

With no onions, sage, or other high seasoning with which to compete, the goodness of the turkey was all there.

Homemade noodles alone are such a delicacy, and so easy to make, compared with many other staples made with flour, that it is surprising so few have ever even tasted them. But the recipes sound formidable, and both time and space are necessary for the drying — requirements often difficult for present-day cooks to meet.

#### MOTHER'S NOODLE RECIPE

- 2 egg yolks
- 1 whole egg
- 3 tablespoons water
- 2 cups flour
- 1 teaspoon salt

Beat egg yolks and whole egg together lightly with a fork or whisk, add the water, and mix together. (Old recipes used whole eggs entirely and no water, but using water in place of egg white gives a lighter, more tender noodle.) Sift the flour and add one cup of it, plus the salt, to the egg mixture. Work in more flour until the dough leaves the side of the bowl. Knead in whatever additional amount is required to make a dough firm enough to roll out.

Divide the dough into three pieces and roll out each separately, as thin as possible and in as near a square or oblong as possible, on a floured board or pastry cloth. This is the part that frightens off inexperienced cooks, but the egg and flour mixture presents little difficulty compared with pastry or pie dough; the stickiness of the egg keeps it from breaking or stretching apart.

Set aside on cloths to dry for an hour or so, depending on the humidity and how much flour has been worked in. Mother's test is whether or not the sheets feel satiny to the touch. They must not feel sticky, nor yet crisp and brittle. Roll up each sheet in a flat roll and slice off at the desired thickness; for stuffings,  $\frac{1}{4}$  to  $\frac{3}{8}$  inch is about right.

Unroll each noodle — or toss into the air to unroll — and again spread out to dry until it is brittle; the time required is about two hours. The noodles, after becoming brittle, may be stored in covered jars until needed, but are at their peak if boiled and used immediately. Use 3 quarts of boiling water with 1 tablespoon of salt. Drop the noodles in and boil about ten minutes.

**MOTHER'S NOODLE STUFFING**  
Noodle recipe  
Chopped, cooked turkey giblets  
 $\frac{1}{2}$  pound butter broken into bits  
Turkey stock from cooking giblets — about  $\frac{1}{2}$  cup  
Salt and pepper to taste

Mix the noodles, giblets, and butter in a large bowl. Add stock bit by bit, stirring and turning over the noodles. When stock begins to collect in the bottom of the bowl, you have used enough. Taste; if the stock is quite salty you may need no more salt. Taste again when you have added the pepper. If the stuffing is as good as it ought to be, even at this stage, you may end up with less than you expected when you come to put it in the turkey.

How big a turkey will this recipe stuff? That depends. Turkeys are not standardized, and some have bigger cavities per pound than others. But the recipe should fill a medium-sized turkey. More important, it will make about 5 cups of stuffing, which, allowing  $\frac{1}{2}$  cup per portion, will take care of 10 servings. Fill the breast end first if you are using the stuffing for both ends. If the main cavity isn't quite filled, it will not matter. However, if all the stuffing won't go in the bird, the rest of it can be baked in a covered casserole with some turkey drippings added after the bird has left the oven.

Cooked separately, it becomes



dressing, of course, not stuffing; for while the two terms are often used interchangeably, a dressing is properly something cooked outside the bird.

For those who prefer a richer stuffing with a dash of onion, one cup of fine bread crumbs sautéed in butter, a small, finely diced onion, and a half cup of mushrooms, also sautéed in butter, may be added. This gives a Viennese touch to the stuffing.

For a stuffing that counts on the flavor of the bird to bring it to per-

fection, care in cleaning the turkey is important, and here is where I take issue with the exponents of the wipe-with-a-damp-cloth school.

In my mother's kitchen every speck of lung or liver was removed from the inside of the turkey and clear, cold water run through it in a brisk stream. Then the inside was well dried, so that no lingering bits of inedible or off-taste matter could remain. As for the outside, two of us have spent as much as three hours on one turkey, seeing that every pinfeather was removed and every bit of yellowed dead skin peeled off, so that those who thought the crisp, golden crackling skin the best part of all would really have something to talk about.

Our second favorite stuffing is made with wild rice and mushrooms — a good flavor contrast, especially with turkeys that have not been overdomesticated.

