

Author Names Ten Best Books

What are the "ten best" fiction and non-fiction books for 1937? William Lyon Phelps, author and long-time professor of literature at Yale University, presents his selection in the Rotarian Magazine for January:

FICTION—

1. *A Mighty Fortress* by Le Grand Cannon, Jr. (Farrar and Rinehart.)
2. *Northwest Passage*, by Kenneth Roberts (Doubleday Doran.)
3. *Emma*, by Lewis Paul (Doubleday Doran.)
4. *The Devil and Daniel Webster*, by Stephen Vincent Benet (Farrar and Rinehart.)
5. *Swords in the Dawn*, by John Beaty (Longmans Green.)
6. *Ezekiel*, by Elvira Garner (Henry Holt.)
7. *John Cornelius*, by Sir Hugh Walpole (Doubleday Doran.)
8. *Light Woman*, by Zona Gale (Appleton-Century.)
9. *The Missing Miniature, or the Adventures of a Sensitive Butcher*, by Erich Kastner (Alfred A. Knopf.)
10. *Rumbin Galleries*, by Booth Tarkington (Doubleday Doran.)

NON-FICTION—

1. *Look Eleven Years Younger*, by Gelett Burgess (Simon and Schuster.)
2. *Life with Mother*, by Clarence Day (Alfred A. Knopf.)
3. *Showman*, by William A. Brady (E. P. Dutton.)
4. *Present Indicative*, by Noel Coward (Doubleday Doran.)
5. *Pushkin*, by E. J. Simmons (Harvard University Press.)
6. *Bulwark of the Republic*, by Burton J. Hendrick (Little, Brown.)
7. *The Goncourt Journals*, translated and edited by Lewis Galantiere (Doubleday Doran.)
8. *The Rest of My Life*, by Carolyn Wells (J. B. Lippincott.)
9. *Pages From An Oxford Diary*, by Paul Elmer More (Princeton University Press.)
10. *The Cruise of the Joseph Conrad*, by Alan Villiers (Scribner's.)

ATTEMPT ON WORLD MARATHON GOLF RECORD

MELBOURNE, Australia.—An attempt to break the world's marathon golf record is to be made shortly by Stan Gard, North Brighton Golf Club member. He is in training for the event now.

As far as can be ascertained, the record is held by an American, who played 246 holes in 21½ hours on the Purchase Country Club's course in 1931. He walked 70 miles.

Gard will start playing on the North Brighton course at 2:30 a. m. and he anticipates playing 16 rounds (288 holes) by nightfall. This will mean a walk of about 44 miles—if he hits all his shots straight.

Six years ago Gard broke the then existing world's record (218 holes) by two holes. On that occasion he walked 41 miles and averaged 86 strokes a round. He lost four balls during the journey.

More than 15 miles of storm and sanitary sewers have been laid in Treasure Island, site of the 1939 World's Fair and Pageant of the Pacific.

WHEN DOCTORS GET TOGETHER

(An editorial in the Rotarian Magazine.)

Give a thought to medical men, for example. In every country they are studying, experimenting. They have developed elaborate technique to compare notes on discoveries and to pool confirmed conclusions. They take second seat to none in their love of demonstrated truth.

Yet theirs is more than science for sciences sake; it is science for a purpose. Nor is that all, for as they apply their knowledge in healing the sick and mending the maimed they earn their living and have status in their communities. A relationship exists between the service they do and their bank accounts. And the zeal with which they press their cooperative international pursuit of truth is fortified by an economic motive manifested in a growing consciousness of the common stake medical men everywhere have in their profession itself.

An illustrative instance is the recent "floating convention" of the Pan-American Medical Association. Several hundred doctors and surgeons chartered a ship out of New York for a cruise to Latin-American points. (Discussion and clinics were held on board climaxed by a five-day conference with some 700 more colleagues from Latin-America at Havana, Cuba. Here mingled medical men from Mexico, Brazil, Argentina, the United States—a score of nations. Still remaining citizens of their own countries, they discovered, nevertheless, that they belong to a supranational empire; a realm of common intellectual and vocational interests.

