



IT IS always interesting to get an angle from a top expert. Maj. Robert Tyre Jones, now busy on his job at Mitchel Field with the army flight command, has an angle that is worth considering when it comes to golf.

It concerns the abolition of par for any hole or par for any course. "That word par," the major told me, "has done more damage than anything else in any game. It has broken the duffer's or the average golfer's spirit, haunted his dreams and spoiled a good part of his pleasure. It has even tangled up the nerves of the stars. And it really means nothing at all."

"What par means to Byron Nelson, Craig Wood, Ben Hogan or Sammy Snead is something entirely different from what it means to the average player, the mass that make up the game."

An Illustration

"Here's an example. The average golfer walks to the first tee, on a 440-yard hole, where he sees par four inscribed on the card. He knows he can't get home in two strokes. He is beaten before he starts. He takes a six and his whole round is spoiled. "On that same hole Snead, Nelson, Hogan and others are home with a drive and a six or seven iron. On a 500-yard hole, a hard par five for many players, they are home with a drive and an iron."

"The point is that the great mass of golfers are playing against certain fixed figures set for the few stars. These figures are far out of reach, where the 90 per cent are concerned. Yet they keep on battling against impossible situations. "Did you ever hear of par in football? Or baseball? Or tennis? Or boxing? Bill Tilden never had any par at which to shoot. He was just out to beat his opponent."

The Mental Switch

"Golf," Major Jones continued, "should be a game for fun or recreation and exercise. It should have no other purpose for the millions who play it. The contest should never be against any par, but against your opponent or your opponents. Suppose you take a six on the first hole? What difference does that make if your opponent takes a seven, and you win it? "Take the case of the 95, or the 100 or the 110 shooters. They face 18 holes, each hole marked its set par. So in the main they are facing 18 objectives that are largely beyond their ability. As a result, they finish with tangled nerves and low morale. They have missed most of the fun which the game should bring them."

"In my opinion, there should be no par figures planted on any hole, or on any score card. This would help to bring about the mental switch needed, to bring more fun back to the game. They could then go out and battle with their opponents, with the wind and the sand, with the rough and the ponds, with no mocking ghosts of par following them around the course."

Craig Wood, Open champion, backs up this viewpoint.

What Is Par?

"What is par, anyway?" Wood asked me. "I've seen Jimmy Thomson get home with a drive and a six iron on a hole 540 yards in length. So far as distance goes, that hole is an easy par four for a Thomson, a Snead or other big hitters. But it is a tough par five for the 90 per cent. Or take that eighth hole at Oakmont. It is around 265 yards, labeled a par three. That's the target the average golfer faces. It doesn't make sense."

"So let's all forget about par, a figure that means nothing to the expert and makes the great majority miserable. Let's bring back the fun and recreation that belong to golf, including the six or seven-mile tramp in the open which older men now need. Let's make it a game of player against player—and not a game against the score card."

To all of which your correspondent subscribes 100 per cent, with the backing of some 2,000,000 or more hackers, who have been harassed by this will-o'-the-wisp from a midnight swamp.

Nothing is more heartbreaking to the average duffer than his battle against a cold, inflexible par. He can't hope to match it—all he can do is play and perhaps swear.

New Prizes

Miami recently came back to join Los Angeles in another type of modern golf. The first two prizes were a pound of coffee and two pounds of sugar. Big entry list. Why not?

We may have a world series where the winners and losers may split 60-40 for a few barrels of turnips and cabbage. Even spinach.

The main idea is to keep the ball rolling, whatever the prize ahead. Why not put in Whirlaway and Al-sab for a ton of hay?



Grantland Rice



Chicken and Rice—Fine Favorite for Easter (See Recipes Below)

Easter Essentials

How differently you will plan your Easter dinner this year! You may have to forget many of the traditional foods and use only what your ration points will allow you—or what you can obtain at the grocer's.

Many of you in former times had baked ham or leg of lamb, but perhaps this year it may be chicken, or whatever ration points will allow. So, get out your ration points and put on your thinking caps, ladies, and see what we can have to make this dinner a success.

Markets throughout the country will have different meats available for your selection. A lot will depend upon how well you have saved your points to splurge on this occasion.

