

PITT VS U. S. C.

University Of Pittsburgh Will Meet Southern California In Rose Bowl, New Year's Day—Tournament Of Roses A Feature—McNamee Will Announce Game

Pasadena, Calif., Dec. 9—The University of Pittsburgh and the University of Southern California, pro-

ducers of outstanding sectional football for many years, will meet for the first time in historic rose bowl here sometime next Month.

Announcement that Pitt, undefeated and united this season, will be the eastern representative at the annual tournament of Roses intersectional game came Saturday, 24 hours after Southern California, technical leader of the Pacific Coast conference, accepted an invitation to represent the west.

Years ago, before Duco was invented even, there was a cook at home who got a wonderful lacquer finish on a roast turkey.

The surest way to keep a thing out of the newspapers is not to do it.

Redpack
TOBACCO
is good pipe tobacco

The National Pastime



CHRISTMAS SURPRISE DISHES

There is a greater sameness about the Christmas dinner than there is about any of the other dinners of the year. Of course, the bulkiness of the family pocketbook decides the number of side dishes, the size of the turkey, the richness of the dessert and such things, but no matter where the dinner appears, it is very much like the millions of other Christmas dinners that bring joy to myriads of hungry ones.

There must be fowl—turkey, goose, duck or chicken. There must be cranberry jelly, celery potatoes, rich stuffing, pumpkin pie and mince. Without these things, Christmas is not Christmas, and when poverty stalks, benevolence slips around with a basket containing the essentials for most of these dishes.

No matter how much mother complains about the stern necessity which forces her to cook and bake and boil day after day week after week, through the remainder of the year, she smiles and sings as she stews, boils bakes, roast, cooks, fries and simmers on this day of days. The preparation of a Christmas dinner is a work of love. The family are all home. George is back from college, Mary from the hospital, Agnes and her husband from the city. Nothing is too good for them, and no work is too strenuous.

It seems something that Christmas dinners are just a little too similar. Much as we enjoy them, we know beforehand about what is to appear on the table. For that reason, it is a wise mother who sees that one or two surprise

dishes are included—little dishes that breathe the air of Christmas and that are brought to the table to bring gasps of astonishment from the elders and cries of delight from the kiddies. Such dishes should be prepared very largely from vegetables, fruits, milk or some of the other alkaline foods, for much as we enjoy our Christmas dinner we are forced to admit that it is usually an acid-producer. If the surprise dish or dishes are alkaline, they will go a long way toward balancing the acidity of the fowl, bread, pie-crust and cakes that appear upon the table.

Celery, lettuce, oranges, apples, pineapple—these and similar foods should be kept in mind when preparing the surprise dish. They are all alkaline in their reaction. The orange, which so many think of an acid, is decidedly alkaline in its ultimate reaction.

Here are three suggestions for Christmas surprise dishes. Choose one or two of them, add them to your Christmas dinner, and see how they are appreciated by those before whom they are placed.

Christmas Fruit Salad

Cover salad plate with crisp leaves of lettuce. Add one slice of Pineapple (fresh or canned) and on top place a thick slick of orange. Sprinkle a little grated coconut over the fruit to give the appearance of snow or frost. Top the orange slice with a mound of flavored, whipped cream, stiff enough to stand up under the weight of a cherry raspberry or other colorful fruit or berry which is used as a topper. Just before serving, sprinkle the fruit and lettuce base with a little syrup made by mixing three teaspoons of sugar with the juice of one orange and half a lemon. Where something particularly Christmas is desired, small candy Santa Clauses may be placed on the salad plates—possibly connected with tiny candy reindeer on the opposite side, with small ribbons or colored strings.

Santa's Toy Bag

Scoop the pulp from half a large orange and use the rind for Santa's bag. Place this rind on a salad plate covered with lettuce leaves or any other green. Then fill the bag with bits of orange pulp, a few raisins, several white grapes, small bits of marshmallow, cubes of apple and pineapple, a mint or two, or anything of like nature that you have on hand. Figs, dates, canned berries, popcorn, cranberry jelly, currants and bits of grapefruit pulp are other goodies which may be used—but, of course, not too many varieties should appear in the same bag. Before serving, sprinkle with syrup made by adding three teaspoons of sugar to the juice from one orange and half a lemon, allowing some of the syrup to trickle over the lettuce leaves. Then sprinkle a little grated orange rind over the leaves to give an added piquancy. Here again, Santa or his reindeer may be used to advantage, if such ornaments are available. In each of the toy bags placed before the child (some small gift may be hidden, such as a dime wrapped carefully in oiled paper, or some little piece of jewelry or toy).

Christmas Tree Hors D'Oeuvre

On a small plate lay a very narrow strip of banana. From this, like the branches of a tree, place several other smaller strips to each side. Cover the main strip (the tree trunk) with tiny chocolate candies, or a dark sauce. At the tip of each of the branches, place a small thin section of orange pulp (the leaves or blossoms). A crumpled mint may be used for snow at the base of the tree, or the bottom of the banana strip may be inserted in a cherry. This should be served in small portions as it is an hors d'oeuvre or "first bite." Larger quantities may be used for a salad to be served later on and in this case it is well to cover the whole with a layer of transparent gelatin, or to build the tree on one layer of gelatin and cover with another. Some may prefer to build a large tree in a large platter, decorate the sides with mounds of whipped cream topped with colored candies, and bring the whole to the table to be served to the guests by the hostess.