#### WILD RICE STUFFING

- 1 pound uncooked wild rice
- $\frac{1}{4}$  pound butter
- 1 onion
- $\frac{1}{2}$  pound mushrooms
- Salt
- Chicken bouillon or turkey stock

Boil and drain the rice. Sauté the onion, finely chopped, and the mushrooms, sliced, in butter. (Use the stems, too.) Mix together and salt to taste, adding as much bouillon or stock as the rice will take up. Any giblets, especially the liver, that aren't pledged to some other dressing, or to the gravy, may be added as well. This makes 6 or 7 cups of stuffing. During the war, when wild rice was hard to get, I discovered that it could be stretched with an equal amount of brown rice without appreciable difference in flavor or texture.

Our most exotic stuffing, as contrasted with the noodle recipe, was never used in turkey, but rather in large roasting chickens or, best of all, in duck. This is it: —

#### CHINESE FRIED RICE STUFFING

- 3 cups boiled rice
- 1 egg
- 3 or 4 scallions, or 1 small yellow onion chopped fine
- $\frac{1}{2}$  pound giblets or uncooked beef, pork, or chicken
- $\frac{1}{2}$  cup celery or mushrooms, bean sprouts, or other uncooked vegetable
- $\frac{1}{2}$  cup toasted almonds
- 1 to 2 tablespoons soy sauce diluted in an equal quantity of water

Fry the egg flat and hard in butter, piercing the yolk and turning. Remove from the pan and cut into thin strips. Place in a large bowl. Cut the scallions into thin slivers, slantwise, or use the chopped onion, and fry quickly over a high flame for about two minutes. Add to the egg strips. Cut the meat into paper-thin slices and then into strips. Fry in butter over a high flame, sprinkling with half the soy sauce and water, and stirring rapidly to keep from browning. Cook about two minutes and add to the other cooked ingredients. Finally, fry the thinly sliced celery, mushrooms, or whatever vegetable you have selected, the same way, sprinkling with the rest of the soy sauce and water. Mix everything together with the rice and chopped toasted almonds, and add about a half cup of chicken consommé or stock — not enough to make the mixture runny. Taste, and add salt or more soy sauce if you prefer.

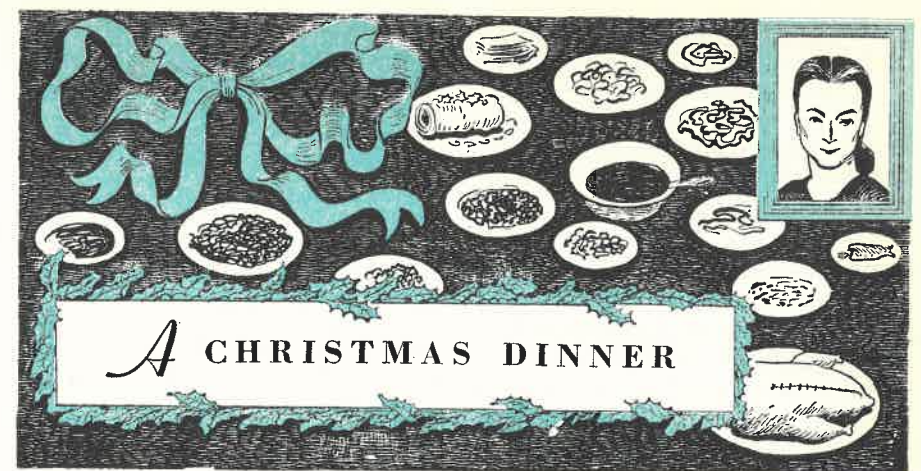
That good old stand-by, bread stuffing, was first choice with only a few of us, even when dominated by oysters or chestnuts, until Mother started adding sizable quantities of finely chopped sautéed celery to it.



#### FOOTBALL

by LOYD ROSENFELD

WITH blanket and binocular  
And alums feeling jocular  
I climb until I'm out of breath  
Where Eskimos would freeze to death;  
Our seats are on the one-yard line  
(The 50 minus 49),  
The fans applaud, the students cheer,  
Out trots the player of the year.  
For hours behind that jumping crew  
I get a St. Bernard's-eye view  
Of men who try their best to hide  
The football from the other side  
(The T-formation's mighty sly,  
If they can't see it, how can I?).  
There goes the gun, it is to laugh,  
It's not the end, it's just the half,  
But will I miss the next game? No!  
I'll be right there by video.



by DIONE LUCAS

Founder and proprietor of the Cordon Bleu Restaurant and Cooking School, DIONE LUCAS is celebrated for recipes which result in wonderfully enticing dishes, yet which call for no preternatural skill on the part of the cook. Perhaps the best-known example of this kind of cookery is her Poulet à la Kiev. She is the author of The Cordon Bleu Cook Book and is widely known for her regular appearances on television.

