

The Carbon Messenger

Volume 46

Carbon, Eastland County, Texas, Thursday, January, 2 1958

Number 46

Local News In Brief

Mr. and Mrs. John W. Harrison are the parents of a son whom they have named Kipper Lee. He was born at 12:45 a. m. Dec. 21 in the German Hospital and weighed 7 lbs. 7 ounces. Grandparents are Mr and Mrs. J. W. Harrison of Pasadena and Mr and Mrs. H. H. Hale of Odessa. Mr. Harrison teaches in the Carbon school.

Maurice Burnett and family of Corsicana and Milton Burnett and family of Odessa visited their mother, Mrs. C. M. Burnett during the holidays.

Mrs. Minnie Lee Edmondson spent Christmas Day with Mrs. Vivian Hunter of Dallas.

Billy Joe Barnett and family of California spent the holidays with their parents, Joe Barnett and wife and Verlon Ables and wife.

Fred T. Ward, assistant to Congressman A. C. Gothins of Washington, D. C. and Mrs. Ward visited his aunt, Mrs. Lee Coates, and Mr. Coates Saturday.

Rev. and Mrs. Norman Bethany and little daughters of Colorado visited her parents, Frank Park and wife, during the holidays.

Mrs. W. S. Maxwell had as guests during the holidays her daughters and their husbands, Mrs. Bill Vencil of Jayton and Mrs. Bill Fite of Abilene, also her brother, Luther Adams, of Kerrville.

W. M. Medford and wife and Bill Ramsey and family spent Christmas Day with Tommy Stacks and family in Fort Worth.

Mr. and Mrs. Powers and children of San Diego, Calif. spent the holidays with her parents, Howard Gilbert and wife.

Gardner Harris and family of Jacksonville visited his mother, Mrs. Willie Harris and her parents, John Wilson and wife, during the holidays.

Miss Clara Hutchins of San Angelo visited her sister, Mrs. C. G. Stubblefield, and husband this week.

Elzie Powell and family of Midland and Sam Bennett and family of Big Spring spent the holidays with their parents, J. F. Hays and wife.

Henry Maness and wife visited his sister-in-law, Mrs. Zella Maness, and children of Iredell last week.

Henry Mness and wife visited their granddaughter and family, Mrs. Red Petree of Eastland Sunday.

Dean Turner and family of Levelland and Don Bennett and family of Lubbock visited their parents, Luther Reese and wife, during Christmas.

Odis Mitchell and family and Virney Mitchell of Munday and James Smith of Weatherford visited relatives here last week.

Fred Gilbert and wife of Hurst visited his mother, Mrs. W. H. Gilbert, last week.

H. R. Gilbert, accompanied by Gaston Gooch and wife of Corsicana and Seth Gilbert of Dallas, visited George Gilbert and family of Hondo during Christmas.

Jack Brown and family of Midland visited their parents, Arthur Brown and wife and Leaster Vaughn and wife, last week.

A. S. Jackson and wife had as holiday guests all their children: A. L. Jackson and family of Hobbs, N. M., John L. Griffith and family of Midland, Dwaine Jackson of Fort Stockton, Bob Jackson of Odessa and Bettye Jackson of Dallas.

Leroy Craighead and family of Colorado City spent Christmas with his mother, Mrs. S. L. Craighead and her mother, Mrs. Willie Harris.

Cooter Ramsey and family of Morenci, Ariz. visited his parents, Ed Ramsey and wife, last week.

Truett Guy and wife of Oklahoma City spent Christmas with their parents, Odis Guy and wife and Hubbard Gilbert and wife.

Nat Gray Dies Of Burns Sustained In House Fire

Nat Gray, a 91-year-old Eastland County pioneer, suffered severe shock and burns about his face and hands in a blaze that completely destroyed the Gray home in the Mangum community last Thursday evening about 6:50. Mr. Gray died Friday morning in the Eastland Hospital where he was rushed by a Hamner Ambulance.

Members of the family said Mr. Gray was in one room by himself. They were attracted by a noise from the room and rushed in to find the room in flames. They pulled the victim out of the room and gave him emergency treatment until the ambulance arrived.