If you plan chicken, stretch it with rice as we do in this recipe:

- *Fricassee of Chicken. (Serves 6 to 8)
- 4-pound chicken
- 1/4 cup flour
- 3 tablespoons chicken fat
- 2 teaspoons salt
- Paprika
- 3 1/2 cups boiling water
- Freshly boiled rice

Clean chicken and cut into serving portions. Dredge with flour and brown in fat. Add seasonings and boiling water to half cover. Simmer, closely covered, until tender, about 1 1/2 to 3 hours. If desired, place in oven to brown slightly after tender, and serve with boiled rice.

Some of you will perhaps be fortunate enough to obtain lamb. If you cannot obtain a leg of lamb, a shoulder cut will be nice to serve with this barbecue sauce:

- Lamb Shoulder, Barbecued.
- 4 pounds shoulder of lamb
- 1 medium onion
- 1/2 cup chili sauce
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Dash of cayenne
- 1 tablespoon vinegar
- 1 cup water

Mix onion, chili sauce, seasonings with vinegar and water. Pour over lamb which has been wiped with a damp cloth and place in pan with tightly fitting cover. Cover. Bake at 350 degrees for 3 1/2 hours.

- *Orange and Greens Salad. (Serves 8)
- 4 cups coarsely shredded greens (lettuce, endive, watercress)
- 1/4 cup sliced, stuffed green olives
- 1/2 cup diced orange sections
- 1/4 cup chopped green pepper
- 1/4 cup salad oil
- 4 tablespoons lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon celery seed
- 1/2 teaspoon Worcestershire sauce

Combine salad greens with oranges, olives, green pepper. Mix salad oil, lemon juice and seasonings. Just before serving toss lightly together, mixing well together.

Lynn Says:

How to Save Ration Points: If your old recipes call for tomato juice, tomato soup and other canned tomatoes, substitute brown gravy. In most cases, it will work quite well.

Substitute fresh fruits for canned and dried fruits in desserts and buy heavily of citrus fruits. Serve them sectioned or sliced. Use seasonal fruits generously, as applesauce and rhubarb.

Store any excess water from cooked vegetables, and have it well covered when stored. Use in soups, gravies and stews.

When cookie recipes call for dried fruits, omit them or use them sparingly.

Omit chili sauce, catsup and chow chow from menus. Use them for seasoning foods such as meat when cooking or for sandwiches when necessary.

Lynn Chambers' Point-Saving Menus

- Fresh Grapefruit Juice
- *Fricassee of Chicken With Rice
- Cauliflower, Fresh Broccoli
- Platter Garnished With Lemon Wedges
- *Orange and Greens Salad
- *Cornbread
- *Rhubarb Upside-Down Cake
- *Recipes Given

- *Corn Bread.
- 2 cups yellow corn meal
- 2 cups sweet milk
- 4 teaspoons baking powder
- 3 tablespoons bacon drippings or shortening
- 1 tablespoon sugar
- 1 1/2 teaspoon salt
- 1 egg

Mix dry ingredients together. Beat egg, add milk and bacon drippings to it, then blend into dry ingredients. Pour into a well-greased shallow pan which has been heated. Bake in a 425 degree oven for 30 minutes.

An upside-down cake would make a lovely closing to an Easter dinner. What to make it? There are several items, first of which is rhubarb—fresh and strawberry-colored. You could use apples, if you like, or fruit cocktail which does not take as many points as other canned fruits.

- *Rhubarb Upside-Down Cake. (Serves 8)
- 4 cups cut rhubarb
- 1 cup sugar
- 1 1/2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 2 eggs
- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 1/2 cup milk

Cook rhubarb over low heat until juice begins to run. Add sugar and mix well. Simmer about 10 minutes and pour into a greased cake pan. Sift flour, baking powder and salt together. Cream shortening, add sugar, and beat until fluffy. Add egg yolks and flavorings and beat thoroughly. Beat egg whites until stiff but not dry and fold into mixture. Pour over rhubarb and bake in a moderate oven (350 degrees) 40 to 50 minutes. Loosen cake from sides of pan and turn onto platter.

