

Woman's Life Richer Since Loss of Arms

By JOE McDAVID
United Press Correspondent
Memphis, Tenn. — Time has mellowed Mrs. Martin Chanin.

Fifteen years ago, she prayed for death. Today, she can look back without despair on the accident which cost her both arms.

"Perhaps my life is richer," she said. "If I had not lost my arms, I might never have married."

It was the summer of 1941 that Mrs. Chanin, then Miss Margaret Jones, a dental student at the University of Texas, was injured.

She and a group of friends had anchored their sailboat in San Jacinto Bay, Margaret and her date decided to go for a swim.

Mrs. Chanin jumped into the water and grabbed the steel anchor chain. Her date started tugging at her arm.

At that moment, a breeze rocked the boat and the mast grazed some power lines, strung from shore across part of the bay.

The young man was killed instantly. Mrs. Chanin was pulled from the water, both arms badly burned.

Back to School
Three weeks later, when she came to in the hospital, Mrs. Chanin realized both her arms had been amputated.

It was then that she prayed for death.

But her sister, Mrs. W. B. Thornton of Houston, Tex., and her mother, Mrs. R. H. Jones of Osceola, Ark., refused to let her retreat into a shell.

"They made me dress like a fashion plate," Mrs. Chanin recalled. They talked her into going back to school, and she won three college degrees.

Six years after the mishap, Margaret met and married Dr. Martin Chanin. They now have two sons, Philip, 8, and Robert, 6.

When she married Chanin, Margaret was completely dependent on others.

The doctor made his wife her first artificial arm, so she could hold the baby they expected.

Mrs. Chanin quickly became proficient with her mechanical arm.

"Now I can do practically everything except dress myself and comb my hair," she said. "My husband does that."

Mrs. Chanin drives her own specially equipped car, keeps house, and does her own grocery buying and cooking.

She writes letters with the pen held firmly in her teeth.

Mrs. Chanin's most delightful conquest over handicap came when she got her driver's license.

The state highway patrolman was dubious, even after she had passed the written test.

Then they got into her car, and the trooper told her to drive around the block.

When they arrived back at patrol headquarters, the trooper took off his hat.

"Lady, mind if I tell you something?" he said. "You're the best driver I ever saw."

Sisters Paper Walls With Presley Photos

Memphis, Tenn. — Teen-age sisters Oralee and Sharyn Davolt have more than 1,000 Elvis Presley photographs displayed in their bedroom.

For Oralee, 15, and sister Sharyn, 14, it's floor-to-ceiling Elvis Presley, with just about every inch of wall space covered with pictures of the guitar-strumming singer.

The girls wanted to continue "Elvising" the ceiling itself, but mother said "no." They plan to hang pictures of their "darling" on strings stretched across the room.

The girls feel they can get 500 more pictures of the "hound dog" man into the room in that way.



The Latin-American influence is reflected in this casual cotton outfit by Hene Ricks. White cotton duck pants button to a taper just above the ankle. The brief red plaid smock has long full sleeves, square neckline.

Woman Makes Candles In Old New England Town

By VIVIAN SANDE
United Press Correspondent
New York — It takes Mrs. Bertha Moulton just a few minutes to drive to work. But this lively grandmother actually goes back nearly two centuries in time in those few minutes.

She wears the ankle-length dress and starched white cap of the farm wife of the late 18th century. She works in the back kitchen of a house built in 1735 and never modernized.

Horse drawn buggies and ox-drawn carts are the only vehicles that bump along the dirt road outside her window. And she works at an early craft, hand-dipping candles, or forming them in simple molds.

Mrs. Moulton is the candle-maker at Old Sturbridge Village, Mass., a recreated country town of 150 years ago.

A Native
Old Sturbridge, an independent, non-profit educational institution, was opened to the public in 1946. It covers 200 acres and consists of more than 30 buildings moved from all parts of New England and re-erected on the banks of the Quinebaug river. There's a grist mill, a saw mill, bar, blacksmith shop, general store and a variety of houses from a salt-box to a mansion house. The houses are filled with collections of antiques ranging from furniture to fire-arms. And in the buildings, skilled craftsmen demonstrate early American skills.

Mrs. Moulton, a born and New Englander, didn't know what she was in for when she applied for a job at the village in 1953. Her children were grown and she was widowed. She thought maybe she could get a job as a hostess. Instead the village curators, who had a lot of antique, candle-making equipment in their collections, asked her if she would try her hand at organizing a candle-making demonstration.

Mrs. Moulton said yet even though she didn't know a candle-dipping stand from a drying rack.

12,000 Candles
The determined grandmother began her studies in the books in the curator's office. In a month she set up her vats, dippers and molds in the kitchen of the old Fitch farmhouse, and began to show visitors how candles were made from bayberry or beeswax.

Now, Mrs. Moulton's kitchen shop is one of the most popular in the village.

Four Persons Needed For Legal Problems

Urbana, Ill. — A wife should know four specific persons from whom to get financial and legal aid if anything serious happens to her husband, says Virginia Guthrie, University of Illinois home management specialist.