Funeral services were held at 3 p. m. Sunday in the First Baptist Church of Eastland with Rev. Lee Fields, Mangum Baptist pastor, officiating. Interment was in the Eastland cemetery.

Survivors include his wife, two sons, Nick of Littlefield and Howard of Portland, Ore.; a brother, Dr. Jim Gray of Marinetta, Okla.; a sister, Mrs. Lula Williams of Dallas; three grandchildren and six great grandchildren.

Family Reunion

For the second time in their lives the eleven children of Mr. and Mrs. Tom Greer were at home at the same time Sunday, Dec. 29. There were 32 members of the family present as follows:

Mr. and Mrs. H. P. (Esther) Lovier of Dallas, Mr. and Mrs. Gene (Verda) Millican and family of Aspermont, Mr. and Mrs. J. T. (Edith) Wilson and family of Carbon, Miss Betty Greer of Dallas, Hayden Greer of Abilene, Mr. and Mrs. George (Opal) Bussey and family of Casper, Wyo., Mr. and Mrs. T. G. Greer and daughters of Clinton, Okla., Rev. Lee Greer of Laramie, Wyo., James Greer of Abilene, Mrs. R. J. (Jo) Lee and sons of San Antonio and Larry Greer of Carbon.

Six grandchildren, three great grandchildren, one daughter-in-law and one son-in-law were unable to attend the gathering.

Mrs. Greer's sister and brother-in-law, Mr. and Mrs. Clyde Pulley of Gorman, and Mr. Greer's sister and brother-in-law, Mr. and Mrs. Ivy Tyrone of Fort Worth visited with the family during the day, also Jack Tyrone and family of Olden.

Mrs. W. O. Hamilton is visiting her daughter, Mrs. Boyd Bledsoe, and family of San Antonio.

V. K. Davis and family of Baytown spent Saturday night with his mother, Mrs. Georgia Davis, enroute from Hope, Ark. where they had been to attend the wedding of their son, Vic Davis.

Gene Underwood of Morenci, Ariz. visited his mother, Mrs. Abelle Underwood, last week.

Mrs. Annie Reese of Cisco visited friends here last week.

C. G. Stubblefield and wife returned home Tuesday after spending the holidays with their daughter, Mrs. Glen S. Schreiner, and family of Houston.

O. E. Warren Passes Away In Morenci, Ariz.

Oris Edward Warren was born March 7, 1903 at Carbon and died Dec. 16, 1957 at Morenci, Ariz. He was the son of the late Mr. and Mrs. W. M. Warren of Carbon.

He was married to Pearl Donham May 12, 1934 at Hamlin, Tex. He was a churning operator for Phelps Dodge Corp. since May 1942.

Survivors include his wife and two sons, Buford of Tucson and Jerry of Morenci; one daughter, Mrs. Patsy Hooper of Morenci; 2 sisters, Mrs. Floy Simmons and Mrs. Clyde Campbell of Eastland.

Funeral was conducted from the First Baptist Church of Clifton and burial was in the Safford cemetery.

Out of town relatives attending the funeral were: Mr. and Mrs. Dewey Donham of Hamlin, Mr. and Mrs. Buster Donham and Mrs. Minnie Lou Missick of Rotan, Mr. and Mrs. Clyde Campbell of Eastland, Mr. and Mrs. A. C. Pierce of Cisco and Mr. and Mrs. Ben Donham of Alamo, N. M.

J. L. James is now retired after working 29 1/2 years for The Lone Star Gas Company, having worked his last day for the company Monday, December 30. Mr and Mrs James reside a short distance north of Carbon on the Eastland Highway and Mr James says he's going to take life easy and doesn't intend to work "only when he wants to."

Marvin Hays and wife spent Sunday with their daughter, Mrs. Bill Cavanaugh, and family of Ozona.

Mrs. Ed McGlothlin, who underwent major surgery in a Brownwood Hospital last Friday, is reported improving satisfactorily.

Sgt. William Dean Allen and family who have been living in Germany for the past 4 years, visited his aunt, Mrs. Zinn Phillips, and husband Monday.