If you desire a simpler dessert, try these:

- Lemon Sponge Cups. (Serves 6)
- 2 tablespoons butter
- 1/4 cup sugar
- 4 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 5 tablespoons lemon juice
- 1 tablespoon grated lemon rind
- 3 eggs, separated
- 1 1/2 cups milk

Cream butter, add sugar, flour, salt, lemon juice and rind. Add well-beaten egg yolks which have been mixed with milk. Fold in stiffly beaten egg whites. Pour into greased custard cups. Set in a pan of hot water and bake at 350 degrees for 45 minutes. Cool and unmold.

Table Decorations
If your food is simpler this year, don't feel that your table need lack festivity suitable for the Easter occasion. In many of your gardens daffodils or jonquils and tulips will be out—ready and waiting to do their nicest for your Easter dinner.

An effective centerpiece can be made from as few as a half dozen daffodils with their own green foliage in a shallow bowl. Have table accessories harmonize with this color scheme by using a pale yellow or white cloth with napkins.

If your taste—or your garden runs to tulips, try deep red tulips with white snapdragons.

Lynn Chambers welcomes you to submit your household queries to her problem clinic. Send your letters to her at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Don't forget to enclose a stamped, self-addressed envelope for your reply.

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IMPROVED UNIFORM INTERNATIONAL SUNDAY SCHOOL Lesson

By HAROLD L. LUNDQUIST, D. D. Of The Moody Bible Institute of Chicago. (Released by Western Newspaper Union.)

Lesson for April 25

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THE RISEN LORD

LESSON TEXT—John 20:1-17. GOLDEN TEXT—He is risen.—Mark 16:6.

"Christ is living! My people shall know it. I shall preach about it again and again until they believe as I do." So exclaimed Dr. Dale of London when the glory of Christ's resurrection laid hold of him as never before. There began that day the custom of singing an Easter hymn in his church every Sunday morning.

Easter has come again, and it ought to make us glad to recall the resurrection power of Christianity in the midst of the world's awful sorrow and death. Easter should mean more to us than ever this year, if we believe in Christ. If we do not, why not rid ourselves of the dark garments of unbelief, and put on the bright and beautiful garment of faith in a living Christ. Let us be clad in His righteousness.

The first Easter Sunday had scarcely dawned when the faithful Mary came to the tomb. Finding the stone rolled away from its entrance she ran to find Peter and John. What they came and saw, and what—or rather who—she remained and saw, make up our interesting lesson.

I. Peter and John Saw the Empty Tomb (vv. 1-10).

Peter, though he had denied his Lord, was not sent away by his brethren. They knew his true heart, and evidently the gentle and loving John had taken him to his home. Mary knew where to find him. What a tender incidental indication of the Christian spirit of the brethren of Peter.

John and Peter ran to the tomb. The unusual news so stirred them that John the younger did not think to await the slower steps of Peter. He came first, but when he did he only looked in. Peter had no hesitation, but went right in. What he found there was most significant.

Here was twofold evidence that the body of our Lord had not been stolen. The burial clothes were there. They had not been carried off by a thief. Nor had they been snatched aside by a deceiver. They lay in order. There off to one side, carefully folded, was the head covering. Jesus was gone, but He had left in all the dignity and majesty of a triumphant Lord.

What they saw caused John to believe. It appears (v. 9) that they had not yet understood the clear teachings of the Old Testament regarding the death and resurrection of Christ. They were slow to believe. Let not any in our day, with its greater light, fail to believe.

Peter and John came and saw—and then "they went away again unto their own home." And so they missed seeing Christ Himself.

II. Mary Met the Risen Christ (vv. 11-17).

The tears of Mary were the genuine expression of a devoted heart, but they were nevertheless mistaken tears. The question of the angel reveals that fact. Why weep because His body was gone, when that was the very thing which should give her joy? Why weep over a dead Christ when He was alive?

How often our discernment is dimmed by tears and our judgment warped by sorrow. We look on the wrong side of our circumstances and see only a tangle of threads and blurred colors. On the other side God is weaving a pattern of beauty and blessing, which will be our joy through all eternity. Why not remember that now?

