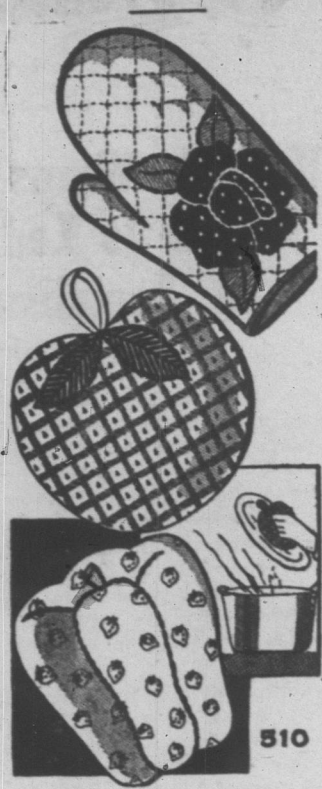


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SHORT STORY

Turkey In The Hay

By Dorothy Roseborough

CLETA BROWN was furious. For the third time Seth Jones had caught her turkeys in his alfalfa. Now he was acting as if she had driven them in.

Angrily, Seth ran across the field to head the turkeys from the newly flooded alfalfa. "Can't you keep those dang birds off my place?" Cleta slapped her sunbonnet at the fustered turkeys. "Do you think I want 'em over here?" She snapped. "Get ting their feet wet and dying from it, maybe! They're under the fence and in your place before I know it."

"Under the fence!" growled Seth. "They rise up and sail right over, the flyin' fools! Why don't you keep their wings clipped? Reckon you figger the more green feed your tom gets the better his chance to grab off first prize at the Fair."

Cleta flushed with anger. "That's a low-down remark!" "Another thing," broke in Seth. "I don't want your tom with my flock. Keep your birds on your own place." He strode off to the irrigation ditch.

Cleta was proving up on her desert claim with a crop of milo-maize. The scattering grain made wonderful forage. But the field was some distance from her homestead and the turkeys had to be driven there every day.

Before they started fussing about the turkeys Seth looked at her a lot. Maybe she could make him look at her again with that warm eagerness in his eyes.

THE smell of autumn was in the air the morning Cleta rode into town to enter her tom for the show. Coming home she checked her horse to a walk as she passed Seth's place.

Then she saw the turkeys were in the alfalfa again, and she turned in at Seth's gate. No one answered her shout as she galloped by the house to the field.

Jumping off her horse, Cleta snatched at her sunbonnet and beat frantically at the fighting gobs. "Get away, you devil!" Cleta stormed. She drove them off and dropped on her knees beside the birds which had dropped bleeding. She watched the victorious gobbler strutting and drumming his wings as he rounded up the hens; the bronze hens, the new members of his harem. She knew for sure then. Her bird had killed Seth's tom.

Cleta stood up. She saw Seth turning in at the gate, and as he hurried toward the field a hot triumph flooded through her. With Seth's gobbler out of the running her turkey would surely win.

But this would end everything, she told herself. Cleta knew she could not bear to keep on fighting with Seth.

"So you let 'em get in again," he stormed. "Anyone with a brain might know this would happen."



Cleta slapped her sunbonnet at the fustered turkeys. "Do you think I want 'em over here?" she snapped.

By heck!" he exclaimed, "Blamed if I know which one it is!" He knelt and turned the gobbler over. "Well, I know my own bird, even if you don't!" Cleta retorted. "So now you can go ahead and win that prize money you're so het up about."

"Dunno as I was any more het up than you," Seth jeered, his hands still busy with the bird. Seth looked from the dead bird to the swelling gobbler tom with the hens. He grinned. "Say, Cleta," he drawled in the old friendly teasing voice, "Why don't you take that bird of yours home? He's cutting up something scandalous round them windows."

Cleta reddened. "I tell you he's your bird," she insisted, moving toward her horse. "Seth caught her by the wrist. 'Hey! Wait a minute! You know darn well that's your tom with my hens. But if you are honin' for proof—' He spread the dead turkey's wing. Clipped in the thin membrane Cleta saw a narrow registration band.

He was smiling, but Cleta saw that his eyes were intent and eager. "It doesn't matter now," she murmured. "It's just that I felt so terrible lonesome."

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Lightning Conductors
In assembling lightning conductors, it is preferable that all parts be made of the same kind of metal or of combinations of metals which will not produce excessive corrosion by galvanic action in the presence of moisture.

Extinguish Rubbish Fires
Best way to extinguish a fire that originates in rubbish is to use approved fire extinguishers containing foam, vaporizing liquid or soda and acid agents.



START THE DAY WITH A GOOD BREAKFAST (See Recipes Below)

BRIGHT BEGINNING

ONE OF THE biggest services which any homemaker can give her family is to feed them a good, substantial breakfast to get them off to work and school with proper spirit. This is the best way—at least to my knowledge—of preventing that mid-morning lag in energy as well as having the mind razor sharp whether you apply yourself at a school desk, sit in an office or work in the barn, fields or your own kitchen.

