

SPORTSCOPE By JOE MAHONEY

DAVEY O'BRIEN

THREW 33 COMPLETED PASSES IN ONE GAME WHEN WITH THE PHILADELPHIA EAGLES IN 1940.

DURING HIS FOUR SEASONS AT YALE, TONY LAVELLI SCORED 1964 POINTS IN 97 CONTESTS—AN AVERAGE OF BETTER THAN 20 PER GAME!

QUIZ CORNER

WHAT BASE-BALL PLAYER NEVER WON A BATTING CHAMPIONSHIP YET CHAMPIONSHIP IN THE HT 58 HOME RUNS IN THE 1938 A.L. SEASON?

BILLY HOEST OSHKOSH WIS. YOUNGESTER WHO SIGNED A DETROIT CONTRACT LAST SUMMER, PITCHED A PREP GAME AGAINST HARTFORD HIGH AND STRUCK OUT EVERY ONE OF THE 27 BATTERS TO FACE HIM.

SPORTLIGHT

Giants Have Caught Pennant Scent

By GRANTLAND RICE

IT WOULD START A breezy argument if the Giants, training at St. Petersburg this spring, should win the National League pennant. Especially if at the same time the Yankees, training in Arizona and



Grantland Rice

California, should fail to win the American League flag. The sunny state of Florida would have something to say about a situation of this sort. And the far western rebuttal would be packed with alibis.

Whatever happens, Leo Durocher expects to win the National League pennant, with anything like an even break from that cockeyed wench known as Dame Fortune.

"No one can say what will happen to any one club from the draft," Leo says. "But we haven't many young rookies. Most of our squad have been around for some time and we certainly shouldn't be hit any harder than anyone else."

"Up to June, 1950, the Giants have had less than their share of good pitching. At least we'll say our pitching has been spotty. We were already out of the race last season when we got Jim Hearn from the Cardinals and Sal Maglie began to win. I know from that spot on we played the best ball in the league."

For the first time, starting this spring at St. Petersburg, we have the ball club I've been hoping to get. That means first-class pitching—with the probability of six good starting pitchers. We have a fine infield, especially strong around second with Stanky and Dark. We have a high-grade outfield and we have our share of power. We can get runs.

"The Dodgers will be good again this new season and so will the Phillies. The Phillies will miss Curt Simmons more than a little bit. Simmons would have been ready for a big year. Boston will be good again. Losing practically none of their veterans, the Cardinals will be dangerous for a while at least. But I like the Giants. I like them better each week as the season draws closer. The club is well rounded, as well rounded as the Dodgers, and I'd rather have our pitching. Hearn, Maglie and Jansen outmatch any three in the league on any single club."

Condition and Hustling

You can rate one thing about Leo Durocher—there is no manager in baseball who handles his team better on the field. And there is no

manager who works harder for condition and the old hustling act. I've seen Leo work many a team into a froth. He is a great believer in condition and just as great a believer in hustling all the way through.

No team that keeps hustling will be outclassed. I never thought the Giants of the last few years had any sort of chance to run 1-2-3. But it's different this season—or it will be different when Hearn, Maglie, Jansen, Kennedy, etc., get their working arms ready for the long grind. You can use up a lot of pitching between April and October and this time the Giants have it in greater abundance than any other National League club.

Last winter at this date, Durocher was confident that his improved defense, especially at second and short, would take care of his pitching troubles. But it wasn't until Hearn and Maglie got busy winning games that his shaky pitching problem was solved.

It has been a long, long time since the Giants had any intimate association with a National League pennant. In the past 10 years the Dodgers and Cardinals have dominated the older league and when any outside teams broke into the pennant business they were the Braves and the Phillies—not the Giants.

It can be different this year. Horace Stoneham has collected the best team he has known since Bill Terry's day. He and Durocher have a bunch of ballplayers who can hustle their way into first place with any needed breaks. They still have the Dodgers, Phillies and Braves to shove aside, but this is no impossible job. At least Durocher feels he has the team he has wanted for some time.

Concerning the Customers

"Baseball," said one of the best-known club owners in the game, "has one bad weakness. It has never paid enough attention to the care and comfort of the customer or the fan. Most of the stands are out of date. Most of them are dirty. The seats are too narrow and uncomfortable. There are many, many thousands of women fans in this country but they get little consideration. Even racing is more thoughtful in this respect."

"Now it may be impossible to make needed improvements with the war scare over the land. But the change is bound to come if baseball is to hold its place. Baseball today is getting more competition than it ever knew before. For example there is a little thing known as television. Television is holding the attention of almost numberless millions now."

