

WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON

NEW YORK.—Rudolf Friml, maker of melodies for 25 years, finally gives credit to his collaborators. With the cello board, he's always

Noted Composer talking shop with great Credits Ethereal composers, and every Collaborators once in a while they help him find out a score. He never knew why the "Song of the Vagabonds" just sang itself through in five minutes faster than he could score it, until he learned that he had an ethereal spokesman, or spokesman.

His career, from the start on down to his present fifty-ninth year, is a testament to occult guidance, in planting him always in the highway of Lady Luck. In Prague, his birthplace, his father worked in a bakery. One day, his mother gave him

Whether or not Mr. Friml was just an amanuensis for spirits, his compositions streamed along rapidly. "Gloriana," "The Firefly," "Kalinka," "High Jinks," "Musie King Charming," "The Vagabond King," and a whole album of others, none of them seeming to be of ghostly inspiration. Hollywood still keeps him busy and successful.

H GORDON SELFRIDGE, the Anglo-American merchant prince, visiting this country, makes it a tossup between communism and a tax on the other half."

He says the day of initiative and enterprise is past. He is an authority on that subject. Sixty-two years ago, he swept out a store in Ripon, Wis. Two years later, he was an errand boy for Marshall Field & Co. in Chicago, and a partner when he quit, in 1894. Punch ribbed him mercilessly when he opened his store in London, and the smart saloons were full of clever remarks about the American inventor. He made them like him. He hired as head of his dress department Lady Allick, who had thought up the cleverest joke about him.

Here in 1937, he was optimistic about Europe and the world in general. Now he says, "The opportunity to achieve and to show results has been eliminated all over the world."

ALBERT SARRAUT, French minister of interior, savings on the French Reds with a spiked club. He links them with the Germans and promises to sweep them from all "villages, municipalities, cities and towns." And he means to do just that.

Mr. Sarraut, as governor-general of French Indo-China, was regarded as a hard-headed and impregnable colonial administrator. Returning to his country villa in France, he read Tolstoy, and renounced all belief in force. When he became minister of interior, his enemies, catching him thus off guard, swarmed all over him. He resigned from the ministry and said:

"I find now that I have no desire to smite his and think those who do not think as I do. You gentlemen take over the job and see what you can do with it."

He again became minister of interior, but offered his resignation when King Alexander was assassinated in Marseille. But, taking the premiership, he again swung his war club, hotly denouncing obstructionists and meddlers. Alternately tough and conciliatory, he is a veteran of the rough-and-tumble of French politics. A vacation, in his garden, where he is given to reading and meditating, is apt to bring on the Tolstoyan mood. (Continued Feature—WNU Service.)

Star Dust

★ Picturing Thomas Edison
★ Great Picture to See
★ O'Brien Rates Contract
—By Virginia Vale

THERE are two new books that should greatly interest you, one if you like the movies, the other if you are interested in radio serials in general and two in particular, "Pepper Young's Family" and "When a Girl Marries."

The book for movie fans is by an ex-movie picture actress, Patsy Ruth Miller; its title is "That Flanagan Girl." Patsy Ruth made a name for herself on the screen in the days of silent movies, although she's very young to be a veteran of that era. Some of you oldsters may remember her as the girl in the Lon Chaney version of "The Hunchback of Notre Dame."

She gave the movies for the stage, after a while—she's one of these girls who want to take a shot at everything. Simultaneously, and very successfully, she tried her hand at writing short stories. Then she went back to Hollywood and wrote scripts for the movies, also successfully.

"That Flanagan Girl" is that rare thing, a novel about Hollywood which doesn't try to get even with the place and its people by slandering it.

As for the other book, it's Elaine Sterne Carrington's "All Things Considered," a collection of short stories that have appeared in some of our best magazines. Mrs. Carrington made her name as a story writer and a playwright before she ever thought of writing for radio.

The life of Thomas Edison is now being turned into motion picture history. Two pictures based on it are being made—"Young Tom Edison," with Mickey Rooney, and "Edison"

the Man" with Spencer Tracy. Tracy took a trip East to familiarize himself with the famous inventor's background—he visited the Edison laboratory at Menlo Park, N. J., and then went to Washington to talk with Charles Edison, son of Thomas.

At last we have "Drums Along the Mohawk," and a swell picture it is, too. Plenty of thrills, plenty of Indians, lots of romance and humor. Maybe you read the book—if you did you won't be disappointed in the film version, which was ably directed by John Ford. It deals with an aspect of the Revolutionary war that is unfamiliar to many of us, showing settlers in the backwoods region of New York fighting a war without really knowing what they were fighting for.

It is a better picture, better—Claudette Colbert, Henry Fonda, Edna May Oliver, Ward Bond, John Carradine.

After five years Freddie Bartholomew is off the Metro payroll. Remember when he came to these shores to play "David Copperfield" as a young boy? His last picture on the home lot was "Listen Darling," and at present he's working for RKO in "Swiss Family Robinson."

When you see the new "Embrace of Notre Dame" pay some attention to Edmund O'Brien. If you want to see the kind of performance that picks up a contract for an actor, RKO just gave O'Brien a contract which enables him to switch from screen to the stage and back again.

When the "Pretty Kitty Kelly" cast assembled recently they found a large sign on the studio wall. "This is NOT the Floyd Bennett Air Port!" It sternly announced. Seems that the boys and girls had been amusing themselves at rehearsals by making paper airplanes, flying them all over the place and then leaving them—also all over the place.

Germany's Guns Face West Towards 'No Man's Land'



Camouflaged with clumps of grass and branches of trees, this mighty piece of German artillery faces west as a gun crew watches activity on the other side of "no man's land," somewhere in Germany. This picture is one of the first made on the Nazi side of the western front.