Jim Weaver and wife spent Christmas with their son, J. W. Weaver and wife of Antelope

Gorman MYF To Present Program Here Sunday

The following program will be rendered at the local Methodist church Sunday morning at 11 o'clock by the MYF of the Gorman Methodist church:

Prelude	Instrumental
Call to Worship	Choir
Opening Hymn	No. 1
Affirmation of Faith	People
Hymn	No. 249
Responsive Reading	Page 635
The Gloria Patri	Choir & People
Reading of Holy Scriptures	
Prayer	
The Offertory	
Doxology	Choir & People
Special Music	
Our MYFs	Youth Speakers
Closing Hymn	No. 387
MYF Benediction	Choir & people
The Postlude	Instrumental
Our MYF will make up the choir	

Lonnie D Rayburn who is in the Navy, spent the holidays with his parents, Dee Rayburn and wife. Other dinner guests in the Rayburn home Christmas Day were Roy Corbett and wife of South Bend and R. Holloway and wife

J. T. Clark and family of Sweetwater and Mrs. Nell Johns of Brenham visited their parents, Wad Clark and wife, last week

J. L. James and wife had as guests Christmas Day Dr and Mrs V. W. Stallcup and children of Celina

A 3c Bryan Lee Hays of Harlingen spent Christmas with his parents, Marvin Hays and wife

Mrs. C. H. Eakin and children of San Marcos visited her aunt, Mrs. H. R. Gilbert, and husband during the holidays

J. C. Poe and wife of Eastland, Mr. and Mrs. Tom Ireland and daughter, Janice, of Lubbock and Ralph Green and wife of Midland spent Christmas Day with O. Stone and wife.

W T Whittenberg and wife of Abilene visited Mrs. Minnie Lee Edmondson Wednesday

A General Store

Make Our Store Your Shopping Center

Our efforts are to have what you want when you want it, At competitive prices, in each department;
Groceries, Market, Feed, Drygoods,
Notions, Hardware, Electrical,
Paints, Glass, Etc

Carbon Trading Company

Specials

Friday and Saturday

Folgers Instast Coffee 6 oz	98c
Mrs Tuckers 3 lb	79c
Star Kist Tuna flat can	29c
Del Monte Catsup	19c
Eggs 1 dozen	49c

Carbon Trading Company



4-H Club News

Roger Thomas, 12, Olden, who had a Jersey cow as his project last year plans to have some sheep this year. He expects to show one of his Rambouillet ewes at the county show next spring. "Hubba" Everett also of the Olden club has a Rambouillet ewe.

Members of the Olden 4-H Club recently named David Dunn as president of their club. Edward Haynes was selected as the vice president, Tommy Fonville secretary-treasurer, and Raymond Fox as the reporter. Billy Horn was named to be the 4-H Council representative. The group also named James Horn as adult leader of the group.

Roland Ziehr has been named President of the Cisco Junior High 4-H Club. Roland, who lives in the Pleasant Hill community south of Cisco, is the son of Mr. and Mrs. Frank Ziehr. Roland raised some turkeys as his project this past summer. He also has a Jersey heifer that he is developing.



WITH AN ELECTRIC BEDCOVER

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- CONSTANT WARMTH** . . . all night long . . . automatically . . . regardless of weather changes.
- ALL-OVER WARMTH** . . . from head to foot and from side to side of your bed.
- LIGHTWEIGHT WARMTH** . . . just one electric bedcover takes the place of heavy layers of blankets . . . keeps you snugly warm for less than 3 cents a night for electricity.

Electric Bedcovers are available in single and double bed sizes with single or dual controls. Select one from your favorite store that sells electric appliances.

TEXAS ELECTRIC SERVICE COMPANY
T. J. HALLMARK, Manager



File Consumer Service, Inc.

Easy TV Supper Features Chicken Cutlets With Cranberry-Apple Relish

Both the Chicken Cutlets and the Cranberry-Apple Relish for this TV Supper can be made ahead of time. At mealtime the Chicken Cutlets are fried to a piping hot golden brown while the sauce and the asparagus (or other favorite vegetable) are heating. Treat yourself to a real lazy and relaxing evening by serving this meal on paper plates or trays and end dish washing worries for the evening! You'll have fun fixing and serving this meal. You may want to treat your friends to this TV supper idea whenever they come around and you don't want to stay in the kitchen!