Farm Topics

Wood Ford Farm Builds Dairy Barn

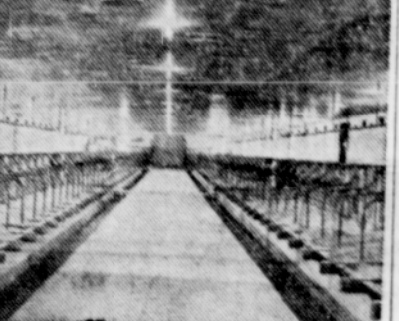
Famous Ayrshire Herd Has 6-Year Milk Record

One of the finest and most modern dairy barns in the United States, using the newest building materials and developments to safeguard against fire, was completed recently on the Wood Ford Farm at Avon, Conn.

Forty feet wide and 267 feet long, the barn houses 100 milking cows. It includes also a large feed room, box stalls, an office, a room for employees, and a well-equipped milk room.

Fire destroyed the old dairy barn last summer. None of the farm's famous Ayrshire herd was harmed because it had been put out to night pasture.

In making the barn fireproof concrete was used for the floor, cinder



One of the most modern dairy barns in the United States was completed recently (above) at the Wood Farm, Avon, Conn. It houses the 100 animals that compose the prize Ayrshire herd that hold a six-year milking record.

block walls were filled with vermiculite. The roof has asbestos shingles laid on asphalt felt to make the barn almost 100 per cent fire safe. The barn features an effective ventilating system which brings air through intakes at the peak of the roof. Stale air is picked up by thermostatically controlled fans from a point near the floor.

The Wood Ford Farm herd has been the highest producing Ayrshire herd in the United States for the past six years.

New Burley Strains Are Almost Free of Wildfire

New strains of burley tobacco that are almost immune to wildfire, one of the most destructive diseases of the crop, have been created by an agriculture department plant scientist.

The strains also have a lower nicotine content. This, too, is a major advance, because nicotine in present day burley—used principally in blended cigarettes—is higher than is desired.

A third point about the new plants is that they seem to be a little more vigorous in growth than other lines.

But it will be two or three years before growers have these plants, because they must be improved and selected for local conditions before they are released.

The man who originated the new strains is Dr. E. E. Clayton. He developed the wildfire resistance in the new lines from a wild species. The new line was developed after a systematic study of several hundred wild species during the last 15 years.

Protect Bags



To keep empty feed sacks from being damaged by mice or rats, take a piece of iron pipe slightly longer than the width of the sacks and suspend it from the ceiling with two lengths of wire. Mice and rats are unable to get down the wire to the sacks. The average farmer will save considerable money in a period of a year by following such a practice.

Sweet Potato Crop Nets N. C. Youth \$2,927.29

Dickie Batten of Selma, N. C., grew 2,131 bushels of sweet potatoes, of which 1,431 bushels were field graded U. S. No. 1, on a 4 3/10 acre plot. The 16-year-old youth grossed \$3,652 on his 4-H club project. After deducting his production and marketing expenses of \$724.71, he had a net profit of \$2,927.29, or \$680.76 per acre. He was winner of the state 4-H club sweet potato contest for 1950.

HOUSEHOLD MEMOS by Lynn Chambers

Fish Demand Careful Cooking to Preserve Delicate Full Flavor

MANY PEOPLE WHO really like fish have accustomed themselves to the disagreeable odors that often go with its cooking; many more people would be very fond of fish if it didn't fill the house with odors during its preparation.

How few home-makers realize that the cooking of fish entails no unpleasant smell! Here is a delicate food that is tender and tasty. When cooked only to the point of doneness, at proper temperature, its only odor is as savory as that of nicely cooked chicken or beefsteak! Many of the broiled fish recipes call for high temperature, but for only a short time. If cooked just so, fish can be downright delicious. Do give it a chance.

YOU NEED DO little to fish to make it pleasing. It's tender and juicy, easy to prepare, delightful for meal variety. It can be seasoned or served with sauce, but in every way, it's good.

Creole Salmon

(Serves 4)

1 pound can pink salmon
1 egg
1 green pepper, finely diced
1 small onion, finely sliced
1/2 teaspoon salt
1/2 teaspoon green pepper
1 teaspoon chili powder
1 cup canned tomatoes
1 cup bread crumbs
3 sprigs parsley, diced finely
2 tablespoons butter
Mix salmon and egg in saucepan. Add chopped green pepper and onion, seasonings, tomatoes and half the crumbs. Simmer for 10 minutes. Add minced parsley, cook 5 minutes longer. Turn into greased casserole, or individual baking dishes, sprinkle with remaining bread crumbs and bake in hot oven (400°) until crumbs are brown. Serve while hot.

Spanish Style Fish

(Serves 4-6)

4 cod steaks
2 egg yolks
Flour
1/2 cup oil
3 tablespoons honey
3 tablespoons lemon juice
1/2 teaspoon allspice
Cut steaks into serving pieces. Add 2 tablespoons water to egg yolks and beat slightly. Dip fish into egg yolks and then into flour; brown quickly on both sides in hot oil. Add honey, lemon juice and allspice and simmer fish until all liquid is absorbed, about 5 minutes, turning once.