Pensioners Defeated on 'Ham and,' '50 at 60'



Still smiling are the Allen brothers, Willis (left) and Lawrence (center), promoters of the "ham and eggs" pension plan which proved to be an unpalatable dish for California voters, who emphatically rejected the scheme in a special election. The plan called for the payment of \$39 in warrants every Thursday to each unemployed Californian over 60. Right, Rex Herbert Bigelow, proponent of Ohio's pension plan, which, like California's, was flatly rejected by voters. Bigelow's plan called for an income of \$50 per month to Ohioans past 60.

In Other Words—'Don't Disturb the Pilot' Help From the Sky



This poster, distributed in Italy, shows Premier Mussolini at the controls of his bombing plane which bears the inscription: "The Italian people know that they must not disturb the pilot, especially when he is engaged in important navigation; nor ask notice of the route at every turn." The inscription, of course, applies to Italy's stand on the international situation. Italy's diplomatic course is not to be questioned by its people.



A "suicide squad" of women parachute jumpers to offer first aid to wounded soldiers behind front lines is advocated by Marie McMillan, New York, holder of the world's parachute jumping record for women. The services of the "battalion of mercy" will be offered to Franco, said Miss McMillan.

End of Tiger Grid Star's Playing Career



Don Herring, meet, 21-year-old football and track star of Princeton university, is carried off the field after receiving an injury that resulted in the loss of his left leg. The youth, who added in a 26 to 13 victory over Brown, was injured in the first quarter of the game. Examination revealed that fragments below the knee were torn and three main arteries had been severed. The amputation was made necessary because of the danger of gangrene becoming acute.

Deadeye Gomez



Home in New York from a hunting trip to the New Brunswick area, Vernon "Lefty" Gomez, pitching in for the Yankees, broke the 40-pound bear cub he dropped with one shot. It should make a beautiful rug.

DOLLAR MAKERS Clean Store Will Attract More Business

By GEORGE T. EAGER

WHEN the youngest son of a retail grocer went to work as a filling station attendant for a large oil company the father little thought that the event would increase the sales and profits of his grocery store. The boy had brought home a company sales manual to study in his spare time and the father in glancing through it found a money-making idea for his own business. "Keep the service station clean," said the sales manual. "Motorists avoid dirty, filthy, unkempt stations. The one and only reason for that is that it makes more sales."

The manual went on to point out that keeping a place of business clean is not an occasional back-breaking job but more a matter of laying out a regular schedule of work to be done and doing a little each day with clock-like regularity. "If customers are attracted by cleanliness when they just buy gasoline, oil and grease to go into an automobile," said the grocer, "it's a better idea for a store where they come to buy things to put in their mouths."

The next day the following schedule was posted in the back of the grocery store:

Monday—Wash and trim display windows.
Tuesday—Wash and polish candy and cake cases.
Wednesday—Wash delivery trucks.
Thursday—Clean and scrub refrigerators.
Friday and Saturday—Busy days; no cleaning.
First of month—Oil and rub down floors, inspect delivery trucks.

MAKE MONEY ON LAZINESS

"WHAT is the best way to make a lot of money in the manufacturing business?" said a young college graduate to one of the country's leading manufacturers.

"Build a monument to laziness," said the manufacturer, "and it will make you rich. Send that big bakery over there," he continued, "it is a monument to women's laziness. Most women used to bake their bread at home. Along came the commercial baker. He told women not to bother with mixing dough, bending over hot ovens but to let George do it at 10 cents a loaf. They did, have more leisure to enjoy life and a great industry is made."

"Don't walk and don't bother to hitch up a horse and buggy," said the automobile manufacturer, and Detroit became dotted with monuments to laziness which make the pyramids look like ant hills. "Don't walk up the stairs," said the elevator manufacturer, and he built hundreds of monuments to laziness by making the modern skyscraper possible. "Don't spend so much time cooking breakfast foods when I can pre-cook your food for you at my factory." Today's cereals require only 15 minutes home cooking time, and another monument to laziness results.

"When I say laziness I mean the normal desire to avoid useless drudgery. The politicians talk about the more abundant life but let around you and judge for yourself how much of it comes from the monuments to laziness created by business men."

(Mail System—WNU Service.)

Mad Anthony's Home

Has Historic Interest NEW YORK.—It walls had tongues instead of ears what stories they could tell! Particularly those of Wayneborough, Pa. "Mad Anthony" Wayne's birthplace, a beautiful stone house which casts its friendly gaze through old shade trees and shrubs across broad and fertile acres.

The last wing, built in 1723 by Anthony Wayne, the general's grandfather, was the farmhouse for the 820-acre estate that this ardent gentleman purchased and planned as he could, writes Barlowe Mueller Ball in American Collector. The residence two wings were added in 1740 by Isaac Wayne, his father. There "Mad Anthony" was born in 1746, although his political and military activities began when every gun home has a great deal of the time.

Don't Put off 'Alkalizing'

when you have these signs of Acid Indigestion

Check these symptoms—and if you suspect excess stomach acids, take Phillips' Milk of Magnesia. If trouble persists, see your doctor.

Today it's so easy to "alkalize" excess acids anywhere you are. Now when distress comes at home, all you do is take 2 tablespoons of liquid Phillips' Milk of Magnesia. When you are out with others, simply slip 2 Phillips' Milk of Magnesia Tablets in your mouth like you would candy mints. That's all you do to feel wonderful.

Either form of Phillips' works the same way—very quickly. You can't beat it for welcome fast relief from after-eating distress. Almost at once you feel "gas" vanish, that "bumpy" feeling from hyper-acidity begins to ease. "Acid" headaches, indigestion, heartburn are corrected right at the source.

It's a wonderful way to free yourself from distress and embarrassment. Try it. But be sure when you buy for Phillips' to insure getting the genuine fast-acting Phillips' article.

