

North Shore Conference Schedule Is Released

Last Year's Teams Will Compete In Grid-Iron Battles Again This Season; Port Washington May Enter

None of the North Shore clubs have shown any interest in having spring practices. Football crept back into the minds of them when the manager of the Hicksville team, brother of the manager of the 1936 North Shore Conference schedule this year. The schedule finds all of last year's competing teams again, and dates on which the Glen Cove, Hicksville A. A., Manhasset Red Birds, Oyster Bay A. A., F. D., Locust Valley Yellow Jackets and the Glen Cove Front A. A. will match passes against each other. The procedure of previous years will be followed. The Western Front will meet the Western Front again on the 27th, while on the same day the Westbury F. D. is scheduled to meet the Manhasset Red Birds in another opening clash. On the 28th, the defending champion doesn't swing into league until the third Sunday. On the 29th, when the Western Front meets the opposition. Several dates were left on the schedule for possible conflicting events. December 5 is the date for the Nassau Championship game between the Port Washington Fire and the South Shore winners. The Port Washington Fire is to sponsor a team to be composed of former Port Washington School stars, as it is to be re-arranged to find on the calendar for the Port

Lions' Roar



Well, it happened! English had a nice tin can painted fire engine red to collect our luncheon tips for the waitresses. I'm sure that will save us further embarrassment along that line.

Harold Homan, financial expert, gave us an after-luncheon talk on some of the strange things he encountered in Persia and Liberia.

Doc Burling gave a peace offering a little story for being late. It was quite good and very much to the liking of Hitch and English, so I'll tell it here.

A white ribbon school teacher, in an effort to teach her pupils the bad effects of alcohol, asked one boy to bring two wide-mouthed bottles to school. He did. She had filled one with water and dropped an earth worm in it. The worm continued to enjoy good health. In the other she placed the same amount of alcohol and dropped another worm in it. The worm immediately stiffened and died. She then asked the class what they had learned from the experiment.

Nothing happened until a little freckled-faced boy raised his hand and answered: "It goes to prove that if you drink alcohol you won't have worms."

Shorty kept right on with his seconding which by now is his accepted job, that of honorary second-er to all motions.

Howie paid his dues this week and that's news.

Little boasting of his prowess as a pants salesman because he sold a pair of matched tents to me.

Elsie broke into a smile when Mr. Homan said that when some of the governments in Africa owed money to school teachers at the end of the year they just wrote it off the books. "How lucky we are up here." It only lasted a few minutes and then—that sad, sweet look.

Chutney Dressing
1/2 teaspoon salt
1/2 teaspoon paprika
1 tablespoon vinegar
1 tablespoon lemon juice
4 tablespoons olive oil
2/3 cup canned chutney
Mix salt, paprika, vinegar, lemon juice and olive oil thoroughly together and when well blended add the chutney. Chill and serve on lettuce.

Shpage Park Cross Country n Planned

Long Island State Park Commission announces an invitation to a Cross Country Run for Long Island High Schools to be held at the State Park, Farmingdale, on Saturday, April 11. The race will start at 3:30 and will be run over a "hill" course of about two and a half miles in length. A silver cup will be awarded to the team scoring the lowest total and gold, silver and bronze to the first five individuals as on the teams scoring first, and third lowest scores. Entries meet is open only to high preparatory schools in Nassau and Suffolk Counties. Entries close on Wednesday, April 15th. Entry blanks may be secured from the Recreational Director of the Long Island State Park Commission, Babylon, Long Island.

VEGETABLE LOAF
Melt 3 tablespoons butter and blend with it 2 cups of soft bread crumbs. Keep out several tablespoons of crumbs for the outside of the loaf. Mix together the crumbs, 1 cup diced cooked carrots, 1 cup canned peas or string beans, 1 cup chopped cooked celery, 1/2 cup chopped nuts, 4 tablespoons juice from cooked vegetables, 1 teaspoon salt, pepper to season. Beat 2 eggs until light and add to the mixture. Form into a loaf, cover with the crumbs reserved for that purpose, place in a buttered pan and bake uncovered in a moderate oven for about one-half hour. Serve with tomato sauce.

Classified Ads Pay!

Central League Starts In May

Ten Teams Will Swing Into Action By The Middle of Month

The Eastern Nassau League will swing into action by the middle of May, the delegates of seven teams decided at a meeting in the G. O. P. headquarters, Professional Building, Hicksville, last Sunday afternoon. April 20 has been set as the deadline for team applications.

Two new teams, the Mitchell Field Aviators and the South Shore A. A. of Baldwin, applied for admission in the league at Sunday's session, bringing the total number of teams up to 10. The Aviators compiled an enviable record in Nassau competition last summer and their presence in the league is expected to add considerably to its prestige. The South Shore A. A. are also well known to mid-island baseball fans.