A good breakfast need not be elaborate to serve its purpose. Start off with a simple pattern including fruit, cereal and milk and you can be well fed.

Naturally if you want more, there are any number of foods to be added. Too, there's no need to feel that breakfasts can't have variety. You can vary fruit and cereal daily, while eggs, breakfast meats and hot breads have infinite variety. If mother will start fragrant odors in the kitchen when the family is scheduled to hear the alarm clock, this will help keep them interested in completing the process and get them down to a good breakfast.

FOR THOSE of you who depend upon the oven to take the chill out of the house in the morning, here are some splendid quick-to-mix hot breads for breakfast or any other meal:

Honey Nut Bran Muffins
(Makes 16 large muffins)
1/2 cup honey
1 cup flour
1/2 cup soda
1/2 teaspoon salt
1/2 teaspoon baking powder
2 cups bran
1 tablespoon melted butter
1 1/2 cups milk
1/2 cup walnuts, chopped fine

Sift together flour, soda, salt and baking powder. Mix with bran and add other ingredients. Place in greased muffin pans and bake in a quick (425°F.) oven for 25 to 30 minutes.

Raisin Bran Muffins
(Makes 6 Muffins)
1/2 cup sifted flour
1/2 teaspoon double-acting baking powder
1/2 teaspoon salt
1-2 tablespoons sugar
1 egg, well beaten
1/2 cup milk
1 1/2 tablespoons melted shortening
1/2 cup raisins

Sift flour once, measure, add baking powder, salt and sugar; sift again. Combine egg and milk and add to flour mixture. Add shortening, then mix only enough to dampen flour. Fold in raisins. Turn into greased muffin pans, filling them 3/4 full. Bake in a hot (425°F.) oven 25 minutes.

Flake Gems
(Makes 12 muffins)
1 cup sifted flour
4 tablespoons sugar
1 teaspoon salt
3 teaspoons baking powder
1 egg
1/2 cup milk
4 tablespoons melted fat
2 cups corn flakes or wheat flakes

Sift flour, sugar and salt; add to flour mixture. Add shortening, then mix only enough to dampen flour. Fold in raisins. Turn into greased muffin pans, filling them 3/4 full. Bake in a hot (425°F.) oven 25 minutes.

LYNN SAYS:
Add Variety To Breakfast
Dried fruits, cut and added to any of the cooked cereals, then served with brown sugar and rich milk provide an interesting dish. Cinnamon toast made this way is delicious: toast and butter bread, then sprinkle with brown sugar and cinnamon and broil until bubbly. For maple toast, make as cinnamon toast, substituting shavings of maple sugar for cinnamon-sugar mixture; broil.

A good way to reheat cooked cereal is to place the cereal in top of the double boiler, add water and cover. Do not stir until cereal is thoroughly heated. Serve reheated cereal with a different kind of fruit for variety.

Never waste leftover cereals. Mold and chill them, fry and serve with apple rings and sausages. Many of the cooked cereals may be used in muffins or hot breads. If the family likes jams and jellies, have several colorful bowls of them on the breakfast table.

LYNN CHAMBERS' MENU

Breakfast
Orange Juice
Cooked farina with raisins
Honey Kuchen
Beverage
Recipe Given

Sift together flour, sugar, salt and baking powder. Beat egg until light, add milk then stir in dry ingredients, being careful not to over-mix. Add slightly cooled fat and stir just enough to mix ingredients. Carefully fold in corn flakes. Fill greased muffin pans, 2 inches in diameter, 3/4 full. Bake in a moderately hot (400°F.) oven about 20 to 25 minutes.

Honey Kuchen (Makes 1 square)

Topping:
1/2 cup brown sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
2 tablespoons butter
1/2 cup bran or wheat flakes

Kuchen:
1/2 cup sifted flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1/2 cup honey
1 egg
3 tablespoons melted fat
1 1/2 cups bran or wheat flakes

Sift together flour, baking powder, salt. Combine milk, honey well-beaten egg and add to flour mixture. Add fat mixing only enough to combine. Fold in flakes. Place into a greased pan 8 x 8 x 2 inches. Sprinkle topping over batter. Bake in a moderately hot (400°F.) oven 25 minutes.

ANOTHER WAY to include cereal in the menu is to cook, chill and try it. This may be served with fruit or breakfast meat, or with syrup. It's a hearty, tasty dish.

Fried Wheat-Meal
(Serves 6)
1/2 teaspoon salt
2 1/2 cup boiling water
1/2 cup wheat meal

Add salt to boiling water in the saucepan. Add cereal slowly, stirring constantly. Bring to a boil and cook 3 minutes, stirring constantly. Pour into cold, wet mold. Let stand overnight, or until cold and firm. Turn from pan. Slice into 1/2-inch slices and saute in a small amount of fat, turning to brown both sides. Serve with maple-flavored syrup. (Leftover cooked wheat-meal may be used in this way.)