PHILLIPS' MILK OF MAGNESIA

LONGER LIFE-LINE

If you trade in your car now, or run it through its full mechanical life, it's all loss and no gain if your car grows old before its time. So guard it against the dangers of haphazard lubrication... drain your crankcase regularly... use only Acid-Free Quaker State Motor Oil and Superfine Lubricants.

MAKES CARS RUN BETTER... LAST LONGER



Good Merchandise Can Be CONSISTENTLY Advertised & BUY ADVERTISING COOPER.

WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON

NEW YORK—Rudolf Friml, maker of melodies for 25 years, finally gives credit to his collaborators. With the oulgi board, he's always talking about his collaborators.

Noted Composer with great **Credits** **Ethical** and every **Collaborators** once in a while they help him round out a score. He never knew why the "Song of the Vagabonds" just sang itself through in five minutes, faster than he could score it, until he learned that he had an ethical spokesman, or spokesman.

His career, from the start on down to his present fifty-ninth year, is a testament to occult guidance, in planning him all ways in the highway of Lady Luck. In Prague, his birthplace, his father worked in a bakery. One day, his mother gave him his father money to buy wood. Fates or phantoms guided him instead to a pawn shop, where he made a down payment on a tiny piano. Rudolf's mother was an angry she wanted to chop it to pieces, but he persuaded her to let him keep it. One day the owner of the bakery passed by, heard the lad playing beautifully and helped grove him into his musical career.

At the age of 10, he had published a barcarole. In the musical conservatory of Prague, where he studied under Antonin Dvorak, he teamed up with Jan Kubelik. They were playing at a concert which Daniel Frohman happened opportunely to attend. He took them to the United States for a tour of 30 cities.

Whether or not Mr. Friml was just an amanuensis for spirits, his compositions streamed along rapidly—"Gloriana," "The Firefly," "Kalinka," "High Jinks," "Milk and Charms," "The Vagabond King," and a whole album of others, none of them seeming to be of ghostly inspiration. Hollywood still keeps him busy and successful.

H. GORDON SELFRIDGE, the Anglo-American merchant prince, visiting this country, makes it a topos between communism and taxation.

H. G. Selfridge **Sees Passing of Success** **Idyll** **overturning** Europe after the war, he asks, "What of it? What is the difference between communism and a society where a tax takes half of the income and a surtax the other half?" He says the day of initiative and enterprise is past. He is an authority on that subject. Sixty-two years ago, he swept out a store in Ripon, Wis. Two years later, he was an errand boy for Marshall Field & Co. in Chicago, and a partner when he quit, in 1894. Funch ribbed him mercilessly when he opened his store in London, and the smart salons were full of clever wags about the American invader. He made them like him. He hired as head of his dress department Lady Alford, who had thought up the cleverest jokes about him.

Here in 1897, he was optimist about Europe and the world in general. Now he says, "The opportunity to achieve and to show results has been eliminated all over the world."

ALBERT SARRAUT, French minister of interior, swings on the French Reds with a spiked club. He links them with the Germans and promises to sweep them from all "villages, municipalities, cities and towns." And he means to do just that.

M. Sarraut, as governor-general of French Indo-China, was regarded as a hard-headed and implacable colonial administrator. Returning to his country villa in France, he read Tolstoy, and renounced all belief in force. When he became minister of interior, his enemies, catching him thus off guard, swarmed all over him. He resigned from the ministry and said:

"I had now that I have no desire to smile and think those who do not think as I do. You gentlemen take over the job and see what you can do with it."

He again became minister of interior, but offered his resignation when King Alexander was assassinated in Marseille. But, taking the premiership, he again swung his war club, billy-clonning obstructionists and mediocrities. Alternately tough and conciliatory, he is a veteran of the rough-and-tumble of French politics. A vacation, in his garden, where he is given to reading and meditating, is apt to bring on the Tolstoyan mood.

(Continued on Page 2—WVU Service.)

Star Dust

★ Picturing Thomas Edison
★ Great Picture to See
★ O'Brien Rates Contract
—By Virginia Vale—

THERE are two new books that should greatly interest you, one if you like the movies, the other if you are interested in radio serials in general and two in particular, "Pepper Young's Family" and "When a Girl Marries."

The book for movie fans is by an ex-motion picture actress, Patsy Ruth Miller; its title is "That Flanagan Girl." Patsy Ruth made a name for herself on the screen in the days of silent movies, although she's very young to be a veteran of that era. Some of you old-timers may remember her as the girl in the Lon Chaney version of "The Hunchback of Notre Dame."

She gave up the movies for the stage, after a while—she's one of those girls who want to take a shot at everything. Simultaneously, and very successfully, she tried her hand at writing short stories. Then she went back to Hollywood and wrote scripts for the movies, also successfully.

"That Flanagan Girl" is that rare thing, a novel about Hollywood which doesn't try to get even with the place and its people by slandering it.

As for the other book, it's Elaine Sterne Carrington's "All Things Considered," a collection of short stories that have appeared in some of our best magazines. Mrs. Carrington made her name as a story writer and a playwright before she ever thought of writing for radio.

The life of Thomas Edison is now being turned into motion picture history. Two pictures based on it are being made—"Young Tom Edison" with Mickey Rooney, and "Edison" with Spencer Tracy.

At last we have "Drums Along the Mohawk," a swell picture it is, too. Plenty of thrills, plenty of Indians, lots of romance and humor. Maybe you read the book—if you did you won't be disappointed in the film version, which was ably directed by John Ford. It deals with an aspect of the Revolutionary war that is unfamiliar to many of us, showing settlers in the backwoods region of New York fighting a war without really knowing what they were fighting for.

The last couldn't be better—Claudette Colbert, Henry Fonda, Edna May Oliver, Ward Bond, John Carradine.

After five years Freddie Bartholomew is off the Metro payroll. Remember when he came to these shores to play "David Copperfield" as a young boy? His last picture on the home lot was "Listen Darling," and at present he's working for RKO in "Swiss Family Robinson."

