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Vol. 6 — No. 53



ST. ANTHONY'S Elementary school, to be completed Feb. 1, 1955, is seen in the architectural drawing above. The building will have eight classrooms, a cafeteria, and the large auditorium on the left. The school will face Harrison Highway. Also included in the \$275,000 building program will be a rectory and a convent.

SCHOOL, RECTORY, CONVENT . . . INCLUDED

Around Town

Work Starts On \$275,000 Parish Building Program

Preliminary work was underway this week on a \$275,000 expansion program, sponsored by St. Anthony's parish in Hereford. The overall program will include a new school, rectory and convent, all located on the tract occupied by the present church at the intersection of Harrison Highway and 25-Mile Avenue. Completion date has been set for Feb. 1, 1955, according to Rev. Bartholomew Paytas, S. A., pastor.

The eight elementary school will be strictly modern throughout with eight classrooms, an auditorium to accommodate 375 persons, and a cafeteria. This structure will face Harrison Highway and will be located west of the present church building. It will replace the present parochial school, located on Sampson Street. Possible addition of a kindergarten to the school is now being considered, Rev. Paytas said.

Rectory And Convent
The program also includes a 12-room rectory to serve the parish. It will be located north of the present church building and will face 25-Mile Avenue. The convent will be a 12-room structure and will be located west of the new rectory (northwest of the church) facing Knight Street.

All of the buildings, grouped on the large tract, will be constructed of yellow brick, harmonizing with the present church building. Cantrell and Company of Pampa are architects and the building contract went to Gohrman and Crouch of Borger, both being the same firms which hold contracts on the new Hereford High School, now under construction.

Name Building Committee
St. Anthony's building committee on the project includes: A. A. Peters, Frank Brinkman, Marvin Diller, Roy Wilhelm, C. J. Albracht and John Stengel.

Fertilizer Plant Promotion Still In Progress Here

Possibility of a "much discussed" fertilizer plant to be located in Hereford is not to be ruled completely out, according to a release issued by Chamber of Commerce officers and directors Saturday morning.

Would Cost \$10 Million
The proposed plant, which would be constructed at a minimum cost of \$10 million, and which would afford a heavy payroll, is still in the promotional stages. Henry Brandon, who met with local groups several times this week, left Friday for Houston, where he will continue working on the project.

Hereford, meanwhile, has agreed to furnish a 100-acre tract on which to locate the plant "when, and if" the Chamber of Commerce is shown that Brandon has complete financing, contracts and other guarantees of actual construction. An option has been exercised on the location, pending future developments.

\$20,000 Location Cost
The location, which will cost around \$20,000, will be financed through donations, according to present plans. Donors will sign "pledges" to be collected later. In case the plant does not materialize, the pledges will be null and void.

"This, we feel, is a good plan," said Tom Alderson, C-C president. "If the plant materializes, the donations will be a sound investment. If it does not materialize, no one will be out anything."

Substitute Plan
C-C directors offered this as a (Continued on Page 2)

Harvest Peak Slated Monday

Estimates Still Range 1,250,000 Bushels In Area



FIFTY-FIVE BUSHELS to the acre was the average on Charlie Holt's wheat as he got well into cutting Friday. Above, J. A. McWhorter, Holt and Dickie Fellers are seen standing in the lush field. The wheat shows definite loss from freeze and hail damages, but the north portion is expected to step up to 65 bushels to the acre. (Staff Photo)

Wheat harvest today reached the close of its first week, and grain men saw no reason to change their estimate of 1,250,000 bushels for this area in 1954. They also stayed with their predictions that the harvest "peak" will be reached Monday through Wednesday.

Most elevators reported that they handled about the same amount of wheat Friday and Saturday that they handled last Monday. More of the irrigated wheat was being cut, however, and a slight increase in yield averages was reported. Several producers were talking about "20 bushels" and "23 bushels," where the earlier conversation ran from 12-to-15 bushels.

Damage Was Serious
Everyone agreed — farmers, grain dealers and insurance men — that the current crop was cut from 50 to 60 percent by freeze and hail damage. The freeze damage, apparently, was much heavier than owners thought at the time. Generally speaking, the wheat looks much better than it harvests, chiefly because the grains failed to mature properly following the freeze. This is also indicated by appearance of shriveled heads in most of the crop.

Charlie Holt Does Everything Wrong - Still Harvests 55 Bushel Wheat

"A dream come true" is Charlie Holt's description of his 1954 wheat crop, north of Progressive.

This week, Holt was cutting 55 bushels to the acre on the portion of his 48-acre field which was only watered twice. Adjoining the area now being harvested is a tract watered three times, which Mr. Holt believes will cut 63 to 65 bushels to the acre.

"I did everything wrong," confesses Mr. Holt, who says friends and neighbors have been "kidding the pants off me." He planted late, November 10, to be accurate, and seeded 58 pounds to the acre, "be-

cause that's all the planter would handle." The wheat was not grazed at all, and was watered heavily against general advice.

Strangely enough, Mr. Holt saved the seed from poor crops. He did this two years — and believes that the seed may have developed a resistance to some natural hazards. No fertilizer was used on the tract, but the wheat, does follow potatoes planted there in 1953.

The most amazing thing about the unusual yield, however, is the fact that the wheat underwent the late freeze and tremendous hail (Continued on Page 2)

The one bright spot in the whole harvest is the continued appearance of wheat from dry-land farms. Averages from these areas seem to be running along with the irrigation averages. This is attributed to the stage of growth irrigated wheat when the freeze occurred. Being heavier, the irrigated wheat likewise seems to have suffered more from hail. Some producers in the dry-land areas are cutting the first reasonable crop in three, or more, years. (Continued on Page 2)

Hereford Spuds Are Late, Quality And Prices Good

The 1954 potato crop is scheduled to start moving in Hereford between July 8-15, according to the prediction of growers and local handlers, who also add that the crop is still an unknown quantity.

Several Hereford handlers were busy with other potato crops across the Plains, however, and some of the crops were beginning to move. Fred Barrett is operating his processing plant in Muleshoe, where around 900 acres of potatoes were seeded. Howard Gault has from 50 to 80 acres in the Hart area and will probably process the potatoes here, starting around July 1. Phil Barclay also has acreage in his area. Jack Renfro is broker on considerable acreage in the Olton area, where he has some 300 acres. Other interests were reported in the Plainview and Springlake sections. Yields were varying from 150 to 300 bags of No. 1's to the acre.

Prices Are Excellent
Price on the early potatoes is good, running from \$3 to \$3.25 on No. 1's. Quality of the Hereford



FRANK A. GYLES

Fireworks Storage Provides Headache For C-C Handlers

"Fireworks may be fun for the spectators, but they are strictly a headache to a lot of other people!"

Take the big ship which arrived recently for the July 4th display in Hereford, for instance. The truck man had only four hours, allowed by state law, to deliver them, so he dumped them, pronto, in the Chamber of Commerce office. However, because they automatically nullify insurance while in the building, everyone was in a hurry to get them out of the hotel.

Someone came up with a bright idea—and they are now stored in a metal silo on the Steve Clements place, northwest of town. Last year, they were stored in an old dugout on the Malone place, south of town, then covered with dirt, but recent rains made the same plan impractical this year.

Anyway, we do have the fireworks — even more than last year — and things are shaping up for the big Fireworks Jamboree next Sunday night, July 4, at 9 o'clock. The Jaycees will again have charge of actual handling.

ATTEND INTERMEDIATE CAMP

Four girls of the Intermediate group of the Methodist Church attended the Amarillo District Intermediate Camp at Ceta-Glen last week. They included Jane Newsom, Carabeth Holt, Nell Walker and Lawanna Lookingbill. Colline Brown accompanied the group and served as one of the counselors for the week.

Frank A. Gyles In District VFW Post

Frank A. Gyles Jr., was installed as District 13 Commander of the Veterans of Foreign Wars of the U. S., Department of Texas, during their annual encampment in Fort Worth June 24-28. He is a former commander of the Hereford VFW post.

During World War II he served with the Navy in the Pacific Theatre.

Counties in his district include: Deaf Smith, Randall, Armstrong, Donley, Collingsworth, Childress, Hall, Briscoe, Swisher, Castro, Farmer, Bailey, Lamb, Hale, Floyd, Motley and Cottle.

Those attending the convention from Hereford are: Mr. and Mrs. Perry McMinn, Dub Maddox, Sam Lindley, Jimmy Roberts, Cecil Parker, Roy Smith and Frank A. Gyles Jr.

Dr. Achor Moves Here This Week

Dr. M. F. Achor arrived here this week to take over the practice of Dr. R. E. Lingenfelter, who is leaving Monday for Austin, Tex., where he will open offices July 1.

Dr. Achor will be located in the clinic operated by Dr. Lingenfelter on Fourth Street, and will engage in general practice. He is accompanied by Mrs. Achor and a 10-year-old daughter, Sherry. They will reside temporarily in the Lingenfelter home in Hereford.

Dr. Achor comes to Hereford from Amarillo, where he has just completed a three year residency in general surgery at the Amarillo Osteopathic hospital and is eligible for candidacy to the American College of Osteopathic Surgeons. He completed his work there June 20, 1954. He finished his original schooling in Kirksville, Mo., then went into the Marines for two and one-half years, receiving the Navy Cross and Silver Star, along with other citations for service on Iwo Jima. Following his discharge, Dr. Achor went to Clarendon Clinical hospital to complete his intern work, following which he moved to Turkey in 1947, and entered general practice for a period of three years prior to entering his residence work in Amarillo.

The Lingenfelters have been in Hereford for six years and, in Austin, Dr. Lingenfelter will specialize in treating over-weight cases.

Ankle Injured In Fall, Summerfield Lady Crawls Home

Mrs. C. R. Walsler of the Summerfield community has decided that the old adage about "keeping an eye on things" is the bunk.

Sunday, she was standing on the concrete block at the windmill watching the spraying of their potato crop. As she stepped down to return to the house, she turned her foot and pulled some ligaments loose from her ankle.

Mrs. Walsler had to crawl to the house, where Mr. Walsler later found her lying on the floor upon his return home. She was rushed to the hospital and is reported to be "recovering as well as can be expected."

Mrs. Cawthon Bryant is in Lubbock with her mother, Mrs. J. D. Smith, who was operated on Wednesday. Cawthon and son, John David, are expected to go to Lubbock today.



JACK RENFRO inspects some of Hereford's 1954 potatoes in his fields in the Westway Community. The verdict is "good quality, yields to be determined — and we'll probably start digging around July 10." He attributes late harvest to the freeze and hail, and fears that it may affect yields. (Staff Photo)

Robert Bell Will Return To Dallas

Mr. and Mrs. Robert Bell and sons will leave Hereford around July 1, when they will return to Dallas to make their home. Mr. Bell has several attractive offers with electrical firms in Dallas where, prior to World War II, he was associated with Dallas Power and Light.

During the past three years he has been assistant manager of Deaf Smith REA and is widely known over the area, having been reared in this community.

The Bells have two sons, David S. and Paul S. Mr. Bell is the son of Mrs. Allen G. Bell of Hereford.

Stray Cat Fouls Up T-V Programs For Westway; New REA Substation Opened



A STRAY CAT can cause a lot of trouble, according to REA trouble-shooters. This particular cat (seen between the insulators, top left photo) somehow climbed around eight feet to the insulator bank on sub-station No. 5, north of town, and shorted out the lines. Some 15,000 volts arced through the cat's body—and put the sub-station out of business, along with electric service in the west part of the county. The accident occurred around 11:15 Wednesday night. TV viewers complained and by 12 o'clock repairmen had the lines energized. The cat, incidentally, was "well done." No hair was even left on its body. Tremendous force of the lightning streaks of electricity can be seen from damage inflicted on the mangled masonry insulators around the cat's head.



THE NEW REA SUB-STATION, above, is entered on the record as No. 9, and will split the electric load for the west part of the county. It has 5,000 KVA capacity and, when put into operation this week, was serving 300 customers, including 50 irrigation wells. The capacity will handle up to 150 irrigation

wells, however, according to Robert Bell. The installation was made in view of the increasing number of consumers and the rapid expansion of irrigation in the area which over-taxed sub-station No. 5 in the top picture. (Staff Photos)



JANICE LYNNE HAGANS celebrated her eighth birthday Friday morning with a birthday party in the home of her parents, Mr. and Mrs. Preston E. Hagans, 207 Avenue J. Outdoor games were played and miniature card games were given as favors to the guests. Refreshments of cake and lime punch were served. Those attending other than the children were

Mrs. Floyd Walton, Mrs. Joe Kendall, Mrs. V. M. Scott, and Mrs. Delbert Bainum. Those present from the right are: Vickie Kendall, Sharon Rose Hagans, Craig Bainum, Gloria Covington, Gwendal Bainum, Janice Lynne Hagans, Mary Culp, Jeanrene Goetz, Diane Wilson, Kathy Boston and Sandy Winkler. (Staff Photo)

Charlie....

(Continued from Page 1) damage which wiped out other fields in the area. A tract of onions, planted adjoining the field on the south, was beaten completely into the ground. Fallen stalks and shattered heads indicate considerable loss to hail. The heavy irrigation, Mr. Holt believes, is the thing which helped his crop to survive the late freeze. Regardless of speculation, the fact remains that he is cutting 55

bushels now, has good prospects of cutting 65 bushels on the remainder—and that Mr. Holt is one of the happiest men in Deaf Smith County. He insists on riding the combine every spare moment he can find. Says Mr. Holt: "I just like to watch that steady stream of grain pour into the bin. Brother, it's the first time I ever saw my wheat pour-like that."

Read the Classifieds

Hospital Notes

Patients in Hospital

G. W. Johnson, C. R. Williamson, Emma Lucinda Easter, Mrs. Clarence Weaver, Nelson Bailey, Mrs. M. L. Simpson Sr., Mrs. H. M. Benefield, Mrs. John Baber, Mrs. Leroy Brown, N. E. Gass, Nedra Audell Ward, Deanne Brown, Jose Salinos, Francis Reyes, Pedro Perez Jr., Robert Marvin Lawrence,

Trine Juarez, LaRue Bailey, David Irvin Curry, Mrs. Alfonso Concia, Rosa Eilan Lueb, Mrs. G.A.F. Parker, Arnold Betzen, Lawrence Lee Wamble, Ray Eldridge.

Patients Dismissed Mrs. J. A. McWhorter, 6-24; Mrs. Richard Ireland, 6-24; Anna May Edwards, 6-24; Mrs. Leon McCutchen, 6-24; Don Ray Metcalf, 6-24; D. C. Martin, 6-22; Mrs. Irene Bailey, 6-25; Mrs. Don Billington, 6-25.

Births A daughter to Mr. and Mrs. Leroy Brown, 6-24.

Susan White has returned to her home in Friona after spending the past week with her grandparents, Mr. and Mrs. O. H. Herring, in Hereford.

Fertilizer....

(Continued from Page 1) substitute plan, in lieu of \$5,000 once considered in the form of promotional expenses. While furnishing the location is more expensive, it is a sure thing, said Alderson. The \$5,000 promotional fund, on the other hand, could be considered to be a "long-shot" gamble.

Harvest....

(Continued From Page 1) "Over Next Week" Some say the harvest will be "the longest in history," due to the vast dry-land acreage. Others are predicting that it will end in another week, except for scattered loads. Meanwhile, no one has to wait to get into an elevator. Service, geared high for double the 1,250,000 bushel crop, is smooth, fast and efficient at all points.

Around...

(Continued from Page 1)

ington after 12 years residence in the Orient. Mr. and Mrs. Lyon are bound for Mexico City, then into Guatemala — despite turmoil in that area at the present time. The Baers met the couple in Amarillo last Saturday, brought them to Hereford to visit over Sunday and returned them to Amarillo Sunday night to continue their flight to Mexico. Mrs. Lyon visited in Hereford around 10 years ago, and will be recalled by numerous friends.

Here for the weekend are Rev. S. E. Eldridge and family. Rev. Eldridge, former pastor of the Assembly of God Church in Hereford, will conduct both morning and evening services here today. Rev. Eldridge is at present District Secretary of the West Texas District Council of the Assemblies of God Churches, with headquarters in Lubbock. While in Hereford, the Eldridges are staying with the Ra Neels, 521 Irving Street.

Appliance dealers of Hereford met with Southwestern Public Service representatives Thursday morning to lay groundwork for the current promotion of home freezers. Attending a breakfast at the Wheel-Inn were Raylan Evans, Vern Hilton, Clee Meharg, David Morgan, Jack Sims, Cecil Parker, Cliff Milner, Amarillo, Wayne Macahoy and Jimmie Roberts.

The people of West Texas are as unpredictable as the weather, but we are forced to admit some degree of startled surprise to learn that this country is in the midst of a reforestation program. Figures released this week by the Texas Forest Service show a total of 4,020 plantings made in Deaf Smith during the 1933-34 planting season. There were 23 planters, who put out the following seedlings: 450 Loblolly, 100 short leaf, 40 Arizona cypress, 1,500 Red cedar, 800 Chinese Elm, 200 Australian pine, 200 Honey locust, 720 others. Randall County led this immediate area with 47 planters and 10,590 seedlings; P a r m e t County had 24 men planting 4,800 seedlings; Castro showed only eight men and planted 1,400, and Oldham County's one man seeded 300 trees. Interested persons can secure additional information from the County Agent, Home Demonstration Agent, or by writing the Texas Forest Service, College Station, Texas.

Sometimes that "ounce of prevention" will boomerang. Francis Hardwick, who takes a late shift on duty at the theatre each night, got a little bit worried this week when he noticed prowlers around his home on Park Avenue. Since Mrs. Hardwick is visiting in California and there is no one at the house, he asked the police to keep an eye on the place. He finished his work Friday night, went home and went to bed around 11:30, but his big mistake was leaving the door open and the screen unlocked. Passing patrolmen noticed the door, checked the screen—and rang the bell. Maybe Francis is a sound sleeper; anyway, they failed to awaken him, so they came to town and called his son, Bill Hardwick, around 1:30 Saturday morning. Bill got dressed, went

over to his dad's house — and roused Francis. Next time, says Francis, he will be dog-gone sure the door is closed.

Mr. and Mrs. Dean Story and son of Ames, Iowa, have been visiting his parents. Mr. and Mrs. J. D. Story, 305 McKinley, and brother and family, Mr. and Mrs. Joe Story, for the past week. Dean Story has recently received his Doctor of Philosophy Degree in Animal Nutrition from Ames College, where he is an agriculture professor.

The Herefordettes girls softball team will play Farwell here Monday night.

Mrs. Ralph Sears returned Thursday from a business trip to Fort Worth.

READ THE CLASSIFIED

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MR. AND MRS. CHARLES DUVA...
new Hereford home at 317 Star S...
February of this year. The house

chen, three bedrooms, a bath and a garage. Lower half of the house is done in red brick and the rest of the house is painted green. (Staff Photo)

Operative City Now Business

...ing to the fact that Hereford has "trebled in population" during the past 14 years, City Attorney Earnest Langley Wednesday attributed many of the town's present headaches to growth of community.

ment and collection of taxes, and will assist in equalization surveys. "Match the \$6,000 salary against the probable expense totaling \$15,000 to private firms," said Langley — "and you have a nice savings."

pansions have been made through general revenue from the water department." He also predicted that once the expansions are behind, the water department will provide sufficient revenue to lower city taxes.

Current city problems were reviewed in the form of increasing utility rates, railroad troubles and city court problems.

"The average comfortable home and automobile in Hereford is taxed \$42.50 a year," Langley said, and broke down the expenditures with \$4.25 for police protection; \$1.28 fire protection; \$8 for sanitation; \$5.53 debt service on bonds and interest; 85 cents on parks; 65 cents on street lights and \$1.90 on street maintenance, as part of "where the money goes."

Oklahoma Waives Extradition Rights

Guy David Downs voluntarily waived extradition proceedings here Thursday afternoon, and agreed to return to Beckham County, Oklahoma, where he is charged with "child abandonment."

Beckham, advised by the county attorney of his rights to counsel and of habeas corpus, told County Judge Schloss that he would voluntarily remain in custody of county officers until Oklahoma officials arrived from Sayre.

Downs was picked up here Wednesday afternoon by Deputy Neal Young. Oklahoma officers came to Hereford for him Friday.

Mr. and Mrs. Raleigh Hollabaugh go to Wichita, Kan., after a 10 day stay here for their home in Oklahoma Hill, who is undergoing surgery. Mr. and Mrs. Hollabaugh. They are in Amarillo while in Texas.

Mrs. Roy Calvert, Mrs. Emil Dettman, Mrs. Sam Ratcliff and Miss Lucile Park stopped in Dallas for visits with Mrs. Dettman's relatives and in Shreveport, La., and Richmond, Va., where they went on sightseeing tours, enroute to New York City to attend a National Teachers Convention. Before returning home they will visit Washington D. C. and scenic spots in Canada.

