

# Spotlight

of  
GRANTLAND  
RICE

SARATOGA, N. Y.—Ben Jones, Warren Wright's able trainer for the Calumet stable, has directed the racing destinies of many thoroughbreds. But from the long parade trainer Jones has never known a horse that intrigued him half as much as Whirlaway.

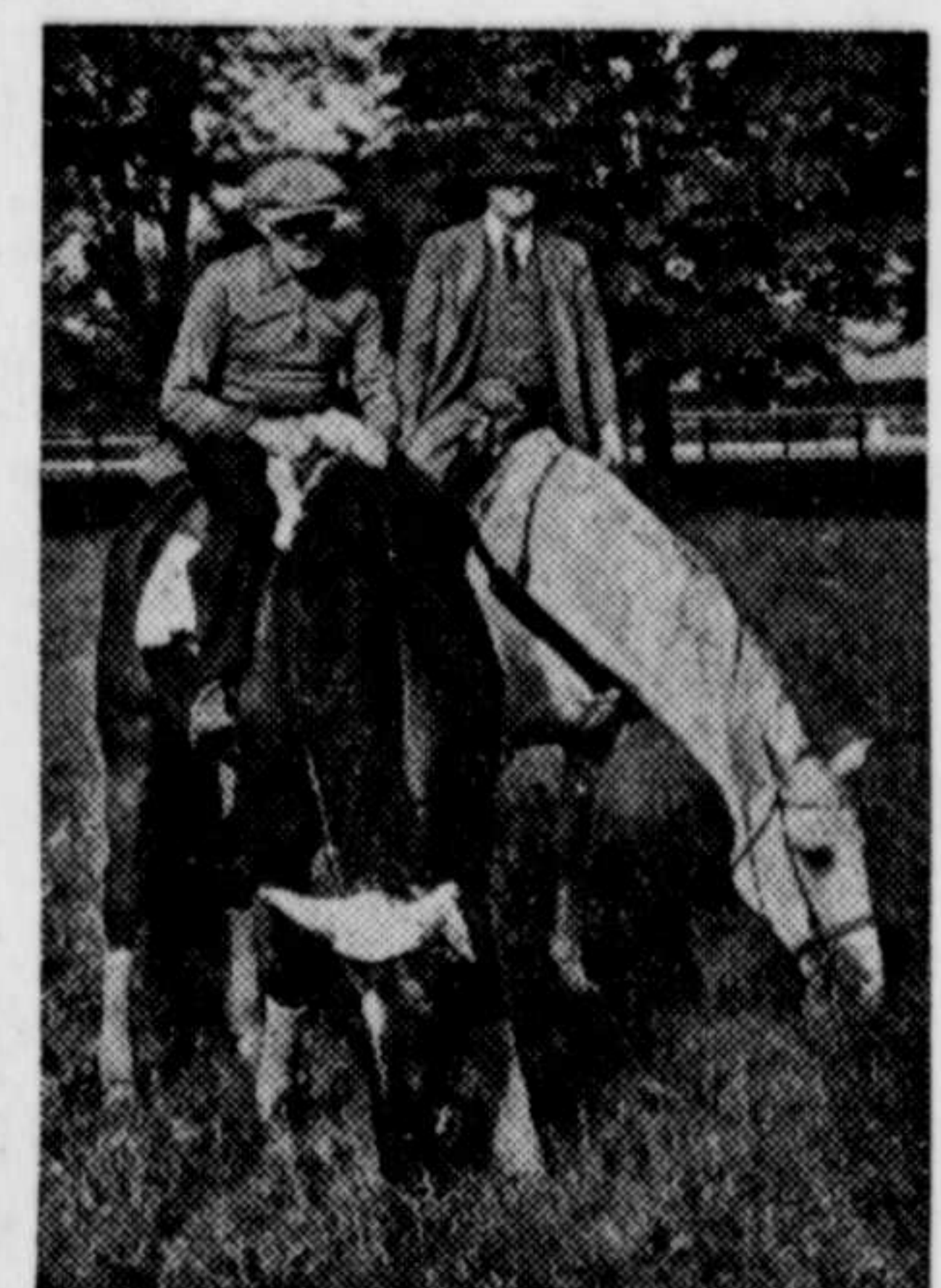
It isn't so much that Whirlaway has picked up more than his share of important stakes—including the Kentucky Derby, the Preakness and the Belmont.

These have paid for a lot of hay. The true answer is that Whirlaway is a strange, odd sort of an animal that no one can ever quite figure out.

The horse that has won as many major stakes as Whirlaway has won should never have been beaten as many times as the Wright Flyer has taken the count. That's what makes him interesting to figure out.