The delegates will meet again tonight to finish up the minor details of organization. The constitution will be drawn up last week passed a first reading Sunday and will probably be adopted tonight. No schedules can be drawn up until all the teams have been accepted as members.

Eugene J. Legendre, temporary chairman, of Farmingdale, will mail out a copy of the league's rules and regulations with application blanks to prospective members this week.

Interest In Tercentenary Noted By Civic Unit Head

Long Island Chamber Of Commerce Has Been 'Flooded With Inquiries' Concerning Historical Celebrations, Says Henry R. Swartley

Remarkable interest in Long Island's Tercentenary Celebration, which is planned for this summer, by all degrees and classes of citizens, was commented upon this week by Henry R. Swartley Jr., of Great Neck, President of the Long Island Chamber of Commerce and Vice-Chairman of the Long Island Tercentenary Committee.

"Since the announcement of Long Island's Tercentenary Celebration," said Mr. Swartley today, "the Tercentenary Committee, as well as the Long Island Chamber of Commerce, has been flooded with inquiries from citizens throughout Long Island, young and old in all stations in life expressing a deep personal interest in this important and worthy historical celebration. The formation of the County Committees in Queens, Nassau and Suffolk in which we co-operated, was made particularly easy by the large number of willing workers. Such widespread reverence for the historic associations connected with the founding and the development of Long Island is most creditable to our community."

"Nassau County, formed in 1898 from the eastern section of Queens County is alive today to its historic places, men and women. Suffolk County, of course, and particularly eastern Long Island where the first English settlements were made in 1640, has always been historic minded and the work of its citizens and various organizations in maintaining the records of its 300 year old history will bear fruit in the forthcoming celebration. We anticipate a steadily growing interest in Long Island's Tercentenary celebrations.

"Here is Long Island's opportunity to make itself known to the world as one of the earliest settled sections of the United States. Not only is this an opportunity to review its deeply rooted historic connections with the development of this country, but also to reiterate the advantages of doing business, living and playing in Long Island."

When you have tried all the usual ways of cooking rhubarb, remember that it can be scalloped, too. Clean and cut rhubarb in half-inch pieces. In a buttered pudding bowl put a layer of bread crumbs, then a layer of the rhubarb. Sprinkle with sugar, cinnamon and dots of butter. Add more crumbs and fruit and season until the dish is full. Bake for about 40 minutes and serve while still warm for dessert.

Theatre Group To Give Play In Great Neck

'Remember The Day' Will Be Presented As Federal Project

"Remember the Day," the Phil Dunning-Philo Higley Broadway comedy success, will be presented on Easter Eve, April 11 in the Auditorium of Great Neck High School by a professional company of 30 players who, as the first offering of the Federal Theatre Project on Long Island, have won success both for the high standard of acting and for the complete scenic production offered. Opening early in March in Freeport, the company has traveled extensively through both Nassau and Suffolk counties and will complete their tour next week. Their second offering, "Criminal at Large" will open in Freeport on April 21.

More than usual local interest attends the Great Neck presentation of the play. George Gatts, Regional Director for New York State, lives in Little Neck and has been anxious that "Remember the Day" be presented in his home territory. Mr. Gatts has been a prominent figure in the theatre world for more than 25 years and has achieved a notable success in his difficult task of organizing hundreds of players into important groups offering true theatre

not only on Long Island but in many of the important cities of New York State. The professional cast is headed by young Walter Ward, who comes to Long Island direct from the New York production of the play, Neville Westman, recently seen in New York and on tour in support of Mr. and Mrs. Charles Coburn; George McSweeney and Howard Freeman, both famous for years of Broadway stage participation; Jessie Bernard, Ann Drake, Rose McDonald, Zack Macubbin and others, including a group of eleven school pupils, also will take part.

The complete scenic production was built and painted at the Hempstead headquarters of the Project, while much of the properties, including the furniture, comes direct from the original New York show.

Allan Fagans Elected Head Of Church Group

Mr. Fagans, Miss Tullis, Miss Jean Fagans, Alfred Houghton and Dr. Alfred Ruesch were appointed a committee in charge of a church service to be held at 8 a. m. on Easter Sunday morning.

The group is making plans for an entertainment and dance the early part of June.

