

They'll Do It Every Time

By Jimmy Hatlo

ALL THE PEOPLE CHEDDAR KNOWS WHO HAVE STOCKS ARE ALWAYS GETTING DIVIDENDS. IT SEEMS....

HE OWNS A FEW ASSORTED SHARES, HIMSELF—AND WHAT DOES HE GET? LOVELY BROCHURES!



Gloria Swanson Reveals Art Talents But Not Seeking Public Recognition

By GLORIA SWANSON
Written for United Press

Rome—I am a "Me, too." I paint. And who doesn't since Grandma Moses? Presidents, taxi drivers, preachers, plumbers, doctors, lawyers, merchants and executive V.P.s. Oops, almost forgot an ambassador (scuse me, Clare Boothe Luce).

I held out as long as I could in keeping my secret from the public. I'm convinced I could become more famous by being "the one and only" who did not paint or write a biography.

It Just Happened

Mind you, I did not seek public recognition as a painter. It just happened that my Rome landlady was examining the two bathrooms in my newly built apartment house because of some water leaks and admired three or four paintings I had put there to give these very utilitarian-looking rooms a cozier appearance.

When she was meekly told in answer to her question, "Who did them?" that I did, nothing would do but that they must hang in a gallery instead of bathrooms! If you knew my landlady you wouldn't argue with her.

I made all sorts of excuses: "They aren't good enough," "There are no frames for them," "I promised them to my mother."

Notwithstanding, next day they were hanging in a gallery that was having an exhibition.

The following day after the opening of the exhibition, which I did not attend because I was fortunately working late on my Italian picture, "My Son Nero," my landlady excitedly arrived asking for the other five canvases I had tucked away and insisting that I tell her what price I wanted for them.

Great Success

"You mean some fool wants

to buy them?" I exclaimed. "Yes, you've made a great success," she replied.

SOC Offers Several Courses In Winter

Ashland—Night classes offered at Southern Oregon college here for the winter quarter will begin Jan. 3 and run through March 19. Those interested may enroll the night the class starts and fees may be paid at that time according to Mrs. Mabel Winston, registrar.

Secondary provisional certification may be granted on completion of courses in special education (speech correction), psychology of learning, first aid, development of the English language, and history of science.

A minimum enrollment fee of \$16 will be charged for the courses with the fee \$8 per credit hour. All courses are open to auditors who may attend without receiving college credit. Auditors fee is \$7 per course.

Basic ceramics, 2 hrs. cr., Rm. MC, Mon. 7-9, Mrs. Wida. Begins Jan. 9.
Painting, 2 hrs. cr., Rm. CH 108, Mon. 7-9, Miss Ady. Begins Jan. 9.
Problems in education, 3 hrs. cr., Rm. CH 110, Mon. 7-9, Dr. McJuley. Begins Jan. 9.
Special education (Sp. corr.), (G) 3 hrs. cr., Rm. clinic, Weds. 7-9, Mr. Mulling. Begins Jan. 9.
School law and Orgn., 2 hrs. cr., Rm. CM III, Weds. 7-9, Dr. Sampson. Begins Jan. 9.
Psychology of learning, 3 hrs. cr., Rm. CM 205, Weds. 7-9, Dr. Messenger. Begins Jan. 9.

First aid, 2 hrs. cr., Rm. MC 102, Thurs. 7, Mr. Bulkeley. Begins Jan. 3.
Social dance, 1 hr. cr., Rm. MC, Tues. 7, Miss Benber. Begins Jan. 3.
Development of English language, 3 hrs. cr., Rm. L 4, Tues. 7-9, Dr. Kristman. Begins Jan. 3.
First year Spanish, 4 hrs. cr., Rm. L 3, Mon. Thurs. 7:30-9:30, Mr. Hannan. Begins Jan. 5.
Second year Spanish, 2 hrs. cr., Rm. L 3, Weds. 7:30-9:30, Mr. Hannan. Begins Jan. 4.
History of science, 3 hrs. cr., Rm. CH 203, Mon. 7-9, Dr. Bowman. Begins Jan. 9.

That was too much. I had to go and see why my seven florals and one landscape would even be noticed. I found some exciting sculpture and some paintings of horses that gave an amazing illusion of action and speed, a landscape I could understand, and a darling little urchin boy which has since been given to me.

All I can say is that my own paintings will appeal to the simple minded because there are no guessing games. A pansy is a pansy, a glass a glass, a flight of stairs simply stairs—no hidden meanings of my subconscious mind or even my unconscious.

I guess I am just old-fashioned.

'Barbed Wire Gang' Of Girls Arrested

Malmoe, Sweden—(U.P.)—Motorists were breathing easier today with the arrest of the "barbed wire gang." Police said two teen-aged girls confessed they strung wires across highways in an attempt to head off a fickle motorcycle-riding lover.

Eleven times the girls looped wire across highways the youth used. They strung the wire at just the right height to catch a motorcycle rider under the chin.

But no one was hurt since the wire was discovered by cautious early morning motorists. The girls began stringing the wire last September; they made their last attempt Christmas Eve.

Police finally caught up with the girls Wednesday when they obtained results of writing tests given to several suspects.

Use Tribune Want Ads
• Low in Cost!

Feeding the Family

By ZOLA VINCENT
Food Editor

Pineapple Nut Bread
Is Quick and Easy

Here is a sweet bread that is easy and quick, always successful, slices best when one day old. A wonderful party item because it keeps so well and is not too sweet.