Political Announcements

- For State Senator, 30th District: Andy Rogers
- For State Representative, 96th Legislative District: Jesse M. Osborn
- For District Clerk: Lucille Posey
- For County Judge: Horace L. Schloss, Homer E. Henslee
- For Sheriff, Tax Assessor-Collector: Lowell Sharp
- For County Clerk: Ralph Smith
- For County Treasurer: Valma Hodges
- For County Attorney: J. Edward Line
- For County Commissioner, Precinct 1: M. T. (Marion) Rutter, Charlie Sowell, Carroll F. Newsom
- For County Commissioner, Precinct 2: Otto Massie, S. O. Wilson
- For County Commissioner, Precinct 3: J. T. Guinn, Bernie Northcutt
- For Commissioner, Precinct 4: W. F. Perry, Donald Hicks
- For County Hide and Animal Inspector: Loyd R. Neill, V. C. Hopson
- For Justice of the Peace, Precinct 1: E. W. (Emmett) Solomon, C. B. "Berry" Miles
- For Governor: Allan Shivers
- For Lt. Governor: Ben E. Ramsey



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The ABC Circulation Report

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No. 387 Bralette by Formfit—to underscore bust-top fashion. Lightly boned for smooth fit and comfort. Wire under bust mold and support securely. Detachable garters. Nylon sheer and elasticized trimmings, A, B and C.

No. 396 Life longline strapless with exclusive Plio-Cling feature that lifts and molds with complete comfort. Flatters and holds you a longer, smoother line. Plunging neckline. Cotton broadcloth and nylon sheer, B and C.



No. 391 Life strapless with exclusive Plio-Cling feature—two supple coils that fit smoothly and support firmly. Plunging neckline, stitched underbust for a lovelier lift. Cotton broadcloth and nylon sheer, A, B and C.



No. 389 Life strapless three-quarter bra. Two marvelously flexible stays in the underbust section assure comfortable support. Wire under bust mold and hold beautifully, securely. In enchanting white dotted nylon, A and B.

THE Vogue

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Recognizes Sister -- After 48 Years



MRS. ED BLAKNEY of Westway, left, and Mrs. Bertha Wallace of San Benito get together again — after 48 years.

Would you recognize your sister if you had not seen her in 48 years? Mrs. Ed Blakney of Westway did just that. Her sister, Mrs. Bertha Wallace of San Benito stepped from an airliner in Amarillo last Friday evening and, without hesitation, Mrs. Blakney recognized and embraced her.

"Hi, There... Bertha"

Mrs. Blakney said she recognized her sister the minute she stepped from the plane and her first words were, "Hi, Bertha." The first words Mrs. Wallace uttered were, "Oh, Ha Jo!"

Mrs. Wallace said she believed that the great difference in their ages and the raising of their families have kept them from visiting with each other in these 48 years. The ladies say that they have been so busy telling each other about

their families and recalling old times that they have had little time to do anything else. In the picture they are shown looking at a picture album, which belonged to another sister, who is now dead.

Mrs. Wallace plans to leave Monday morning from Amarillo and return to her home at San Benito. When asked how long it would be before the sisters would see each other again Mrs. Blakney said, "I hope not another 48 years."

After all of those years without seeing each other, the two women have no trouble at all finding things to talk about. In fact, they are making up for lost time. According to reports from some of the neighbors, Mr. Blakney contends that there hasn't been a quiet moment since the two sisters got together again.

Grader Operators See Safety Films At Hotel Meeting

Operation, maintenance and care of motor grader equipment was the theme of a program sponsored in the hotel ballroom here Thursday evening by the City of Hereford. It was attended by 23 operators, including men from the City, Deaf Smith County and the P. Friona.

The program consisted of films, lectures, and discussions and was presented by Dave Parks, West Texas Equipment Company, representing the Amarillo area.

The first film, "Motor Grader Action," gave the operator in view of just what the machine would do; a group of slides depicting minor repairs and general care of the machinery. The third safety film, "Gambling With Your Life," offered simple safety rules to remember.

Attending the meeting as city representatives were: Onias Carroll, Randall Thomas, Alton Monroe, W. M. Horn, Wallace Robinson, Earl Cooper, R. G. Ridgeway, Ray Crosby, R. L. Roberts, Earnest Harden, Roy Hill, C. M. Leffel and Fred Frahm.

County representatives were: Clarence Morrison, Ed Mosley, W. L. Suttle, and Raymond Wells. From Friona were Roy Wilson and Glenn Sparkman.

Personals

Dr. and Mrs. John Channer returned Friday from Oklahoma where they had been hospitalized for the past month. Dr. and Mrs. Channer were injured in a car accident near Pryor, Okla. Mrs. Channer was moved from the Pryor hospital after 2 weeks to St. Anthony's Hospital in Oklahoma City. Mr. Channer spent the two weeks in Oklahoma City with relatives. Both are reported to be in fine condition at the present time.

Mr. and Mrs. O. H. Herring will go to Wichita Falls today when Mrs. Herring will spend a couple of weeks with her sister, Mrs. J. A. Hill, who is recovering from recent surgery.

Mrs. K. P. Clark returned to her home in Wichita, Kans., Thursday after a week's stay here in the home of her brother, E. E. Fridley.

EASTER NEWS

By Mrs. L. B. Worthan

Mr. and Mrs. Edward Hills and Jo Anne visited in Lesley and Clarendon over Father's Day week end.

Mrs. Ruby Stone returned from a visit in Henrietta and Muskogee, Okla.

Mr. and Mrs. John Burnett and Gary had supper with the Loy Stones Wednesday night.

Mr. and Mrs. H. O. Markley, Mr. and Mrs. G. H. LaPlant, Mr. and Mrs. Olin LaPlant and children, Mr. and Mrs. Glenn Bell, Mr. and Mrs. Virgil LaPlant and Mrs. Emma Hughes were Sunday dinner guests in the W. O. Markley home.

Mr. and Mrs. L. E. Stone visited Sunday night with Mr. and Mrs. Bill Carthel were for the occasion, Colo., June 20 They spent the week touring Colorado and Mexico.

Mr. and Mrs. Stone and Mrs. Stone Thursday night in the L. D. Danny and Donna.

Richard Ireland in Hereford, John day.

Mrs. William Moss and son visited in Memphis over the week with her parents, Mr. and Mrs. J. R. Mitchell.

Thomas Robert Moss is visiting this week with his grandparents, Mr. and Mrs. Glover Moss, of Memphis.

Mr. and Mrs. Jerry Edwards made a business trip to Matador and visited in the home of Mr. and Mrs. Tommy Edwards.

Mike Solomon of Memphis is visiting his cousin Gary Moss.

Mr. and Mrs. Glenn Bell visited Sunday with Mr. and Mrs. Olin LaPlant.

Visitors in the L. B. Worthan home Sunday were Mr. and Mrs. Clancy Worthan and Sharon, Mrs. Lillie Worthan, Mr. and Mrs. G. E. Duncan and Ronnie, Becky and Keith and Louie Olson.

Dale Worthan of Abernathy was up helping L. B. Worthan plant last week.

Mr. and Mrs. Olin LaPlant and children spent the weekend in Enid Okla., visiting relatives.

Mr. and Mrs. Virgil LaPlant

Mosquito Control Object Of Local Survey By U. S. Health Department

The U. S. Health Department started a research program in Hereford Wednesday to make a study of mosquito control in irrigated areas. Other research points in the program include Lubbock and Plainview. The program will require 12 to 18 months for completion.

Fred C. Hirmston and George E. Schultz of the U. S. Health Department, and A. Haneman Jr., Texas Health Department, met with the City Commission and outlined details of the program earlier this week.

Chief object of the research is to make a study of the "Culex tarsalis" mosquito, which in past years has been found as a carrier of Encephalitis, commonly called "sleeping sickness." The mosquito has frequently been found in points where irrigation is carried out on a large scale, according to the health authorities.

Seen In This Area

The group also reported that the mosquito has been found in this area at times by workers of the department, chiefly in ditches, lakes and sewer ponds. Their object will be to curtail breeding in this area, along with all sections of the Southwest.

"The primary interest of the Texas Health Department is to control the breeding of mosquitoes in sewer ponds," said Haneman.

The program will be set up for experiments at the City of Hereford sewer plant, southeast of town. Ponds will be divided to determine if mosquito larvae breed in grass and weeds.

Spent Last Night In Oklahoma City, Okla.,

Mrs. J. M. ... Oklahoma has been visiting ...

Mrs. Dick Golden ...

Linda Edwards Has Party On 10th Birthday

Linda Edwards was honored on her 10th birthday with a party given by her mother, Mrs. O. W. Edwards, Thursday evening.

The celebration was in the form of a lawn party with outdoor games providing entertainment. Birthday cake and ice cream were served at the conclusion of games. Favors were nosegay handkerchiefs.

Those attending were Mary Lois Coker, Nancy Poyner, Mary and Martha Russell, Neola Gilliland, Becky Jackson, Margaret Boomer, Sheila Williams, Emily and Marsha London, Judy Fowkes, Joy Story, Connie Kent, Helen Sears, Kay McKay of Amarillo and the honoree.

The hostess was assisted in entertainment by Coline Brown.

Page Five

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script tone and volume controls give you the response for all occasions. And the "Royal-M" provides the ease of infrequent battery changes, because only one, most efficient No. 10 tube!

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Ask any Zenith dealer to wear and try the "Royal-M" dependability. Zenith, at the theatre, without risk-men... and there are Zenith quality, value and Sorry — but orders Zenith quality, value and be filled in the order received, most convincing sales-ands.

EASY TIME "Royal-M" will have to Zenith Hearing Aid available on Easy Zenith your savings in battery tube instruments will pay have of your monthly payment...

10-DAY MONEY-BACK GUARANTEE

If, in your opinion, any other aid outperforms the "Royal-M" in any way, simply return the Zenith within ten days and your money will be refunded promptly.

See telephone directory for nearest Zenith Hearing Aid Dealer, or fill out and mail the coupon below today for free literature and local dealer list.

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That's right folks... you can save up to 25% on your tires. And now, just before vacation time is the right time to make that purchase. Be sure you're on Safe Tires when you leave on your vacation... and be sure to take advantage of this money saving offer on

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Russell Griswold At Fort Benning Training School

Fort Benning, Ga. — Cadet Russell W. Griswold, the son of Mr. and Mrs. W. N. Griswold of 307 Irving St., Hereford, Texas, a student at Texas Tech, has arrived at Fort Benning, Ga., to attend a 1954 General Military Science Reserve Officers' Training Corps Summer Camp.

The six-week summer camp at Fort Benning is designed to give practical application to theories taught by ROTC instructors at college-level educational institutions. Particular emphasis will be placed on the development of leadership and the cadet's capability to function effectively in the role of an infantry leader in small unit combat operations, as may be required of any officer regardless of his branch of the US Army.

The more than 1400 cadets represent 37 colleges and universities of the Third and Fourth Army areas. Each cadet is striving for a commission in the US Army. The cadets who have satisfactorily completed four years of college may be commissioned at the end of the camp, the remainder when they have completed their four years of college.

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Atom Tests Included In Navy Duty For Barclay

Dale Barclay, home for a week's leave with his parents, Mr. and Mrs. Phillip Barclay, before returning to Navy duty in Japan, is a Petty Officer and holds certificates for participation in Atomic Energy Tests.

Dale went aboard the flagship, USS Estes at San Diego in May 1951 and left for Japan in June. In December he was placed in the Aerology division, which is the science of weather forecasting. In April 1952 The Estes was assigned to the Atomic Energy Commission and for three months every man aboard went through routine investigation, including his complete record of activities for the preceding 30 years and investigation of family background by the FBI.

In September 1952, "Operation Ivy," atomic tests at Eniwetok Proving Ground, Marshall Islands, was begun with "The Estes" as part of the Navy Commission. The short movie "Operation Ivy" was



DALE BARCLAY

The Estes was also a part of the second atomic test which took place in May, 1954 at Eniwetok and Bikini Proving Grounds in the Marshall Islands.

Through Ice Blocks
Last summer The Estes formed a part of Task Force Nine in a hazardous operation "Point Barrow," Alaska. Ice conditions during the voyage made the trip unusual. Point Barrow's front door is the Arctic ice pack. On July 21 ships of the force were anchored at Icy Cape, Alaska waiting for reports of "smooth sailing" ahead. It was August 2, when the ships, maneuvering through blocks of ice finally reached Point Barrow.

Despite the careful planning and skillful predictions of the weathermen on board the Paoshin, Mother Nature had the last word at Point Barrow. A sudden shift in the wind shoved the big chunks of polar ice against the ships anchored off Point Barrow and, within a matter of hours, the ice surrounded the ships making it impossible for them to get out.

Speculation aboard the flagship mounted as some of the "sea stories" about other ships, still frozen in the Arctic Ocean, were recalled. No such disaster was in store for the Task Force Nine however, and the sight of green grass growing only a few feet from the beach overlooking the ice floes.

Trained Social Worker At Day Camp Sponsored By Local Church Women

Miss Barbara Murray, a trained Social Worker from Chicago specializing in Migrant Work, will come to Hereford in July to assume duties at the Hereford Day Center for two months. She has been highly recommended for this type work and comes with excellent qualifications, sponsors said.

Miss Murray holds a B. A. degree from Asbury College, Wilmore, Ky., and also attended Augusta College, Sioux Falls, S. D., took special work at Asbury Seminary and took her Master's degree from the University of Chicago in Religious Education. She has had considerable experience in social work, having been with the Salvation Army Settlement house in Chicago and later was assistant teacher in the University of Chicago Nursery Laboratory school.

A representative group of 12 ladies from local churches and organizations met Tuesday morning to make plans for the arrival of Miss Murray. Complete plans for the installation of a rest room and purchase of a new floor covering were made. Miss Murray will need transportation to and from the labor camp, also lodging facilities. She will be paid a local salary of \$200.00 a month while here according to the agreement made with national organizations. Miss Murray will also hold training classes for those interested in this type of work while she is here, so that local people will be better fitted to carry on the work of the Center after she is gone.

In Labor Camp
"The Hereford Day Center is located at the Hereford Labor Camp. It was started some two years ago by a group of ladies from one of the local churches. Many others, since its beginning, have seen and felt the urgent need for such a project and have joined hands to bring to our Latin American friends a place of recreation for small children. Supervised play and recreation heads the list of the many things the group feels can be done for them," said Mrs. Grant Hanra.

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Holy Land Trip Reviewed By Capt. Alma Paetzold

By Combs and Sauley
Capt. Alma Paetzold of the U.S. Army Medical Corp., daughter of Mr. and Mrs. Joe Paetzold, was honored at a coffee the morning of June 19 in the home of her sister, Mrs. George Turrentine.

Capt. Paetzold has been in service the past 13 years. During World War II she saw active duty in the Pacific Theatre and was with the occupation troops in Japan for a year. She has been in Germany for the past three years.

Capt. Paetzold related interesting experiences she has had in her tours of the countries in Europe.

Ask For Assistance
Anyone who wishes to help with this project may do so by contacting Mrs. Ray Conaway, who is the Financial Secretary, or Ellen Carter. All donations should be made payable to the Hereford Day Center and mailed to Mrs. Conaway, Route 3, by telephone at number 20. Adding or other clothing, dishes you do not need, can be given to you to help Mrs. Earl Plank.

The most interesting to her was the Holy Land. She said that a person could go into and out of the city of Jerusalem but they could not go through the city.

Capt. Paetzold is now stationed at New Orleans, La. She plans to stay in the service until she is titled to retirement.

Mrs. Elvin Wilson and her man Paetzold served Mesdames Those attending Hoffman, Ken-Merlin Kaul, Dr. Sauley, P. B. Sowell, Anne Betzen, Carl Luke Pierce, G. Herman Paetzold, Joe Mason, Paul Rudd, G. C. Elva, Jim Clements, Leo Hoff-Bess Werner, Joe Reinauer, Bob Jones and Margaret Sowell.

Kay McKay of Amarillo has been a guest of Helen Sears in the home of her parents, Mr. and Mrs. J.H. Sears, the past week.

Mr. and Mrs. Alton Biggers and family returned Friday from a week's fishing trip to Conchas Dam near Tucumcari, N. M.

Prickly Heat
A remedy for prickly heat is to sponge with equal parts of vinegar and water. Dry the skin thoroughly and then powder with one part of boric acid to ten parts of cornstarch.

Packing Eggs
Several gallons of water in a vessel. Allow it to cool about 2 quarts of waterglass

from the druggist. Pack the eggs in a stone jar, as large as possible. Use 1 cupful of waterglass to 10 cupfuls of water and pour over the eggs. Always obtain strictly fresh eggs.

Purifying Air
A small quantity of carbolic acid poured into a very hot vessel will purify the air in a room.

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Complete Stock Ladies **HATS** \$1 - \$2 - \$3
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These Beautiful Suits Bear the famous Handmacher Label. Perfect Summer Travel Suits

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White, Pink, Red

Children's Summer **DRESSES** 1/2 off
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Beautiful Colors
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Dark Seams — Summer Colors

More Than 150 Cotton **SKIRTS**
Reg. 7.95 to 14.95
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Complete Stock
Regular 9.95 & 10.95
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More Than 250 **BLOUSES**
Regular 5.98 to 9.95
* Pimas
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Size 32 to 38
Many to Match Skirts
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Misses White **DRESS SHOES** 4.99
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Size 8 1/2 to 3
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THE SUNDAY BRAND

Women's Activities

Social Events — Clubs — Civic Interests
Hereford, Texas, Sunday, June 27, 1954

SECTION TWO



MRS. TOMMY CARNAHAN

Miss Margaret Phillips Is Bride Of Tommy Carnahan

Mr. and Mrs. Earl Phillips are announcing the marriage of their daughter, Margaret, to Tommy D. Carnahan, son of C. D. Carnahan of Hereford and Mrs. Jack Evans of Phoenix, Ariz.

The wedding vows were solemnized on June 16 in Clovis, N. M., in the parsonage of the First Christian Church. Rev. R. C. Bolton, pastor, directed the marriage ceremony.

The bride was attired in a white pique frock in tailored design, worn with an off-the-face white pique hat. Her accessories were in white.

Following the ceremony the couple spent a short honeymoon at various points in New Mexico before returning to Hereford. During the summer months he will be engaged in farming with his father near Hereford.

New B&PWP President Looks To Increasing Civic Interests

Increasing aid toward civic and welfare interests will be the objective of Business and Professional Women's Club members for the coming year, according to Mrs. Ellen Carter, who was installed as the new president Monday night.

"We hope to further develop the project that has already been started to increase the service of the B&PWP Club to the community," Mrs. Carter said. "We are all enthusiastic about the new year's program, Advancement in Achievement, which will offer individual members and the club as a whole, rewarding opportunities to be of greater service. Each year we have been able to broaden our activities along this line and hope to fulfill a greater service this year."

Scholarship Fund

Among the many aims of the club is to treat better relationships between employer and employee, and to make our community a better place in which to live. The past year another step of advancement to its program was made when the club adopted a scholarship plan for Hereford girls. The club contributes to several college scholarship funds, but this one will be entirely supported by the Hereford club for local girls.

Members of the club feel that there is a definite challenge in the coming year's program for dedicated work, and plan to continue their efforts to attract women who have mutual interests in the community.

Other officers installed at the Monday night meeting were Sadye Rigler, first vice president; Erma Walker, second vice president; Janice Craig, recording secretary; Pat Loerwald, corresponding secretary and Zula Gilliam, treasurer.

Committee Chairmen

Mrs. Carter has appointed chairmen and assistants of committees for her term of office. The chairmen include: Membership — Mrs. C. Ora Lockrell; Public Affairs — Mrs. Della Cowart; Short Wave — Mrs. Della Cowart; Style Show — Mrs. Betty Jowell; Civic Activities — Mrs. Bonnie Kelly; Finance — Mrs. Bruce Rose; Legislation — Mrs. Grace Thomas; International Relations — Pauline Howard; Health and Safety — Erma Walker; Education and Vocations — Thelma Cook; National Security — Mrs. Sophie Snare; News Service — Mrs. Kathleen Caylor; Radio and TV — Mrs. Earline Walton and Telephone — Mrs. Lucile Posey.

Other Interests

Mrs. Carter attended Hereford schools and is a graduate of Amarillo High School. She returned to Hereford in 1937 to make her home



MRS. ELLEN CARTER

Active In School

The bride is a 1954 Hereford High School graduate. While in high school, she was a member of the Pep Club, Tri-Hi-Y and took active part in school music. She also assisted in the music of the First Christian Church, and took an active part in the young people's department.

Mr. Carnahan is also a graduate of Hereford High School and has had one year at Texas Technological College, where he majored in Business Administration. He served three years with the Marines with 18 months in overseas duty.

Both Mr. and Mrs. Carnahan plan to enroll at Texas Tech this fall where he will resume his course of study and she will enter as a freshman.

Honor Martha Jean Brown At State Rainbow Meeting

Martha Jean Brown received the appointment of grand outer observer at the Rainbow Girls Assembly meeting held in San Antonio last week. She is the daughter of Mrs. C. O. Brown.

Sixteen girls, members of the Hereford Assembly of the Order of Rainbow for Girls, their mother, advisor, Mrs. S. B. McLallen, and Mrs. Opal Roberson made the trip by chartered bus. They were also accompanied by Mrs. Belle Hromas, grand representative from Texas.

All the girls from Hereford received A or B certificates in secret work. They included Glenna Gault, Martha Bookout, Dorothy Veigel, Sammy McLallen, Jackie Brown, Joan Brown, Kay Barnard, Barbara Hall, Verita Sanders, Jan Hargis, Melrose Whitfield, Sue Kirby, Daleine Tinnin, Carolyn Keester, Carolyn Knox and Martha Jean Brown.



MARTHA JEAN BROWN

While in San Antonio the group visited Brackenridge Park, The Sunken Gardens, The Zoo and many historical spots.