#### MENU

(Six large or eight small people)

- Eggplant Caviar
- Clear Consommé Arbre
- Filet of Sole Walewska
- Stuffed Roast Duck with Orange
- Braised Chestnuts and Brussels Sprouts
- Mushrooms with Dill Orange Potatoes
- Salad Noël
- Christmas Log
- Café Diable
- Salted Almonds
- Glacéed Tangerines

#### EGGPLANT CAVIAR

(To make 4 half-pint jars)

- 2 large eggplants
- 1 Bermuda onion
- 6 cloves garlic
- $\frac{1}{2}$  cup vegetable oil
- $\frac{1}{4}$  cup olive oil
- Salt, black pepper
- 3 tablespoons concentrated Italian tomato paste
- $1\frac{1}{2}$  cups heavy sour cream
- 2 teaspoons ground cardamon seed
- $\frac{1}{2}$  teaspoon ground mace
- $\frac{1}{2}$  teaspoon ground nutmeg
- 4 firm ripe tomatoes

Do not skin, but wash the eggplants in iced water. Dry well on a cloth. Brush all over with vegetable oil. Wrap in heavy waxed paper. Place on a cookie sheet or jelly roll pan and put to bake in a 300° oven for approximately an hour, or until very soft to the touch. Remove, and skin the eggplants carefully. Chop very fine in a large wooden bowl with the tomato paste.

Skin the Bermuda onion and chop fine on a board. Then chop in another wooden bowl until very fine. Mix into the eggplant, using a chopper.

Skin the tomatoes and be very careful to remove only the outer skin. Cut them in fourths and remove all the pith. Chop fine on a wooden board and mix into the eggplant and onion with a chopper.

Put the garlic into a pestle and mortar with a level teaspoonful of salt and crush until smooth. Add this to the eggplant. Season very well with salt and black pepper.

Fill into sterile Mason jars, put the caps on, and process them in a pressure cooker for 65 minutes at 10 pounds pressure. Then remove; allow to get quite cold. Turn out of the jars and put back in a wooden bowl. Add the other spices, a little more salt and black pepper, a little more crushed garlic to taste, and mix in very slowly, using the chopper, the oil — drop by drop — and the sour cream. Reseal in sterile Mason jars and store in a cool place.

This is excellent if served ice-cold, i.e., in a bowl surrounded by cracked ice; and separately, fingers of dry buttered toast, and a little sour cream, garnished with freshly chopped dill.

#### CLEAR CONSOMMÉ ARBRE

- 2 knuckles of veal
- 2-pound piece leg of veal
- 1 small boiling fowl
- 2 cups mixed sliced onion, carrot, and celery
- 2 sprigs dill
- 1 sprig parsley
- 2 tablespoons tomato paste
- 1 lemon
- 1 carrot
- 2 sprigs tarragon
- 1 sliced shallot
- Handful green beans
- 2 small ripe tomatoes — firm
- Handful mushroom peelings and stalks



- 1 Boston lettuce or some outside lettuce leaves
- 1 cup dry white wine
- $\frac{1}{2}$  cup very dry sherry (Tiopepe sherry if possible)
- 3 egg whites
- Peppercorns, bay leaf
- Salt

Put the veal, chicken, and bones into a pan and pour on 3 quarts of water. Bring very slowly to a boil. Skim off the scum, then add the sliced onion, carrot, and celery, and peppercorns. Add the tarragon and parsley, shallot, and bay leaf. Simmer gently for half an hour; then add the lettuce leaves, mushrooms and stalks, and tomato parings. Continue simmering very gently until chicken and veal are very tender. Then allow everything to get quite cold.

Should this stock be set to a jelly while cold, dissolve slowly before straining. Remove all fat from the strained stock. Then take 2 quarts of stock and put into a pan with the tomato paste, white wine, and beaten egg whites, and beat over a very slow fire with one tablespoonful of lemon juice until it comes to a boil. Draw aside and allow to stand for 15 minutes; then strain through a jelly bag or through a fine cloth wrung out in cold water. Return to a clean pan, add the sherry, and garnish with the following:—

Skin the carrot and cut the grooves from the outside. Then cut into very thin slices. Cook until just tender but crisp, in a little water and lemon juice. Drain; add to the consommé.