When you see the new "Bambino" of Metro Dances" pay some attention to Edmund O'Brien. If you want to see the kind of performance that picks up a contract for an actor, RKO just gave O'Brien one, which permits him to switch from screen to the stage and back again.

When the "Pretty Kitty Kelly" cast assembled recently they found a large sign on the studio wall. "This is NOT the Floyd Bennett Air Port!" It sternly announced. Seems that the boys and girls had been amusing themselves at rehearsals by making paper airplanes, flying them all over the place and then leaving them—also all over the place.

ODDS AND ENDS—Bob Hope and Bing Crosby lived up to the luncheon hour on the Paramount lot the other day by riding around on bicycles, black-leads, and wearing turbans and beery pants. . . . Mark Warren, producer on the street corner band . . . And by the way, his pet baton was a pair of glasses. . . . Irene Dunne and Cary Grant are up for a new picture, the time is "Four Part Harmony." (Released by Western Newspaper Union.)

Germany's Guns Face West Towards 'No Man's Land'



Camouflaged with clumps of grass and branches of trees, this mighty piece of German artillery faces west as a gun crew watches activity on the other side of "no man's land," somewhere in Germany. This picture is the first made on the Nazi side of the western front.

Pensioners Defeated on 'Ham and,' '50 at 60'



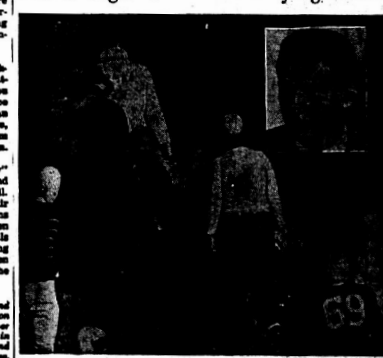
Still smiling are the Allen brothers, Willa (left) and Lawrence (center), promoters of the "ham and eggs" pension plan which proved to be an unpalatable dish for California voters, who emphatically rejected the scheme in a special election. The plan called for the payment of \$10 to warrant every Thursday to each unemployed Californian over 50. Right: Rev. Herbert Bigger, proponent of Ohio's pension plan, which, California's, was flatly rejected by voters. Bigger's plan called for an income of \$50 per month to Ohioans past 60.

In Other Words—"Don't Disturb the Pilot"



This poster, distributed in Italy, shows Premier Mussolini at the controls of his bombing plane which bears the inscription: "The Italian people know that they must not disturb the pilot, especially when he is engaged in impetuous navigation; nor ask notice of the route at every turn." The inscription, of course, applies to Italy's stand on the international situation. Italy's diplomatic course is not to be questioned by its people.

End of Tiger Grid Star's Playing Career



Don Herring, inset, 21-year-old football and track star at Princeton university, is carried off the field after receiving an injury that resulted in the loss of his left leg. The youth, who aided in a 20 to 13 victory over Brown, was injured in the first quarter of the game. Examination revealed that ligaments below the knee were torn and three main arteries had been severed. The amputation was made necessary because of the danger of gangrene becoming acute.

Help From the Sky



A "suicide squad" of women parachute jumpers to offer first aid to wounded soldiers behind front lines is advocated by Marie McGinnis, New York, holder of the world's parachute jumping record for women. The service of the "battalion of mercy" will be offered to France, said Miss McGinnis.

Deadeye Gomez



Home in New York from a hunting trip to the New Brunswick woods, Vernon "Lifty" Gomez, pitching one for the Yankees, holds the 40-second hour cap he dropped with one shot. It should make a beautiful rug.

OLLAR MAKERS Clean Store Will Attract More Business

By GEORGE T. EAGER

WHEN the youngest son of a retail grocer went to work as a filling station attendant for a large oil company the father little thought that the event would increase the sales and profits of his grocery store. The boy had brought home a company sales manual to study in his spare time and the father in glancing through it found a money-making idea for his own business. "Keep the service station clean," said the sales manual. "Motorists avoid dirty, filthy, unkept stations. The one and only reason we ask you to keep your station clean is that it makes more sales."

The manual went on to point out that keeping a place of business clean is not a matter of laying out a regular schedule of work to be done and doing a little each day with clock-like regularity. "If customers are attracted by cleanliness when they just buy gasoline, oil and grease to go into an automobile," said the grocer, "it's a better idea for a store where they come to buy things to put in their mouths."

The next day the following schedule was posted in the back of the grocery store:

Monday—Wash and trim display windows.
Tuesday—Wash and polish candy and cake cases.
Wednesday—Wash delivery trucks.
Thursday—Clean and scrub refrigerators.
Friday and Saturday—Busy days; no cleaning.
First of month—Oil and rub down floors, inspect delivery trucks.

MAKE MONEY ON LAZINESS

"WHAT is the best way to make a lot of money in the manufacturing business?" said a young college graduate to one of the country's leading manufacturers.

"Build a monument to laziness," said the manufacturer, "and it will make you rich. See that big bakery over there," he continued, "it is a monument to women's laziness. Most women used to bake their bread at home. Along came the commercial baker. He told women not to bother about mixing dough, bending over hot ovens but to let George do it at 10 cents a loaf. They did, have more leisure to enjoy life and a great industry is made."

"Don't walk and don't bother to hitch up a horse and buggy," said the automobile manufacturer, and Detroit became dotted with monuments to laziness which make the pyramids look like ant hills. "Don't walk up the stairs," said the elevator manufacturer and built hundreds of monuments to laziness by making the modern skyscraper possible. "Don't spend so much time cooking breakfast foods when I can pre-cook your food for you at my factory." Today's cereals require only 15 minutes home cooking time, and another monument to laziness results.

When I say laziness I mean the normal desire to avoid useless drudgery. The politician told about the more abundant life but look around you and judge for yourself how much of it comes from the economic laziness created by business men."