Coffee Honors Mrs. Robt. Bell

Mrs. Robert Bell, who with her husband and two sons will leave for Dallas soon to make their home was named honoree at a coffee given by members of the Child Study Club in the home of Mrs. Clyde Denton Wednesday morning. Mrs. Dale Kelly, president of the club, assisted Mrs. Denton as hostess.

Gifts were presented at the informal back-yard affair, to Mrs. Bell, a member of the club for the past year.

A short business session was held at the conclusion of the party. Those attending were the honoree, Mesdames John Robinson, Gordon Witherspoon, J. C. Reese, Conaway, Maurice Tanna, Marilyn Kaul, Chester Wiggins Jr., Stanley, Lisle Woodford and was Mrs. N. D. Bartlett, member of the club.

Glenn and Mrs. D. Community, daughter of Mr. Clovis, N. M., wife of the Frisco daughter of Mrs. Tackend in Jersey.

Dixie Lou Barnard and her father, the summer in Pampa.

Personals

BACK FROM COLORADO

Mrs. Howard Gault and Mrs. Marcus Latham and their daughters, Glenna and Gayle Gault and LaJean Latham returned Thursday from Colorado. They accompanied Glenna Gault to camp "The Trails End Ranch for Girls" near Estes Park, and returned by Boulder where they visited The University of Colorado and stopped at Colorado Springs for a brief visit with Mr. and Mrs. W. L. Jones who have recently moved from Hereford to Colorado.

Mrs. E. Ramey and Mrs. H. H. Caraway were in Amarillo Thursday to visit Mrs. Ramey's brother, Howard Putt, who was injured recently in a car accident.

Mr. and Mrs. Lester English left Friday for Munday for a short stay with her parents, Mr. and Mrs. J. N. Thompson.

Let's Cook Something



Frosted Fruit Juice Is Wonderful For Fourth Of July Holiday Fare

Frosted Fruit Juice Fine Fare

Frosted Fruit Juice is a fascinating dessert for the Fourth of July Holiday. It is cool to prepare and cool to eat, requires little effort and a minimum of time. It is especially suited to home entertainment for it can be made ahead of time and stored in the refrigerator.

Mrs. S. O. Wilson uses this recipe often during the warm summer months. The favored rasp-

berry flavor and cream make a wonderful combination for satisfying that desire for a cold, dessert, and other juices may be used for variation. Here is Mrs. Wilson's recipe:

Frosted Fruit Juice

1 pint sweet milk
1 cup sugar
1 can red raspberries
1 pint of heavy cream
Juice of two lemons

Put the raspberries through a sieve, add milk, sugar and cream. (Do not whip cream) Add lemon juice and place in freezing compartment of the refrigerator and allow to freeze without stirring. When ready to serve place individual servings in parfait glasses and pour the fruit juice over serving. The recipe may be varied by using lime or orange juice instead of the raspberries if desired.

Party Punch

Many Hereford hostesses use this recipe for parties. It's easy to fix and the flavor is optional according to the color desired. Ice cream or sherbet may be added just before serving.

½ gallon orange juice
1 quart lemon juice
3 pints pineapple juice (other juices may be used such as rhubarb)

4 packages Jello using double amount of water called for on each package

Mix all together, put in plenty of ice and let stand before serving. If desired the punch may be chilled in the refrigerator, adding the ice just before serving time. Will serve 100 punch cups.

Mr. and Mrs. Arther Housler and son, Arther John, and Mr. Housler's mother, Mrs. J. H. Housler, all of Hayward, Calif., arrived in Hereford Sunday for a two-week visit in the homes of Mr. and Mrs. Travis Caraway and Mr. and Mrs. James C. Mercer. Mrs. Housler is the sister of Mrs. Caraway and Mrs. Mercer.

Farewell Party For Mrs. Dennis Baker

Mrs. Dennis Baker who is leaving soon to make her home in Amarillo, was honored Thursday morning at a going-away courtesies hosted by Mrs. Pat Robinson and Mrs. R. A. Daniel Jr., at the Robinson country home. Lovely refreshments were served and a surprise feature was a linen shower for the honoree.

Those attending were the honoree, Mesdames Laverne Winfrey, Mont Baker, Jim Richardson, Ira Scott, W. H. Patton, R. N. Yarbro, E. R. Kendall, Leroy Price, Bobby Owen, Lloyd Sharp, Willie Daniel and the hostesses.

Mr. and Mrs. Baker and their daughters, Janet and Cheri, plan to move to Amarillo during the Fourth of July weekend. Mr. Baker is employed at the Helium Plant in Amarillo.

Mr. and Mrs. James Hawes visited June 14 with her parents, Mr. and Mrs. Joe Pitts. The Hawes were on their way to Flora, Ill., where they will do local evangelistic work with the Church of Christ this summer.

Mr. and Mrs. Neil Cooper and Jim, 505 West Third, and Mr. and Mrs. Paul Harvey and Mike, 615 Avenue K, left Tuesday afternoon on a fishing trip to Pagosa Springs, Colo. They will return the first of this week.



MISS SHIRLEY SHARP

Announce Shirley Sharp James Alston Engagement

Announcement of the engagement of Miss Shirley Sharp to James E. Alston was made at a tea courtesy given at the home of Mrs. Howard Scott Friday afternoon. Co-hostesses were Mrs. W. R. Scarth, Owen Stagner, Ed Sharp, and Misses Dawn Scott. Two hundred guests were invited to call between the hours of 3 and 6.

Both Miss Sharp and Mr. Alston are graduates of Hereford High School. She has been employed as secretary at the First Baptist Church for the past two years. Mr. Alston will be a senior student at Texas A&M College the coming year.

House Party Guests

Receiving the guests were Mrs. Scott, the bride-elect's mother, Mrs. Lowell Sharp, Miss Sharp, bridegroom-elect's mother.

Bridge Luncheon Courtesy To Mr. Lawrence

Mrs. A. T. Mims and Mrs. F. C. Glendenning complimented Mrs. Wm. D. Lawrence Wednesday at a 1 o'clock bridge luncheon given in the Mims home. Dr. and Mrs. Lawrence left Saturday for Iowa City, where he will do additional study in medicine at the University of Iowa Medical School.

Six quartet tables were arranged for the luncheon guests featuring a brown and yellow color theme. Cloths were brown and centering each table was a single yellow taper rising from the center of four yellow daisy corsages, later used as favors.

In the afternoon Mrs. Lawrence received the score award for the W. E. Those attending for the courtesy were Mrs. Lewis, Mrs. Slagle, Troy Moore, Mrs. binson Jr., Bill Decker, Mrs. Banks, Ray Dancy, Mrs. Fuller, Richard W. A. Cavness, Richard Barnard, Estes, R. R. Willis, M. W. Nobles, T. E. Seigler Jr., Jim Kirby, W. L. Davis Jr., Bob Lewis, Jack Bradley, Hilton Higgins, Wayne Phillips and Earnest Langley.

Personals

Mrs. L. L. Luge, 810 Schley, returned to Hereford Thursday night after spending a week in Florida in the home of her son and family. Mr. and Mrs. Jack Trout, taking care of her new granddaughter.

VISIT IN S. DAKOTA

Mrs. Ernest Wade have returned from a two weeks vacation trip spent with her brother, Jack Arent, in Pierre, S. D. They were accompanied by Mrs. Wade's parents, Mr. and Mrs. J. T. Arent of Tulsa who also accompanied the Wades and the Jack Arents to Lake La Roche; and Sas-Joshewan, Canada.

Mrs. O. C. Curtisinger and Mrs. O. C. Curtisinger are expected to return today after a trip to Red River. Mrs. Curtisinger is studying six to school degree in her left Thursday Musical College she will receive her B. S. Master's from the Jordan in Chicago in Indianapolis, Indiana.

After attending the 1954 school she will visit home. Mrs. Ward Logan in Warsaw before returning home in open her class in voice on September 1.

Mrs. J. W. Caylor of Perryton is a guest in the home of her son, Harry Caylor.

Mr. and Mrs. D. H. Alexander left today for Seagraves, where they will visit their daughter, Mrs. Joe Hudson, and family. Mrs. Alexander will accompany her daughter and granddaughter Jerry Zan, to Austin on Monday to attend a Synodical session held by the Presbyterian Church, and plans to return to Hereford Thursday.

Mrs. T. W. Robertson and Miss Lucille Hughes made a business trip to Amarillo Tuesday.

VISIT IN OREGON

Mr. and Mrs. Roy Brittain and Janice, 523 Irving Street, returned to Hereford June 19 after a two weeks vacation in Oregon. They visited Mr. Brittain's parents, Mr. and Mrs. S. O. Brittain. His father is ill in the Salem, Ore., hospital.

Otis Hall, Dub Reeves, Dale Tinnin and Lee Kent left Thursday morning on a fishing trip to Colorado. They are expected to return to Hereford in a few days.



MRS. WM. D. LAWRENCE

Summerfield Wins Thriller; Westway Hotel Prolongs Win Streak

By Billy Paul Knox
Duane Baize doubled to bring in Gerald McCathrin in the bottom of the ninth to produce the winning run and give Summerfield a hard fought 8-7 victory over Rutherford in the second game of a double-header Thursday night. It was the third extra inning contest in two nights. Hotel Jim Hill very easily handled Dawn 29-9 in a first game run away.

The second game was close all the way with Rutherford's making a brilliant comeback in the seventh to send the game into extra innings.

Winning pitcher Duane Baize, pitched the ninth and ninth innings giving up no runs, one hit, no walks and struck out one. Ken Walterscheid led the complete game for Summerfield. He was 7-0 with eight runs, six hits, one walk and struck out four. Rutherford's still hold on to second place with Summerfield only one game behind. Hotel now holds a one game lead over Rutherford. Dawn's loss knocks them

back into a tie for fourth and fifth with Piggly Wiggly.

Summerfield Vs Rutherford
Both teams drew a horse collar in the first frame but Rutherford broke the goose egg by picking up one in the second. Bub Sparks led off with a double and scored on Ken Walterscheid's double.

Summerfield overcame this lead quickly by scoring three runs in the last of the second. Walterscheid did not give up any hits but his downfall was five walks and an error helped considerably.

Neither team scored again until the top of the fourth when Rutherford tallied twice. Leroy Suttle singled and scored on Tim Corbett's double, who scored on Kenneth Neil's error in the left.

Roy Botkin blasted a two-run homer to give Summerfield a two run lead in the last of the fourth. Rutherford came within one run by scoring one in the fifth. Al Maxwell singled and scored on Larry Summers ground out.

Summerfield picked up one in the fifth to make it 6-4. Two errors were the primary causes as they got no hits.

In the sixth Rutherford went scoreless but Summerfield lengthened their lead to three runs. Gerald McCathrin doubled and scored on Jack Clark's single.

In the top of the seventh Rutherford staged a last-ditch rally to knot the county by picking up three runs. Ken Walterscheid led off with a homer then Reuben Knox got first on an error. Duane Albracht and Al Maxwell produced two straight singles to score Knox and put runners on first and second. Carol Howell booted Bub Sparks grounder letting Duane Albracht score the tying run.

Neither team scored in the eighth. Summerfield won it in the ninth. After Gerald McCathrin had walked, Slugger Baize doubled him in to win the game.

Al Maxwell and Ken Walterscheid led Rutherford with two hits apiece. Six different players collected Summerfield's six hits.

The first game resembled a marathon event and was never close at any time.

Jim Hill Down-Down
Jim Hill led off the game by scoring eight runs in the top of the first. They got only four hits but Dave Miles walked five men.

Dawn picked up two runs in their half of the first. Ray Stewart and Melvin May got on on an error and a walk, then both scored on Marvin May's hit.

The second was the beginning for the Hotel. They scored the tremendous sum of 13 runs on eight big hits and three walks. Dawn did not score in the second and neither team scored in the third.

Jim Hill made it 23-2 by scoring two in the fourth. There was one hit and two errors.

Dawn had their big inning in the last of the fourth. Seven runs of the plate on four hits, six runs, and two walks. The Hotel was a grand slam home fifth R. Atchley.

Hotel scored six runs to win then held Dawn with two hits. The game 29-9 with three hits.

Barton led scores

AB	R	H	
Hotel	5	3	2
Playc	4	3	2
C. ss, p	5	4	2
Ib	5	3	3
Miller, p, ss	6	2	2
oss, lf	3	4	0
Hale, rf	5	4	2
Cook, cf	3	3	1
Timberlake, 3b	3	3	2
Totals	39	29	16

Dawn (9)
Player AB R H
Stewart, Ray, rf 4 2 0
May, Melvin, cf 1 2 0
May, Marvin, lb, lf 3 1 1
Burrus, 3b 2 0 0
Atchley, c 3 1 1
Hagar, R., ss 1 0 0
Lemons, ss 2 1 1
Miles, p 0 0 0
Barton, p 3 1 2
Stewart, Reese, lf 0 0 0
Hagar, J., lb 3 0 1

By Combs and Saucy
There were 84 present at Sunday School Sunday morning. Mrs. C. A. Saucy gave her birthday offering. Mrs. Luther Bingham was a visitor.

Mr. and Mrs. Elmer Nunley of Post and Butch Taylor of Graham, Mr. and Mrs. W. B. Nunley, Romie, Ricky and Jackie Lynn and Mr. and Mrs. Ray Landers and Glynda of Hereford were visitors in the Joe Landers' home Sunday. Elmer Nunley is a cousin of W. B. Warren Hartsook of Commerce spent Wednesday night in the Ed Blakley home.

Mr. and Mrs. Frank Vassios and Michael ate lunch with the J. M. Pierses Friday.

Mr. and Mrs. Elvin Wilson returned last Sunday night from a 10 day business trip to Sturgis, S.D. While there, they visited Mr. and Mrs. Bud Hopson and Vicky and the Hopson's new son, Rodney Craig.

Bridge Club Meets
Mrs. Marlin Pierce entertained the bridge club the afternoon of June 18 at her home. Ice cream and cookies were served to Mrs. Bill Dameron, Mrs. Dub Harkrider, Mrs. Walter London Jr., Mrs. Jamie Edmonson, Mrs. Wayne Phillips and Mrs. V. C. Hopson. Guests were Mrs. Fred Kroll, Mrs. Francis Hill.

Mr. and Mrs. Curtis of Hereford and Pete Perryton attended a the Ken- neth Rudd home on June 18.

Mrs. Ray E. and Mrs. R.L. Wilson of Hereford helped with the J. C. Harrison and sons, He and Ronny, of Arlington sitting in the B. B. Northcutt

home. Mrs. Harrison is a sister of Mrs. Northcutt.

Jack Morrison from Galveston and Marvith Morrison of Hereford spent Thursday night in the Clarence Morrison home.

Mrs. Richard Godwin and son, Richard Jr., spent Wednesday in the Paul Rudd home.

R. W. Thuet and son, Jerry, visited Wednesday in the Clarence Morrison home.

Darlene and Diana Wilson spent two days in Amarillo with their aunt and uncle, Mr. and Mrs. Lilburn Hamilton, and family.

Guests Sunday in the Paul Rudd home were Mr. and Mrs. Carl Griffin of Amarillo. Bob Woolrich of Cleveland, O., and Mr. and Mrs. J. B. Little, Kenneth, Susan and Teresa.

Clara Belle Wycukoff of North Hollywood, Calif., arrived here last Sunday to spend part of her summer vacation, visiting with her brother, Fred Severence. Mrs. Wycukoff is an English teacher in the Hollywood public school.

Mr. and Mrs. James Parkers Clovis, N. M., spent severation last week in the Floyd home.

Mr. and Mrs. Henry Baten A. Drager was a caller in the Batenhose home Wednesday. Drager, was formerly of Koff, Mrs. Mack Clarabelle, Joe Wagoner, Mrs. Jackson, and Gwyn, Mrs. Bobby Urrentine, Mrs. Mayo George Friona, Mrs. Art Shaffer, Myona Turner and Mrs. W. B. Drager of Hereford were Thursday afternoon callers in the C. A. Saul-

Bonny, Ricky and Jackie Lynn Nunley appeared on KGNC-TV kiddie program Tuesday afternoon. Mrs. W. B. Nunley and Mrs. Elmer Combs took the children to Amarillo.

R. M. Gunn of Hereford and Ross Joe Landers left Thursday morning for a 10-day visit in We-woka, Okla. They will visit relatives there.

Mr. and Mrs. Abraham Drager, David and Paul went to Winfield, Kan., to attend the graduation of their son, George. They also went on to Topeka, Kan., to visit Mrs. Drager's uncle, Alfred Ellison. Walter Bogler accompanied the Dragers on the trip.

Mr. and Mrs. Mayo Phipps and sons, Dwayne and Gary, were dinner guests in the Marlin Pierce home Wednesday.

Deborah Pierce spent two nights last week visiting in Hereford with her grandmother, Mrs. A. C. Pierce.

Mrs. Perry Lee, Peggy Sue and Vickie from Oklahoma City, Okla., arrived here Thursday afternoon to visit her parents, Mr. and Mrs. W. W. Cummings.

Mr. and Mrs. L. A. Mullins and sons, Bobby and Lester, of Bovina, Clara Belle Wycukoff of California and Fred Severence attended a lawn supper at the C. A. Saucy home Tuesday night.

Mr. and Mrs. Bab Unhru and family of Culver City, Calif., visited Tuesday with Mr. and Mrs. Bobby Jones.

Woody Cummins left on a business trip to Dallas Tuesday morning.

Joe Wagoner went to Groom Thursday to visit his mother, who is in the hospital there.

Mr. and Mrs. Ross Nix of Groom

At The Movies

"LITTLE BOY LOST," replacing "Here Come The Girls."

Showing Sunday, Monday and Tuesday at the Star Theatre starring Bing Crosby, Christy Fourcade and Claude Dauphine. A broken home caused the outbreak of World War II and the search of a father and heart-breaking many amusing story of ending episodes which is based "Little Boy Lost" Marghanita Laski on a novel by

Weekend here with their spent family. Mr. and Mrs. Landria C. Smith, et ux, to Joe E. Webb, et ux, all of the NE 1/4

Courthouse Records

Deeds of Trust
Patricia J. Hardwick, Joan E. Hardwick, Raymond Oliver Streu, to United Fidelity Life Insurance Company, all of Lots 7 and 8 in Block 24.

Warranty Deeds
Joe Reinauer, et ux, to Byrham C. Johnson, being a part of Block 75.
Landria C. Smith, et ux, to Joe E. Webb, et ux, all of the NE 1/4

of Section 96, Block K-7.
W. S. Kerr, et ux, to Carl McCaslin, being a part of Block 2 of Evans Addition.
James Ray Coleman, et al. to Ruth P. Coleman, the S 1/4 of Section 35, Township 3 N, Range 3 E, R. J. Engler, et ux, to J. M. Hamby, all of Lot 49 of Block 44 of Evans Addition.
New Autos
Ralph Smith, 1934 Studebaker, 6-17; Henry P. Thomas, 1934 Pontiac, 6-17; W. D. Jones, 1934 Oldsmobile, 6-17; M. L. Cribbs, 1934 Ford, 6-18; G. L. Shirley, 1934 Chevrolet, 6-21; Emory V. Smith, 1934 Chevrolet, 6-23; Mrs. Charlene Tucker, 1934 Chevrolet, 6-23; E. A. Edwards, 1934 Ford, 6-23; Byrdle D. Fellers, 1934 Ford, 6-23.

READ THE BRAND CLASSIFIEDS

BE PREPARED for your VACATION TRIP!

We sincerely hope you have fun on your annual vacation. We plan to enjoy our vacation.

Troubles can spoil your vacation. Start your vacation with a free mind. Let Hereford Motor Company check your car from front to back, and make sure that you won't have any trouble this year.

Remember - An ounce of prevention is better than a pound of cure. Be prepared - bring your car in today.

HEREFORD MOTOR COMPANY
Your friendly Ford Dealer
Phone 39

Miller, 2b 3 1 1

Totals 25 9 7

Rutherford's (7)

Player	AB	R	H
Knox, lf, rf	5	1	0
Albracht, ss	5	1	1
Maxwell, 2b	4	1	2
Summers, 3b	5	0	1
Sparks, cf, lf	4	1	1
Suttle, rf, cf	4	1	1
Corbett, lb	4	1	1
Lugh, c	4	0	1
Walterscheid, p	4	1	2
Totals	39	7	10

Summerfield (8)

Player	AB	R	H
Neil, lf	3	0	0
Howell, C., ss	4	1	1
Botkin, 3b	3	2	0
Botkin, 3b	3	2	0
Howell, G., rf	5	0	1
Campbell, c	4	1	0
Harper, 2b	5	0	1
McCathrin, cf	4	3	1
Streun, Jack, lb	4	1	0
Clark, J., p	2	0	1
Baize, p	2	0	1
Totals	36	8	6

LITTLE BOY LOST

Control Yourself Mister!! OF COURSE

It's Cheaper to Build With **HAYDITE BLOCS**

You too can save money by building your home or business building with ECONOMIC HAYDITE BLOCS. And to top it off, Haydite Blocs are Fire Proof, again saving you dollars at insurance premium time. It's SMART to build with HAYDITE BLOCS!

Haydite Blocs are Vermin Proof and Fire Proof

Crowe-Gulde Cement Co. of Hereford
PHONE 1722 1st & GOUGH ST.

Hurry . . . Just 6 More Days to Save!

Firestone July 4th TIRE SALE

FAMOUS FIRESTONE DELUXE CHAMPIONS
Used As Original Equipment On America's Finest Cars

10 30

BUY 1st TIRE AT REG. NO TRADE-IN PRICE OF \$20.60 GET 2nd TIRE FOR . . .