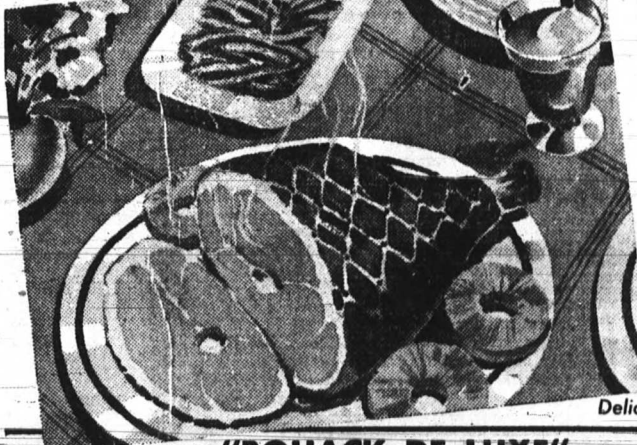
Allan Fagans on Sunday night was elected president of the Ice-Breakers of Community Church. He succeeds Alfred Houghton. Other officers named were: Miss Jane Fonda of Plandome, first vice-president; Miss Beatrice Tullis, secretary; Austin Ventres, treasurer.

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Bohack

Easter Food Values



BOHACK FANCY HICKORY-SMOKED HAM WHOLE OR EITHER HALF **29c** lb.
"The Best Ham You Ever Ate"

For Easter Sunday dinner serve one of these delicious hams. They are endorsed by the Brooklyn Eagle Home Guild and have just arrived from our Brooklyn Smokehouse. (See our Easter Handbill for special Roast Virginia Ham Recipe.)

"BOHACK DE LUXE" TURKEYS SERVE ONE OF THESE FAMOUS TURKEYS FOR A GRAND EASTER FEAST! **37c** lb.

As a perfect complement to a Bohack Turkey, we suggest Ocean Spray Cranberry Sauce can 17c

VEAL LEGS OR RUMPS CHOICE GRADE MILK-FED **25c** lb. | **BOILED HAM** WHOLE OR HALF **43c** lb. | **SLICED** **29c** 1/2-lb.

CHUCK STEAK CHOICE GRADE **21c** lb. | **CHOPPED BEEF** FRESHLY MADE **19c** lb.

Fruit Cocktail BOHACK FANCY CALIFORNIA **27c** 2 1/2 cans | **lgst.** **23c** can

Asparagus Tips DEL MONTE EARLY GARDEN **20c** tall can

Bohack Fancy Peas EXTRA SIFTED **19c** #2 can

Neff's Beverages ASSORTED (PLUS DEPOSIT) **3** bots. **25c**

Bock Beer TROMMER'S · PIEL'S (PLUS RUPPERT'S · SCHAEFER'S DEPOSIT) **3** bots. **25c**

Crisco Shortening **3** 1-lb. cans **53c** | **2** 1-lb. cans **37c**

Green Peas LARGE GIANT TENDER **15c** #2 can | **Grape Juice** BOHACK **23c** 2 1/2 cans | **Walnuts** DIAMOND LARGE CALIFORNIA **23c** lb.

For Easter Breakfast Smoked Ham (center slices) **42c**

LARGE WHITE LEGHORN GRADE A EGGS doz. in carton **39c**

EASTER EGG DYES CHICK-CHICK or MAGIC WAND **10c** pk.

Light! fluffy! studded with currants!

DIRECT FROM OUR OWN BAKERY! HOT CROSS BUNS **12 for 20c**

Delicious with your favorite blend OF BOHACK FINE COFFEES!

FANCY RED ALASKA SALMON lb. can **23c**
JUNKET DESSERTS TABLET or POWDER **10c** pkg.
WHOLE MILK CHEESE AGED TO PERFECTION **25c** lb.
BOHACK MAYONNAISE 8-oz. jar **15c** | 16-oz. jar **25c**
BOHACK VINEGAR PURE **10c** quart bot. | **15c** 14-oz. bot.
BOHACK PURE TOMATO KETCHUP **15c** 14-oz. bot.
BOHACK HORSE RADISH **10c** 6-oz. bot.

Bohack Coffees!
The favorites of thousands of Brooklyn and Long Island families.

ROYAL COFFEE **19c** lb.
BOCRIS 1-pound **21c** | **SPECIAL** 1-pound **17c**

Island Manor BREAD
"A Treasure of Health" **8c** Standard 18-oz. Loaf

Fresh Produce FOR Easter

SPINACH FRESH TEXAS **3** lbs. **19c**
CABBAGE NEW WHITE **3** lbs. **10c**
CARROTS or BEETS large **5c** buach
ORANGES LARGE FLORIDA **10 for 25c**
BAG ORANGES 5-lb. bag **25c**

MORE TIME FOR YOURSELF

HERE'S A WAY TO GET IT:

Busy from morning to night! / A thousand and one things to do around the house! At night too tired to really enjoy yourself! / On those busy days, let the telephone help you with your shopping and marketing problems. Telephone your butcher—your grocer—your baker—the dealers with whom you trade / Most stores are anxious to fill your telephone orders and you'll find your money goes just as far as when you go in person. / Why not try it today—and save time for your self—for the things you really want to do. New York Telephone Company.

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