CHICKEN CUTLET WITH EASY SAUCE,
Green Olive Garnish
Buttered Hot Asparagus
CHILLY CRANBERRY-APPLE RELISH
Hot Bread Sticks
Ginger Cookies to Pass

INGREDIENTS FOR CHICKEN CUTLETS
1-1/8 cups water
1 teaspoon salt
2/3 cup uncooked white rice
2 cups finely diced cooked chicken
1 tablespoon chopped onion
1 teaspoon grated lemon rind
1/2 teaspoon salt
1/2 teaspoon pepper
2 egg yolks
2 egg whites, slightly beaten
1 cup fine cracker crumbs
Cooking fat for frying cutlets
1, 10 1/2 oz. can condensed cream of chicken soup
1/2 cup water

INGREDIENTS FOR CRANBERRY-APPLE RELISH:
2 cups cranberries
2 apples, pared and cored
1 orange
1 lemon
1/4 cup beet or cane sugar

METHOD FOR MAKING CHICKEN CUTLETS: Put the water, salt and rice in a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover the saucepan with a lid. Leave over this low heat for 14 minutes. Turn off heat. Leave lid on for 10 minutes. Add the chicken, onion, lemon rind, salt, pepper and egg yolks to the rice and mix thoroughly. Separate the mixture into 6 equal portions of 1/2 cup each. Press into balls. Chill. Cover if mixture is left in refrigerator more than two hours. Press the rice and chicken mixture together firmly and shape into "pork chop shaped" cutlets.

Dip cutlets first into the egg whites, then into cracker crumbs. Chill. Fry, in a skillet of hot fat, cooking one side to a golden brown before turning. Serve hot with a sauce made by heating together the chicken soup and water. The cutlets may be kept hot for about 30 minutes by placing them uncovered in a 250° F. oven.

This recipe makes 6 cutlets.

METHOD FOR MAKING CRANBERRY-APPLE RELISH: Put cranberries and apples through a food chopper. Quarter oranges and lemon, removing seeds and put through food chopper. Add to the cranberry-apple mixture. Mix in the sugar. Chill in the refrigerator before serving. This relish may be stored in the refrigerator for several weeks. Pass the cranberry-apple relish or serve on the tray with the cutlets.

EASTLAND NATIONAL BANK "On The Square"

Member F. D. I. C.