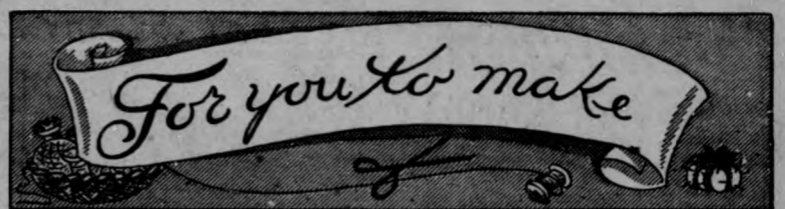
Blinded with tears and troubled in heart, Mary did not even recognize the Lord when He spoke to her. But our Lord looking into her soul and knowing that it was her very love for Him which made it hard for her to think of anything but His death, gave to this true-hearted woman the privilege of first seeing Him after His resurrection.

As He spoke her name, she knew Him. We recall that Jesus Himself had said that He was the Good Shepherd who "callesth his own sheep by name" (John 10:3-14).

He knows your name and mine, fellow Christian, and one day we too shall hear His voice even as Mary did on that day. She believed and worshipped. Let us follow her example this Easter day.

There is a danger that the observance of Easter may lose its real significance in the empty incidents which the world would have us believe make the day. It is a holiday. There is thought of new clothes, of formal church attendance, of family gatherings, of flowers and feasting. They are all right in their proper place. But let us be sure that no adult fails to meet the risen Christ today, and let us be sure that the smallest child knows that this is more than the day of bunnies and candy eggs. They will rejoice in the knowledge that a victorious Christ lives to give them eternal life.

Let us really "keep the feast" this year, purging out the leaven of hypocrisy and dead works, and remembering Christ (see I Cor. 5:7, 8).



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All-Bran Buttermilk Biscuits

- 1/2 cup Kellogg's All-Bran
- 1/2 cup buttermilk
- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening

Soak All-Bran in buttermilk. Sift flour, baking powder, salt and soda together. Cut in shortening until mixture is like coarse corn-meal. Add soaked All-Bran; stir until dough follows fork around bowl. Turn onto floured board, knead lightly a few seconds, roll or pat to 1/2 inch thickness and cut with floured cutter. Bake on lightly greased pan in hot oven (450° F.) about 13 minutes.

NOTE: Sweet Milk Recipe: If sweet milk is used instead of buttermilk, omit soda and increase baking powder to 3 teaspoons.



YOUR small daughter will love making her own bed with this charming embroidery on the spread. It's a dainty old-fashioned

7480

Loved Big Not Lost

He—Have you ever loved and loved?
She—No, the jury awarded me \$10,000 heart balm.

Frightful

"What's that ugly insignia on the side of the bomber?"
"Sh-h-h-h. That's the commanding officer looking out of a port hole."

Don't They?

Teacher (to new pupil)—Do you know the alphabet? What letter comes after A?
New Pupil—All of them.

Sad Conclusion

"Henry, honey, I'm to be in our club's amateur theatricals. What do you think people will say when they see me in tights?"
"They'll probably say I married you for your money."

A milkman, inducted into the army, wrote back home from camp: "Bessie, I sure do like this army life. It's nice to lie abed every morning until five-thirty."

Seat of Learning

The lad was dull at school you see; His dad took things to heart. He took the lad across his knee And there he made him smart!

Time Changes Things

Visitor (in defense plant)—Look at that youngster, the one with the cropped hair, the cigarette and trousers on. It's hard to tell whether it's a boy or girl.
War Worker—She's a girl and she's my daughter.

Visitor—My dear sir, do forgive me. I would never have been so outspoken if I had known you were her father.
War Worker—I'm not her father, I'm her mother.

Half of World Doesn't Know What Other Thinks

A commercial traveler put up for the night at a small country inn. In the breakfast room the following morning he was asked by the landlord how he had enjoyed the cornet playing in the next bedroom during the night.

"Enjoyed it!" was the reply.

"I should think not, indeed! Why, I spent half the night pounding on the wall to make that cornet player stop."

"I'm afraid there's been a misunderstanding," said the landlord, stiffly. "The cornet player told me that the person in the next room applauded so heartily that he played every piece he knew five times over."

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