Fried Wheat-Meal with Fruit:
Add 1/2 cup seedless raisins, chopped dates or chopped figs to the cooked cereal before turning into mold.

Fried Wheat-Meal with Apples:
Add 1/2 cup apples, peeled and cut in 1/4-inch pieces to cooked wheat-meal before turning into mold. Either of the above are excellent when served with sausages, prepared this way: lay pork patties or links in a cold frying pan and fry slowly for 12-15 minutes, turning occasionally with 2 forks or a spatula, being careful not to puncture the casing. Pour off fat as it accumulates. Serve the fat for seasoning vegetables, frying eggs, potatoes, French toast or for making sauces of gravies. Released by WNU Features.

Orange toast is a delightful variation to serve for breakfast. To make it, toast and butter bread, then spread with a mixture of sugar and grated orange rind which has been moistened with orange juice.

Never stack toast as it will become soggy and lose its fresh, crisp texture. Make toast as needed and cut in triangles or fingers to make it more interesting.

Adding several teaspoons of honey or molasses to the cereal while it is cooking will make the flavor more interesting.

Flaked cereals are delicious if heated in a shallow pan, dotted with butter and sprinkled with brown sugar. Heat in a moderate oven for just a few minutes and serve at once. Two or three varieties of ready-to-eat cereals may be combined in a single dish for interest in texture and flavor.

Maple syrup, honey, corn syrup (which now comes in honey as well as sorghum flavor), molasses, fruit, juices, preserves and jelly may all be served on cereal in place of sugar.



SCRIPTURE: Mark 2:1-3-8. DEVOTIONAL READING: Luke 11: 37-48.

Inevitable Critics

Lesson for February 13, 1949

ONCE UPON a time, so the old story goes, there was a chameleon, a lizard that can change its color to match whatever it stands on. They put him on a black cloth and he turned black; on a red tablecloth and he turned red; on a green billiard table and he turned green. Then some mean person set him down on a Christmas necktie—and the poor little thing exploded. This is a parable of the person who tries to please everybody. It can't be done—and it ought not to be tried. "Woe unto you," said Jesus, "when all men speak well of you."

Jesus Christ himself did not please every one. Not even a perfect personality can be 100 per cent popular. Not that Jesus enjoyed rubbing people the wrong way. There was nothing perverse about him. He was deeply, sincerely friendly, and to lose any friendships must have been more painful for him than for us who are so selfish. Nevertheless he did make enemies, he had his critics; and his followers may expect no better.

Misunderstanding Motives

ONE POINT on which Jesus met terrific opposition was his attitude toward the Sabbath. Repeatedly he or his disciples would do things on the Sabbath which (as Jews then understood the law) were quite wrong.

It was just that sort of thing that Jesus ran into, more than once. His enemies misunderstood, or at least misrepresented, his motives.

They claimed that he was "blasphemous," that is, that he was deliberately making light of God's law. The truth was that he was acting by God's highest law—the law of love. Helping people in need was more important than keeping the letter of the Sabbath law. Jesus' example may help us here. If our best motives are misunderstood, as Jesus did; but we are not obliged to change our ways to please those who persist in misunderstanding us.

Stepping Out of Bounds

WHEN Jesus healed the man with the palsy, it was not the cure his critics found fault with, it was his first saying "Your sins are forgiven." "Who can forgive sins but God alone?" they said. In short, the Pharisees thought—that Jesus was stepping out of bounds, pretending to do something that he had no right to attempt and no power to accomplish.

Now Jesus did have both the right and the power to say what he said to that sick and sinful man. And he made no apologies for going beyond the limits his critics set for him.

So we too may sometimes be accused of "biting off too much," of going beyond our powers or capacities. Our critics may be right, you know, though Jesus' critics never were. But how often they are wrong! If Lincoln had listened to his critics he never would have left his backwoods law office; they did not think him fit to be president. If the Wright boys had listened to their neighbors, they never would have flown an airplane, for who would have thought a couple of bicycle mechanics could do what so many scientists said was impossible?

Are you sure you are right? Then go ahead, in God's name!

The Company You Keep

JESUS' friends got him into trouble, as Mark shows us. For one thing, some were the "wrong sort" like Matthew the tax-collector. Then his friends had an unconventional kind of religion, they actually seemed happy about it instead of gloomy like some of John's disciples. And to make matters worse, his friends "broke" the Sabbath laws much as Jesus did. All in all, Jesus' critics complained that Jesus' friends were a bad lot, and they judged him by the company he kept. But Jesus knew his friends better than his enemies did.

He never gave up or loosened a single friendship on his critics' account. Some of his friends gave him up, but he never gave them up.

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ORDINARY PEOPLE COUNT

Democracy is based on the conviction that there are extraordinary possibilities in ordinary people.—H. E. Fosdick.

The generation that cannot learn from the past will never understand the future.

People who give advice freely are apt to take it reluctantly.—Roy L. Smith.

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