Eastland, Texas



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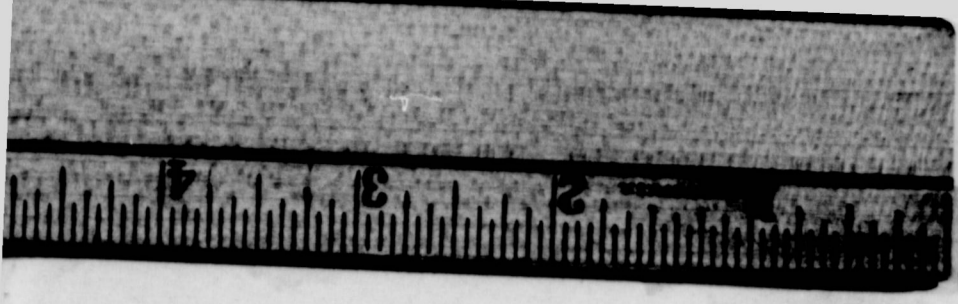
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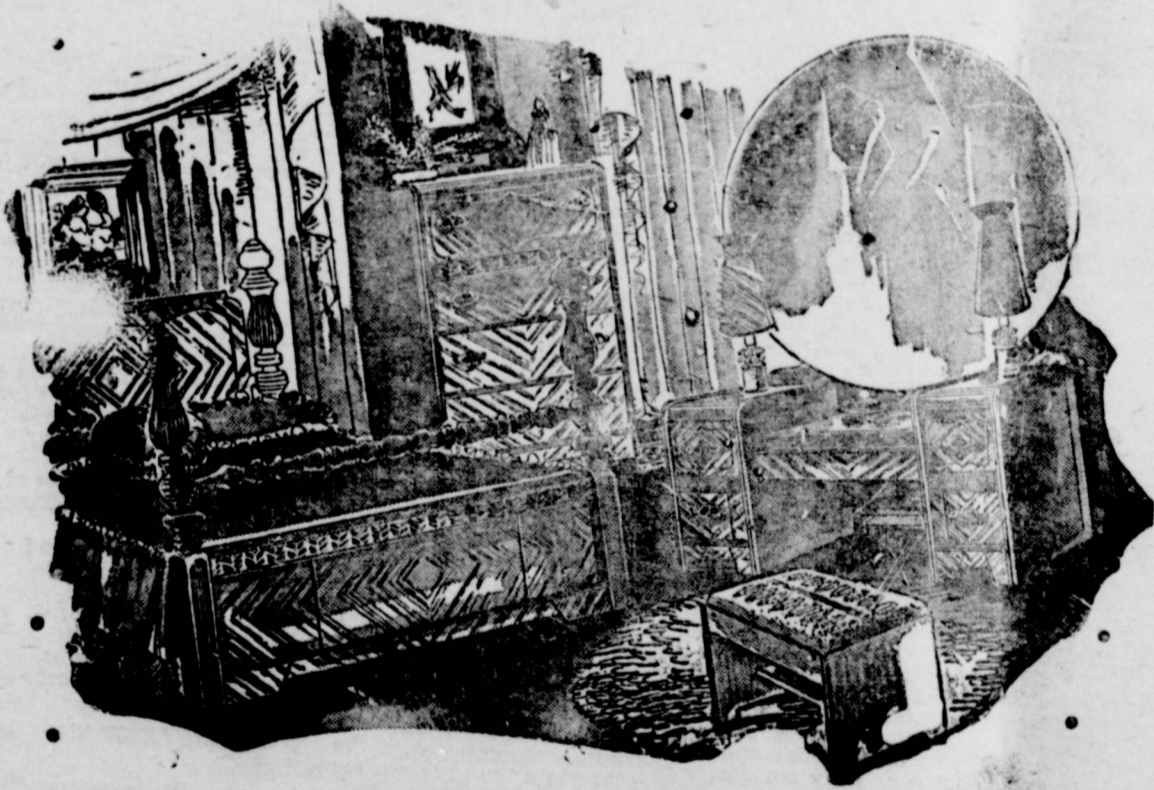
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Higginbotham

Gorman, Texas

The Hall of Fame for Great Americans was established in 1900

There are about 5,000 different languages in the world.

Gaicho is the name applied to the Argentine cowboy.

The swastika is the national flag of Germany in 1933. Jade is a green material found in talc, or mabnesium silicate.

HALF HOUR Laundry Service

Automatic coin operated washers and dryers open 24 hours every day
WASHERS 20c per load
DRYERS 25c for 2 washer load

LAUNDROMAT

In Old Tip Top Cafe Bldg. Eastland, Texas

The Carbon Messenger Dated Thursday At Carbon Eastland County, Texas

Entered as second class matter at the Post Office at Carbon, Texas as under the act of Congress March 3rd 1879 W. M. Duan, publisher

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Coats Furniture and Carpet Ltd.

- Eastland -

We Want To Buy Your Peanuts

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We would like to show you our new bulk warehouse and explain how we can save you money if you sell your peanuts in bulk, or if you wish to bring them to us in bags, we can save you money by emptying the peanuts as they are brought in and returning the bags to you.

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Pecan Growers Name Officers For Coming Year

All officers of the Eastland County Pecan Growers Association were re-elected at a meeting of that organization held in the courthouse in Eastland last Monday night.

Admiral Freezers

Many people are enjoying the extra goodness of eating from an Admiral home freezer without extra cost. The savings they made by eating the frozen food way makes the monthly payments on their Admiral.

See us for details of the frozen food plan on economical eating. We stock frozen goods and offer all kinds of meat for sale. Processing foods for home freezers is one of our specialties. See us today.

Cisco Locker Plant

First Baptist Church

Rev. Roger Butler, Pastor
Sunday School 10:00 a. m.
J. E. Jackson, Superintendent

Morning worship 11:00 a. m.
Training Union 6:30 p. m.
Evening worship 7:30 p. m.
W. M. U. Monday 2:30 p. m.
Prayer meeting Wed. 7:00 p. m.

