

— READ THE OMAHA GUIDE —

Says Eight Years Is Too Long

This is for teachers. Those about to become teachers, or undecided, or otherwise interested may listen in, of course.

President Benjamin F. Wright of Smith College says it takes too long for the average teacher to earn his doctor of philosophy

degree. Often eight years, he says. And by the time the goal is crossed the teaching by the teacher—thereafter can be impaired. Certainly as to its inspirational quality, one might think. Dr. Wright implies the degree requirements are at fault. Three to four years of writing and research beyond the bachelor's degree are enough, he thinks.

Something else is at fault, too. As a rule teachers who spend long years working toward the Ph.D. do so through excessive demands of advisors and examining commit-

tees. Most would prefer to put in a shorter period of concentrated work. An we would hazard a guess, most of the colleges and preparatory schools which employ them would much prefer to grant them one or more sabbatical years—if they could afford to. But institutional budgets and families to feed are more inexorable taskmasters than even the tradition

that has made an M.A. for high school and a Ph.D. for college teaching almost a necessity.

There is something else wrong with the Ph.D. for most teachers—as distinct from research experts. The American Ph.D. requires that the candidate make an "addition to knowledge." Demonstrated competence in synthesizing and interpreting knowledge

is not enough. Yet that is what four out of five teachers are called upon to do—to lead their students toward a comprehension of the wide world around them.

The lengths to which candidates are often driven in order to find some nook or corner of unexplored ground to cover in doctoral theses that scholarly research is an unparticipated discipline in analytical and judicial thinking, complete immersion in it does not always lead to inspirational teaching. How about a Ph.D. oriented toward the "synoptic view?"

Post Office where he was employed for over forty years. Mr. Ervin was a veteran of World War One and a member of Alonzo Davis Post No. 1364 V.F.W., member of the St. John's AME Church.

He is survived by his wife, Mrs. Jessie W. Ervin, Omaha, two brothers, Mr. Walter Ervin, Los Angeles, California, Mr. Jack Ervin, of Omaha.

Tentatively funeral services has been set for ten o'clock Friday morning from St. John's AME Church with the Rev. S. H. Lewis officiating, with Alonzo Davis Post No. 1364 V.F.W. in charge of Military Rites, with interment in Soldiers Circle at Forest Lawn Cemetery with arrangements by Thomas Funeral Home.

A lot of people never get interested in a thing until they find out that it's none of their business.

Lanson C. Ervin

Mr. Lanson C. Ervin, 70 years, 2915 North 26th Street, passed away Monday November 5th at a local hospital.

Mr. Ervin had been a resident of Omaha forty eight years. He was a retired fireman from the

Gala Fruit Cake



It is not too early to begin making your holiday fruit cakes now for it is best to age the cake properly—at least a month, and six weeks time is better. During this period the flavor mellows and moisture in fruits and cake equalize so that it is easy to cut.

This recipe makes two cakes, 4 round one and a loaf. The cakes are rich and delicious with lots of candied fruits, dried fruits, nuts, a bit of canned pineapple and a touch of Sherry wine.

Here's how we like to store this delicious fruit cake. Remove baking papers from cooled cakes and wrap in cloth moistened in California dessert wine. Then wrap again in waxed paper or aluminum foil. Place in covered metal container. Occasionally (about once a week), sprinkle several tablespoons of wine over cloth to keep slightly moist. Before wrapping as a gift, brush and decorate. To glaze, boil corn syrup a few seconds and glaze on the cake. Decorate with dried fruit and almonds.