Thin women have an advantage if they would care to take it, in the warning against kissing women who are on a diet.

Lima Beane thinks the meek may inherit the earth as promised but it is much too soon for them to order uniforms for the parade.

Was Helpless
FOR FOUR YEARS
With Rheumatism

Mr. Fred Keetch, 31 Crawford Ave., Windsor, Ont., writes:—"I was troubled with rheumatism for seven years, and for four years I was so helpless I had to be helped out of bed, and could not sit straight in a chair. "I derived such good results from

**BURDOCK
BLOOD
BITTERS**

I wish to voice my praise on behalf of your wonderful medicine, and to also say it is helping others whom I have advised to take it."

Put up only by The T. Milburn Co., Limited, Toronto, Ont.

GREAT STRIDES
ARE MADE IN
RESEARCH WORK

That the promise of the work of The Banting Research Foundation has been amply fulfilled is evident in the recent report furnished to the Trustees as the result of the first two full years of activity. During the past year numerous applications for financial assistance in pursuing medical research have been received from men and women working as far east as Halifax, Nova Scotia and west to Vancouver. During the period grants have been made to twenty-three workers, distributed as follows: Dr. D. Wheeler, Winnipeg; Dr. T. A. Sweet, Toronto; Mr. C. G. Smith, London; Dr. H. A. L. Skinner, Toronto; Mr. F. F. Musgrave, Halifax; Dr. M. Cowan, Toronto; Dr. W. D. M. Lloyd, Toronto; Dr. J. Jackson, Winnipeg; Mr. J. M. Hershey, Toronto; Miss E. G. Frame, Halifax; Dr. B. L. Guyatt, Toronto; Mr. P. G. Egnatoff, Saskatoon; Dr. B. A. Eagles, Nanaimo; Mr. J. A. Dauphinee, Toronto; Dr. B. L. Chown, Winnipeg; Dr. Lillian Chase, Regina; Dr. F. M. Cashin, Montreal; Prof. F. E. Burton, Toronto; Dr. W. P. Macdonald, Kingston; Dr. H. B. Burke, Toronto and Dr. W. E. Brown, Toronto.

The problems studied by these workers range over the whole field of medicine and preventive medicine, and include studies concerned with some of the most pressing and urgent medical problems of the day. Several of them have resulted in papers of considerable moment and great value.

The Foundation has also assisted the workers attached to the Banting and Best Chair of Medical Research and from this laboratory, under Dr. Banting's able direction, very valuable contributions have also been made.

Subsequent to the discovery of insulin by Dr. F. G. Banting, the awarding of the Nobel Prize and the honor thereby brought to Canada, a group of men met at the request of Sir William Mulock, Chancellor of the University of Toronto, and decided that scientific investigation, such as Dr. Banting and Dr. Best had undertaken, and that others were willing to undertake in different fields, was worthy of commemoration. Influential citizens therefore approached certain public spirited citizens and institutions, such as life insurance companies, with the idea that a voluntary fund should be created, the income from which was to be devoted to assisting financially scientists who were worthy of assistance in pursuing their researches into some branch of preventive medicine and surgery if, after proper investigation the Trustees of the fund were satisfied that the scientist was capable of pursuing his objective and worthy of financial assistance.

Though the hopes of its founders were realized in the campaign that they undertook, the increasing number of applications for assistance make it evident that the means of this Foundation, which is the sole Canadian source to which a worker in financial difficulties can turn for aid in the solution of medical problems, are not as great as they should be. Hence, the Trustees of the Foundation hope that it will grow until they have for expenditure the income from a capital sum of \$1,000,000. The work already accomplished has justified the high hopes of its sponsors.

This has been a good week to be on the inside looking out.

Extra
Service

at the time you need it most

When you buy a Ford car you are doubly sure of getting satisfaction.

First, in the car itself. Simple design; high quality of materials and precision in manufacture;

power, getaway, speed, endurance, riding comfort and braking efficiency; economy in operation, gasoline and oil mileage, long life. Such Ford car features give you real satisfaction.

Then in service—the continuation of an active interest in your car after you've bought it. To give you the satisfaction you want, your car must get a proper start, must have careful attention for the first few hundred miles.

We are particularly interested in this because we know that the critical period in the life of an

We believe that it is our duty not only to make a good automobile, but to help the owner get the greatest possible use over the longest period of time, at a minimum of trouble and expense. The new Model A service policy gives you a double assurance of enduring satisfaction from your Ford car.

automobile is when it is new, and that proper care and attention then will lengthen its life and prevent unnecessary trouble later on.

Accordingly each of the 700 Ford dealers in Canada will give the purchaser of every Ford car, free service at 500, 1000 and 1500 miles.

No charge is made for labor incidental to this service, except, of course, where repairs are necessary through accident, misuse or neglect. The only charge is for new oil. Furthermore, you will find Ford service clean, careful and courteous, of a

quality worthy of the quality of the car.

This new free service is in addition to our usual warranties, which will be continued. Ask your Ford dealer for full particulars.



CLEAN, CAREFUL,
COURTEOUS SERVICE



FORD MOTOR COMPANY OF CANADA, LIMITED