"He's a funny horse," Ben Jones tells you. "He is fast and strong and game—but he also wants to have his own way. You can never quite figure him out. He can be as quiet and relaxed as a plow horse, or he can be as nervous as a caged panther."

"You may remember before the Derby that I told you at times I thought Whirlaway was half-witted. Either he was or I was."



**WHIRLAWAY**  
Whirlaway (left) enjoys a banquet of grass as Trainer Ben Jones on the white pony looks on. On Whirlaway's back is Pinky Brown, exercise boy.

wrong about Whirlaway, anyway. He just happens to have a mind and a personality of his own.

**The Nerve Wrecker**  
"I don't believe many people know the care and the worry that Ben Jones has used up on Whirlaway," John Partridge says. J. Partridge is another well-known owner and trainer who is one of Ben's best pals. "Many a time Ben has gone to the barn after midnight just to see how Whirlaway was getting along—whether he was sleeping or whether he was restless. Ben always knew he had a great horse—but also a strange horse that had to be handled differently from other horses. Just think of all that happened up to the Derby. In one race Whirlaway would look like a world beater. In his next race he wouldn't run or something would happen to him. Maybe he'd bear out—or suddenly, decide he was through running for that day. But Ben knew what Whirlaway had. I don't believe I've ever seen anyone use as much patience as Ben Jones has given this horse."

"Many things also happen to Whirlaway. Arcaro was set to ride him in the Arlington Classic. Arcaro is set down, the one rider who can handle all his whims. Then Whirlaway takes a flying clod in the eye and that never helped any horse win a race. It might have been he wouldn't have beaten Attention under any conditions. But losing Arcaro and taking that wallop in the eye certainly didn't help."

Both Warren Wright and Ben Jones hope to see Whirlaway rack up the all-time winning mark. "He is a horse that likes to keep racing," Ben Jones says. "Whirlaway isn't a big horse but he has a lot of stamina. He could run two miles, if he had to. He never wants to be hurried from the start. He likes to take his time—and then make his move. When he does I don't have to tell anybody how fast he can travel. He should be good for quite a while if something unexpected doesn't happen to him."

Horses change from two-year-olds to three-year-olds. Later on they can get much better, or show little. Man o' War cleaned up as a two-year-old and a three-year-old. Then he was retired. Seabiscuit wasn't much until he reached or passed the four-year-old spot.

"My guess is that Whirlaway will be even better as an older horse. He has been a better three-year-old than he was as a two-year-old. He may be a funny horse at times—but he still has the two main things a big winner needs—that's speed and stamina."

# Household Hints

by Lynn Chambers



**ADD ZEST TO MEALS WITH JELLIES AND RELISHES**  
(See Recipes Below)

### LINE YOUR PANTRY SHELF!

As full of tang and zest as autumn are these recipes tailored to fit your canning cupboard. Crisp relishes, sparkling jellies, bright tomato catsup, and pickles of cucumber and peach—what a selection you'll have for making your meals a festive board!

Your pantry shelf lined with these sweet, spicy fruits and vegetables will be your line of defense, too, not only for meal planning but in working out a nutrition and food defense program. Generous supplies of fruits and vegetables now will assure you of plenty in fall and winter if you put them up.

Be sure to use a good quality cider vinegar to prevent pickles from becoming soft, tough, or shriveled. Good, full-bodied spices are also vital to successful canning.

### \*Bread and Butter Pickles.

- 25 medium sized cucumbers
- 10 onions (medium-white)
- 1/2 cup salt
- 1 pint vinegar
- 2 cups sugar
- 2 tablespoons mustard seed
- 2 tablespoons ginger
- 2 tablespoons tumeric

Let unpeeled cucumbers stand in water overnight. Then slice cucumbers and onions and place in pan with salt (no water). Let stand 1 hour, then rinse off salt, add vinegar, mustard seed, ginger and tumeric. Boil all ingredients until peel turns yellow (about 40 minutes). Pack pickles in sterilized jars. Seal and allow to stand 10 days before using.

### Remember those amber-colored watermelon pickles mother used to put out? I'm sure you do, so here's the recipe which rates high:

### \*Watermelon Pickles.

Thinly cut the green rind from watermelon, removing soft part of pink meat. Cut in pieces and cover with salt water made from 1 cup salt to 4 cups water. Soak 12 hours, drain and cook in boiling water until half tender, about 10 minutes. For every pound of rind, allow a sauce made from:

- 1 3-inch stick of cinnamon
- 8 cloves without heads
- 2 cups sugar
- 1 cup water
- 1 cup vinegar

Tie spices in a cloth bag. Cook all ingredients 10 minutes. Add rind and slowly bring to a boil. Remove spices. Place rind in sterilized jars, cover with hot syrup and seal.