GALA FRUIT CAKE

- 1 1/2 cups light or dark raisins
- 1 cup seeded raisins
- 1/2 cup syrup from canned pineapple
- 2 tablespoons California Sherry
- 1 cup dried apricots
- 1 1/2 cups prunes
- 2 cups sugar for fruit
- 1 cup water
- 1 cup butter or margarine
- 1 cup sugar
- 5 eggs
- 2 cups sifted cake flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 2 cups roasted blanched almonds
- 1/2 cup finely cut canned pineapple
- 1 pound candied cherries
- 1 cup broken walnuts

Rinse and drain raisins. Combine with pineapple syrup and Sherry, cover closely and let stand over night to plump fruit. Rinse apricots and prunes, cover with boiling water and cook 15 minutes. Drain. Heat 2 cups sugar with 1 cup water to boiling. Add apricots and cook slowly 20 minutes. Remove apricots to wire rack to drain, reserving syrup. Remove pits from prunes, and cook in same syrup for 10 minutes. Drain on wire rack. Cream shortening and remaining 1 cup sugar together thoroughly. Beat in eggs one at a time. Reserve 1/2 cup flour for fruits. Sift remaining flour with baking powder and salt. Blend into creamed mixture. Stir in plumped raisins. Chop almonds, apricots and prunes; combine with pineapple, halved cherries and walnuts. Mix reserved flour with fruit-nut mixture, pour batter over it and blend well. Turn into 8-inch tube pan and small loaf pan (about 8 1/2 x 4 1/2 x 2 1/2 inches) which have been lined with 2 thicknesses greased brown paper. Bake in slow oven (300° F.) with shallow pan of hot water on floor of oven. Tube pan will require about 3 1/2 hours, loaf pan about 3 hours. Remove cakes to wire rack to cool, but do not remove paper. Remove baking paper before wrapping in wine soaked cloth and then in waxed paper or foil. Weighs about 6 pounds.

Eggnog Tarts For The Holidays Based On Seasonal Milk Product



By using commercially prepared eggnog as the base of chiffon tarts or pie, the preparation of a beautiful holiday dessert is practically done when started. The milk and egg mixture is dairy-assembled. To create the pie filling, unflavored gelatine, sugar and salt are added to the bottled eggnog. Then whipped cream... for smooth richness... and flavorings are folded in. Finally diced cling peaches go in to golden-fleck the chiffon filling, and peach slices are arranged in a poinsettia design to trim each tart.

Unflavored gelatine captures the air beaten into the whipped cream. That's why this eggnog filling is velvety smooth and light to the tip of the tongue.

Flavor with vanilla and almond extracts or an equal amount of rum or sherry flavoring. Tart shells or a 9-inch baked pie crust hold the filling. And if a rack-and-roll crust is used, all ingredients for this modern holiday dessert will be pantry shelf and refrigerator handy.

EGGNOG TARTLETS

- 1 envelope unflavored gelatine
- 2 1/2 cups bottled non-alcoholic eggnog
- 1/4 teaspoon nutmeg, optional
- 2 teaspoons rum flavoring, optional
- 1/2 cup heavy cream, whipped
- 1 can (1 pound) cling peach slices, drained
- 6 to 8 baked tart shells

Combine gelatine and sugar in top of double boiler. Stir in 1 cup of the cold eggnog. Place over boiling water and stir until gelatine and sugar are dissolved. Remove from heat; add remaining 1 1/2 cups eggnog. If additional flavoring is desired, add nutmeg and flavoring. Cool until slightly thicker than the consistency of unbeaten egg white. Fold in whipped cream and 1/2 cup of well-drained, diced peaches. Spoon into pastry tart shells, baked 9-inch pie shell, or into dessert dishes. Chill until firm. Decorate with remaining peach slices in poinsettia motif with finely cut maraschino cherries for flower centers.

YIELD: 6 to 8 servings.



Old Door Becomes Table

AN OLD door may be converted into a sturdy play table for youngsters.

First select some old water or gas pipes that will serve as legs of the right height for the youngsters who will use the table. Fittings that screw on the door, at the corners, and into which the threaded end of the pipes will fit can be obtained at a hardware store. Similar fittings will protect the floor.



All hardware on the door should be removed.

Provide a smooth, splinter-free surface by attaching a panel of Masonite 1/2" Tempered Presswood with 1" brads. Protect the children's fingers further by applying strips of this material to all edges. By putting on the strips first, the top panel will cover the edges and make a neat job.