Baked Fillet of Fish

(Serves 6)

6-8 fillets of lean fish (sole, haddock, bluefish)
2 tablespoons butter or salad oil
2 teaspoons chopped onion or 1 clove garlic, very finely minced
1 bay leaf, broken very fine
2 tomatoes, skinned, thickly sliced
1 green pepper, sliced
Juice 1 lemon
Salt, pepper
Melt butter. Add onion (or garlic) minced, with bay leaf, stir over low heat until soft. Arrange tomato slices with overlapping slices of green peppers to cover bottom of



Broiled lobster tails are a favorite with many for a good fish dinner. They will broil quickly, and are done when they turn a deep, rich pink. Serve them with lemon wedges and mayonnaise.

LYNN SAYS: Add Fanciful Touches To Everyday Foods

Add some finely chopped spinach to pancake batter and make spinach pancakes. Serve with pot roast or as a vegetable. This is guaranteed to make spinach a favorite even amongst those hard to convert.

Chopped liver seasoned and mixed with bread crumbs and egg makes a first rate main dish especially when the patties are wrapped in bacon and cooked with tomato sauce.



Chunks from cooked lobster tails are seasoned and mixed with egg and bread crumbs to make these lobster fries. Serve with a tangy tartar sauce, French fried potatoes and green salad for a satisfying meal.

LYNN CHAMBERS' MENU
•Baked Fillet of Fish
•Mustard Hollandaise Sauce
Chopped, Creamed Spinach
Baked Potatoes
Watercress with French Dressing
Hot Rolls
Lemon Sherbet
Butter Cookies
•Recipes Given

large shallow baking dish. Sprinkle the sautéed onion or garlic over top. Add salt and pepper. Arrange the fish fillets on this "bed" of tomatoes and peppers. Sprinkle with lemon juice, salt and pepper. Cover with waxed paper; bake in moderate oven (350°) 20-30 minutes. Pour over this Mustard Hollandaise Sauce. Brown under broiler. Serve at once.

•Mustard Hollandaise Sauce
3 egg yolks
3 teaspoons dry mustard
1 teaspoon tarragon vinegar
1/2 teaspoon salt
Cayenne pepper
2 tablespoons cream
6 tablespoons butter
Mix in medium small bowl (or top of double boiler) the egg yolks, mustard, tarragon vinegar, salt, cayenne pepper, cream. Place over hot water (not boiling) and beat until mixture begins to thicken. Add butter, bit by bit, stirring continuously until sauce is rich and creamy. Remove from over water. If too thick, thin with a little additional cream.

Broiled Rock Lobster Tails (Serves 4)
4 small rock lobster tails
1/2 cup melted butter
1 tablespoon lemon juice
3 tablespoons chopped parsley
Salt and pepper
Crack heavy back shell of lobster tails lengthwise to make tail lie flat. Turn lobster over and remove thin under shell with scissors. Combine butter, lemon juice, parsley, salt and pepper. Preheat oven and broiling pan at 400°. Place lobster tails on back on pan, brush with butter and set pan about 4 inches from heat. Broil frequently with butter, broil about 15 minutes or until lobster tails are well browned. Serve hot or cold with lemon wedges and mayonnaise.

Rock Lobster Fries (Serves 6)
2 1/2 pounds boiled rock lobster tails
1 1/2 cups flour
2 tablespoons salt
1 1/2 teaspoons pepper
1 1/2 teaspoons paprika
3 eggs, beaten
3 cups fine bread or cracker crumbs
Butter
Tartar Sauce
Lemon slices
Watercress
Remove cooked meat from lobster tails; cut into egg-sized chunks. Roll lightly in a mixture of flour and seasonings. Dip flour coated pieces in beaten eggs. Roll in fine bread or cracker crumbs. Melt enough butter to fill 1/4 inch depth in skillet. Sauté lobster until nicely browned on all sides. Serve with tartar sauce, garnish with lemon slices and watercress.

Tartar Sauce (Makes 1 1/2 cups)
1 cup mayonnaise
1 tablespoon chopped onion or chives
2 tablespoons chopped olives
1 tablespoon chopped sweet pickle
1 tablespoon chopped sour pickle
1 tablespoon chopped pimiento
1 tablespoon capers
Mix all ingredients, blending well.

Leftover pieces of fish are just the thing to add to a crisp green salad, served with a lemon-French dressing that's really tart.

When serving scallop with fish, take a bit of time preparing attractive lemon cups for serving the sauce accompaniment. Halves of lemon, scooped out and scalloped at edges are lovely.

Frankfurter scallop is easily made with sliced frankfurters and scalloped potatoes. Add about one tablespoon of prepared mustard to each cup of white sauce used.

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