Spice the fruits from your orchard or carefully chosen material from the market, and you will always have something of a surprise to add to mealtime. Served as a meat accompaniment, garnish or a relish whole, luscious fruit decorated demurely with

### YOUR CANNING SHELF

- \*Bread and Butter Pickles
- \*Watermelon Pickles
- \*Pickled Fruit
- \*Tomato Catsup
- \*Concord Grape Jelly
- \*Grape Conserve
- \*Recipe Given.

cloves, ripened and mellowed in heavy syrup, fills menu demands beautifully.

### \*Pickled Fruit.

- (Makes 5 to 6 pints)
- 2 cups vinegar
- 5 cups brown sugar
- or
- 2 1/2 cups each, brown and white sugar
- 2 tablespoons whole cloves
- 2 sticks cinnamon
- 4 quarts peaches, pears, or crab-apples

Cook sugar, vinegar, spices 20 minutes. Select firm fruit, remove the thin skins from pears and peaches, if using them, but do not pare crabapples, rather leave them with skins on. Drop in fruits, few at a time, and cook until tender. Pack in hot sterilized jars, adding syrup within a half inch of the top. Seal and store in a cool, dry place.

### Concord grapes, deep purple, velvety, and plump with juice are one of autumn's favorite fruits. They lend themselves nicely to jelly, either by themselves or in combination with other fruits. As conserves, too, they will help you make menu magic.

### \*Concord Grape Jelly.

- (Makes 11 medium glasses)
- 3 pounds ripe Concord grapes
- 1/2 cup water
- 7/8 cups sugar
- 1/2 bottle fruit pectin

Stem the grapes and crush them thoroughly. Add the water, bring to a boil, cover, simmer 10 minutes. Place fruit in jelly bag and squeeze out juice (about 4 cups). Place sugar and fruit juice in large saucepan, mix, and bring to a boil over a very hot fire. Add pectin, stirring constantly, bring to a full rolling boil. Boil hard 1/2 minute. Remove from fire, skim, pour quickly into glasses. Paraffin at once.

### \*Grape Conserve.

- (Makes 10 12-ounce glasses)
- 7 pounds Concord grapes
- Sugar
- 2 pounds seedless white grapes
- 4 oranges, sliced thin
- 1 pound broken walnut meats
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg

Stem the grapes; wash and mash slightly. Cook slowly until juice is free, about 15 minutes. Force through a sieve to remove seeds. Measure pulp. To every 4 cups pulp, add 3 cups sugar. Add white grapes, orange slices, cinnamon and nutmeg. Cook to the jelly stage. Remove from heat; add nutmeats. Seal in hot, sterilized glasses.

### Putting up a batch of tomato catsup offers pleasure in more ways than one. You enjoy the luscious, spicy odor of the cooking, and the fragrance seems to permeate the house for days. You'll enjoy seeing the jars of rich red fruit on the shelves, and then again you'll like tartness of the relish as part of your meals.

### \*Tomato Catsup.

- (Makes 5 to 6 pints)
- 4 quarts of tomatoes, quartered
- 2 large onions, chopped
- 2 cups granulated sugar
- 2 cups vinegar
- 1 teaspoon salt
- 2 tablespoons whole allspice
- 1/2 tablespoon whole cinnamon
- 2 tablespoons whole cloves
- 1 teaspoon whole black pepper
- 2 tablespoons paprika
- 1/2 teaspoon dry mustard

Simmer tomatoes, onions, sugar, and vinegar 2 hours. Tie the allspice, pepper, cinnamon and cloves in a bag and add with the remaining ingredients, and continue cooking for another hour. Remove the bag of spices and force the vegetables through a sieve. Reheat to bubbling hot and pack in hot, sterile jars.

# PATTERNS

## SEWING CIRCLE



1435-B at once, and make it your next new dress.

Make this dress in any pastel or dark colored crepe, or in a pin dot cotton or silk crepe. Then the contrast of a white ruffle around the collar will stand out prettily.

Barbara Bell Pattern No. 1435-B is in sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 takes 4 1/4 yards 39-inch material, 1/2 yard organdy to trim. Send your order to:

SEWING CIRCLE PATTERN DEPT.  
106 Seventh Ave. New York  
Enclose 15 cents in coins for  
Pattern No. .... Size.....  
Name .....

### Household Hints

If the cement floor of your cellar has a rough finish, paint with a special paint used for this purpose and sold by paint dealers.

Line your clothes basket with oilcloth cut to fit basket. Fine fabrics will not then catch on loose pieces of cane.

By using a clean sheet of plain wrapping paper to roll pies and pastry on, a lot of cleaning up can be avoided.