The legs may be painted, and the new table top likewise primed and painted or given three coats of waterproof varnish. With a table like this, children can have fun, indoors or out, for years, as the sturdy construction and durable surface will allow all sorts of rough treatment. As the children grow, the table can grow with them—simply by increasing the length of the pipe legs.

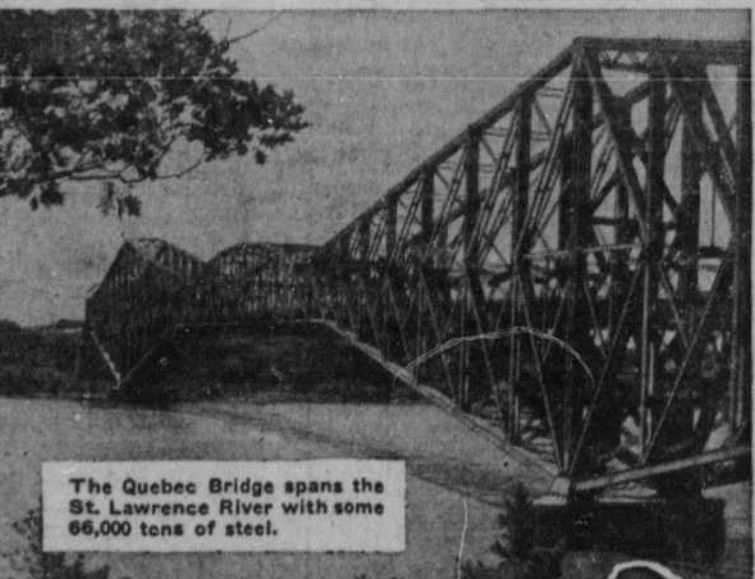
World Famous Quebec Bridge "Spot" Painted

IF that cottage of yours needs a little "touching up," and you find that 12 quarts of paint will do the job, you can well understand what the painters had to contend with when faced with "spot" painting the world-famous Quebec bridge, which spans the mighty St. Lawrence River, seven miles above Quebec City, this autumn.

To "spot" paint the giant structure, one of the largest cantilever bridges in the world, painters of the Canadian National Railways, which maintain the bridge for the owners, the Canadian Government, used more than 6,000 quarts of paint; some red lead and the rest "Quebec Bridge Green".

The Quebec Bridge, hailed as the "eighth wonder of the world" after its completion in 1918, is 3,239 feet long. It consists of 66,000 tons of steel and accounted tons of concrete. It connects the north and south shores of Quebec Province; the town of Charny on the south shore and the Quebec City suburbs of Sillery and Ste. Foy on the north. Used by the Montreal-Quebec trains of the Canadian National, the big bridge also has a 36-foot vehicular roadway.

The central suspended span of the Quebec Bridge is 640 feet long while the cantilever arms measure 1,160 feet and the anchorage arms 1,039



The Quebec Bridge spans the St. Lawrence River with some 66,000 tons of steel.

feet. Its elevation above the highest tides known to move from the Atlantic up the St. Lawrence is 150 feet which leaves quite sufficient navigation space for the largest of ocean liners. The highest point of the bridge above high water is 343 feet.



Painting this giant is an awesome job to this workman as he ponders how many pailsful it will take to "spot" paint the Quebec Bridge.

Photos: Canadian Natl. Rwy.

A hundred feet above the St. Lawrence, painters do a little "chipping" before the painting job starts. INS

THAT'S A FACT

SOUND THEORY?
THE ENERGY OF SOUND WAVES IS NEVER LOST! THESE WAVES GO ON FOREVER AFTER THE SOUND HAS CEASED. CONCEIVABLY AN INSTRUMENT MIGHT BE DEVELOPED THAT COULD RECAPTURE THE SOUND WAVES OF THE DEAD PAST AND MAKE KNOWN TO US THE ACTUAL VOICES AND WORDS OF THE GREAT MEN OF OTHER CENTURIES.

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