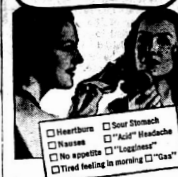
(Quoted by—WVU Service.)

'Mad Anthony's' Home

Has Historic Interest NEW YORK.—It walls had tongues instead of ears what stories they could tell! Particularly those of Wayneborough, Pa. "Mad Anthony" Wayne's birthplace, a beautiful stone house which saw its birthday pass through old stone trees and shrubs across broad and fertile acres.

The left wing, built in 1725 by Anthony Wayne, the general's grandfather, was the farmhouse for the 52-acre estate that this nation's first national hero purchased piece by piece. He could, writes Bertha Mather Ball in American Colonies. The residence was two stories and added to 1760 by Isaac Wayne, his father. "Mad Anthony" was born in 1746, and one of his political and military activities kept him away from home a great deal of the time.

Don't Put off 'Alkalizing'



Today it's so easy to "alkalize" excess acids anywhere you are. Now when distress comes at home, all you do is take 2 tablespoons of liquid Phillips' Milk of Magnesia. When you are out with others, simply slip 2 Phillips' Milk of Magnesia tablets in your mouth like you would candy mints. That's all you do to feel wonderful. Either form of Phillips' works the same way—very quickly. You can't beat it for welcome fast relief from after-eating distress. Almost at once you feel "gas" nausea, that "lumpy" feeling from hyper-acidity begin to ease. "Acid" headaches, "Laziness" are corrected right at the source.

It's a wonderful way to free yourself from distress and embarrassment. Try it. But be sure when you buy to ask for "Phillips" to insure getting the genuine fast-acting Phillips' article.

PHILLIPS' MILK OF MAGNESIA



LONGER LIFE-LINE

If you trade in your car now, or run it through its full mechanical life, it's all loss and no gain if your car grows old before its time. So guard it against the dangers of haphazard lubrication. . . . drain your crankcase regularly. . . . use only Acid-Free Quaker State Motor Oil and Superior Lubricants.

MAKES CARS RUN BETTER . . . LAST LONGER



Good Merchandise Can Be Constantly Advertised • BUY ADVERTISED GOODS

THE AVON PARK TIMES

Published every Friday at 123 West Main Street, Avon Park, Florida

WILLIAM C. BECKETT Publisher

Entered at the postoffice at Avon Park, Florida, under the act of March 3, 1879, as matter of the second-class.

SUBSCRIPTION RATES:

One Year in Highlands County.....\$2.00

One Year outside Highlands County.....\$2.50

ADVERTISING RATES FURNISHED UPON REQUEST

State Press Comments

TWO VIEWS OF RELIEF

"It is the overwhelming sense of the American people that no one in this country should starve, be shelterless or go unattended or suffer for want of medical care. But a sympathetic and watchful Nation has always demanded a gracious policy in dealing with stricken fellow-Americans." Justice Herbert A. O'Brien, of the Court of Domestic Relations of the City of New York, in a letter to the New York Times, about the administration of "relief."

The assumption is, returns the angered Charleston News and Courier, that the "American people" in each State and neighborhood are concerning themselves about the American in every other neighborhood, that the notion that communities differently situated must take care of their own poor is no longer valid:

The assumption is that the United States is one big parish and so should be administered. Not until 1933 was any such thought entertained.

If Justice O'Brien will come into the Carolinas or Georgia we can pilot him to neighborhoods where are scores and hundreds of families accustomed to the comforts and pleasures of New Yorkers on relief. He will find them in cabins with none of the conveniences of the poor of New York and not nearly so well clad. They are accustomed to coarse food. He will discover that they labor fifty or sixty hours a week, that they do whatever comes to hand, that no law has guaranteed them a weekly wage. He will further discover that they are not on relief; that thousands of them would scorn parish relief even as old Betty Higden, one of Charles Dickens' grand old women, scorned it.

Now these poor people, here in the South, indulge in little luxuries. Tobacco is one of them. Perhaps some of them like beer, or even a "cream." They have enough of food, of its kind, to save them from hunger. One seldom sees in the South a negro, or a white person, who is hungry, however ill clad and ill housed one may be. Not even the old and sick die from want of food or from cold, in good times or hard times. What is scarcest among them is money, cash. They pay taxes in cash.

All of them pay taxes—on the food that they do not raise, on their tobacco and their drink, on their clothes, their tools, on whatever they consume, or use.

In the city, however many of the people be poor, cash is plentiful. The salaries of the city dweller, with his "American standard of living" and his money wage, toward the money-less countryman.

It confesses to anger and bitterness toward senators and representatives of the South in Washington who shut their ears and eyes to the fundamental fact that taxes are paid in cash and that in most of the communities that send them to Washington is little cash. They are unfaithful when they thus ignore this bottom truth, unless they are ignorant and ineffectual.

The United States cannot be administered as One Big parish without cruel injustice to millions of its inhabitants.

It should not have one measure for the collection of taxes and another for the distribution of the taxes collected.

The conditions and circumstances, here, there and everywhere, are diverse, but there is no diversity in the tax rule, the rule whereby the Roosevelt government "wings the racial counters from the hand of the peasants."

In the little State of South Carolina is unoccupied land from which 250,000 families of New York could dig as good a livelihood exist in South Carolina if it were a State institution dependent on legislative appropriations.

Why shouldn't they come and dig? Why should our poor dig for them?

That our poor should be the smug assumption of Justice O'Brien, however he be blissfully unconscious of it when he prates of the overwhelming sense of the "American people" that no one in this country should starve.

Records of the WPA handouts will bear out the assertions of the News and Courier that the South has not benefited proportionately per capita with other sections of the country. In the great industrial

areas, the per capita relief payments have been far in excess of those granted to the "agricultural" South.—JACKSONVILLE TIMES-UNION.