These should be a lawyer, banker, insurance agent, business associate or other professional man. Such persons can make a situation less confusing by handling problems that arise in cases of death, illness or accidents.

Section an orange or a grapefruit over a bowl of crisp salad greens, and toss with oil, salt and pepper. Dice a ripe avocado over all, and toss once.

Ex-Stereotyper Lives on \$91 Per Month

Miami, Fla. — Eighty-five-year-old Harry Bickford scoffs at elderly people who complain about money. He lives on \$91.65 a month and gets along "fine."

"The trouble is most old people nowadays want too much," the retired stereotyper said. "I read the other day about a man retired on \$256 a month and couldn't make ends meet. If I was that fellow, I'd think I was a millionaire."

Bickford retired at 70 after working on newspapers all over the country. When his last paper in San Diego, Calif., folded and his wife died, Bickford headed for Florida.

"All I had, besides my little savings," he said, "was a \$58.50 social security monthly and \$23.15 a month from an annuity. And I got along fine."

He bought his one-bedroom cottage and furnished it for a total investment of about \$4,000. He did most of the work fixing up the place and he beautified his yard with shrubs and fruit trees.

Saves \$200 Annually
Bickford does all his own cooking, washing, ironing, house and shop. He said he spends about three days a week on the housework. The rest of the week he goes to hall games, relaxes, talks to people and "once in awhile I take in a movie."

Bickford said food costs him \$5 to \$7 a week, and "I eat well—bacon and eggs, vegetables, stews, soups, cheese; things like that."

And he added that he has wine "or something stronger" every night before retiring.

He spends about \$6 a month for electricity; water comes from a pump; he subscribes to a newspaper and his bus fare—he likes to ride downtown and look at people—runs about a \$1 a week. He spends 40 cents a week for cigars.

What does this "king in his castle" do with his \$200 savings from his annual income of \$1,099.80?

"I use that for Christmas presents," he explained.

When anyone asks him how he lives on his income, Bickford always replies:

"If you've got a little place of your own and can take care of yourself, it's easy. 'I wouldn't trade places with anybody.'"

Woman Wears Beads Over 3,000 Years Old

By VIVIAN SANDE
New York — Like most women, Mrs. Aziz Atiya likes to wear beads. But the ones she wears are apt to be 3,000 or so years old and have folk-lore meaning.

Take the blue beads on some of her necklaces. They are to "ward off the evil eye," she explained.

Mrs. Atiya, archaeologist and student of old beads, explained "they were used centuries ago for that reason. And even now, in Egypt, you'll find blue beads strung around the necks of animals or draped somewhere on such a modern institution as the automobile."

Writing Book
Lola Atiya is the wife of an eminent Egyptian historian and Egyptologist—student of an ancient Egyptian race.

The Atiya family is living in New York, while Dr. Atiya lectures at the Union Theological Seminary.

Last year Mrs. Atiya was asked to join the staff of the Kelsey Museum, at the University of Michigan, because of her knowledge of ancient beads. Now she is writing a book on the museum's collection.

Lola Atiya is a petite woman, with large black eyes and straight black hair. She dresses smartly, but conservatively, and

rarely is seen without a strand of ancient beads to complement the outfit she wears.

Another Collection
She is an authority on glass beads, some of which date back to 3,000 B.C. She said archaeology has revealed women liked to adorn themselves with beads then just as they do today.

Mrs. Atiya has one of the largest collections of ancient beads in Egypt but that of the wife of an American professor tops her collection.

She said Mrs. Arthur Jeffery, whose husband teaches at Columbia university, introduced her to the hobby of collecting strings of ancient beads as well as the old beads themselves.

She met the Jefferys several years ago when they were on a trip to Cairo.

Mrs. Atiya has glass beads, stone beads, and mosaic glass beads in her collection. Some of them were found in tombs where they had been placed centuries ago to keep the spirit of the dead from rising. Some were used to ward off illness, or promote success.

Waffle Variations
Start summer breakfast menu plans with tender, light brown waffles. Chopped, cooked bacon and diced cooked smoked ham are always grand when added to the waffle batter. Grated orange rind and orange juice give a tart touch and for still another flavor add grated American cheese to the waffle batter.

Corned Beef Glamour
Glazes can be applied to corned beef much the same way as a ham. Remove the cooked corned beef from the liquid in which it was cooked. Place it on a rack in an open roasting pan. Top with a honey-brown sugar glaze or favorite fruit glaze. Place the meat in a moderate oven (350° F.) for about 30 minutes or until the glaze is set.

Cooking Experts Have Suggestions on Potatoes
Champaign, Ill. — A class in experimental cooking at the University of Illinois for housewives who want to include potatoes in quick meals.

The class found that french-fried and scalloped potatoes, which ordinarily require long cooking, could be sped to the table by partial preparation in advance.

French fries should be blanched in fat in the morning to the point where they are cooked but not browned. Then they can be browned just before the evening meal by a few minutes' cooking in hot fat.

A thin white sauce prepared in a sauce pan is the first step in making quick scalloped potatoes. After adding sliced potatoes and boiling over direct heat for two minutes, they should be placed in a buttered casserole and baked immediately at 350 degrees. They should be done in about 30 minutes.

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