Top and tail the green beans, cut into strips, put into a pan with ice water, a little salt, and lemon juice. Bring slowly to a boil, then drain. Add this to the consommé.

Take half the breast of the chicken, skinned, and cut into neat, even strips. Add this to the consommé.

Take a quarter pound of the veal and cut into very thin slices, then into strips. Add this also to the consommé. Add the tomatoes, skinned and shredded, for garnish.

Remove half the rind from the lemon and cut into thin strips. Add this to the consommé with a few tiny sprigs of fresh dill. Reheat, and serve in clear crystal bowls.

#### SOLE WALEWSKA

- 4 filets of sole
- 1 small live lobster
- $\frac{3}{4}$  cup butter
- 2 egg yolks
- 1 egg white
- 2 tablespoons brandy

- $\frac{1}{2}$  cup dry white wine
- Cayenne pepper
- 2 tablespoons milk
- Salt, peppercorns, bay leaf
- 2 teaspoons chopped parsley
- 6 small white mushrooms
- 2 truffles
- 2 teaspoons tomato paste
- $\frac{1}{2}$  cup light cream
- 3 tablespoons flour
- Little lemon juice

Wash the sole in lemon juice and water and dry in a cloth.

Split the lobster in halves, starting at the center of the top of the head. Remove the small bag from behind the eyes. Remove the large claws and crack. Remove the small claws. Put split side down in 2 tablespoonfuls of butter. Cover, and cook very slowly 12 or 15 minutes until it is a bright red. Put the 2 tablespoonfuls of brandy in a pan, light, and pour over the lobster. Remove the lobster carefully. Take out all the meat. Put the shells and the meat from the tails on one side. Cut the claw meat into small pieces.

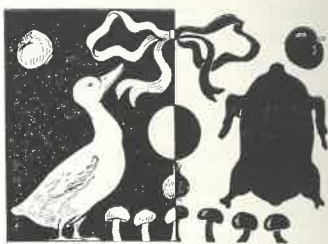
Slice the mushrooms and sauté in 2 tablespoonfuls of butter, salt and black pepper. Add the lobster meat and chopped parsley. Add the egg white to bind. Divide mixture among the 4 filets of sole. Place the mixture in the centers of the filets. Spread out and fold over. Place on a Pyrex dish. Pour over the top the white wine with 2 tablespoonfuls of melted butter. Add the bay leaf, peppercorns, and a little salt. Cover with waxed paper and cook 15 to 20 minutes in a 350° oven. Remove and arrange down the length of a hot serving dish. Cover the top with the thin slices of lobster meat. Pour over the following sauce:—

Take the soft shells of the lobster, i.e., the tail shells and small claws. Crush in a pestle and mortar with the liver of the lobster until fine; then mix in the tomato paste and the



rest of the butter, reserving 2 tablespoonfuls. Rub all of this through a very fine strainer and set aside. Melt 2 tablespoonfuls of butter in a pan. Stir in, off the fire, the flour, salt, and cayenne pepper. Strain on the stock the fish was cooked in and stir over the fire until it thickens. Then add the cream and bring to a boil. Add,

bit by bit, the lobster butter. Then add the egg yolks mixed into 2 tablespoonfuls of milk. Pour this over the fish. Garnish with the head shells of the lobster, well scrubbed and the outside brushed with a little oil to make them shine. Place down the center of the dish the truffles cut into thin slices.



#### STUFFED DUCK WITH ORANGE

- 2 5-pound ducks
- 4 duck livers or 6 chicken livers
- $\frac{1}{4}$  cup stock
- 1 teaspoon meat glaze
- 2 cups ground cooked veal
- 1 cup sausage meat
- 1 cup finely chopped bacon
- 6 soaked dried Polish mushrooms
- 1 medium-size onion
- 2 small cloves garlic
- 1 large orange put through a meat chopper
- Salt, freshly cracked black pepper
- 1 cup fried bread crumbs
- 4 large oranges
- 6 level tablespoons brown sugar
- $\frac{1}{4}$  cup honey
- $\frac{1}{4}$  cup butter
- 2 tablespoons oil
- 1 bunch fresh watercress
- 2 firm-skin tomatoes
- 1 lime
- $\frac{1}{4}$  cup sweet sherry
- 4 outlet frills

Clean the ducks. Wash well in ice water and dry well. Cut the lime in halves and rub the half lime all over the duck. Dip a pastry brush in oil and brush the inside of the duck with oil; then fill with the following stuffing:—

Cook the duck or chicken livers, or both, briskly in 2 tablespoonfuls of very hot butter. Remove. Cool a little; then slice and mix them in the butter they were cooked in. Chop the bacon fine and cook in a hot pan. Drain the bacon and mix in with the livers. Finely chop the onion, garlic, and Polish mushrooms. Sauté 5 or 6 minutes in the bacon pan and then mix all this in with the livers, etc. Add the veal, sausage meat, and bread crumbs, and season well. Lastly, mix in the orange which has been put through the meat chopper.