WATCH MEXICO!

Until you know the basis for our temerity, you might think we're very presumptuous of us, editor of a "country weekly" in the exact center of peninsular Florida, to attempt to tell the powers something their intelligence department should have known months ago.

But it happens our knowledge of what happened just prior to our entry into the World War was first hand as far as our relations with Mexico were concerned. We know how President Wilson, using General Jack Pershing, handled the Mexican situation at that time. We were chums with Pershing's chief scout and a personal friend of President Wilson and we were in Washington, as some of the old-timers remember, three months when things were popping.

We know the why of the so-called "Villa expedition" into Mexico. We know of some of the exchanges of correspondence and the gist of some of the conferences between our government representatives and the Mexican government.

And every bit of it centered around oil. When the Mexican government recently took over all American and British oil interests in that country, we said editorially that Germany had a hand in it. Now we are firmly convinced of it.

We are further convinced that oil from Mexico is being used in German submarines. The tanker that left the Florida coast was, we firmly believe, loaded with Mexican oil for the use of German submarines.

So we say to our government at Washington—watch Mexico.—LEESBURG COMMERCIAL.

TOO LATE TO CLASSIFY

By RUSSELL KAY

A good many years ago when I was on the staff of the Florida Grower I paid my first visit to Sebring and I want to tell you that in those days a journey from Tampa to the Ridge Section was an event. Only the brave and courageous would attempt it. For the ten miles of a full day's journey over winding sand trails, through swamps, lowlands—a rough and rugged road that called for the utmost from both car and driver.

I remember how carefully we prepared for the journey: had the old Model T checked and rechecked, filled the boiler and nuts, bathed in kerosene and oil, carried a couple of spare tires, a full kit of tools, a stout tow-rope and a water bucket.

There was a so-called road from Tampa to Plant City, but from there on it was just you and Mother Nature. Taking a firm grip on the steering wheel, you just drove off into the mud ruts and started playing tag with the pine trees. Stumps had a way of playfully hiding behind a clump of innocent looking palmetto scrub, to jump up and tie a knot in your radius rod or bend your axle. Sharp roots seemed to delight in puncturing your tires.

Every now and then you'd hit a mess of loose sand and your wheels would start spinning until they buried themselves to the hub cap while the old radiator would start to boil like a tea-kettle. We used to let most of the air out of the tires, the gummy axle around 'em and then everybody but the driver would get out and push. It was wonderful exercise and a guy could always pick up a lot of new acquaintances.

A real test of brotherly love was when you'd meet another car. Getting out of those deep ruts, passing the fellow and getting back in again was no mean job. Another problem was to try and guess which form to take where the woods trails crossed and re-crossed each other every mile or so. Sometimes you'd guess wrong and after fighting your way for thirty or forty minutes you'd wind up in somebody's back yard. It was not infrequently that you should have taken the left hand fork there where the road goes around the pond.

And the theme song all up and down the ridge from Haines City to Sebring and beyond in those days was BOARDS. New settlers were coming in, groves were being planted, and the one thing that held the section back was poor roads.

Finally nine-foot ribbons of asphalt with little or no base replaced the ox-trails and cow-paths and Polk County pointed with pride. Newcomers continued to settle and citrus plantings increased until thousands of acres of young grove blanketed the rolling highlands. As the trees came into bearing great packing houses and canning plants were established; tourist attractions such as Bok Tower, Highlands Amusement and Cypress Gardens beckoned the motorists; bus lines and truck lines moved in for their share of business this enterprising section promised.

Those original roads were widened, patched, re-laid, as state and county vainly tried to keep abreast of the swift march of progress, but traffic was always a jump or two ahead and to-day these roads that were once the pride of Polk are as sorry in comparison with modern highways as were the old sand trails to the nine-foot asphalt ribbons that replaced them.

And so to-day we find those good folks of the Sebring Highlands still talking ROADS, not as individuals or as separate communities, but as a uniformed group with representative citizens of the entire area from Haines City to Lake Placid banded together to get not only the modern roads, but the splendid scenic deserves, but to work together, for the welfare and advancement of the whole area.

Last week it was my privilege to attend a meeting of the Sebring Highlands and I want to tell you that these folks mean business. Already they have made their influence felt, and work is scheduled to begin on a new road before the first of the year. They have inaugurated a membership drive and plan to tell the world about the charms and advantages of the Sebring Highlands. It's a wonderful story and, when backed by good roads, will bring about development in this section of yet undrained.

Judges were Arthur Austin, Rev. S. A. Boyce and Wm. Roberts of Lake Placid, H. E. Keller and Matt Pitcher of Avon Park, O. G. White and M. M. Ferguson of Sebring.—(Highlands County News).

Do you know that Georgia and Florida, working in harmony, have at last eliminated tar barriers in the seafoods industry, each against the other, at the initiative of R. L. Dowling?

Church Notes

ST. CATHARINE'S CATHOLIC

Bickory Street—Sebring, Fla.

Mass every Sunday at 10:00 o'clock

except last Sunday in the month

when it will be at 8 A. M.

Daily Mass 7 A. M. Rev. Oms.

EPISCOPAL CHURCH

Richard I. Brown, Rector

Holy Communion, 7:30 A. M.

Sunday School, 9:30 A. M.

Holy Communion and Sermon,

11:00 A. M.

CHURCH OF CHRIST

Joe Cooke Van Dyke, Minister

Revel to close Sunday night.

Hear the concluding sermon.

Sunday morning, 11:00 o'clock.

God's Call To Man.

Sunday evening, 8:00 o'clock.

Pictures of the Saved.

Welcome everybody!

METHODIST CHURCH

C. R. Minglehoff, Pastor

Ministering to human needs

is the subject of the Sunday School

lesson for November the Twenty-

sixth. Come and let us study

together on the greatest opportunity

of service offered to man, 9:45 a. m.

with a prepared teacher for each

class.