6.00-16 20.60 10.30*
6.70-15 22.60 11.30*
6.40-15 21.55 10.78*
7.10-15 25.05 12.53*
6.50-16 25.40 12.70*
7.60-15 27.40 13.70*
8.00-15 30.10 15.05*
8.20-15 31.40 15.70*

6.00-16 25.25 12.63*
6.70-15 27.70 13.85*
6.40-15 26.40 13.20*
7.10-15 30.70 15.35*
6.50-16 31.10 15.55*
7.60-15 33.55 16.78*
8.00-15 36.85 18.43*
8.20-15 38.45 19.23*

All Sizes Black and White Sidewalls SALE-PRICED!

BLACK SIDEWALLS			WHITE SIDEWALLS		
SIZE	REG. NO TRADE-IN PRICE 1st TIRE 9-9	GET 2nd TIRE FOR	SIZE	REG. NO TRADE-IN PRICE 1st TIRE 9-9	GET 2nd TIRE FOR
6.00-16	20.60	10.30*	6.00-16	25.25	12.63*
6.70-15	22.60	11.30*	6.70-15	27.70	13.85*
6.40-15	21.55	10.78*	6.40-15	26.40	13.20*
7.10-15	25.05	12.53*	7.10-15	30.70	15.35*
6.50-16	25.40	12.70*	6.50-16	31.10	15.55*
7.60-15	27.40	13.70*	7.60-15	33.55	16.78*
8.00-15	30.10	15.05*	8.00-15	36.85	18.43*
8.20-15	31.40	15.70*	8.20-15	38.45	19.23*

*Plus Tax and your present tires if they are recappable

Your old tires will make the down payment • Low as \$1.00 a week

SAVE ON TRUCK TIRE COSTS!
Firestone CHAMPION HEAVY DUTY TRUCK TIRES

SALE-PRICED 17.95
6.00-16 PLUS TAX Exchange if Your Old Tire is Recappable

EASY TERMS

Roy Oswald's Firestone Store
226 N. Main St. Phone 59



PASTEL RABBITS sell better—at Easter, according to Super Salesman Gary Tannahill, 11-year-old son of Mr. and Mrs. Maurice Tannahill, 506 Union. Gary likes the profits, of

course, but the real driving force with this youngster is a constant urge "to sell things", and Gary has been doing just that since he was five years of age.

Link Rabbits, Salve, Christmas Cards, Whicks - - Gary Likes To Sell 'Em All

Gary Tannahill, who started his first business as a salesman at the age of five, believes you can sell al-

most anything if you work hard enough. Furthermore, he usually succeeds by the simple process of

experimentation, sometimes to the amusement and occasional inconvenience of his parents, Mr. and Mrs. Maurice Tannahill, 506 Union Avenue.

It all began around Christmas, six years ago, when Gary decided he wanted to earn his own Christmas money. He set up a stand in front of the Tannahill home, and offered up his old toys, story books and funny books, and put up a "For Sale" sign. Next, he called his little friends to tell them that he was ready for customers. It worked, too, and Gary stayed with the enterprise until the last item was sold—even though he had to wrap himself in a blanket to keep warm.

When he was six, Gary ordered some "Cloverine Salve" and, although he couldn't explain just what it was good for, he sold it all. Finds "Easier Way"

At seven, he became interested in raising chickens. He got some baby chicks, then sold the fryers, but kept the pullets and sold eggs. He kept this going for four years until some skunks killed all of his hens. Then Gary decided he could make money some easier way.

For the past two years, he has sold Christmas and all occasion cards, loading them all in his wagon and knocking on doors until he sold out.

In Rabbit Business
Last Christmas he bought some white rabbits and now he has 15

or 20 fryers almost ready for the market. At Easter, he colored little bunnies in various pastel shades and sold them. It took a bit of ingenuity, because he had to experiment to find just what dye to use. After three attempts, the colors came out fine. He has had many pets and his latest addition is a crow named "Jim." Gary thinks now if he had known the crow was going to be hungry all of the time he wouldn't have robbed that crow's nest at the farm last week. But the crow, his dog "Queenie," the cat and the rabbits get along fine.

Gary has combined his love of animals, his desire to make things grow, and his urge for enterprise into a unique pattern of salesmanship. It isn't the money that is important; in fact, he spends a great deal of his profits on gifts for friends and relatives. Gary just isn't happy unless he is selling.

At 11 years of age, Gary likes to do the things every boy likes to do. He is building up a herd at the farm, which he thinks will take care of his college education. Unlike his father, grandfathers and great-grandfathers before him, he does not want to be a farmer. He wants to study horticulture and plans to get a doctor's degree in that profession. He has his own flower garden at home in town, and grows vegetables at the farm. He likes to fish and hunt, and hopes by next Christmas to have a gun of his own.

He has helped with the farm work since he was six, and has driven a tractor for two years. Last week he harvested and sold the first mowing of his hay crop. He likes to play baseball and golf and right now, a new camera is of special interest.

He likes school because he likes to learn about new things and watches television if he has time on his hands. Next year, he plans to be in the band.

He Can Cook—Too
Recently, Gary has become a good cook. When asked how he became interested in cooking, he explained "When I would get hungry mother would let me see if I could cook whatever I wanted. It didn't turn out so well at first, but now I can make pies and cakes and cookies pretty good. It was the same way with painting, I just had to learn finger painting and number painting. It's fun to see what you end up with."

He is a member of Boy Scout Troop 51 and last week spent four days at Camp Harrington. One of his ambitions is to become an Eagle Scout.

ATTEND UNCLE'S FUNERAL

Mr. and Mrs. Grant Fuller, 90 East Fourth Street, returned to Hereford Friday after attending the funeral of Mr. Fuller's uncle, Henry S. Fuller, 88, at Ft. Sumner. N. M. Mr. Fuller died Tuesday after an illness of about eight months. He was buried Wednesday. Mr. and Mrs. Grant Fuller went to Ft. Sumner Tuesday.

Dawn News

By Bertha Frye

Wheat is being harvested and making from three to 15 bushels an acre. Some of the wheat was too badly damaged by hail to harvest.

Dawn won a ball game over Summerfield Tuesday night. Mr. and Mrs. W. H. Fogle left Friday for Boswell, Okla. They plan to be away for several weeks.

Mrs. A. T. Frye and daughter, Mary returned home Monday from Florida, where Mary has been teaching for the past year. They stopped off at New Orleans, La., for a day on their return trip.

Tommy Parker, grandson of Mr. and Mrs. George S. Parker, is ill at Neblett hospital in Canyon. Tommy formerly lived in Dawn.

Dinner guests Sunday in the home of Mr. and Mrs. H. S. Fuller were: Mr. and Mrs. R. N. Daniel, Mrs. Millie Fuller, Mr. and Mrs. G. R. Roach and daughters of Amarillo and Norman Fuller of Salado.

Visiting in the H. F. Trimmer home last week were his mother, Mrs. Minnie B. Trimmer, and his sister, Mrs. Betty Zoe Sanders, of Duncan, Okla.

Mr. and Mrs. Carl Wimberley and family returned the first of last week from a two weeks' trip. Mr. and Mrs. Melvin Gill and children returned home after a trip to California, where they visited their parents.

Dinner guests Sunday in the J.B. Caraway home were: Mr. and Mrs. Reed Stewart and family and Mr. and Mrs. Ray T. Stewart.

Norman Fuller of Salado is spending a week in the home of his uncle and family in H. S. Fullers.

Birthday Party
Beverly Lemons celebrated her fifth birthday with a party given by her mother, Mrs. Edgar Lemons, at the Lemons' home Wednesday afternoon. The youngsters played outdoor games and refreshments of ice cream and decorated cakes were served. Attending the party were: Doris

Parsons, Baddie Stewart, Linda and Peggy Jean Lemons, Linda and Jerry Stewart, Ruth Ann Allison, Kenny Allison, Danny Kemp, Mike Kemp, Bobby and Ann Gentry, Douglass May, Alicia and Harlyn Galloway, Tony Darrell, Barbara Barlow, Sandra and Gary Wayne Lemons, Nancy Parsons, Martha Waller.

Mothers attending were: Mesdames Paul McClung, J. R. Allison, T. J. Parsons, Walter Lemons, Clois Kemp, Reece Stewart, Ray T. Stewart, Melvin May, Will Gentry and the hostess.

Mr. and Mrs. Marvin Harris, Shera and Glen, of Slaton, visited Father's Day weekend with his parents, Mr. and Mrs. G. E. Harris, 18165 25 Mile Avenue.

Mrs. I. H. Spratt spent last weekend in Lubbock with her son Carl, Spratt, and family.

Tanda Camm Five Girls plan to

entertain a group of Y-Teen Girls from Amarillo Monday. A full day's entertainment has been planned for the group including winning a picnic in the park and picture shows.

Mr. and Mrs. Phil Barkley plan to be in Hart for the next six weeks where he is operating a potato processing plant.

LITTLE BOY LOST

What We Do For These People WE CAN PROBABLY DO FOR YOU . . .

It makes no difference WHO you are . . . OR HOW LONG you have suffered . . . or WHAT NAME has been attached to your illness. We have helped hundreds of sick, discouraged people back to normal, natural, wonderful health at our Clinics . . . many times, after all other methods of healing had failed.

If you are sick, and if your condition has not responded to other methods of healing, you are urged to visit the Kelton Chiropractic Clinic nearest you without delay. Make your appointment today . . . NOW . . . while this message is before you. In Amarillo call or stop by our Clinic.

DR. C. D. KELTON, D. C.

Is Also A Consultation Staff Member Of The Spears, 800 Bed Chiropractic Hospital.

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VENTILATED MESH WEAVES!

Men's Combed Cotton Leno Sport Shirts

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The sport shirt with the built-in air-cooling system! You stay comfortable longer because air circulates freely through the leno weave. Choice of smart mesh patterns in a variety of your favorite shades. Sanforized and dyed for no-shrink, no-fade washing. S, M, L, and extra large. Stock up during Penney's Sport Shirt Fair!

BLUE * GRAY * GREEN
YELLOW * TAN * WHITE

Maximum shrinkage — 1%

SAVE TIME! SAVE MONEY!

Men's No-Iron Cotton Plisse Sport Shirts

ONLY 149



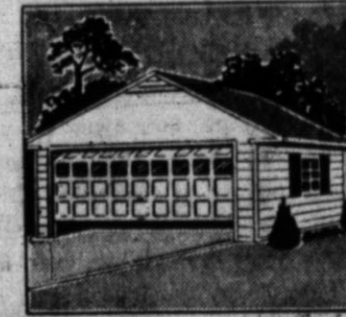
ENJOY LIFE THIS SUMMER!!



BUILD A GARAGE PLUS WORKSHOP

See the Newest In Garage Styles!

Looking for a garage style that exactly suits your home? Then come in and see our wide variety of plans. You'll see some with an attractive porch for outdoor living, some with attached sheds for bikes and garden tools, others with extra room for built-in storage cabinets and workshop space. Come in today! Let us help you plan your garage.



And if You Haven't Got the Cash, Use Our

BUDGET PAY PLAN! CARL McCASLIN LUMBER CO.

A Complete Building Service

1 Block East of the Courthouse

Phone the Lumber Number 7

Highlights..

(Continued from Page 4)
Quality Company with headquarters in San Antonio. Suspension followed a voluntary request of the firm's president Ralph D. Stokes. Incomplete checks of the company's books showed it was "approximately one million dollars in debt," Insurance Board Chairman Garland Smith said.

No Insurance Mess
 State Senator George Parkhouse told a meeting of insurance men in Austin that most of the controversy was being played out of true import.

He said that most of the trouble was being "generated artificially and unnecessarily to serve the political purposes of a little group of men." He added that the Legislature should, however, patch some present law loopholes and pay examiners better salaries.

'Ridiculous' Charges
 Charges by a former agent of the State Liquor Board that the liquor industry and politicians run the board was termed "absolutely ridiculous" by Administrator Coke Stevenson, Jr.

Stevenson said the accusation of former member Weldon Burney, who called the board corrupt and dominated by politics, was without basis.

The San Antonio man resigned May 27. Stevenson said that he had been demoted in grade and appeared dissatisfied when he could not get a transfer back to McAllen where he was stationed when Stevenson took office.

Water is Big Problem
 Water is one of the state's big problems, the president of the Texas Water Conservation Association told Texas University attorneys and water engineers.

Guy C. Jackson Jr., asking for water improvements, called for a "state-wide water plan" and for the state to assume financial responsibility for dams and other water improvements.

Joins Campaign Staff
 A manager of Governor Allan Shivers' successful 1952 race has been named to help manage the Governor's campaign for re-election.

Jack Dillard, director of Alumni Affairs for Baylor University, will assist Senator Otis Lock of Lufkin in forming strategy for the campaign which was fired off Monday with a rally and radio broadcast at Lufkin. Shivers' home.

Tax Exemption Asked
 Two Texas turnpike corporations have asked the State Supreme Court whether toll roads built by private firms can have tax exemptions.

The Texas Turnpike Company and the Sam Houston Turnpike Corporation appealed from the Dallas Court of Civil Appeals.

Both are seeking to build toll roads in the state; one from Dallas to Houston and the other a Dallas-San Antonio route.

Horse Statue
 Another work of Pompeo Coppini, legendary name to University of Texas students because his statues cover the sprawling campus, has been slated for a campus location.

The bronze statue of a horse, called "Freedom," was given to the Texas State Historical Association by Mr. and Mrs. Hamilton Magruder of San Antonio. The work is from the family's private collection of statuary.

Mrs. J. H. Spratt plans to be in Artesia, N. M. Monday where she will attend the silver wedding anniversary celebrations held by her son and his wife, Mr. and Mrs. Littrell Spratt.

Mr. and Mrs. Clinton Massie and son Danny left yesterday for Oklahoma City for a brief visit with relatives before going to Kansas City, Mo., where they will spend a week with her mother, Mrs. Mavis Davis.

Progressive News

By Mrs. Ira Ricketts

As wheat harvest is the order of the day, news this week is scarce. Since harvest is underway it is seen more clearly just how much the late freeze and numerous hails really damaged the wheat.

Mr. and Mrs. H. L. Hershey, Joe and Homer, Mr. and Mrs. Howard Hershey and Elmer, Mr. and Mrs. Dempsey Alexander and son of Lockney, Mr. and Mrs. Arch Conlin, Mr. and Mrs. Forrest Ricketts and Janet Lee, Mr. and Mrs. A. C. Hershey, Marvin and Patricia, Mr. and Mrs. Jim Ricketts, Mary Beth, Ralph and Fred and Evelyn Hunter enjoyed ice cream and cake in the home of Mr. and Mrs. Ray Hershey Sunday afternoon.

Linda Russell spent Monday night and Tuesday with Janie Bookout.

Arnold Betzen spent Tuesday night in the hospital as a result of burns suffered when his combine radiator blew up, throwing hot water and steam over him.

Betzen Birthday
 Mrs. Mike Betzen entertained a group of children Wednesday afternoon honoring her son, Billy Ray

Betzen, on his birthday. Guests were: Tommy and Beverly Betzen, Raymond and Phil Berend, Dorothy, Joan and David Marnell, Stephen and Mary Ann Hoffman, Jimmy and Susan Clements, Dolores and Patrick Betzen. Mothers attending were Mrs. Jim Clements, Mrs. Clarence Betzen, and Mrs. Tony Hoffman. Miss Annette Berend also attended.

Mr. and Mrs. Clyde Russell, Robert, Doris and Linda and Dorothy Veigel were dinner guests Sunday in the H. L. Hershey home.

Miss Leora Wilhelm is visiting in the home of her parents and other relatives for two weeks.

Leora is taking special training and has been taking special training at San Antonio.

Homer Hershey is helping Joe Story with his work this week.

Mr. and Mrs. Ansel McDowell Jr., and daughter, Marian - Elizabeth, leave today for Galveston where he is a senior student at the University of Texas Medical School. They have been guests in the home of his parents, Mr. and Mrs. Ansel McDowell Sr., for the past month.

Summerfield News

By Ann Lookingbill

Mrs. E. J. Hodges went to Andrews Sunday to see her daughter, Mrs. Roy Myers. She and her baby returned home with Mrs. Hodges for a visit.

Mr. and Mrs. A. F. Jackson and children were in Lubbock Sunday to attend a family reunion of her mother's family. Her mother, Mrs. Floyd, of Fort Worth, will visit here this week.

Mr. and Mrs. Delbert Bainum and children spent Saturday night at Buffalo Lake fishing. Mr. and Mrs. Joe Kendall joined them Sunday morning.

Sandy and Sara Winkler of Hereford spent the weekend with their grandparents. Mr. and Mrs. L. H. Lookingbill Sr. Mr. and Mrs. John Winkler had gone to Oklahoma City to attend a sales convention.

Mr. and Mrs. L. B. Lookingbill, Ann and Fred and Mrs. J. A. Noland spent last weekend in Plainview visiting with the Bradly Lookingbills. Mrs. Noland spent Saturday night with her brother and family, Mr. and Mrs. M. C. Narce. They also visited a brother-in-law

of Mrs. Noland who is in the hospital in Florida.

Mr. and Mrs. Stenson Garrison and family of Albuquerque, N.M. visited in the Larkin home over the weekend. Mrs. Garrison is a twin sister of Mrs. Don Larkin.

Rev. and Mrs. S. M. Dunnam of Hereford visited with members of this community Monday night.

Mrs. S. I. Walser and Mrs. Joe Kendall of Hereford called on their sister, Mrs. C. R. Walser, Monday afternoon.

Mr. and Mrs. Kenneth Christie Jimmy and Vallery were in Plainview Monday afternoon to take Delores Jean Manning home. She had been visiting them for the past two weeks.

Kyle Curry of Moyers, Okla., cousin of Mrs. A. E. Barnett, is visiting in the Barnett home. Vacation Bible School members presented a program Sunday night with most of the pupils present. Each pupil and worker received a diploma for good work.

Rev. and Mrs. Don Larkin, Steve and Gary spent Tuesday and Tuesday night with Mr. and Mrs. Ky Lawrence at their ranch in New Mexico. Rev. Larkin helped with the cattle.

Mrs. Emma Hughes of Erick, Okla., who is spending part of the summer with her daughter, Mrs.

Harold Markley, of the First community, is spending this week with Mrs. J. A. Noland.

Rev. Don Larkin substituted for Rev. Bob Harris Monday morning on the radio program. He and Mrs. Larkin sang and Ann Lookingbill accompanied them on the piano.

Kenneth Christie and L. B. Lookingbill were in New Deal on business Wednesday afternoon.

Mrs. B. E. Roberson and Mrs. Clifford Galley spent Thursday visiting with the Kenneth Neill family.

Mr. and Mrs. Pat Morse and children of Fort Worth are visiting the Lee Currys and Guy Walsers on their return trip from California.

Friends of Mrs. Shaw
 Several old friends of Mrs. Laura Marie Shaw gathered at the home of the L. B. Lookingbills Tuesday night to visit with her. She and Mr. Shaw are on an extended trip via train and stopped off to one night in Hereford. They live in Santa Ana, Calif.

Those present were: Mrs. Legg, Marilyn, Marlene and Bill, Mr. and Mrs. Jim Clark, Leaton and Richard, Pat Dawson, Mrs. O. B. Sumner of Hereford, Mr. and Mrs. Roy Euler, Mrs. Carl Lee, Mrs. Carlyle Sargent, Mr. and Mrs. Lee Curry, Mr. and Mrs. Guy Walser, Wayne, Donald, Betty and Ken-

eth; Mrs. J. A. Noland, Mr. and Mrs. L. H. Lookingbill Sr., and Bette and Linda Noland.

The evening was spent in talking over old times, joking and laughing. Refreshments of strawberry lemonade, cookies and tea sandwiches were served.

Mrs. J. C. Roberson of Hereford spent Tuesday with Mrs. J. A. Noland and Mrs. Emma Hughes.

The wheat harvest is rapidly coming to an end. Some turned out better than was expected while others weren't worth cutting after the hail was over.

Jerry and Larry Noland are spending the week with their grandparents, Mr. and Mrs. Ky Lawrence, at the ranch in New Mexico.

Nancy Story of Hereford is spending part of the week with her cousin, Linda Noland.

Mrs. J. M. Wright left for Lubbock Wednesday to be with a sister-in-law, who was having surgery Thursday.

Mr. and Mrs. Leo Forrest are in Nevada, Mo., looking after farming interests and harvesting the wheat crop.

Personals

W. E. Culbertson of Delavan, Ill., is in Hereford looking after his farming interests located 35 miles northwest of Hereford.

Mr. and Mrs. H. W. Thomas and son of Wichita Falls have been visiting in the home of his parents, Mr. and Mrs. J. W. Thomas. They are spending this week at Red River but will return to Hereford next week.

Mr. and Mrs. Don Zimmerman and sons, accompanied by Pat Ferguson, left yesterday morning for Colorado for a week's vacation.

Mrs. Louise Ferguson and children, Mike, Joan and Betty plan to go to Lubbock today for a two week stay with their mother and grandmother, Mrs. Nina Latham.

Mr. and Mrs. Obe Wilson, McKinley, are expected to return to Hereford today after spending the weekend at Ft. Bliss with their son, Obe Jr., who is being transferred to Washington.