Note: The Brotherhood will be glad to take the elderly people home from church morning and night.

tion were re-elected at a meeting of that organization held in the courthouse in Eastland last Monday night.

They include Oscar Schaefer, Cook, president; Ellis Cooper, Ranger, vice president, and B. B. Freeman, Ranger, secretary and treasurer.

W. D. Thurman, Cisco, was re-elected as a director. Frank Hightower of Eastland and Earnest Smith and C. T. Barton of Rising Star were named as new members to the board of directors.

Hightower, Cooper and Mrs. A. C. Underwood, Carbon, were named as a committee to plan the activities and program for the spring field day to be held in April or May.

Gene Baker, Gorman, discussed in detail plans for an Eastland County booth at the Ranch and Farm Show to be held in connection with the Fort Worth Fat Stock Show next month at the meeting. The group decided to take an ad in the catalogue and to donate some pecans for the booth.

The organization, together with the Cisco Chamber of Commerce, recently sponsored the county pecan show at Cisco that attracted considerable attention. The pecan growers annually sponsor a fall tour to several groves and orchards, it was said.

Connecticut was the first state to have a written constitution.

Church Of Christ

Bible Study 10:00 a. m.
Preaching 11:00 a. m.
Lord's Supper 11:40 a. m.
Preaching 7:30 p. m.

Wed. Bible Class 7:00 p. m.
You are invited to be with us at any time

Michael L. Embry, Minister.

Joe M. Nuessle Resigns Job As County Attorney

Joe M. Nuessle, county and district attorney of Eastland County, has resigned his position to accept a post as city attorney at Midland, according to an announcement this week. The resignation will become effective about January 1.

Mr. Nuessle will succeed Bill B. Hart, son of Eastland County Judge and Mrs. John Hart, as the city attorney at Midland. Young Hart is resigning his Midland job to enter the Baptist seminary at Fort Worth in January.

The Commissioners' Court will appoint a successor to Mr. Nuessle in the near future, Judge Hart said. The county and district attorney's office will not be filled in a regular election again until 1960.

Mr. Nuessle, a resident of Ranger for about 10 years, was appointed to the attorney's office and was elected to the office twice. He is a graduate of the University of Texas Law School. He is well known throughout this region.

Cotton Farmers Vote Approval Of 1958 Quotas

Cotton farmers of Eastland County voted 48-6 in favor of continuing marketing quotas for the 1958 cotton crop at the referendum held last Tuesday, according to a report Monday.

Local growers favored continued controls by a margin of 88.8 percent. A two-thirds majority of the nation's cotton farmers voting in the referendum was needed to put marketing quotas into effect.

Texas farmers in all 247 producing counties voted 36,943 to 5,672 for continuing marketing quotas and acreage allotments on upland cotton. That meant a favorable vote of about 86.7 percent.

Under the quota system, farmers may market only that portion of their 1958 production which is grown on acreage allotted. They are thus eligible for price support loans at a level between 75 and 80 percent of parity. Without quotas, the support level drops to 50 percent.

Los or Strayed

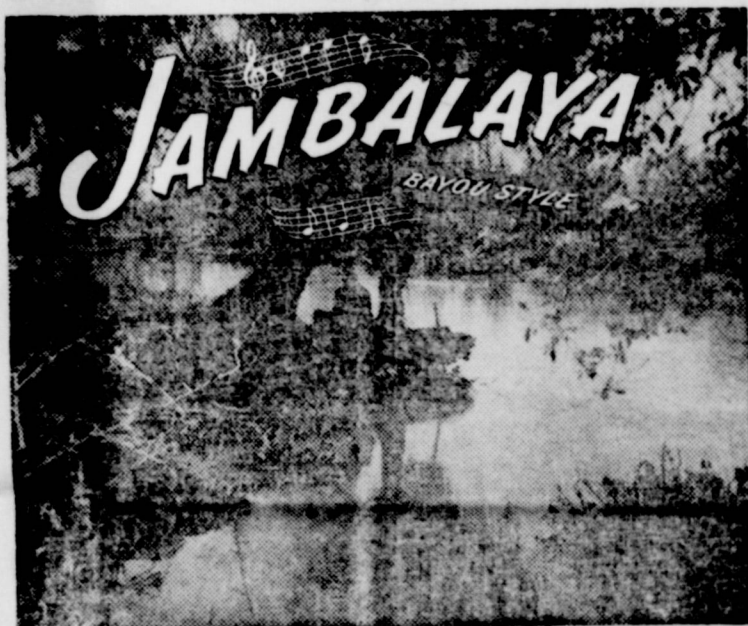
About 20 or 25 Angora goats, majority of them with their horns painted red. If located, please call 21F, Carbon