Rev. J. W. Blake, superintendent

of the Lakeand district will preach

at the eleven o'clock hour and will

hold our second quarterly conference

at 2:30 p. m. Special Thank-

sgiving Anthem by the choir at the

morning service.

6:30 p. m. Senior, Intermediate,

and Junior groups of the young

people's division meet for forty-

five minutes of inspirational ser-

vice. A visit from you will be

greatly appreciated.

7:30 p. m. Evening Worship, ser-

mon by the pastor, subject:

"Thanksgiving, then and Now."

Special music by the senior choir,

with a ten minute sermon for the

children.

7:30 p. m. Wednesday, mid-week

prayer service. Forty-five minutes

of Christian fellowship followed by

choir rehearsal at 8:20.

Junior choir rehearsal at 3:15

p. m. Wednesday.

UNION CONGREGATIONAL

CHURCH

Dr. Alfred C. Elliott, Pastor

Sunday, Nov. 26—The Sunday

Service will meet at 9:45 a. m. when

the topic for the adults will be:

"Ministering to Human Needs."

How vast are the needs of millions

of human beings today! At all

times, and in all countries, there are

numbers of unfortunate men, women

and children who need the sym-

pathy and help of those who are

more fortunate. In our country

there are many who suffer as a re-

sult of the depression, while in

China and Europe there are mil-

lions who are homeless and desti-

tute as a result of the wars in

those parts of the world. "Man's inhumanity to man, makes countless thousands mourn," says the great human-hearted Scotch poet, Robert Burns. "Evil is wrought through want of thought and not through want of heart," sings the tender hearted Tom Hood. In view of the pressing human needs that everywhere confront us today, it is high time that those who are able to help exercise some thought about these matters and showed a sympathetic consideration of the needs of others. The hymn, "The words of George MacDonald: 'The best way of showing our love to the Heavenly Father is to be kind to some of the Father's other children.' Come, and let us discuss this subject together on Sunday and see what we can do about it."

A special service of Thanksgiving will be held at 11:00 a. m. when the Church will be decorated with flowers, fruits, vegetables and general food-stuffs, which will be distributed to the needy after the service. Sermon by Dr. Elliott, who will speak on: "Walking Through the Cornfields." Anthem: "Rejoice, O Ye Righteous!" and selection: "Just For Today," by the choir.

In our Thanksgiving to the Heavenly Father for all His good and bounteous provision. Young People's Pilgrim Fellowship at 6:30 p. m. Winifred Hood will lead the meeting and L. H. Park will give a talk with chalk drawings.

The Children's Choir will meet for rehearsal at 5:00 p. m. The "Quiet Hour" service will be held on Wednesday at 7:30 p. m. Forty-five minutes of inspirational worship and preparation for Thanksgiving.

The Senior Church Choir will meet for rehearsal on Saturday at 7:30 p. m.

Thanksgiving Appeal From "Daddy" Fagg

With a family of over 700 homeless, orphan, and helpless little Florida children under its care and study, the Children's Home Society of Florida—generally regarded as "Florida's Greatest Charity"—is making an urgent Thanksgiving appeal for money, food and children's wearables—in order that its great Non-Sectarian Child Placing Service may continue to aid every homeless child in the entire State.

Money is the greatest and most immediate need for the Society in caring for over 1400 homeless youngsters so far this year had had to borrow over \$12,000.00 to provide even the barest necessities of life for these children—and is now in the position where it must secure some real cash if the work is to carry on.

The Home Society receives no support from any Governmental Agencies or Departments—and is entirely dependent on the generous impulses of the good people of Florida for its support. Foods of every kind—fruit, vegetables, meats, candies, good children's eggs will be particularly welcomed at The Receiving Home of the Society, 2560 Riverside Avenue Jacksonville—or at any one of its three other Receiving Homes at Lake, land, Pensacola or Miami.

Children's wearables—of every

type, kind or size for children from babies up to boys and girls sixteen years of age—including shoes, stockings, sweaters, coats, hats, caps, boys and girls suits, dresses, and underwear will be greatly appreciated if sent to one of the Receiving Homes.

Good homes are constantly needed for the Society's homeless boys and girls from six to sixteen years of age.

For further information, please write to the State Superintendent Marcus C. "Daddy" Fagg, who will gladly give all details in regard to securing a child. It is the purpose of the Home Society to provide a real Thanksgiving Dinner with all the trimmings for its four big families of homeless children at its Receiving Homes in Jacksonville, Miami, Pensacola and Lakeland, if only the many friends of these orphaned kiddies will supply the necessary turkeys, ducks, chickens, meats and the extras.

How about it—what will you do to help? Even the smallest contribution of money, food or wearables will help a whole pile.

Cattlemen To Meet Nov. 25th

The opportunity for credit through the Farm Credit Association will be discussed at the Highlands County Cattlemen's Association at the Court House Saturday night, November 25th at 7:30. Geo. C. Young of Bradenton and W. C. Granger of Wauchula will be present and discuss that subject.

Roscoe Bass, president of the Cattlemen's Association has stated that other timely subjects would also be discussed at that time.

Dance To-night

Immediately following the Avon Park-Palmetto football game, to-night there will be a big celebration and dance at the Blue Anchor. Music will be furnished by Charles Proctor and his rhythm boys.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month. Meeting place announced at meeting of O. E. S. Mrs. Mary Marsh, President.

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings second and fourth Thursdays of the month.

Meeting place announced at meeting of O. E. S.

Mrs. Mary Marsh, President.

(Adv.)

Wl-mo-da-ils Club

Regular meetings

BIG PROJECT ON LAKE STOKPOGA IS PROGRESSING

Reclaiming of 4,000 Acres of Land Being Undertaken By Chicagoans

Reclaiming the rich land south of Lake Stokpoga, 4,000 acres of it, is the job undertaken by Wm. H. Melvin of Chicago, and two other men of the Illinois city associated with him.