Fill this into the duck, tie up care-

fully, rub the top of the duck with butter; then place in a roasting pan and roast in a 375° oven three quarters of an hour, basting frequently.

Remove the duck from the pan and cover the whole of the duck with thin slices of orange which have been fried until glazed in sugar and butter. Return to the oven and continue cooking until done, roughly another three quarters of an hour. Arrange down a large hot flat serving dish.

Add to the pan in which the ducks were roasted the juice of one large orange, a little orange rind, the sweet sherry, honey, stock, and meat glaze. Beat briskly over a quick fire until bland. Strain; pour over the ducks.

Garnish round the edge of the dish with quartered oranges which have been cooked in butter, salt, pepper, and sugar until glazed, and at each end put bunches of watercress decorated with strips of skinned and pitted tomatoes. Place outlet frills on the legs of the ducks just before serving.



#### BRAISED CHESTNUTS AND BRUSSELS SPROUTS

- 2 pounds Brussels sprouts
- 3 pounds chestnuts
- $\frac{1}{2}$  cup sliced onion, carrot, and celery
- 4 cups beef stock
- Small clove garlic
- 1 or 2 sliced lemons
- Bay leaf, pepper, salt
- 1 teaspoon tomato paste
- 1 teaspoon meat glaze
- 4 tablespoons butter
- $\frac{1}{2}$  teaspoon baking soda
- 2 tablespoons freshly chopped chives

Clean the Brussels sprouts and wash well in ice water and lemon juice. Then allow them to soak with the slices of lemon and water. Put them into boiling water, salted and with the soda, and allow them to cook until just soft. It is important that they be very bright green, so they shouldn't be overcooked. Drain, and mix in 2 tablespoonfuls of butter.

Put the chestnuts in a pan and cover with cold water. Bring to a boil and simmer for 3 or 4 minutes. Remove inner and outer skins. (Note: Be sure to keep the chestnuts very hot while doing this; otherwise the skins will not come away freely.)

Heat the rest of the butter in a pan. Add the sliced vegetables and the garlic, and sauté 2 or 3 minutes

with salt and pepper. Then mix in the tomato paste and the meat glaze. Put in the chestnuts; cover with the 4 cups of beef stock. Bring slowly to a boil, add the bay leaf, and simmer very gently until the chestnuts are just soft. They must not break, nor must they be too mushy. Drain carefully and mix into the Brussels sprouts, using just a little of the stock to moisten the mixture. Pile up in an earthenware casserole. Sprinkle the top with chopped chives and serve.

#### MUSHROOMS WITH DILL

- 1 $\frac{1}{2}$  pounds firm white mushrooms
- 3 tablespoons chopped fresh dill
- $\frac{3}{4}$  cup butter
- $\frac{1}{2}$  cup sour cream
- Juice of  $\frac{1}{2}$  lemon
- Salt, freshly cracked pepper

Trim the stalks off the mushrooms and wash in a little lemon juice and water. Drain them well. Heat a quarter of the butter in a shallow pan and, when foaming, put in the mushrooms with salt, cracked pepper, and a few drops of lemon juice. Shake over a slow fire 8 or 9 minutes, adding bit by bit the rest of the butter. Then mix in the sour cream and chopped dill. Fill into a small shallow casserole and serve.

#### ORANGE POTATOES

- 4 tablespoons butter
- 2 cups mashed potatoes
- Grated rind large orange
- 2 eggs
- 2 tablespoons grated Parmesan cheese
- 1 cup dry white bread crumbs
- Salt, cayenne pepper
- Little flour
- Deep fat

Put the mashed potatoes into a bowl with the orange rind, cheese, butter, and one egg. Season with salt and cayenne pepper, and beat well. Allow to get quite cold. Roll into large cork shapes with floured hands. Roll in flour and brush with beaten egg. Roll in bread crumbs. Fry in deep fat — 350° — to a golden brown. Drain on a paper towel and serve piping hot with the duck.