LITTLE BOY LOST

SEES THE "FREEZER FAIR" AT YOUR REDDY KILOWATT DEALER

SAVES MONEY

SAVES TIME

SAVES FOOD

THE REAL McCOYS BY JOHN and GEORGE

John McLean Insurance Agency
 24 Years of Insurance
 Know How
 Phone 273

Gala Summer Showing of All Freezer Models Now Underway. Take a Big Step Towards Food Economy by Stepping in to Your Dealer's "Freezer Fair."

A home food freezer is the modern way to better eating—economically.

The food freezer that is stocked with foods that were purchased in quantity when prices were low means new convenience in meal planning and preparation, greater variety in meals, and a year-round balanced diet.

Freezers stop food waste. Food that was once thrown out is turned into planned-overs and served to the family when it's just what they wanted, instead of something they're tired of seeing.

When you can cut your food bills at the same time that you eat better, you have real economy. And that's the economy a home freezer offers you.

You'll find the model to fit your needs, upright or chest type, on display now at your Reddy Kilowatt Dealer. Visit his "Freezer Fair".

REDDY KILOWATT Electric APPLIANCE DEALER

SOUTHWESTERN PUBLIC SERVICE COMPANY

You'll find a "Visit Our Freezer Fair" sign where you see the Reddy Kilowatt Dealer emblem. Come to the Fair.



WANDA RIDDLE, Carrol Willoughby and Otis Vaught were honored by members of the Wesley Methodist Youth Fellowship group at a welcome home party Tuesday night in the home of Mrs. Gladys Davis, 703 South Main. The trio had just returned from a Methodist Youth Fellowship Grand Assembly held at McMurray College in Abilene from June 13-20. Mr. and Mrs. Buck Watts are adult directors of the Wesley MYF group. Those attending the assembly from the First Methodist

Church were Barbara Rogers, Pickets Moore and Harold Dunnam. Front row from the left are: Carrol Willoughby, Fred Rutland, Otis Vaught, Wallace Woolsey and Guesten Ewing. Second row from left: Wanda Riddle, Earnestine Garrison, Pat Waits and Mariha Logan. Back row from left: Pat Bandford, Marvin Finley, Robert Woolsey, Robert Davis and Edward Vaught. (Staff Photo)

Peggy Leslie left last Wednesday for a visit with her aunt and uncle, Mr. and Mrs. Jimmy Leslie, of Childress.

Mr. and Mrs. James Lewis Schneck of Austin, Ind., visited Sunday and Monday in the home of Mr. and Mrs. M. H. Zaring, Sr., Mr. Schneck is the nephew of the Zaring's.

Mrs. A. H. Jordan and Erna Lou visited in Littlefield Monday with relatives. Mrs. Jordan's mother, Mrs. Annie Sarrett, returned home with them.

Mrs. A. H. Jordan and her brother, Joe Sarrett, went to Jacksboro Wednesday to get Mr. Sarrett's wife, who had been visiting with relatives.

Rev. Ralph Odum attended the Methodist Intermediate Camp at Ceta Canyon last week. He acted as a counselor and leader at the camp.

Barbara Pinnell and June Leslie represented the Adrian Methodist Church at Assembly June 14-19 at McMurray College in Abilene.

Mrs. Ralph Odum, Mrs. E. N. Jacobson, Mrs. N. L. Jacobson and Mrs. Loren Cretz attended the sub-district meeting of the Women's Society of Christian Service at the Wesley Methodist Church in Hereford Wednesday.

Mr. and Mrs. Bobby Speed and Dude went to Dalhart June 19 on business.

Mr. and Mrs. Percy Gruhkey and John Henry and Mr. and Mrs. Bobby Speed, Rita and Dude, were the guests of Mr. and Mrs. Joe Speed at an ice cream party June 17.

Mary Jean Jackson visited week before last with her mother, Mrs. A. S. Dickerson, of Amarillo.

Mr. and Mrs. W. V. Tolbert of Vega visited in the home of Mr. and Mrs. Bill Leslie Monday night.

Arthur Jewett and Albert Blacklock are at the National Guard Camp at North Fort Hood. The boys are in the 142nd Infantry Regiment and are going through the training program at the camp.

Barbara Pinnell and June Leslie visited Saturday in Canyon with Mr. and Mrs. J. R. Cullender and family.

Mr. and Mrs. M. H. Zaring and family, H. D. Ames of Washington, Jimmy Zaring of Amarillo, Mrs. M. H. Zaring Sr., Mr. and Mrs. James Schneck of Indiana, Mr.

and Mrs. Dave Hilburn and family of Vega and Mr. and Mrs. Tommy Slocum of Amarillo had a picnic at Thompson Park in Amarillo Sunday.

H. D. Ames of Randle, Wash., has been the guest of Mr. and Mrs. M. H. Zaring Jr., for the past two weeks. Mr. Ames is Mrs. Zaring's father.

Rita Speed visited with her grandmother, Mrs. Joe Speed, June 19.

Mrs. E. D. Doughitt and Mrs. Dow of Grand Prairie visited in the home of Mr. and Mrs. R. E. Glenn Sr., last week.

Mr. and Mrs. Labry Ballard are the parents of a baby girl, born June 11, at St. Anthony's Hospital in Amarillo. The baby weighed six pounds and four ounces and was named Amy Labryre.

Visitors in the Labry Ballard home June 11-19 were Mrs. Irene Ballard of Haskell and Mrs. Louie Spinks and sons of De Kalb, Miss.

Visitors in the home of Mr. and Mrs. L. M. Borton are Mr. and Mrs. Donald Grey, Donna and Lewis of Oklahoma City, Okla., and Mr. and Mrs. Gene Borton and Jimmy of Okmulgee, Okla. The two families came last Sunday for Father's Day and they will return Wednesday. Mrs. Grey is Mr. Borton's daughter. Mr. Gene Borton is Mr. and Mrs. Borton's son.

Mrs. George Gruhkey, Perry Dale, Dwayne, Donna and Lewis Grey attended a picture show and went swimming in Hereford Tuesday.

A picnic was given at the home of Mr. and Mrs. George Gruhkey Monday night. Those attending were Mr. and Mrs. L. M. Borton, Mr. and Mrs. Donald Grey, Donna and Lewis, Mr. and Mrs. Gene Borton, Jimmy, Perry Dale, and Dwayne and the host and hostess.

Mr. and Mrs. T. K. Parsons of Wellington were guests of their daughter, Mrs. Ansel McDowell, and family Friday.

Jimmy Johnson, son of Mrs. Ann Johnson of Canyon, is spending the summer with his grandmother, Mrs. Anna Holman, and working for Tony Huckert in the Frio Community.

Read the Classifieds

Advertisement for Lindsey Cleaners, located in the Park Ave. Shopping Center. Text: 'You'll Be the Best Dressed in Town When You Have Your Clothes Cleaned At LINDSEY CLEANERS In the Park Ave. Shopping Center'

Advertisement for Adrian News, by Annie Leslie. Text: 'ADRIAN NEWS By Annie Leslie Mr. and Mrs. Roy Schneck and their sons, Ray Lynn and Eddie, of Austin, Indiana, visited last week in the home of Mr. and Mrs. M. H. Zaring Sr. Mr. Schneck is Mrs. Zaring's brother. Visitors last Saturday in the home of Mr. and Mrs. R. E. Glenn Sr. were Mrs. Roger Pryor and Mrs. P. H. Able of Albuquerque, N. M., and Westa, Glennis and Jay Harris of Pacific Grove, Calif. Mr. and Mrs. E. N. Jacobson went to Omaha, Neb., last Tuesday, due to the illness of John Jacobson, Mr. Jacobson's uncle. The Jacobsons visited in Kansas City with Mrs. Jacobson's aunt and in Indianola, Iowa, with Mr. and Mrs. Abel Moffitt.'

Advertisement for Deaf Smith County Checkerboard News, by Frank A. Gyles, Jr. for Packard Milling Co. Includes a portrait of a man.

Advertisement for Purina Farm Front, featuring 'FLIES NEEDN'T BE A BOTHER ANYMORE' and '14 FIRST CALF HEIFERS AVERAGE 10,691 LBS. MILK'. Includes an illustration of a woman with a basket.

Advertisement for Purina Farm Front, featuring 'VISITING ON THE FARM FRONT' and 'SUMMER EGG QUALITY'. Includes an illustration of a woman with a basket.

Advertisement for the movie 'Little Boy Lost' starring Bing Crosby and Claude Dauphin. Text: 'PLEASE, PLEASE! DON'T BE A HOLIDAY WEEK-END "STATISTIC"! Go to Celebrate JULY at a MOVIE CHURCH. ENJOY OUR SPECIAL HOLIDAY SHOWS IN COOL COMFORT! IT'S COOL STAR SUNDAY MONDAY TUESDAY a man... a boy... and a calico dog One of the most heart-touching movies ever made! BING CROSBY CLAUDE DAUPHIN LITTLE BOY LOST'

Advertisement for the movie 'The Kid from Left Field' starring Dan Dailey and Anne Bancroft. Text: 'THE BASES ARE LOADED WITH LAUGHS! THE KID FROM LEFT FIELD DAN DAILEY - ANNE BANCROFT LLOYD BRIDGES BILLY CHAPIN'

Advertisement for the movie 'Feudin' and Fussin'' starring Donald O'Connor. Text: 'TEXAS SATURDAY NITE - SUNDAY MATINEE 40c SUMMER BARGAIN PRICES 40c HE WAS A TRAVELING SALESMAN... FEUDIN' and FUSSIN' DONALD O'CONNOR'

Advertisement for the movie 'Son of Belle Starr' starring Keith Larsen and Donna Marie. Text: 'SUNDAY MONDAY 8:30 Is Show Time HE RIPPED A JAGGED SCAR ACROSS THE FACE OF THE WEST! SON OF BELLE STARR KEITH LARSEN - DONNA MARIE'

Advertisement for the movie 'The Model and the Marriage Broker' starring Jeanne Crain and Scott Brady. Text: 'TUESDAY WEDNESDAY 2 - 50c Tickets Will Admit A Car Regardless of Number JEANNE GRAIN THE MODEL and the MARRIAGE BROKER SCOTT BRADY'

Advertisement for a Fire Works Display. Text: 'SPECIAL Mid-Nite Prevue SATURDAY, JULY 3rd BIG Fire Works Display'

Large advertisement for Wallace Buick Co. featuring a cartoon character and a car. Text: 'If You're Driving Your Car ON VACATION Let us give you a few helpful hints before you leave. BE SURE... And drive it to our modern garage for a complete checkup before you get on the road. BE SAFE... all during your vacation and summer driving. BE SATISFIED... with the extra power and better performance of your car. Wallace Buick Co. 142 N. Miles Phone 11'

AP NEWSFEATURES COMICS

WOODSTOCK-A-DIZES

IT'S ANTI-FREEZE SOLUTION - THE WATER'S AWFULLY COLD!!



SHE'S ALWAYS PUTTING ON AIRS -- AND THAT'S ABOUT ALL!!



I GO WITH AN ARCHITECT, AND THOSE ARE HIS BLUE PRINTS!!



NO WONDER YOU CAN'T SWIM, MR. CARSON --- YOU'RE LOADED!!



WELL MY GOODNESS, IF IT ISN'T GENERAL BIXBY!!



And Don't forget --- Here you get extra Value in

Gunn Bros. Thrift Stamps

The Sunday Brand

Hereford, Texas

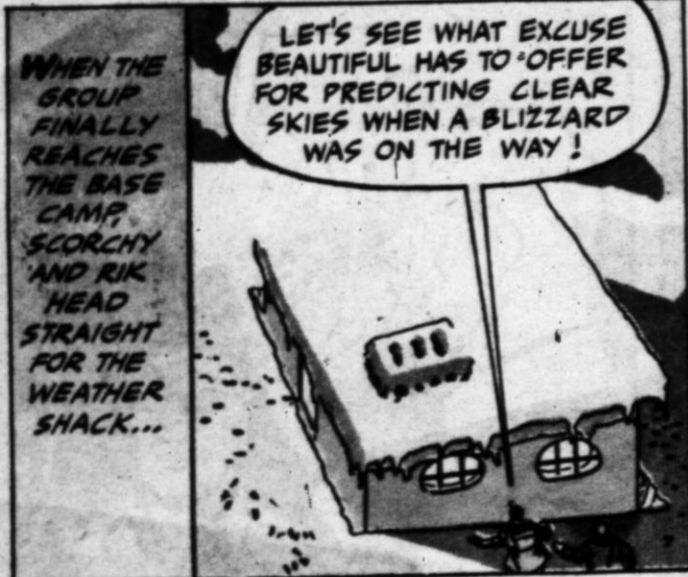
COMICS SECTION

Our Slogan: "More People—More Farms"

SUNDAY, JUNE 27, 1954



HAVING BUILT A SUPPLY CAMP ON THE LOWER SLOPES OF SNOWMASS IN PREPARATION FOR THE FINAL CLIMB, SCORCHY, RIK, AND THE OTHERS ARE ATTACKED BY THE SPACESHIP FROM GANOID. THEY ARE RAKED WITH THE FLAMES FROM ITS SEARING JETS...



HERE'S FOOD FUN ON A BUDGET!

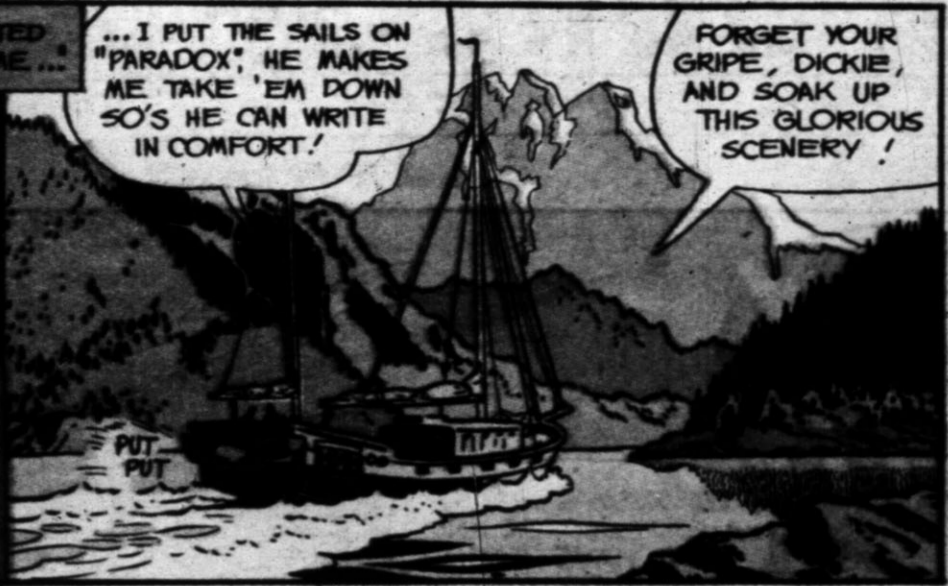
HECK, DAN, MR. FLEMINGWAY APPOINTED ME SAILING MASTER! BUT EVERY TIME...

DICKIE DARE

by 

...I PUT THE SAILS ON "PARADOX", HE MAKES ME TAKE 'EM DOWN SO'S HE CAN WRITE IN COMFORT!

FORGET YOUR GRIPE, DICKIE, AND SOAK UP THIS GLORIOUS SCENERY!



I'VE FINISHED WRITING, BOYS - LET'S TALK OVER THE PICTURE WE'VE COME NORTH TO SHOOT...



WHAT DOES THAT TITLE "TERROR" MEAN, MR. FLEMINGWAY?

HERE'S A STILL OF AN ALASKAN BROWN BEAR...



...PICTURE YOUR PAL, DAN, FACING HIM ARMED WITH A WOOD CLUB...

AND YOU SHOULD GET A VERY ROUGH IDEA!



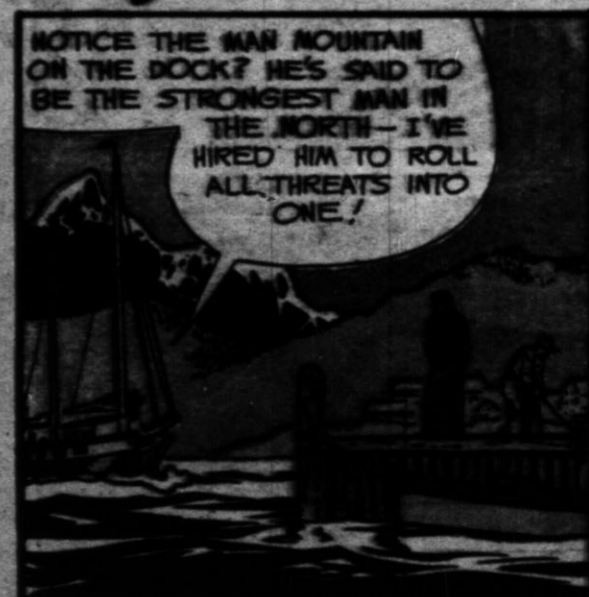
DAN WILL BE ATTACKED BY MOOSE - BROWN BEAR - WOLVES - AND...

SEE THAT TOWN WE'RE COMING TO? IT'S WHERE WE TIE UP...



WELL, "BRUTE", THINK YOU COULD TEAR THIS TRIFLING SIX-FOOTER INTO LITTLE QUIVERING PIECES?

EASY!!



NOTICE THE MAN MOUNTAIN ON THE DOCK? HE'S SAID TO BE THE STRONGEST MAN IN THE NORTH - I'VE HIRED HIM TO ROLL ALL THREATS INTO ONE!

LITTLE MOON FOLKS

LET'S TRY THIS ONE NEXT... YOU HOLD IT, GHOSTY, WHILE I LIGHT IT!

OKAY! I'LL HOLD IT TIGHT!

THIS IS THE FIRST TIME WE'VE EVER HAD ONE LIKE THIS!

YEAH! HAR! WONDER WHAT IT'LL DO?



SUNNY!! A TORPEDO, WITH LEGS, JUST FLEW IN MY FRONT DOOR AND OUT MY BACK WINDOW... GOING NINETY MILES AN HOUR!!



HA! THAT MUSTA BEEN GHOSTY... HE WAS HANGING ONTO A "NEW TYPE FIRECRACKER" WHEN I LIT IT... DID HE GET HURT?

NO, BUT HE WILL BE—



-IF HE DON'T BRING BACK THE LEMON PIE HE SNATCHED UP, ON HIS WAY THROUGH MY KITCHEN...



HOMER HOOPEE

HECTOR! I SEE YOU UP IN THAT APPLE TREE, YOU'VE BEEN RAIDING IT ALL SUMMER!

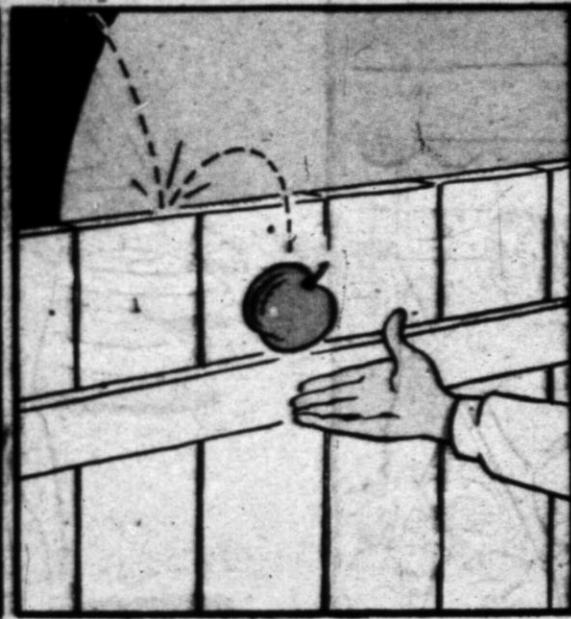


I WAS JUST TRYING TO SHAKE DOWN THE LAST APPLE, DAD.



IT'S HIGH TIME YOU LEARN TO SHARE WITH OTHER PEOPLE!

I'VE HAD MY EYE ON THAT APPLE, TOO!



SPORT SLANTS

- ON TRAINING GRINDS.



Rocky
MARCIANO

BOXED 240 ROUNDS IN TRAINING FOR HIS SECOND BOUT WITH JERSEY JOE WALCOTT - A FIGHT THAT LASTED ONLY 2 MIN. 25 SEC.

Veikko
KRONEN

- THE WINNER OF THE 1954 BOSTON MARATHON TRAINED BY RUNNING 30 MILES A DAY, SEVEN DAYS A WEEK - ABOUT 10,000 MILES A YEAR.

MEMORY MIRROR

THIS CINCINNATI BATTING CHAMPION OF 1917 USED THE HOLD-OUT DODGE TO AVOID THE LONG SPRING TRAINING GRIND IN THE SOUTH.

Howdy do
HOLD IT UP TO A MIRROR.

MAJOR LEAGUE SPRING TRAINING IS A REAL GRIND WITH ITS 30-GAME EXHIBITION SCHEDULES AND OVER-NIGHT JUMPS



6-27-54

PAID

© 1954



And Don't forget --- Here you get extra Value in

Gunn Bros. Thrift Stamps



by
RBFULLER

King Corry has decided to return home and spend the rest of his vacation counting the money in the treasure chest... but now it's morning, and...



GIDDAP, NELLIE! THAT'S A ROYAL COMMAND!

IT'S NO USE, YOUR MAJESTY! SHE'S POOPED FROM CARRYING YOU AND ME AND THAT CHEST!



