



### Small Worlds Around Us

By LYNN M. WATKINS  
(Register and Tribune Syndicate, 1963)

**Mouse and Snake: A Story Of Two Strange Bedfellows**  
—An the lion and the lamb shall lie down together— is a truism that is reported every day in our newspapers, and quite often the dissimilarity between the two or more "friends" is as wide and as startlingly unnatural as is "the lion and the lamb."

Peculiar it is, but almost all animals, like man himself, cannot seem to live entirely alone; they all want friendship. Many times this attachment between two very different individuals that are traditional enemies is nearly unbelievable. Of course, we would always suppose a lion would eat a lamb, but the

well-fed lion would actually lie down with a lamb. Strange as it seems to most of us, there are some folks that keep snakes as pets, and apparently get a great amount of pleasure from keeping them. Such a person had a pair of corn-snakes; one, in a cage by itself, was three feet in length, and of a beautiful shade of brown. The snake lived in a large cage and gave every indication of being happy and well adjusted. Broke the Habit? This snake has eaten several mice that have been liberated in the cage at about 30-day intervals. Thinking it was again feeding time, the snake's owner placed a mouse

in the cage. The next day the mouse was still there, sitting in one corner, with the snake coiled in another. Both seemed indifferent to the other. The owner, at the end of several days, began to worry about the snake; he was pretty hungry. So he liberated another mouse in the cage. The following day the mouse was gone, but a swollen place in the snake testified as to what had happened. In the far corner of the cage sat the original mouse. As time went on, the little mouse lost all fear of the snake and ran back and forth across the motionless form, even seemed to enjoy the satisfaction of clamoring over

the reptile while he was trying to sleep. Instinct and attendant hunger would seem to have prompted the snake to gobble the little rodent, but nothing like that happened. But instinct was still at work, the mouse was following his inherent habits, even if he was living dangerously. The inborn desire to build a nest exerted itself in the little rodent, and he began chewing up papers and shreds of bark. As soon as he had accumulated a handful, he fashioned the material into a hollow ball with an opening in one side. The mouse nest was in one corner of the cage. Following his natural inclination he de-

sired to sleep during the day, and prowled at night. It was a strange household, but between these two beings had grown an unexplainable friendship. One day, the snake moved itself in beside the paper nest in which the mouse was sleeping. It pushed the nest out from the screen and coiled itself around it. So the situation exists today, many weeks after the snake and the mouse began living together. They are now apparently devoted to one another. The man may have been wiser than he thought when he said "In every union there is a mystery—a certain invisible bond which must not be disturbed."

**FINDS RIGHT PLACE**  
Peoria, Ill.—UP—An injured swallow knew just where to go for help. The bird, with singed wing tips and a damaged leg, flew through the front door of the Mercy Ambulance Service and was rushed by ambulance to Glen Oak Zoo for medical aid.

### Feeding the Family

By ZOLA VINCENT  
Food Editor

**Jellied Potato Salad Unique Party Item**  
A shimmering layer of lemon aspic topping individual (marked with egg slices) portions of potato salad will prove a show piece as well as very good eating if you're planning on 12 servings. Arrange this on your very biggest platter and arrange cold meats, some sliced and some rolled, alongside or at ends.

**Sliced Dairy**  
1 cup dairy sour cream  
1/2 cup mayonnaise  
1/2 cup vinegar  
4 cups diced cooked potatoes  
2 cups shredded lettuce  
1 cup sliced celery  
1/4 cup minced parsley  
3 green onions and tops, sliced thin  
1 1/2 teaspoons salt  
1/4 teaspoon pepper  
2 hard-cooked eggs, sliced

**Aspic Makings**  
2 envelopes unflavored gelatine  
1/2 cup cold water  
3 cups boiling water  
2 chicken bouillon cubes  
1/2 teaspoon salt  
1/4 cup lemon juice

Combine dairy sour cream, mayonnaise and vinegar; stir in remaining salad ingredients except hard-cooked eggs; chill for several hours.

To make aspic, soften gelatine in cold water; add to boiling water with bouillon cubes, salt and lemon juice; stir until dissolved; cool. Pour half of the aspic in oiled pan 8x14x2 inches or approximate size. Chill until firm. Chill remaining gelatine until partially congealed; fold into potato salad mixture.

Spoon potato salad over gelatine layer and chill several hours or overnight. Unmold on huge platter, mark into serving portions by arranging slices of hard-cooked eggs with sprigs of watercress or parsley decorating each egg slice or portion.

**Delight All Corners With Coconut-Apple Squares**  
Satisfyingest thing we know to have on tap for picnickers, barbecuers, outdoor eaters, indoor eaters is a big pan full of these Coconut-Apple Squares. They're made with plentiful, bargain-priced, fine-flavored canned apple sauce.

Carry them to the party or yard in the pan in which they are baked; cut in fingers or squares as seems indicated for snacking or as desert to follow a big meal. They're satisfying but not over-rich. You could even cut them in finger size for accompanying strawberries now and other berries later. Superb with coffee and with milk.

1/2 cup butter, softened  
1/4 cup sugar  
1 1/4 cups sifted all-purpose flour  
1 tablespoon cornstarch  
1 tablespoon water  
2 cups canned apple sauce  
2 tablespoons lemon juice  
1 teaspoon grated lemon rind  
1 egg, beaten  
1 tablespoon melted butter  
1 1/2 cups flaked coconut

Combine butter, one-quarter cup sugar and flour; mix until crumbly. Press evenly into bottom of 8x9x2 inch or comparable size pan with about one-half inch extending up sides. Prick bottom with fork. Bake in moderate oven, 350 degrees, 20 minutes. Add cornstarch to water; stir until blended. Add to apple sauce with lemon juice and lemon rind. Cool.

Combine egg, remaining half cup sugar and melted butter and coconut; mix well. Remove pastry from oven; spread coconut mixture evenly over apple sauce. Bake in moderate oven, 350 degrees, 20 minutes. Cool. Cut as desired for 16 to 20 pieces.

**Strawberry Smoothie**  
For two super shakes, whip one cup chilled milk, one-half pint vanilla ice cream, one cup fresh or frozen strawberries and one-quarter cup honey in a chilled blender or other mixer. Shakes will be a beautiful pink color filled with fresh fruit flavor and loads of nutrition.

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