seeing that they do not touch, and that there is enough room for the hot air to circulate. There should be enough water in the cooker to cover the bottom or the rack.

Adjust the lid on the cooker, and tighten clamps as directed by manufacturer.

Processing Under Pressure

TURN THE heat under the cooker on, and let steam pour from the petcock for 7 to 10 minutes. This is necessary for releasing the air from the cooker so that when you do start the actual pressure cooking, you'll have correct temperature.

Close the petcock and let the cooker come to the desired pressure. It's important that this be maintained, as fluctuations of a pound or two either way several times during processing will drain liquid from the jars, thus giving an unattractive look to them, as well as leaving them dry to the point where they are uncovered.

Process according to vegetable chart given above.

Turn heat off and remove to a cooler place until the gauge registers zero, then release petcock, clamps and cover. Always stay far enough away so that the steam does not burn you as you open the cooker.

When you want to clean the petcock and safety valve, use a pipe cleaner, running it back and forth through the openings. Never use toothpicks as these may break and clog the cooker.

Never store the pressure cooker away without insulating it against any moving or dust and dirt. Wrap well in newspaper and cloths.

It's best to store the lid separately from the cooker, so that no musty odors, difficult to rid, can develop in a closed utensil.

**Look Pretty While You Work Sun Togs for Vacation Wear**



8580 14-46 For Home Duties

NEAT AND PRETTY for all your home duties—a simply made style that will be ideal in a bright striped fabric. Add gay little buttons on each side of the neckline.

Pattern No. 8580 is a sew-rite perforated pattern in sizes 14, 16, 18, 20, 40, 42, 44 and 46. Size 16, 4½ yards of 39-inch.

The spring and summer FASHION contains 48 pages of smart, easy to sew summer styles; special fabric news; free pattern printed inside the book 25 cents.

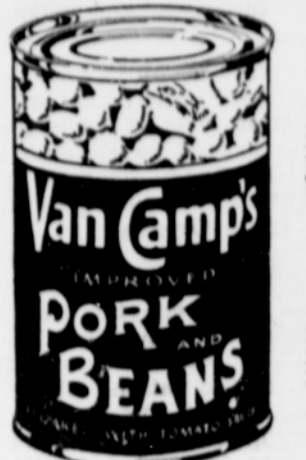
"Must" for Summer A "MUST" in your vacation wardrobe plans—easy to wear sun dress that's a joy to care for. Add the saucy button-on cape for street wear.

Pattern No. 1909 is a sew-rite perforated pattern for sizes 10, 12, 14, 16, 18 and 20. Size 12 dress, 3¾ yards of 39-inch; cape, 1 yard.

SEWING CIRCLE PATTERN DEPT. 339 South Wells St., Chicago 7, Ill. Enclose 25 cents in coins for each pattern desired.

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Van Camp's Pork and Beans in Tomato Sauce

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Heat Eat Enjoy

**Historic Doubters**

When the Italian Galileo 300 years ago dared to question an age-old theory by Aristotle that heavy objects fall faster than light ones, learned men scoffed, scolded and finally brought Galileo to trial for his beliefs. So, he climbed the Leaning Tower of Pisa, dropped a half-pound weight and a 100-lb. cannon ball. They fell together. Even then, the wise men ran home to point out the exact page and line in Aristotle's writings to "prove" Galileo wrong.

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MOTHER KNOWS BEST!

**CHOOSE THE TIRE OF CHAMPIONS . . .**

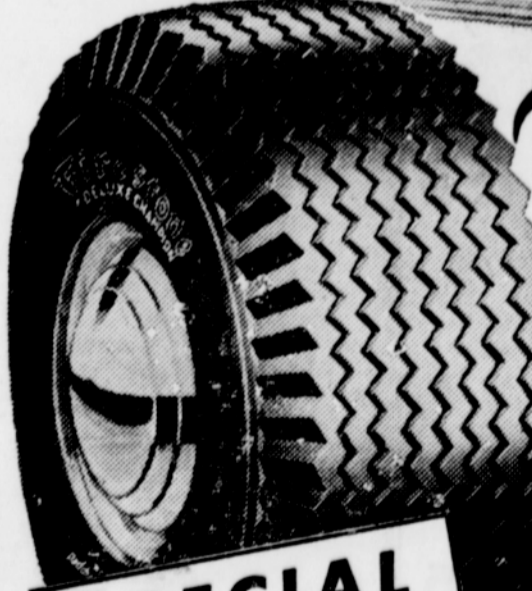
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