\$400 Monthly Spare Time

Refilling and collecting money from five cent High Grade Nut machines in this area. No selling! To qualify you must have car, references, and \$798 cash, which will be secured by inventory. Devoting 6 hours a week to business, your end on percentage of collections can net up to \$400 monthly with very good possibilities of taking over full time. Income increasing accordingly. For interview, write to Commercial Distributors of America, Inc., 155 West 41st St, New York 36, N. Y., telling all about yourself. Be sure to include phone number.

Cyanide was invented by Nikolaus Caro and Adolf Frank in 1905.

Here Are Authentic Recipes for Bayou Style Jambalaya!



serole. Cover and place in oven at 350° F. for 50 minutes or until rice is done and liquid is absorbed. This recipe makes 8 servings.

RICE VEGETABLE JAMBALAYA

Ingredients:
1 cup uncooked rice
1/4 cup butter or margarine
1/2 pound mushrooms, sliced
1/2 cup sliced onions
1/2 cup chopped green pepper
1/2 cup chopped celery
3 cups broth, stock, canned bouillon or consommé, or water
2 cups canned tomatoes
1/2 bay leaf
1/2 teaspoon chili pepper
1/4 teaspoon salt
Dash of red pepper
1/4 teaspoon thyme

METHOD: Heat butter or margarine in a heavy skillet. Add dry, uncooked rice. Cook, stirring constantly about 10 minutes or until lightly browned. Add mushrooms, onion, green pepper and celery. Cook until vegetables are soft and lightly browned.

Add remaining ingredients. Simmer over low heat, only partly covered, about 40 minutes or until the rice is tender. If a thicker mixture is preferred, remove cover entirely and continue cooking for a few minutes longer until the liquid has cooked down to the desired thickness. This recipe makes 6 servings.

PREPARING THE FLUFFY WHITE RICE:

To make 3 liberal cups of fluffy rice, put 1 cup of uncooked rice, 2 cups of cold water and 1 teaspoon of salt into a 2 quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover saucepan with a lid and leave over this low heat for 14 minutes. Do not remove lid nor stir rice while it is cooking. Turn off the heat.

DEEP SOUTH CRAWFISH PIE

Ingredients:
2 cups meat from crawfish, lobster or shrimp
2 cups cooked rice (see recipe above)
1, 10 1/2 ounce can condensed cream of mushroom soup
1 cup water
1/4 cup celery leaves, chopped
2 bay leaves
1/4 teaspoon salt
1/4 teaspoon pepper
2 egg yolks, hard cooked
2 slices of bread spread with butter or margarine
Paprika

METHOD: Mix together the fish meat, rice, mushroom soup, water, celery leaves, bay leaves, salt and pepper. Pour into a greased baking dish. Crumble the egg yolks over the top. Remove the crusts from the slices of bread and cut each slice into four triangles. Arrange the eight bread triangles in a circle on top of the fish and rice mixture. This makes an interesting design on top of the dish. Sprinkle paprika over the top of the dish. Place uncovered in a 350° F. oven for 30 minutes or until the mixture is thoroughly heated and the bread is toasted. This recipe makes 6 servings.

The Creole cooks of the deep South are famous for their delicious Jambalayas and their Crawfish delicacies. Since the tune, Jambalaya, by Hank Williams, became a nationwide hit, people all over the country are singing about these terrifically tasty Southern dishes. If you are one of the hundreds who have been wanting to try the wonderful dishes which inspired this ballad—here they are—direct from the south.