2 cups sifted all-purpose flour
1/2 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
1 cup raisins
1/2 cup walnuts, coarsely chopped
1 egg, beaten
1 teaspoon vanilla
2 tablespoons melted shortening
1 No. 1 flat can (1 cup) crushed pineapple, not drained
1 teaspoon soda

Sift flour, sugar, baking powder and salt into bowl. Add raisins and nuts. Combine egg, vanilla and shortening; add to mixture. Dissolve soda in pineapple and add. Stir just until blended. Pour into greased 8x4x4 inch or comparable size loaf pan and bake at 350 degrees (moderate oven) about one hour or until done. Cool on rack. Serve with butter or spread with cream cheese for party fare . . . or special family treat.

Mince-meat Cookie Bars

Here, flavorful, aromatic condensed and packaged mince-meat does most of the work. Ideal for your final holiday party-giving.

2 1/2 cups biscuit mix
1 cup sugar
3 tablespoons shortening
1 egg
1/4 cup milk
1 9-ounce condensed package mince-meat
1 cup water

First, prepare the mince-meat by breaking into small pieces in saucepan. Add water and stir over heat until lumps break down. Then bring to a boil and let cook for two or three minutes, stirring occasionally, until almost dry. Cool.

Combine biscuit mix and sugar. Cut in shortening. Add beaten egg and milk. Stir until a soft dough is formed. Divide dough in half into rectangle about 7 by 11 inches. Place in greased 9x12x2 inch baking dish. Spread with mince-meat. Roll remaining dough and place over mince-meat. Bake in moderate oven (375 degrees) 25 minutes. Cool. Spread with confectioner's sugar icing. Makes two dozen 2 1/4 by 1 1/2 inch bars.

Biscuit Topped Turkey Casserole

A quite handsome way to use turkey or other poultry leftovers. is to make a biscuit topped turkey casserole and bring it to the table hot and bubbling for a quick and satisfying supper. A cream sauce using some of that instant nonfat dry milk makes it less rich; a desirable feature considering all those rich pastries and desserts.

1 1/2 cups liquefied instant nonfat dry milk
3 tablespoons flour
Dash of pepper
1/2 pound processed cheese
2 cups diced cooked poultry
2/3 cup sliced mushrooms
1/2 cup sliced stuffed olives
1 can quick biscuits

Pour liquefied instant nonfat dry milk (made according to package directions) in double boiler (or saucepan over low flame). Sprinkle flour and pepper over surface. Beat with rotary beater until just blended. Cook, stirring constantly, until thickened. Add cheese. Stir until cheese melts. Stir in diced cooked turkey or whatever, mushrooms, (pimentos optional) and olives. Pour mixture into 1 1/2 quart casserole. Arrange home-made or ready-to-bake biscuits on top. Bake in moderate, 375 degree, oven about 20 minutes or until biscuits are browned and sauce begins to bubble.

Soup Garnishes

Cream soups invite a touch of garnish. Croutons are easy and attractive; so is chopped parsley. Then there are almonds which are fixed by slivering blanched almonds, then browning in a little butter. Chopped chives are a favorite with many; or a dollop of whipped sour or sweet cream.

Gouda Cheese Change

Gouda cheese is mellow and wonderful for serving with pumpkin pie, apple mince-meat or raisin pie. Good, too, with fruit cakes and cookies . . . and plain with saltines. Those rosy-red eight ounce goudas can be cut into 20 wedges. Incidentally goudas should be held at room temperature for an hour or longer for best eating.

Swedish Meat Balls

Hot and delicious . . . right out of the kitchen or preferably out of the chafing dish.

1 pound ground beef
1/2 cup soft bread crumbs
2 eggs, beaten
1 cup grated carrots
1/4 cup grated onion
1 1/2 teaspoons salt
1/8 teaspoon pepper
1/8 teaspoon thyme

Combine all of the ingredients and mix thoroughly. Form into one-inch balls and chill for easier handling. Fry in hot deep fat, 365 degrees if you have a thermometer, or hot enough to brown a one-inch cube of day old bread in 60 seconds. Cook until delicately brown, about three minutes. Serve with tooth picks. Makes about three dozen.

food by virtue of their toothpick handles. Marinate 24 cocktail frankfurters in one cup of your favorite spicy barbecue sauce for at least an hour. Broil for 5 minutes, being sure to brown evenly. Serve immediately.

Give a bit of crunchiness to party bits or lunchbox menu by stuffing celery like this: Cut one-half cup pitted ripe olives into small pieces. Blend one (3-oz.) package cream cheese with two tablespoons mayonnaise. Add olives, one tablespoon finely chopped green onion or chives, salt to taste and add just a dash of tabasco sauce. Mix well. Stuff celery stalks and chill until ready to serve. Can also be cut into crescents for garnishing salads.

Want a perfectly super way to use up left over bits of holiday fruit cakes? Whip half a pint of whipping cream as usual. Fold in a cupful or so of crumbled fruit cake, add a teaspoon rum or other favored flavoring. Pour into refrigerator tray and freeze for four hours or so.

Dressed Up Green Beans

Add crisp bacon and minced onion to green beans for a change. Brown the bacon slowly and add chopped onion to brown in drippings. Mix with beans just before serving.

Company Note: Dice avocado in small pieces and add to curried cream of chicken soup.

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