SHE'S POOPED?! HOW ABOUT ME? MY ARMS AND LEGS ARE COMPLETELY NUMB!

HERE COMES SOMEBODY! MAYBE...



HAVING TROUBLE?

I'LL SAY!...



MY HORSE IS BALKY!

HMM... I'VE GOT A ROPE, AND I'LL GIVE YOU A TOW FOR FIVE BUCKS!



OR HAVEN'T YOU GOT ANY MONEY?

HAVE WE GOT ANY MONEY?! DID YOU HEAR HIM, OAKY? HA, HA, HA!

YEH, I HEARD HIM! HA, HA, HA!



A FEW MINUTES LATER...

WHERE SHALL I TAKE YOU?

TO THE ROYAL CASTLE!



AND STILL LATER...

HEY, MISTER! YOU'RE TAKING THE LONGEST WAY TO THE ROYAL CASTLE!

WHAT DO YOU CARE AS LONG AS YOU'RE BEING TAKEN?



WHOA, MABEL!



MY CHEST!



YOU DID THAT ON PURPOSE!

SURE, I DID! I'M A DOCTOR, AND I WANT TO EXAMINE YOUR CHEST!

HERE'S FOOD FUN ON A BUDGET!

THINGS TO COME

FLIGHT AT UP TO 110 MILES PER HOUR AND GROUND TRAVEL AT 45 IS EXPECTED OF AN "AIR SCOOTER" RECENTLY INVENTED. FULL SCALE PRODUCTION MODELS MAY SELL FOR APPROXIMATELY \$1000.

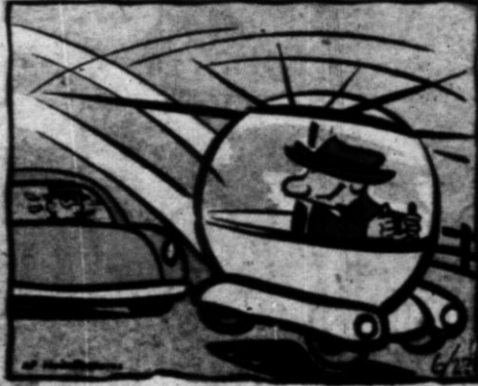


THIS "FLYIN' FISHBOWL" YOU "SAW"—DID IT HAVE ANY FISH IN IT?

INVENTIONS NEEDED! SPRING-POWERED RECORD PLAYER BUILT INTO CARRIAGE WOULD PLAY SOFT LULLABIES.



GEORGE
BEEP BEEP



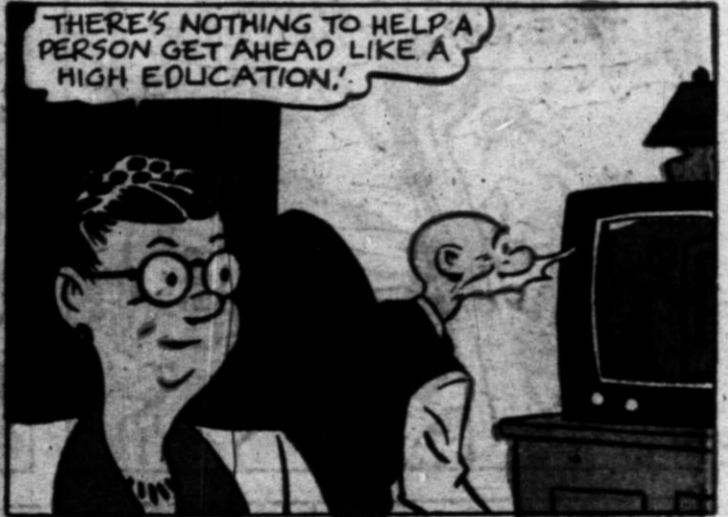
NEIGHBORLY NEIGHBORS



IT'S CERTAINLY WONDERFUL HOW SO MANY HIGH SCHOOL GRADUATES GO ON TO COLLEGE THESE DAYS!



IT'S A FINE THING!



THERE'S NOTHING TO HELP A PERSON GET AHEAD LIKE A HIGH EDUCATION!



NO, I DON'T SUPPOSE THERE IS—



—UNLESS IT'S A LOWER NECKLINE!



PETERS!!

WATSY

AP Newsfeatures in **Hollywood**
by Bill Oyer

MAJ. CEDWIC **BASSO** directing



BAND CONCERT
FREE TO THE PUBLIC

THEY'RE SHOOTING IT ON THE SET TODAY, MISS PRIMM!

HOW LOVELY!... I HAVE FOND MEMORIES OF THE OLD-FASHIONED BAND CONCERT!



GUESS I'LL GO HAVE A MILKSHAKE!

WHAT?... AND MISS THE SOUL-STIRRING MUSIC OF MAJOR BASSO'S BAND!!



YOU'LL THRILL AND TINGLE AT THE BRISTLING PATRIOTIC NUMBERS YOU HEAR!... THEY WILL MAKE YOU WANT TO MARCH!!

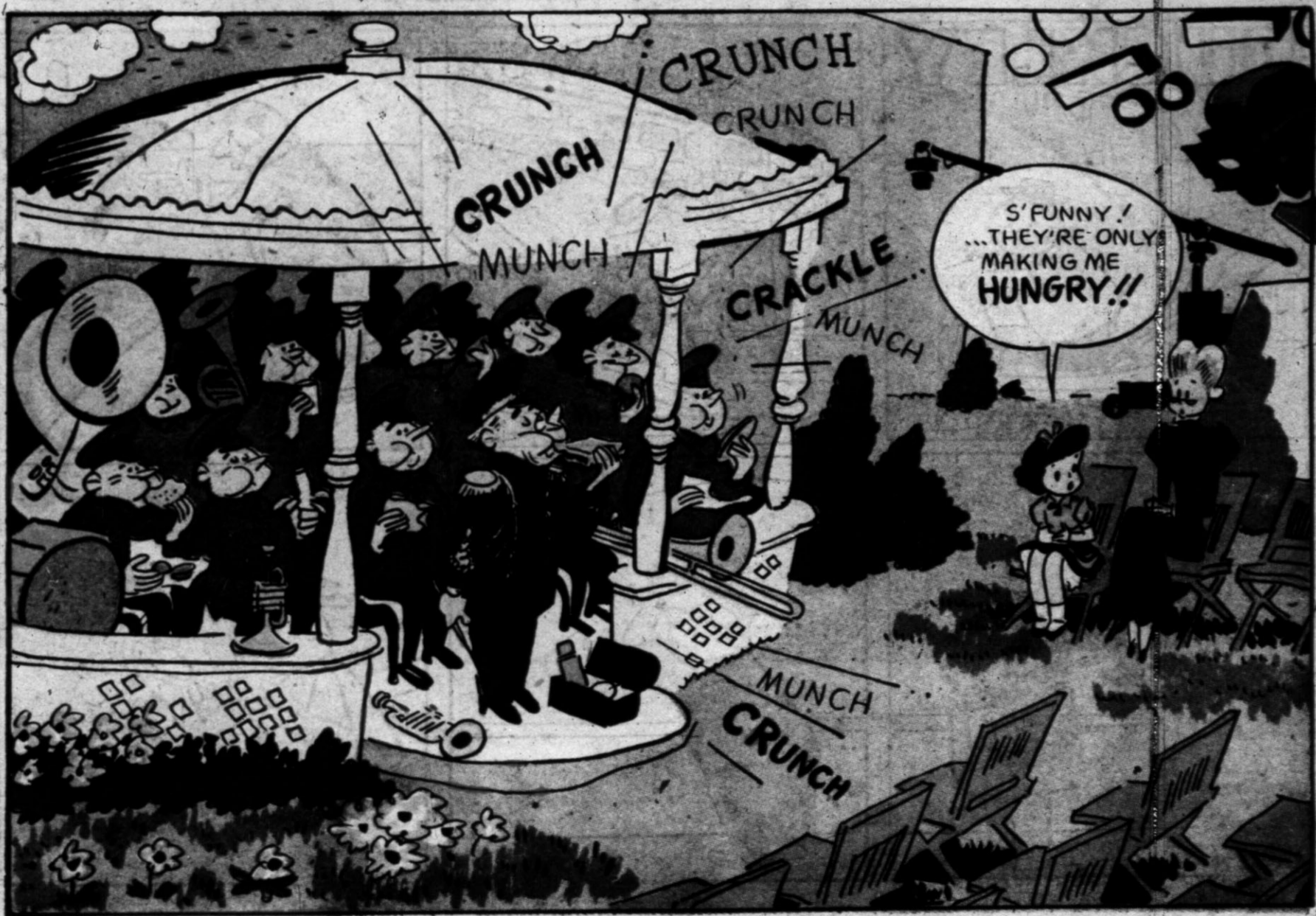


EVERYBODY TAKE A SHORT BREAK FOR LUNCH!!



CRUNCH CRUNCH CRUNCH CRACKLE MUNCH MUNCH MUNCH CRUNCH

S' FUNNY! ...THEY'RE ONLY MAKING ME HUNGRY!!



Right Food for Man's World

By CHARLES MERCER

MANY PEOPLE seem to believe these days that the "average" American male is a fellow with jaded taste-buds who dashes home from work, dons an apron and slings together a soulful shishkebab before you can say "en brochette."

I disagree. I believe that I represent the dietary case of the "average" American male.

I eat like a horse, but I can't cook. The last time I tried to fry an egg sunnyside up it looked like the sun trying to shine through a New York smog and was tough as the pavement of Broadway. I am the guy who looked for a hamburger in Paris. At the Savoy, in London I told them to skip the sauce. In Manila's Chinese quarter I brushed aside the preferred bird's-nests and begged for a steak.

Let's face it. Gourmets hate me. I'm a low-brow about my stomach.

NOW MY argument, Madame, is that your husband is sort of like me. If he hasn't mentioned it, probably it's because he's in a physically and morally weakened condition from all that lobster fra diavolo and arroz con pollo you've been feeding him.

I love the United Nations, the North Atlantic Treaty nations, the East both Near and Far. All men are my brothers. But at risk of being branded a narrow nationalist I'd like to speak a good word for plain American food.

Here's to beef, as available everywhere, and to ham, as cured in both Kansas and the Shenandoah Valley among many other places. And here's to cheddar cheese, both mild and nippy. Let's not forget a score of vegetables when served without slop. Let's remember our friend the fish when he comes plainly from the grill. Then, too, there's the clam who reached his highest point of evolution in the Boston chowder (none of your Manhattan chowders discolored with to-



matoes, but just plain chowder with clams visible and ship's biscuit afloat).
Have you ever wondered what happened to the beef stew, with tender, juicy chunks of meat and a few big chunks of carrot and some onions and potatoes in it? Well, I'll tell you, it's over at our house. Come on around some night and you can have some.

On the side you'll get a thick chunk from the green, crisp head of that noble vegetable the lettuce. My wife finally has learned what to put on that lettuce for me. She is, incidentally, a superb cook who sometimes seems reduced to the status of a zoo keeper—feeding the animal enough to prevent him from turning savage.

In times past she has performed all kinds of miracles

with herbs and so forth to make various dressings that could proudly hold up their heads on either bank of the Seine. But I didn't like 'em. I'd taste 'em the next morning. And I don't like to taste anything the next morning except bacon or ham and eggs and toast and fruit juice and coffee.

So she finally concocted a dressing I like on the plain chunk of lettuce. If I have this right, it consists of mixing a little mayonnaise and ketchup with a dash of vinegar and a bit of mustard and a sprinkling of celery salt. That's all. But I love it.

WHEN I told a young lady about this simple mixture of simple condiments which de-

lights my gross palate, she shuddered and said, "You must be the sort of guy who puts ketchup on steak."

Only if the steak deserves it, Madame. If I ever have to boil and eat my shoes I'll put ketchup on them too.

While in the confessional mood let me state that I do like ketchup on hamburger. But the important point is that I love hamburger—also meat loaf and meat balls and spaghetti and hash, both the wet and dry varieties. I love these things, that is, when my wife cooks them.

As you can see, I surely do adore the beef. Tongue, liver, heart, nearly all parts of the cow have nourished me. While I lean heavily toward the good steak, served plain without butter or sauce or any condiment but salt,

there is much to be said for the standing rib. The standing rib is especially good the second day (if there's any left). Carve it into thick slices, warm in the gravy, place between two slices of bread, ladle out a great mound of creamy mashed potatoes and pour more gravy over all.

Perhaps, ladies, this revolts you as much as it does my wife. But ignore the dietitian and ask your husband what he thinks of it. Chances are the poor chap has been ducking down side streets for years looking for one of those old-fashioned plates.

NOW LET me dispose of the fish according to my taste. To my way of thinking, if you have to slop up a fish with sauce and junk, throw it out. There are only two kinds of fish: the freshwater pan fries like the trout, which you caught this morning; and those salt water noblemen, the swordfish and the halibut.

Take a broad slice of swordfish, rinse it well in cold water, then grill it with salt, pepper and the juice of one lemon. Butter? I want to taste swordfish, not butter. Let the Russiaris have the butter.

You say you can't eat a baked potato without butter? I say take a large potato, drill a couple of holes in it and pack the holes with cheese. Then wrap it in aluminum foil and whether you bake it in the oven or outdoors in the ashes, you'll never forget it.

So this male's eating preferences sound like a fat man's paradise, do they? Well, let's set the record straight.

Several years of feeding this walrus has caused my wife to lose many pounds—doubtless from anxiety. But what about the walrus?

Between a big breakfast and a big dinner I usually don't give a darn about eating lunch. After several years of this diet I've gained only six pounds. I weigh in at 150. I may drop dead before nightfall, but as of the moment I feel fine.

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Hereford, Texas, Sunday, June 27, 1954

SECTION THREE

Cook Book



An Associated Press

HERE'S FOOD FUN ON A BUDGET!

A Man's Touch in the Kitchen



By VIVIAN BROWN

WHEN man stepped over the threshold of the kitchen it was a great day for women. The male is not tolerant of the shortcomings of mechanical appliances. He strives for efficiency.

New kitchen gimmicks reflect the ingenuity of modern man. Some have been put to practical use and are on the market; others are on the "futures" list. A toaster that pops out of a stove is still in the "dream stage" but many a woman has muttered "why didn't somebody think of that before." And an insulated cupboard is shown as the refrigerator-freezer of the future.

You'll find revolving shelves in other refrigerators, pastel colored exteriors, some that may be covered in fabric, ice cube makers that replenish automatically, a refrigerator door that opens from either side.

There are duo clothes washers and dryers, one with a knees-latch. Ranges include plug-in surface griddle and broilers, rotisseries and corn poppers as new features.

Small kitchen aids include coffee savers, tea makers, potato cutters, garlic pressers, rice flufflers, electric chafing dishes. Kitchen storage cabinets have built-in mixer grinders, slots for trays and a multitude of other handy items.

The modern kitchen has taken on glamorous airs, and once again the trend is toward comfort as well as utility. Many kitchens include Early American furnishings. The round table and captain's chair have been rejuvenated for 20th century living.

YOU CAN DREAM, CAN'T YOU?—This refrigerator-freezer (left) has a 10 cubic foot capacity, includes vegetable bins, shelves, automatic defrosting. It sets above counter tops as a wall cabinet, but won't be available for a while.



COFFEE SAYER—Helps eliminate moisture, delivers measured amounts, fits in refrigerator.



EASY TEA TIME—This glass tea maker has stainless steel basket, controls leaves and brewing time.



ELECTRIC CHAFING DISH—The modern trend to buffet service makes it an ideal table accessory. Available in three styles.



POTATO CUTTER—It turns out 25 French fries in one stroke. Little pressure is necessary. Stainless cutter may be removed.

Of Course I Enjoy Cooking

And Now I Have Plenty of time to do so since I started sending my wash to

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And Dry Cleaners**

And on top of that,
they get my clothes



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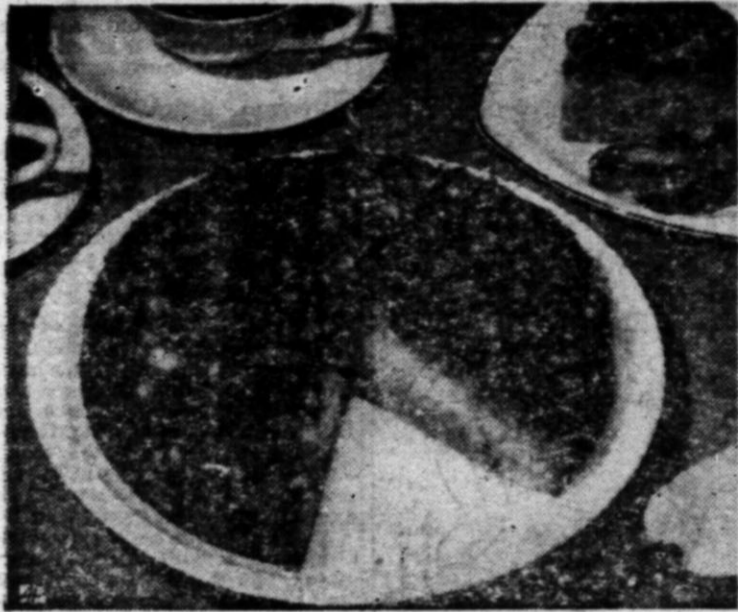
and they charge so little

LADIES -- you too will have more time for things you enjoy when you send your clothes to

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Phone 288

Upside-Down Cake Fills Bill for Money Saving



UPSIDE-DOWN COFFEE CAKE with pineapple and cherry layer.

By CECILY BROWNSTONE
Associated Press Food Editor

WHEN MONEY-*SAVING* plans make layer cakes with cream fillings and rich frostings taboo, call on quick breads. There's something about such a bread, fresh from the oven, that pleases men as well as women.

UPSIDE-DOWN COFFEE CAKE

Ingredients: ¼ cup butter or margarine (melted), ¼ cup firmly-packed brown sugar, ¼ teaspoon cinnamon, one 9-ounce can crushed pineapple (drained), 9 maraschino cherries (quartered), 1 cup sifted flour, 4 teaspoons baking powder, 2 tablespoons sugar, ¾ teaspoon salt, 1 cup corn meal, 1 egg (beaten), ¼ cup butter or margarine (melted), 1 cup milk.

Method: Mix ¼ cup melted butter, brown sugar and cinnamon; spread in bottom of a 9-inch round layer or an 8-inch square cake pan. Sprinkle evenly with pineapple and cherries. To make batter: sift flour, baking powder, sugar and salt together. Mix in corn meal thoroughly. Mix beaten egg, ¼ cup melted butter and milk; add to dry ingredients; stir only until dry ingredients are well moistened. Pour over pineapple and bake in a moderate (375F) oven 30 to 35 minutes.

Salads for Hot Days

By CECILY BROWNSTONE
AP Food Editor

COOLED SALADS keep cooks comfortable on hot days. They can be prepared in the morning, before the heat of the day gets most intense, and they'll look inviting and taste delectable when you serve them for lunch or supper.

A Cottage Cheese Ring with Fresh Vegetables makes a wonderful luncheon salad. The cheese is molded with unflavored gelatin and other good things. At noon, all you have to do is to turn out the molds on lettuce and add tomatoes, cucumbers and celery. Serve the salad with Melba toast and small slices of buttered salty rye bread if you want good flavor contrast.

Fruit plates look and taste gorgeous when you team orange sections with grapes, cherries, apples, bananas and peaches. But when you top the plates with a divine Cream Dressing—why, that's an even better story.

This recipe for Cream Dressing calls for toasted slivered almonds; these wonderful crisp tidbits come in handy little cans nowadays. After you open the can, press the top back tightly, and keep the remaining nuts in the covered can in the refrigerator. They'll stay fresh indefinitely this way.

You'll notice both these recipes call for cottage cheese—that good provider of protein, vitamins and minerals. But there's another point in favor of cottage cheese—it's an economical way of supplying your family with these necessary nutrients.

In planning summer meals, don't forget how good seasoned cottage cheese is when it's used for stuffing tomatoes. Or how



SUMMER SALADS keep cook, family and guests cool.

delightful it tastes heaped in the center of a slice of fresh pineapple and garnished with water cress.

COTTAGE CHEESE RING

Ingredients: 2 cups creamed cottage cheese, ¼ teaspoon salt, 1 teaspoon sugar, 1 tablespoon lemon juice, ½ cup light cream, 2 tablespoons chives, 1 envelope unflavored gelatin, ¼ cup cold water, lettuce, tomatoes, cucumber, celery.

Method: Mix cottage cheese, salt, sugar, lemon juice, cream and chives. Sprinkle gelatin over the water and let stand until softened. Place over boiling water until dissolved; stir into cheese mixture. Pour into 6 individual molds that have been rinsed with cold water. Chill

until firm. Turn out on lettuce. Arrange tomato wedges, cucumber slices and celery on plate with mold. Makes 6 servings.