These dishes are so sumptuous and savory that it is no wonder a song was written about them. In fact, the flavor is so superb as to inspire many more tunes and praises which will be sung and dedicated to the happy cook. What fun it will be for you to be a clever hostess and have a Jambalaya Party at which these Jambalayas and "history making" Crawfish Pie are served—accompanied by a musical background of the recorded version of JAMBALAYA! Singing flavor dances through every bit of these rice, meat, poultry, vegetable and fish dishes—so be prepared for "seconds" encores. Guests will be in harmony with their compliments about the perfect "rhythm" of ingredients and seasonings, because Jambalaya and Crawfish Pie are really stupendous eating and worthy of many, many curtain calls. Be sure to have pencil and paper on hand because many of your guests will wish to record "your" Jambalaya recipes for future use in their own homes. Here they are. Take your pick—or try them all. You can't go wrong. They are all delicious—and authentic—and in true southern tradition.

CREOLE CHICKEN JAMBALAYA

Ingredients:
3 strips of bacon, coarsely diced
1/4 cup chopped onion
1/2 cup chopped green pepper
1/2 cup diced celery
1, No. 2 can tomatoes (2 1/2 cups)
2 cups chicken stock (or 2 cups water and 2 chicken bouillon cubes)
1/4 cup uncooked rice
2 1/2 cups cooked diced chicken
2 teaspoons salt
1 bay leaf

METHOD: Cook the bacon several minutes in a large saucepan or soup kettle. Add the onion, green pepper and celery. Cook until the bacon is crisp. Add the tomatoes, chicken stock, rice, chicken, salt, pepper and bay leaf. Bring to a vigorous boil.

Turn the heat as low as possible. Cover with a lid and leave over this low heat for 14 minutes. Remove bay leaf. Serve hot.

BAYOU COUNTRY SHRIMP JAMBALAYA

Ingredients:
2 tablespoons fat
1 tablespoon flour
1/4 cup chopped onions
1 clove garlic, minced fine
1 cup canned tomatoes
1/4 cup water
1 green pepper, chopped fine
1/4 teaspoon salt
1/4 teaspoon red pepper
1/4 teaspoon thyme
1 tablespoon Worcestershire sauce
3 cups cooked rice
2 cups cooked shrimp, cut in pieces
1 cup tomato juice
1/4 cup grated cheese
2 tablespoons parsley

METHOD: Melt fat in skillet, stir in flour and blend thoroughly. Add the onions and cook until the onions are tender. Add garlic, tomatoes, water, green pepper, salt, red pepper, thyme and Worcestershire sauce. Cook until pepper is tender. Stir occasionally. Add rice, shrimp and tomato juice. Pour into a greased baking dish. Sprinkle the cheese and parsley over the top. Place in a 350° F. oven for 15 minutes. This recipe makes 6 servings.

SOUTHERN JAMBALAYA

Ingredients:
2 tablespoons fat
1 cup finely chopped onion
1 cup finely chopped green pepper
2 cloves garlic, minced fine
1 cup diced cooked chicken
1 cup diced cooked ham
12 tiny pork sausages, cut in pieces
1, No. 2 can tomatoes (2 1/2 cups)
1 cup uncooked rice
2 1/4 cups chicken stock (or 2 cups water and 2 chicken bouillon cubes)
1/4 teaspoon thyme
1 tablespoon chopped parsley
1/4 teaspoon chili powder
1 1/4 teaspoon salt
1/4 teaspoon black pepper

METHOD: Melt fat in a large saucepan. Add onion, green pepper and garlic. Cook slowly, stirring often until onions and pepper are tender. Add chicken, ham, sausages. Cook 5 minutes longer. Add tomatoes, uncooked rice, chicken stock, thyme, chopped parsley, chili powder, salt and black pepper. Place this mixture in a large greased pan-

E. E. Cockerell, M. D.

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Blind Bleeding, Protruding, no matter how long standing; without cutting, tying, burning, sloughing or detention from business. Fissure, Fistula and other rectal diseases successfully treated

EXAMINATION FREE
Be in Eastland Sunday Jan. 5 Crowlley Hotel from 1 to 5 P. M.

You Will Be Amazed At The Saving We have on several Early Models of Fords, Chevrolets and Buick Get Our Prices Before You Buy See these Cars at our new and larger location formally Crowleys Pontiac Place Complete Shop with Expert Mechanics

Elliott

Motor Company
Ranger Texas