Mr. Melvin and his friends are very confident that the venture will be a successful one and far-seeing people of the county sincerely hope that it will be, as the county should very directly benefit.

The acreage is located on the southeast side of the lake, and a good share of it is covered by duck-deep water. A force of twenty-one workmen is busy preparing the land for cultivation, and many and various are the implements. The country abounds with alligators, bears, wildcats, raccoons, deer, panthers, turkey, quail, and all sorts of wild fowl, and workmen encounter some of them daily. All but two of the workers, Joseph Lesser and John Krupala, are local people.

Mr. Melvin, in talking with a News reporter Monday, stated that most of the land will be used for truck gardening, and about 100 acres for improved pasture. It will probably be two or three years before it can be brought into cultivation, but the men who are spending their money there, to date about \$18,000, plan it for a long term investment, and plan to build and develop it.

Work, to date, has not progressed as fast as they might wish, but pumps are being installed so that the land can be made solid enough to use caterpillar tractors for clearing purposes. The men who are now here, which is a combined tree puller and bulldozer equipped with raking attachment, has been off since July 12 because of the high water level. Another thing retarding development is the lack of roads and transportation, because even today, there is no means of getting into the ground except by a flat car supplied by the Seaboard.

"In view of the money spent and to be spent, it is urgent that some action be taken," Mr. Melvin said. "The county would receive a tremendous benefit. The land is unsurpassed in richness and fertility, and to intensify cultivate 1,000 acres alone would require, during picking season, 1,500 to 2,000 men. Too, this lack of roads is shutting off Americans from one of the most beautiful lakes in America. There is even no means of getting around it."

The Seaboard has spent \$240,000 in the last three years on a ten-mile spur just to tap this rich region.

Workmen on the project are preparing to plant about 150 acres this coming week. The twenty-one men now on the job will probably be augmented soon by a night shift. The water has been receding rather rapidly the last few days and the work will probably progress faster. Conditions are very opposite from those of last year, when, in recalling 1938, the event of the Rainmaker is remembered. Old timers say that the lake level is as high now as it has been in twenty years.

Mr. Melvin, although a Chicago resident, lived for a number of years in Daytona. In concluding the interview he remarked, "I hope to make Florida my permanent home. If Floridians only could recognize what they have here right at their front doors, they would realize that they would not have to go to Georgia to find a gold mine." — Highlands County News.

CAPT. JACK LLOYD GIVES HIS VIEWS

(Continued From Page One)

the many "mixed" countries. Africa will be the continent that will be divided as the spoils. In the Western Hemisphere he tells us that there will be some changes made as far as boundaries are concerned, and claims that before the war is over, the United States will have to mass an army of more than a million to patrol and police the various countries south of the Rio Grande to the Canal as well as watch out for things in the west of the Latin American countries.

America, the United States, keeping a cool head, will be the only major country in the world that will come out on top, and he tells us that as long as Americans will stick together, we will never be forced to submit to any power in the world.

Who will the next President of the United States be. Well, the old timer tells us that it is time for some conservative person to sit at the head of the Government, as well as a southerner and he believes that Texas has the man of the hour, John Garner, the one and only "Cactus" Jack—clear smoking and poker face character of the hour, who can handle any situation that may arise.

Stuffed Bird to Stuff a Boy



"Oh, gee, mom! Can I have some now?" Tommy's ready for turkey with his favorite stuffing.

Thanksgiving's just around the corner... and, of course, every boy's getting ready for the feast. Youngsters and grownups agree that turkey's the bird. But there's a point for you to settle... what shall the stuffing be?

Here are four brand-new recipes... each one kitchen-tested.

Seaboard Stuffing
2 cups cracker crumbs 1 pint oyster
1/2 cup melted butter 1/2 cup milk
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
Combine cracker crumbs, melted butter and sage, tossing thoroughly. Drain liquor from oysters and add milk to make 1 1/2 cups. Moisten with mixture and mix together. Add oysters and mix together lightly but thoroughly.

Seaboard Stuffing
1/2 cup white bread 1/2 cup onion
1/2 cup celery 1/2 cup carrot
1/2 cup parsley 1/2 cup sage
Combine white bread, onion, celery, carrot and parsley, seasoning with sage.

Use day-old, unaltered bread. Crumble the bread in a bowl, discarding hard crusts (there should be 8 1/2 cups crumbs). Sauté celery and diced frankfurters in the butter in a large skillet, for 5 minutes. (If frankfurters other than skintons are used, be sure to remove the casing). Add bread

crumbs and stir over low heat until crumbs are coated with butter. Add poultry seasoning and salt. Pack loosely in turkey.

Seaboard Stuffing
2 leaves (1 lb. each) 2 teaspoons salt
white bread 1/2 cup onion
1/2 cup celery 1/2 cup carrot
1/2 cup parsley 1/2 cup sage
Use day-old sliced bread. Remove crusts and cut bread in cubes. Put sausage in hot skillet, add onion, and stir over heat about 5 minutes, until sausage is cooked. Add salt and sage, and mix thoroughly. Grate lightly into turkey. (A convenient way to buy sausage is in packages—fresh sausage packed in cellophane-like casings.)

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is moderately soft. Mix with rice, add salt, pepper and sage and mix thoroughly. Pack loosely into turkey.

Seaboard Stuffing
1 lb. (7 or 8) skinless 8 cups cooked rice
1/2 cup onion 1/2 cup celery
1/2 cup carrot 1/2 cup parsley
1/2 cup sage 1/2 cup salt
Cut frankfurters in halves lengthwise, then cut crosswise in thin slices. Melt butter in skillet, add celery, onion and frankfurters, and cook about 5 minutes, stirring frequently, until celery is