FRUIT PLATE WITH CREAM DRESSING

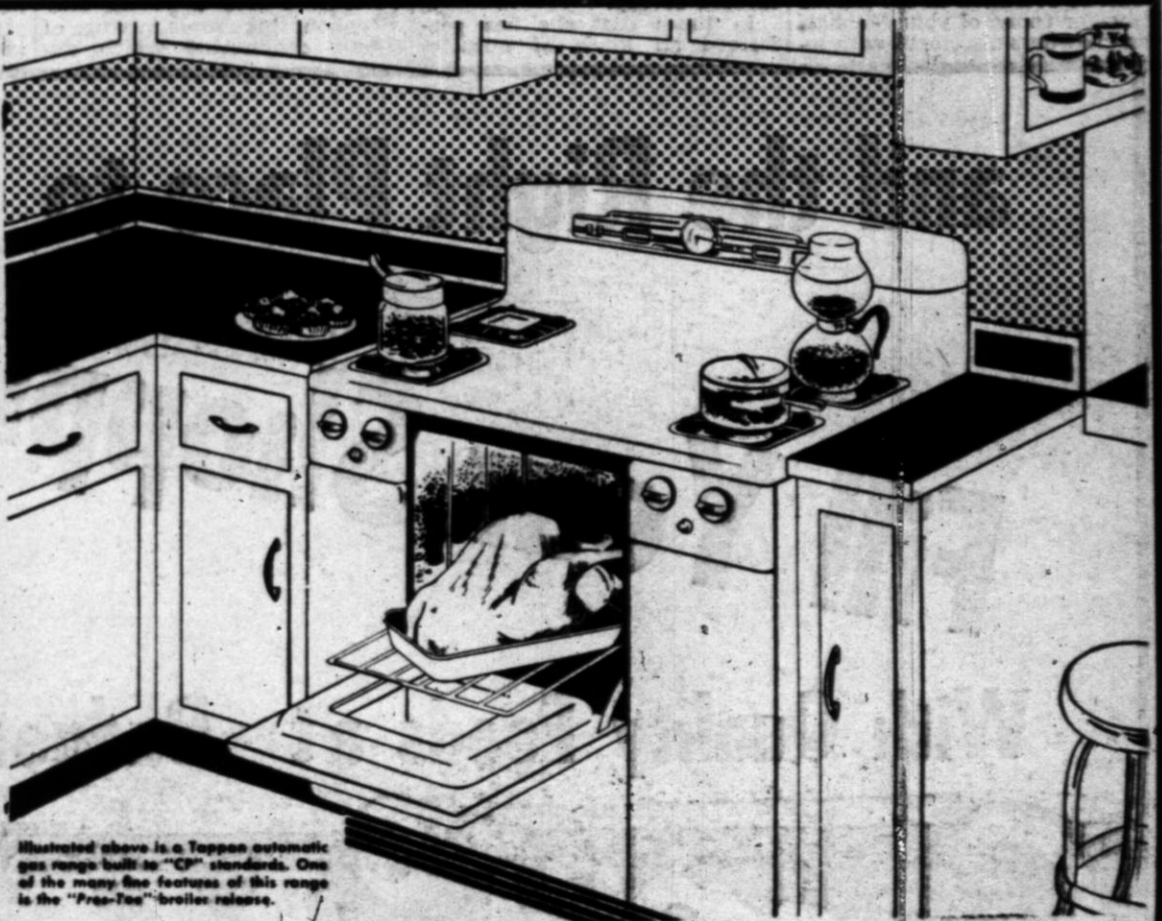
Ingredients: 1 cup creamed cottage cheese, ½ cup dairy sour cream or heavy sweet cream, 2 tablespoons lemon juice, 2 tablespoons sugar, ¼ teaspoon salt, ¼ teaspoon almond extract, ¼ cup slivered toasted blanched almonds, fresh fruit, salad greens.

Method: Beat cheese until creamy. Stir in cream, lemon juice, sugar, salt, and almond extract. Arrange fruit on salad greens. Put dressing in gravy boat and sprinkle with almonds. Makes enough dressing for 6 fruit plates.

*Modern today...
Modern tomorrow...*

The Completely AUTOMATIC Gas Range!

It's easy to be a good cook when you own one of the new automatic gas ranges built to "CP" standards. You can enjoy perfect cooking every time. Accurately controlled temperatures and super-insulation assure you of constant, even heat so necessary for dependable oven cookery. See your gas range dealer today. Buy an automatic gas range built to "CP" standards and enjoy cooking perfection. No range is more automatic.



Illustrated above is a Topcon automatic gas range built to "CP" standards. One of the many fine features of this range is the "Pre-Test" broiler release.

Summer week ends are the time to have fun, so try these easy tempting coolers for "unlaxing."

ICE CREAM COOLER

Fill tall glasses with scoops of vanilla ice cream. Over this pour a bottled fruit drink or set out an assortment of bottles to let each one fix his own.

For variety try grape juice, orangeade, ginger ale, root beer, a cola, chocolate drink or any of the popular fruit drinks.

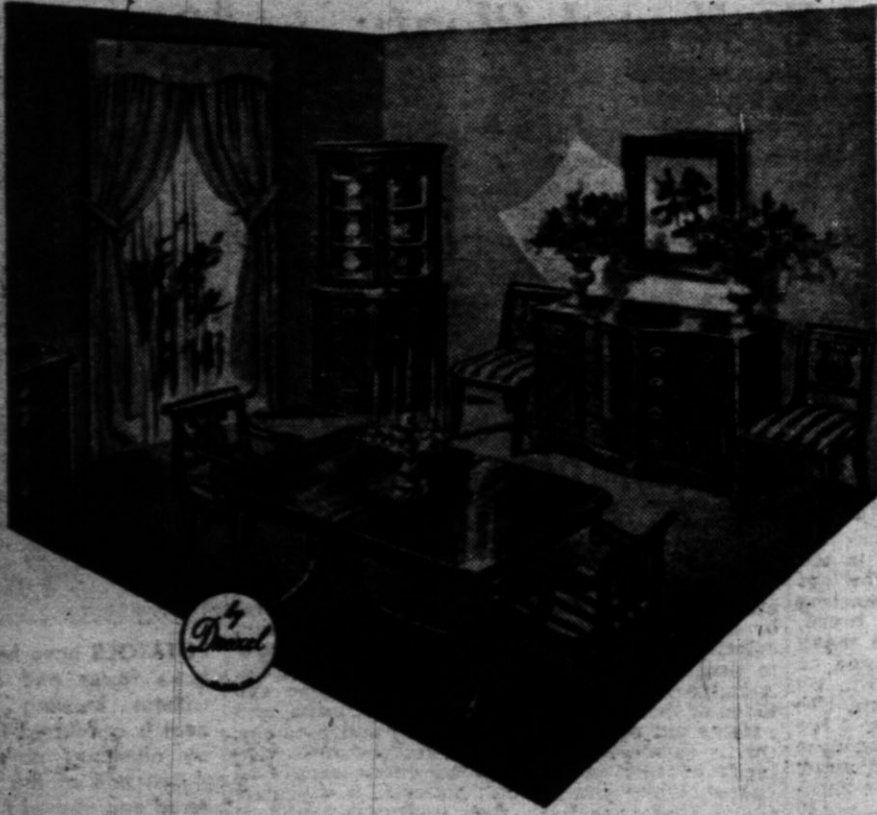
CHOCOLATE SHAKE

For each milk shake, use 1 cup chilled milk, ¼ cup cold chocolate sauce, and a big scoop of ice cream. Mix to the consistency of thick cream with an egg beater, an electric mixer or blender. Pour into a tall glass and serve at once.

Pioneer Natural Gas Company
FUEL FOR A GROWING EMPIRE

Open-Stock Dining Room . . .

By DREXEL



Table



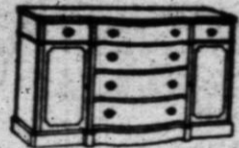
Serving Table



China



Chest Server



Buffet

You get the same fine extras in the Travis Court dining room, too! Many of these pieces serve dual purposes - - one now, and one for the time when your needs and your wishes change. A buffet that works as a dresser, and vice versa . . . a china that you can use later as a secretary. Here is true value as well as true beauty!

Drop by today and see for yourself
you'll be pleased with these Travis Court
groups. Both nationally advertised.



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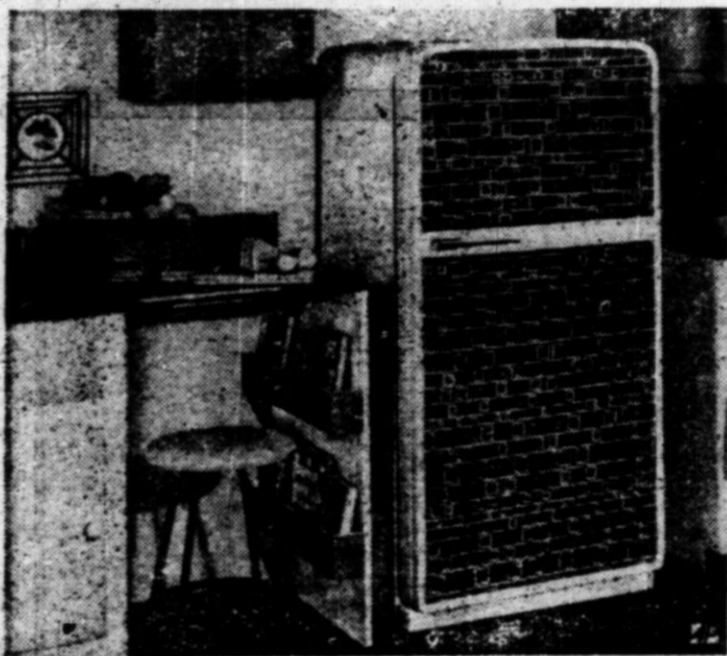
WONDERS FOR THE KITCHEN are being produced by science. Some are already available—others coming. Here are a few:



KITCHEN OF THE FUTURE—It's still in the dream stage, but this experimental range has an elevator oven that can be raised and lowered, a pop-up toaster, a built-in rotisserie, Dutch ovens and automatic push button controls.



KEEP IT HOT—This carafe over a single burner keeps your coffee at the right temperature and serves individual cups.



KITCHEN GLAMOR—It takes less than 1½ yards of fabric to decorate this white refrigerator. Two-tone effects can be achieved. Change the color scheme whenever you prefer.



QUICK THIRST QUENCHER—Press the glass on this refrigerator door and ice-cold bottled drinks pop out. Presto!



A LAZY SUSAN in your refrigerator, this stack of semi-circular shelves rotates outward to give you easy accessibility.

Now You Can Cook at the Table

WILL CULINARY WONDERS never cease? Now come electric skillets to take the guesswork out of cooking, produce memorable dishes, sure results.

Electric skillets fit right into our modern serving ways. You can bring the skillet right to the table—whether you are in the dining room or on the porch. Stunning looking, with its streamlined features, this skillet is a distinct addition to any table.

Every meal can benefit from the electric skillet—beginning with breakfast. Canadian bacon, plain bacon, pork sausage, or ham on the morning menu? Then cook them in the skillet in the kitchen; pour off the excess fat and bring the skillet to the table to prepare eggs in front of the family and guests. Fried, scrambled, an omelet—any style you want.

Just to think of the braised main dishes you can prepare easily in the electric skillet makes a cook's heart grow lighter. Once you've browned the meat or poultry, all you have to do is add the liquid for braising, turn the heat regulator to the proper temperature, cover, and set the kitchen timer. You won't have to peek inside the skillet until you're ready to serve. Swiss steak and curries are only a few of the braised dishes that skillet-cook magnificently.

Want your vegetables to be cooked to perfection? Try them skillet-style. Such a small amount of liquid is needed because of the tight-fitting cover and even distribution of heat. There is little evaporation

and loss of flavor, vitamins and minerals.

Yes, and you can bake desserts in the skillet, too! Everything from crepes suzette to blueberry cobbler.

We know only one thing better than an electric skillet for family and company meals—two of them!

IF YOU have an electric skillet, do try this choice recipe. If not, temporize with it in your ordinary skillet on your range. You couldn't possibly have chicken taste more savory than it does when prepared this way!

The heat settings and timings given in this recipe are approximate; vary them according to how well browned and how well done your family likes its poultry.

SKILLET CHICKEN

Ingredients: One 2½ to 3 pound ready-to-cook broiler-fryer, flour, 4 tablespoons butter or margarine, 1 medium-size onion (finely diced), 1 green pepper (finely diced), 1 canned pimento (cut in thin strips), one 3-ounce can broiled mushrooms, whole or sliced, 2 tablespoons minced parsley, 1 teaspoon salt, ¼ teaspoon pepper, 1 bouillon cube dissolved in 1½ cups hot water, ½ cup cooking sherry, ½ cup



COMPANY SKILLET—A surefire success in a new appliance.

light cream, ½ cup liquid from mushroom can plus water.

Method: Have chicken cut in serving-size pieces; 2 drumsticks, 2 thighs, 2 wings, 2 portions of breast. Preheat electric skillet at 3½. Sprinkle chicken with flour. Add butter to skillet. Brown chicken on all sides—about 10 minutes. Meanwhile mix onion, pepper, pimento, drained mushrooms, parsley, salt, pepper and 1 cup of bouillon; add to chicken. Cover skillet; turn to 4 heat setting and cook 10 minutes.

Turn chicken pieces with spatula, add remaining ½ cup bouillon and sherry; cover skillet and turn heat to 3½. Cook until chicken is tender—about 30 minutes. Turn chicken once or twice during cooking. When done, with wooden spoon scrape up browned particles at bottom of pan. Add cream and mixture of mushroom liquid and water; set heat at 5. Cook 3 to 5 minutes until sauce is blended, stirring constantly. Serve directly from skillet. Makes 4 generous servings.

Some Things To Know About Bread Crumbs

KNOW HOW to bread veal chops? Dip the chops in seasoned flour, then in a little milk or buttermilk mixed with beaten egg, and finally in fine dry bread crumbs. Fry slowly in a little fat in a skillet until the chops are thoroughly cooked, covering the pan part of the time.

Breading chops helps to keep them from shrinking, and the meat prepared in this way is delicious, too.

For a topping for chicken or turkey pie, mix an equal amount of fine dry bread crumbs with grated cheddar cheese. This is a man's idea, and a good one!

Packaged bread crumbs are uniformly fine and keep well for two or three months. The crumbs are made from ground-up toast; the secret of their keeping quality is that they are bone-dry.

FRUIT SALAD PARTNER

A nut loaf is a good accompaniment to a fruit salad. The loaf will last a while if you keep it wrapped in foil and store it in your refrigerator. When you get toward the end of the loaf, try buttering the last slices and toast them under the broiler.

GOOD WITH LAMB

Put a bit of mint jelly in the cavities of canned pear halves; serve with roast leg of lamb or broiled lamb chops.

Here's ONE Way To Save Travel Expense...



It's Smart Business
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With People
You Know

Another, BETTER way to shop AT HOME at your Community Merchants. Not only do you save on sensibly priced merchandise in the widest possible selections; you also save wear and tear on your nerves and temper.

So, don't make shopping a tiresome safari to distant places. Make it fun and make your next shopping jaunt truly pleasant. Shop at your Community Merchants and save the difference!

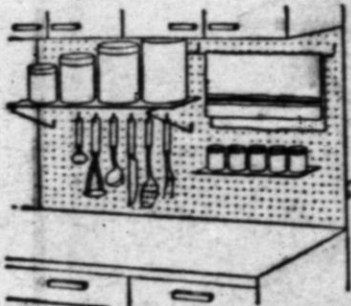
Merchandise Selections

Were Never Better

**SHOP
AT
HOME**

Here's Food Fun on a Budget

Here's a Handy Do-It-Yourself Kitchen Trick



HANG THINGS anywhere this way.

HAVING a kitchen tool, utensil or ingredient within easy reach is a secret to happy cooking. The home handyman can do much to make this possible by erecting a panel of perforated hardboard—a material available by the sheet at all well-stocked lumber yards.

When mounted on strips, these panels accommodate patent hooks for shelves and utensils. Their positions and arrangement can be changed at will. Paint the panel to match the kitchen.

If You Have More Time than Money, You Still Can Eat Well and Plenty

By CECILY BROWNSTONE
Associated Press Food Editor

YOU HAVE MORE TIME THAN MONEY? Then use your time to help out your budget—to make your family's meals taste delicious and wholesome, look gay and inviting. Spend time shopping. Watch out for the best food buys of the week. Make your menus changeable. You'll probably find "specials" on foods you've never used. Never mind if they are new to you, try them. Develop cooking skill and make your meals interesting, your money stretch.

Look out for alternate foods. There is evaporated and non-fat dry milk as well as fresh—and budget-wise cooks use all three forms. They know, too, that both evaporated and non-fat dry milk can be whipped. Brown eggs cheaper than white in your neighborhood? Buy the brown; the color of an egg does not affect its flavor or food value. Meat? There's more than steak, chops and roasts on the hoof! Learn to use thrifty cuts; they may need long and careful cooking—but didn't you say you had more time than cash? Do you put fish on your menus often? Find regional varieties that are modest in cost.

Take time to save food. Saving money in the kitchen is a long-range project. If you throw out crusts of bread every week, you'll end by wasting pounds of bread every year. Dry the bread, grind it into crumbs, and use to extend many dishes. Never pour the liquid from canned or cooked vegetables down the drain; if you do you'll be throwing away valuable nutrients. Use the liquid in soups, sauces and gravies. Save beef, chicken, duck and ham fat; take the time to render them. These fats may be used many ways. Cook bacon over low heat so those drippings are pale in color, fresh and sweet—ready to use.

Grow herbs. In summer, herbs can take their place in the garden; in winter, they can grow in pots indoors. Or warm weather's bounty may be dried for later use. Herbs make many low-cost dishes entrancing. Know how marvelous fresh chopped dill tastes in a simple sauce over ordinary fish fillets? How basil in tomato dishes or a salad will make your tasters ask for more? Ever put rosemary on cube steaks?

Use spices to give foods zest. Take the time to rub a little chili powder into a pot roast before browning. Know the tang chili powder gives to French dressing? Or how about celery salt? Have you ever used it in soups, gravies and sauces, with fish?

Spend time making your meals gay, your food attractive. You don't need expensive linen, crystal or silver. Simple place-mats, made at home from colorful cottons, can be changed often, are easy to launder, and add variety and freshness. Arrange food with care. Garnishes and an eye to color help here. For example, paprika and parsley aid pale foods such as fish and potatoes; thrifty casseroles benefit from golden-brown topplings of tiny buttered bread cubes or grated cheese. When you eat out, notice how a professional chef fixes food, then understudy him at home!

Aluminum Nail Carries Heat Inside Potato



POTATOES have been found to bake faster and more evenly without bursting when oven heat is conducted through them by aluminum nails. A special 2-inch nail of this type is buttered and pushed through. Nail-head end to protrude.

Eat, Save and Get Thin on This Diet

Try a Seven-Day Reducing Program, But Get Your Doctor's Approval First

- SUNDAY**
Breakfast
Sliced Orange
Shirred Egg (1) with Diced Ham (1 ounce)
Whole Wheat Toast (1 thin slice)
Butter or Margarine (½ pat)
Coffee
- Luncheon or Supper**
Cold Luncheon Meats (4 ounces)
Broiled Fresh Tomato (or Heated Canned Tomatoes)
Rye Bread (1 slice)
Butter or Margarine (½ pat)
Pear
Skimmed Milk Tea
- Dinner**
Consomme
Roast Beef (4 ounces)
Broccoli
Tossed Green Salad
Pineapple
Skimmed Milk Coffee

(For economy, Roast Beef Tenderloin can be substituted for the Roast Beef. Have a low to medium grade beef tenderloin stripped of fat and connective tissue; roast in a very hot (450F) oven 45 to 50 minutes for a half tenderloin (2 to 3 pounds) or 45 to 60 minutes for a whole tenderloin (4 to 6 pounds).

- MONDAY**
Breakfast
Tomato Juice (3½ ounces)
Soft Cooked Egg (1)
Broiled Ham (1 ounce)
Toast (1 thin slice)
Butter or Margarine (½ pat)
Coffee
- Lunch**
Cold Roast Beef (4 ounces lean meat)
Carrots (½ cup)
Cabbage Salad
Bread (1 thin slice)
Butter or Margarine (½ pat)
Cherries—canned without sugar (½ cup)
- Dinner**
Clear Broth
Baked Green Liver (7 ounces)
Green Beans (½ cup)
Head Lettuce Salad
Whole Wheat Bread (1 thin slice)
Butter or Margarine (½ pat)
Sliced peaches—canned without sugar (½ cup)
Coffee or Tea



TOO FAT? Try this low-cost, high-protein diet and start to slim.

But no diet should be undertaken without the advice of your doctor. Show this diet to him, and when he gives you the green light, stick to these menus for a week and see how well you feel—and how many pounds you have lost. Consult your doctor, too, about how to stay slim.

This diet is a satisfying one because it features the food favored by so many of us—meat. It is also a nutritious one because it offers high protein and the vitamins and minerals you need every day for good health.

It is not monotonous. But to increase your satisfaction, cut your food into small bites and chew slowly and thoroughly. But do more than eat slowly. Taste and savor the good foods on the diet.

Serve these meals attractively. This is a balanced diet, although it only averages 1,200 to 1,300 calories a day. The menus were prepared to allay hunger, and to provide continuous nutrition, from one meal to another. For this reason, in addition to the protein, some fat is included along with the inevitable carbohydrates of any meal.

Here are variations you may wish to make in these menus. Omit the butter or margarine at lunch or dinner, if you like, and substitute whole milk for the skimmed milk on the diet.

Bread may be omitted and a small muffin, small boiled potato, or an extra serving of green beans or peas substituted for the bread. One-third cup of ice cream or egg custard may be used to replace the fruit dessert and milk in a luncheon or dinner menu.