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SALAD NOËL

- 1 pineapple
- 6 large navel oranges
- 6 firm large ripe tomatoes
- 4 persimmons
- 1 large sweet red apple
- 2 small Boston lettuces
- 1 small onion
- Salt, freshly cracked pepper
- 1 tablespoon freshly chopped tarragon
- 1 teaspoon crushed garlic
- $\frac{1}{4}$  cup olive oil
- $\frac{1}{4}$  cup vegetable oil
- 4 tablespoons tarragon vinegar
- 1 teaspoon French Dijon mustard
- Few grains sugar

Put into a screw-top jar the salt, pepper, mustard, few grains of sugar, crushed garlic, oil, and vinegar, and shake well together. Then add the chopped tarragon and allow to get ice-cold.

Skin the tomatoes, being careful to remove only the outer skin. Cut into quarters and remove all pith.

Remove the outer and inner skins of the oranges and then cut the oranges into sections. Add half the fresh pineapple, skinned, cored, and cut into thin small slices.

Skin the persimmons, remove the pits, and cut into the same size as the tomatoes. Mix this lightly with the French dressing and arrange in a shallow salad bowl. Cut the apple into quarters, then cut into very thin slices lengthwise, and arrange in the form of a wreath around the edge of the salad bowl. Cover the top with very thin onion rings.

CHRISTMAS LOG

Ingredients for Log

- 4 whole eggs
- $\frac{3}{4}$  cup fine granulated sugar
- $\frac{3}{4}$  cup potato flour
- 2 tablespoons cocoa
- 1 teaspoon baking powder

Put the eggs and the sugar in a bowl and beat until light and fluffy with a whisk. Sift together the flour, cocoa, and baking powder. Add this to the egg mixture and stir gently until well blended. Grease an oblong jelly roll pan; cover with waxed paper, leaving a margin of one-half inch at each end. Grease again and spread the mixture evenly over the waxed paper. Bake in a 425° oven for 5 minutes.

Remove, loosen up the roll from the tin, cool a little, sprinkle the top with a little cocoa and spread out on waxed paper. Pull off the paper that you'll find stuck to the top; then roll

up like a jelly roll and put the roll in the refrigerator to cool. Remove, and unroll carefully. Spread the top with the following:—

Ingredients for Filling and Frosting

- $\frac{3}{4}$  cup granulated sugar
- 3 egg yolks
- 6 ounces dark sweet chocolate
- 4 ounces almond paste
- Little green coloring
- Crystallized cherries
- $\frac{1}{2}$  cup water
- $1\frac{1}{2}$  cups sweet butter
- 1 cup coarsely granulated chocolate
- Angelica
- 2 tablespoons rum

Put into a small saucepan the granulated sugar and water. Stir over a slow fire until it dissolves. Allow to cook to a light thread.

Beat the egg yolks until light and fluffy in a small bowl. Pour on the syrup and continue beating until very thick and fluffy. When quite cold, add the creamed butter.

Dissolve in a small pan the 6 ounces of chocolate with 5 tablespoonfuls of water over a slow fire. Stir over ice until quite cold. Add this to the butter and egg mixture with 2 tablespoonfuls of rum. Then spread this on the log and roll up like a jelly roll again.

Cover the entire top of the log with more of this butter cream. Decorate the top with the coarsely grated chocolate, the almond paste colored with green coloring and cut into the shape of holly leaves, the angelica cut into strips for the branches of the holly, and the glacé cherries cut into the shape of the berries.



CAFÉ DIABLE

Make 4 cups of very good strong French coffee. Take a copper frying pan with a lip and filter, cover the bottom with a few grains of sugar and then very thin strips of orange rind. Pour over 2 small glasses of brandy. Heat very slowly and light with a match, then pour on the 4 cups of black coffee. Allow to infuse for half a minute. Pour into the serving cups and put a teaspoonful of flaming brandy into each cup.

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says HOPE



HOPE:

For years, I've always stuck cotton in my ears whenever the Old Groaner opened his mouth. But now he's got something that sounds good. Really good. Let's hear it, kid.

CROSBY:

Thank you Mr. Hope. You are kind, very kind. Ladies and gentlemen, this isn't a song. It's just a suggestion. This year, let's all give U. S. Savings Bonds for Christmas presents. Tell 'em about those bonds, Chisel Nose.

HOPE:

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CROSBY:

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