Before using new tinware, rub with lard or frying fat, and heat thoroughly in the oven. This prevents rust.

When making pea soup always throw in a slice of bread. It prevents the peas from sinking to the bottom of the pot and burning.

Good potato salad tastes better when slices or wedges of ripe olives are added.

Tobacco tops the gift list with men in the service. They've said so themselves in survey after survey. A gift of a carton of cigarettes or a tin of smoking tobacco is always welcome, and more than welcome the week before pay day. Actual sales records from service stores show the favorite cigarette with men in the Army, the Navy, the Marines, and the Coast Guard is Camel, Prince Albert Smoking Tobacco is another popular favorite. With these sales figures and preferences in mind, local dealers have been featuring Camels by the carton and Prince Albert in the big pound tin as gifts preferred by men in the service from the folks back home.—Adv.

### ASK ME ANOTHER?

A General Quiz

#### The Questions

1. Is the American flag ever officially flown after sunset?
2. What "First Lady of the Land" was born in England?
3. What is surrounded by the chromosphere?
4. The minimum age for representatives in the congress of the United States is what?
5. What is the population of Iceland?
6. In the navy, a captain's boat is called what? An admiral's?

#### The Answers

1. Yes, but only on the Capitol, the House and Senate Office buildings, in Washington.
2. Mrs. John Quincy Adams was born in London of an American father.
3. The sun (a mass of incandescent gases).
4. U. S. representatives must be 25 years of age.
5. The last census (December 31, 1930) gave 118,888.
6. A gig. A barge.

If you bake at home, use

# FLEISCHMANN'S FRESH YEAST

**RICHER in VITAMINS**

The Household Favorite of Four Generations!

**Dignity and Proportion**  
Remember this—that there is a proper dignity and proportion to

be observed in the performance of every act of life.—Marcus Aurelius.

I LIKE KNOWING THE SCIENTIFIC FACTS ABOUT MY CIGARETTE

SO DO I. AND LESS NICOTINE IN THE SMOKE OF CAMELS MEANS MORE MILDNESS TO ME

THE SMOKE OF SLOWER-BURNING CAMELS CONTAINS

# 28% LESS NICOTINE

than the average of the 4 other largest-selling cigarettes tested—less than any of them—according to independent scientific tests of the smoke itself.

# CAMEL—THE CIGARETTE OF COSTLIER TOBACCOS

### Advantages of Difficulty

Difficulty is a severe instructor, set over us by the supreme ordinance of a parental guardian and legislator, who knows us better than we know ourselves; and He loves us better too.

He that wrestles with us strengthens our nerves and sharpens our skill. Our antagonist is our helper. This amicable conflict with difficulty obliges us to an intimate acquaintance with objects, and compels us to consider it in all its relations. It will not suffer us to be superficial.—Burke.

### CLASSIFIED DEPARTMENT

#### BINOCULAR REPAIRS

**BINOCULARS** Repaired and Collimated—All Makes. Foreign and Domestic. Lenses—Prisms. MARYLAND LAB., 853 N. Euter, Baltimore, Md.

#### As We Look

It was John Ruskin who said it long ago, but it is still true that the man who looks for the crooked things will see the crooked things, and the man who looks for the straight will see the straight.

### FAMOUS ALL-BRAN MUFFINS. EASY TO MAKE. DELICIOUS!

They really are the most delicious muffins that ever melted a pat of butter! Made with crisp, toasted shreds of KELLOGG'S ALL-BRAN, they have a texture and flavor that have made them famous all over America.

**KELLOGG'S ALL-BRAN MUFFINS**  
2 tablespoons 1/2 cup milk  
1 egg 1/2 cup flour  
1/4 cup sugar 1/2 teaspoon salt  
1 egg 2 1/2 teaspoons baking powder  
1 cup All-Bran  
Cream shortening and sugar; add egg and beat well. Stir in All-Bran and milk; let soak until most of moisture is taken up. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderately hot oven (400° F.) about 30 minutes. Yield: 6 large muffins, 3 inches in diameter, or 12 small muffins, 2 1/2 inches in diameter.

Try these delicious muffins for dinner tonight or for tomorrow morning's breakfast. They're not only good to eat; they're mighty good for you, as well. For several of these muffins will add materially to your daily supply of what physicians call "bulk" in the diet, and thus help combat the common kind of constipation that is due to lack of this dietary essential. Eat ALL-BRAN every day (either as a cereal or in muffins), drink plenty of water, and see if you don't forget all about constipation due to lack of "bulk." ALL-BRAN is made by Kellogg's in Battle Creek.

Once Begun—Dignity increases more easily than it begins.—Seneca.