CYRIL HAM HOME

Cyril Ham, who is a student at the State University, has arrived to spend the holidays with his parents, Mr. and Mrs. Virgil Ham.

MOSER-McCLANNAHAN NUPTIALS

On Christmas evening, in the Methodist church, before an altar banked with Christmas greens and scarlet flowers, Miss Eleanor Moser and Arden Richard McClannahan were united in the holy bonds of matrimony by the Rev. Ford L. Gilbert. The wedding march was played by Mrs. Leroy Whipple. She also accompanied Mrs. Nelda Adams who sang "I Love You Truly" and "At Dawning" during the ceremony. The bride was lovely in a white satin gown and wore a veil. She carried a bouquet of white roses, and was given into the keeping of the groom by her father, Alfred A. Moser. She was attended by her sister Miss Ila Moser, who was gowned in yellow taffeta and Miss Kathryn Tisdial, gowned in blue taffeta. The bridesmaids carried old-fashioned bouquets. The groom was attended by Frank Scott.

Miss Moser, eldest daughter of Mr. and Mrs. A. A. Moser, was born in Las Vegas and has spent most of her life here. The bridegroom came from Kentucky and is in the employ of the Shell Oil company. A reception was held at the Moser home during the evening and many friends called to extend best wishes to the young couple.

MILK LEADS FARMER INCOME

Milk is already the largest single source of agricultural income in the country. Since dairy farmers receive their highest prices for milk sold in fluid form, larger fluid consumption means more satisfactory milk checks for dairy farmers.

Consistent increases in fluid milk sales over last year, reported by the Milk Industry Foundation for the last several months, are encouraging . . . not just to the dairy industry but to the nation in general, for larger milk consumption is evidence of larger urban purchasing power.

An Old Hand at Moving Traffic



NOTICE OF DISSOLUTION OF PARTNERSHIP

Notice is hereby given that the co-partnership heretofore existing between Thomas J. Nestor of Main and 213 street, Torrence, California, Los Angeles County, State of California, and Charles E. Herron, now residing at the Cromwell hotel, 739 South Garland street in the city of Los Angeles, California, doing business under the co-partnership of Charles E. Herron and Thomas J. Nestor at Las Vegas in Clark county, Nevada has been dissolved by the withdrawal of said Thomas J. Nestor from said firm; and notice is hereby further given that the said Thomas J. Nestor will not be responsible for any debts, obligations or liabilities heretofore incurred under said firm name for any individual or personal debts of the said Charles E. Herron, or debts, obligations or liabilities incurred under said firm name on or after the date of this notice.

Dated this 28th day of December, 1937.
THOMAS J. NESTOR,
109 East 213 Street, Torrence, California.
First publication Dec. 21, 1937, Jan. 7 and 14, 1938.

DISAPPOINTING

Sometimes when you examine an impressive looking person you find that most of his brains have run to impressiveness.

At a children's party little eyes are often bigger than little stomachs—to the sorrow of mothers who have to deal with the results of too much party.

A graceful way out of this difficulty is to serve little individual frosted cakes—with no encores. They are much easier to serve than layer cake—and all of them being the same size no small guest will feel cheated.



Candle Cakes

1½ cups sifted cake flour; 1½ teaspoons double-acting baking powder; ¼ cup butter or other shortening; 1 cup sugar; 2 eggs, unbeaten; ½ cup milk; 1 teaspoon lemon or vanilla extract; 1 can moist, sweetened coconut.

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add flavoring. Turn into very lightly greased cup-cake pans, filling them ¾ full. Bake in moderate oven (375° F.) 20 minutes, or until done. Frost with Snowy Lemon Frosting and sprinkle thickly with moist, sweetened coconut. Arrange cakes on large platter and insert candle holder with tiny colored candle in each cake. Light candle just before serving.

Snowy Lemon Frosting

2 egg whites, unbeaten; 1½ cups sugar; 3 tablespoons water; 2 tablespoons lemon juice; ¼ teaspoon grated lemon rind.

Combine egg whites, sugar, water, and lemon juice. Place in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add lemon rind and beat until thick enough to spread. Makes enough frosting for about 2 dozen cup cakes.