- TUESDAY**
Breakfast
Grapefruit (½ medium)
Poached Egg (1) on Toast
Broiled Canadian-style Bacon (1 ounce)
Coffee
- Lunch**
Green Pepper (1) Stuffed with Ground Meat (3 ounces)
Red Cabbage and Apple Salad
Rye Bread (1 slice)
Butter or Margarine (½ pat)
Skimmed Milk Tea
- Dinner**
Clear Tomato Bouillon
Broiled Shoulder Lamb Chops (4 ounces lean meat)
Cauliflower (½ cup)
Cucumber Salad
Whole Wheat Bread (1 thin slice)
Butter or Margarine (½ pat)
Plums
Skimmed Milk Coffee

- WEDNESDAY**
Breakfast
Orange Juice
Broiled Ham (1 ounce)
Poached Egg (1) on Toast (1 thin slice)
Coffee
- Lunch**
Frankfurters (2)
Sauerkraut
Rye Bread (1 slice)
Butter or Margarine (½ pat)
Skimmed Milk Tea
- Dinner**
Tongue (4 ounces)
Steamed Spinach (½ cup)
Sliced Tomato Salad
Bread (1 thin slice)
Butter or Margarine (½ pat)
Skimmed Milk Coffee

- THURSDAY**
Breakfast
Grapefruit Juice
Poached Egg (1) on Toast (1 thin slice)
Broiled Canadian-style Bacon (1 ounce)
Coffee
- Lunch**
Hamburger Patty (4 ounces)
Sliced Tomato
Bread (1 thin slice)
Butter or Margarine (½ pat)
Tangerine or Orange
Skimmed Milk Coffee
- Dinner**
Lamb Shanks (4 ounces lean meat)
Broccoli
Pickled Beet Salad
Bread (1 thin slice)
Butter or Margarine (½ pat)
Pear—canned without sugar
Skimmed Milk Coffee

- FRIDAY**
Breakfast
Pineapple Juice
Baked Egg (1)
Broiled Canadian-style Bacon (1 ounce)
Toast (1 thin slice)
Butter or Margarine (½ pat)
Coffee
- Lunch**
Broiled Luncheon Meat (4 ounces)
French Green Beans (½ cup)
Sliced Tomato Salad
Bread (1 thin slice)
Butter or Margarine (½ pat)
Skimmed Milk Tea
- (For a meatless Friday diet, substitute ½-cup Cottage Cheese for Luncheon Meat, but allow two eggs for Breakfast; omit bacon.)
- Dinner**
Consomme
Sliced Chicken (4 ounces)
Baked Eggplant (½ cup)
Tossed Green Salad
Bread (1 thin slice)
Butter or Margarine (½ pat)
Pineapple Chunks—canned without sugar (½ cup)
Skimmed Milk Coffee
- (Broiled Fish Fillets, 4 ounces, may be substituted for the Chicken.)

- SATURDAY**
Breakfast
Tangerine Juice
Soft Cooked Egg (1)
Broiled Ham (1 ounce)
Toast (1 thin slice)
Butter or Margarine (½ pat)
Coffee
- Lunch**
Assorted Cold Meats (4 ounces)
Baked Tomato
Cabbage Salad
Rye Bread (1 slice)
Butter or Margarine (½ pat)
Pear
Skimmed Milk Tea
- Dinner**
Clear Vegetable Soup
Broiled (lean) Steak (4 ounces lean meat)
Potato (1 small)
Baked Onions (½ cup)
Tossed Green Salad
Broiled Grapefruit
Skimmed Milk Coffee
- (For economy, a Pan-Broiled Cube Steak, 4 ounces, may be used on this dinner.)

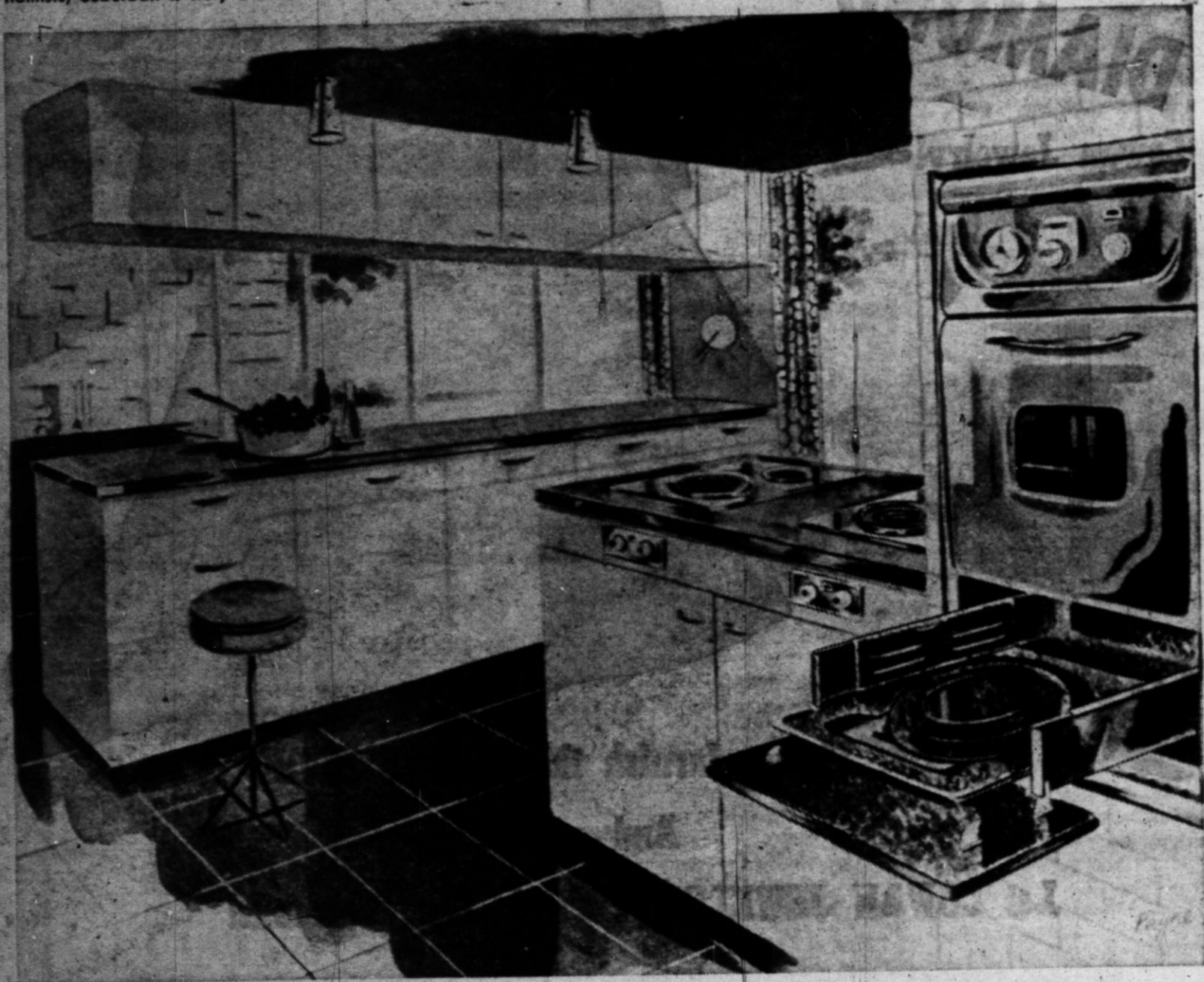
SUBURBAN

the built-in Range that has everything you ever Wanted!

SUBURBAN EXCLUSIVE . . . precision heat control

ASSURES PERFECT BAKING EVERY TIME!

All the guesswork is taken out of cooking with this magnificent Suburban range. Oven is made of one-piece construction, porcelain enameled inside and out, heavily insulated and completely sealed. Automatic temperature control is the most finely calibrated, precision instrument made. The sealed-in oven retains the heat . . . the precision control automatically maintains the heat . . . and the exclusive Suburban "Heat Evenizer" together with Suburban's superior oven construction creates proper circulation for maximum efficiency. The result — a more constant, even heat than any electric range on the market! The heat is so evenly distributed inside the oven that you can bake to perfection on both the top and bottom racks at the same time — every time! You can cook the largest fowl, ham or roast — with practically no food shrinkage . . . and no pot watching, basting or turning. Tested and approved by the nation's leading home economists, Suburban is truly a modern masterpiece!



SUBURBAN EXCLUSIVE . . .

fast-heating surface elements

WITH SPECIALLY DESIGNED "LIFT - OUT" DRIP BOWLS!

Nationally famous TK Monotube flat heating elements are the fastest heating, most efficient on the market! The flat surface provides greater utensil contact area . . . cooks the food instead of the cook! The single coil provides even heat over the entire surface at any switch setting. The 7-heat switch provides accurate heat control all the way from fast-frying "High" to slow-simmering "Sim". Reminder light on switch panel stays on until all elements are turned off. Suburban surface units are easy to clean, too . . . heating elements tilt up and swing out of the way . . . just lift out the specially designed drip bowls and place in the sink.

SUBURBAN EXCLUSIVE . . .

separate auxiliary broiler

THE ONLY ELECTRIC RANGE WITH EXTRA BROILER!

Now you can bake and broil at the same time, use both broilers simultaneously, or use the extra broiler as a warming drawer. Utility broiler is an integral part of the Suburban built-in unit, located below the full-size oven . . . mounted on ball bearing rollers, glides out smoothly at finger touch. All broiler parts lift out easily and the heating element is removed with a gentle tug, leaving a smooth, round-cornered porcelain enameled interior — easy to reach, easy to clean. At low heat, use a warming drawer to keep foods at just-right serving temperature or to warm rolls, pastries, frozen foods, serving plates, etc.

MILLER PLUMBING COMPANY

425 N. Simpson

Phone 1287

HOW TO LOOK WHEN YOU COOK

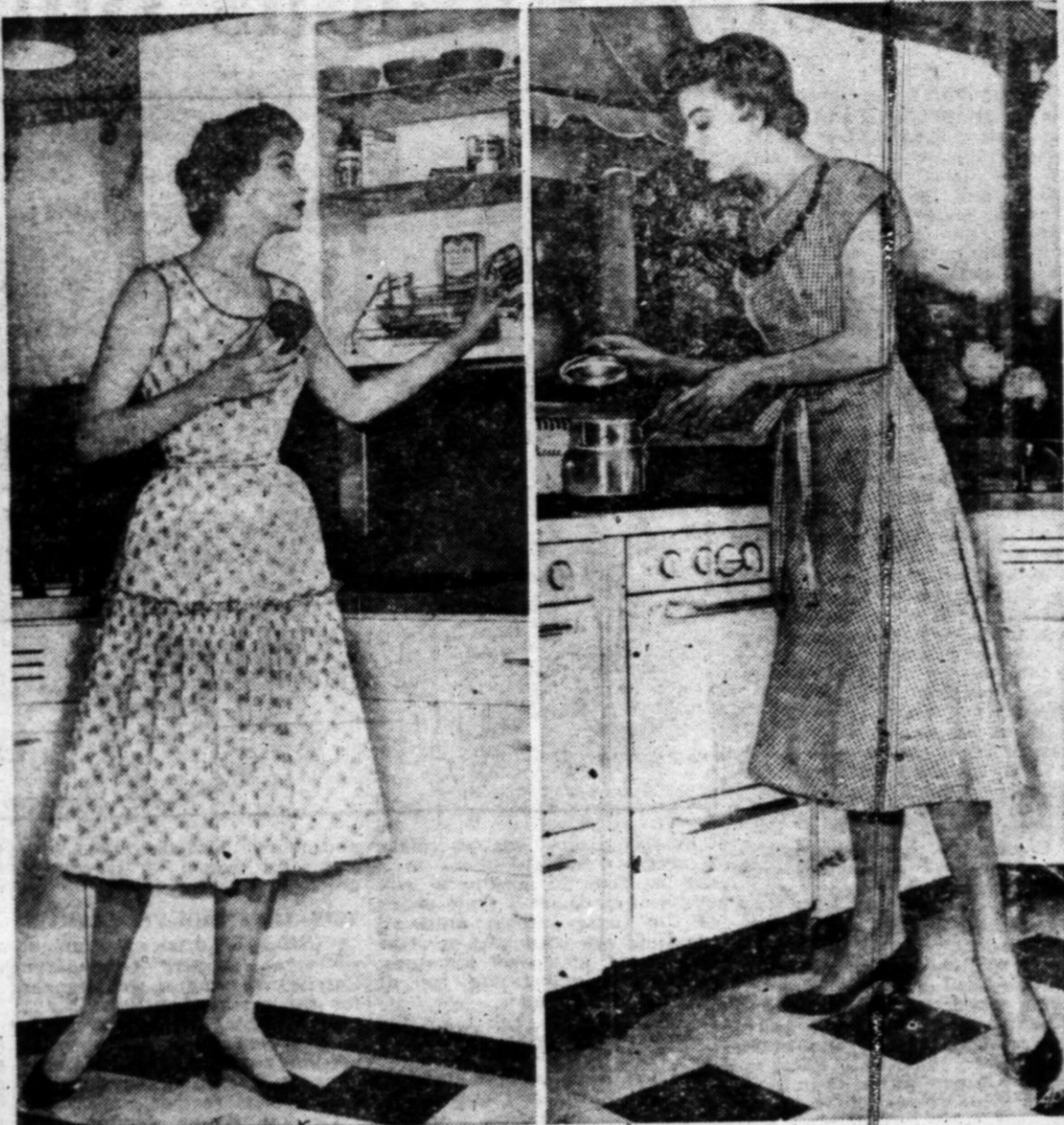
By DOROTHY ROE
Associated Press Fashion Editor

HOW THE OLD-FASHIONED house-dress has changed! They don't even call it a house-dress any more. Today's smart young homemaker goes about her household chores in gay, flattering fashions that can step out of the kitchen to the super-market with the greatest of ease. Some of the country's most talented designers have turned their attention to making Mrs. America look as smart and modern as her streamlined kitchen. Instead of the shapeless Mother Hubbard of grandmother's day, we have the crisp brunch coat, the smartly styled wrap-and-tie dress that can be adjusted to every figure, gay cotton frocks and decorative aprons that brighten up the housewife's lot today. Today's young household manager knows it's just as important to look your best in the kitchen as at the cocktail party.



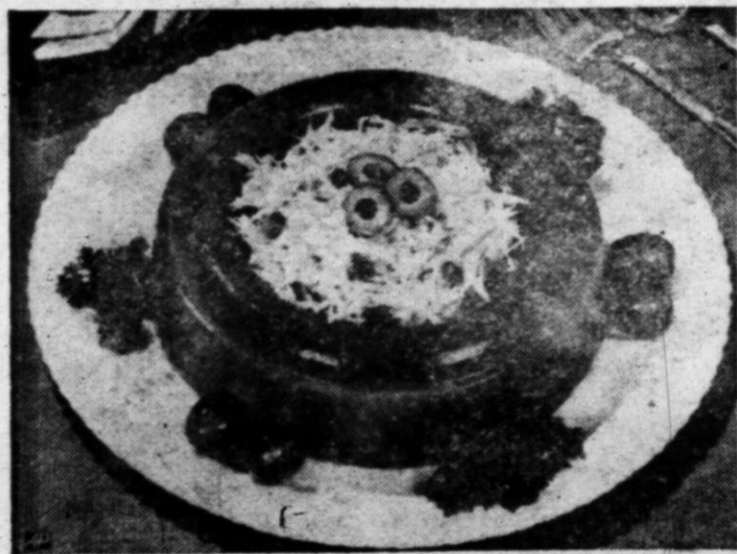
BRUNCH COAT—Smart enough for a trip to market is this crisp denim fashion with white applique on the adjustable skirt.

RECIPE FOR FASHION—This flattering frock is pastel chambray with bands of white rickrack trim. A wrap-and-tie style.



HOW TO KEEP A HUSBAND HAPPY—look as gay and fresh when you get breakfast in the morning as you do when he takes you out to dinner. Here are two suggestions: left, crisp printed cotton wrap-and-tie dress with flattering flounce skirt; right, smart brunch coat in black and white cross-bar gingham with black ball fringe trim at yoke.

A Thought for Economy: Tomato Aspic Salads



PRETTY AND ECONOMICAL—Tomato Aspic with Green Cabbage.

THINKING OF ECONOMY? Then old-reliable Tomato aspic filled with cole slaw is a good bet. It tastes well with so many main courses—fish, meat or poultry. Or it makes a fine luncheon dish accompanied by cottage cheese.

When tomatoes are plentiful and inexpensive, use them as called for in the recipe. Other times, substitute another vegetable that fits into the budget.

SPECIAL TOMATO ASPIC

Ingredients: 2 packages lemon flavored gelatin, 3 1/2 cups tomato juice, 2 tablespoons cider vinegar, 1/2 teaspoon salt, 1/2 teaspoon garlic salt, 1/4 teaspoon celery salt, 1/4 teaspoon onion salt, 1/16 teaspoon pepper, 2 to 3 medium tomatoes.

Method: Empty gelatin into large mixing bowl. Heat tomato juice to boiling. Pour over gelatin and stir until gelatin is completely dissolved. Add vinegar and seasonings. Chill. Peel tomatoes by dipping in boiling water, then core. Remove and discard seeds, then dice. When gelatin mixture begins to thicken, add diced tomato. Spoon into an 8-inch ring mold. Chill until set, from 3 to 4 hours. When ready to serve, unmold on cold platter and fill center with Sweet and Sour Cole Slaw. Makes 6 generous servings.

Fish Mold for Summer Buffet

THIS PRETTY creamy fish mold makes a fine contribution to a summer buffet when company's coming for lunch or supper.

What makes the mold so creamy? Cream cheese, for one thing. Mayonnaise for another. The condensed asparagus soup in the recipe calls for also helps.

Only a small amount of cooking is necessary in the fish mold's preparation; and that concerns the fish fillets. But they're a thrifty addition, and cooking is brief—just simmer them 10 minutes or until the fillets flake easily when tested with a fork.

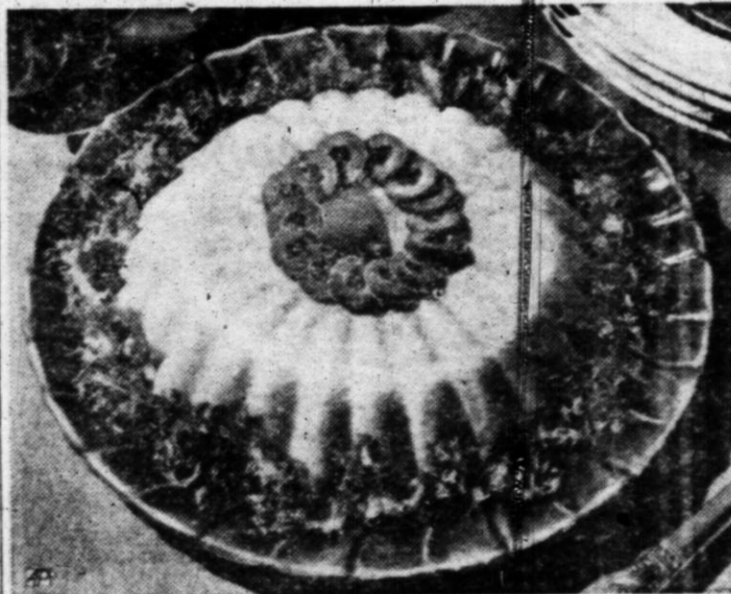
You can put other seafood on your buffet table, too. Shrimp, if you like, with a Dill Sauce. We make the sauce from homemade mayonnaise with a liberal addition of lemon juice, Bahama-type mustard, capers and minced fresh dill. Our guests always rave about this combination!

Small sardines do well on the buffet. Leave them right in their cans—you can't improve the uniform and attractive way they are packed.

A big tossed green salad with slivers of Swiss cheese and ham is also a noteworthy addition. So is a bowl of tomato and cucumber slices drenched in French dressing.

For your bread, serve a whole-wheat French loaf, if you can get it. Cut it in thick slices, spread the cuts with garlic-butter, wrap in foil and heat in the oven.

End with a beautiful dessert. We like a flat serving dish edged with rounds of oranges and pineapple, the center piled with strawberries. Sprinkle the orange and pineapple rounds with a little sugar mixed with a dash of mace and nutmeg. You can serve sweetened whipped cream with this, if you like, but it's not necessary. But do accom-



FESTIVE FISH MOLD made with low-cost fish fillets.

pany the fruit with thin crisp sweet rich cookies!

CREAMY FISH MOLD

Ingredients: 1 package frozen fish fillets, 2 envelopes unflavored gelatin, 1 1/4 cups water, 1 can condensed asparagus soup, one 3-ounce package cream cheese, 2 tablespoons lemon juice, 2 tablespoons minced onion, 1/2 cup mayonnaise, 2 teaspoons prepared mustard, sliced olives, chicory or other salad greens.

Method: Let fish thaw on refrigerator shelf. Cut block of fish into 4 pieces and place in skillet with a small amount of water. Bring water to a boil. Cover pan. Reduce heat; simmer about 10 minutes or until fish flakes easily when tested with a fork. Pour off water. Using two forks, flake fish. While fish is cooking, soften gelatin in 1/4 cup of the water. Combine soup

and remaining 1 cup water and heat thoroughly. Add gelatin and cream cheese and beat until smooth. Let cool. Add lemon juice, onion, mayonnaise, mustard and fish fillets. Rinse a 1-quart mold with cold water. Pour in mixture and chill until firm. Turn out on platter. Garnish with sliced olives and chicory or other greens. Makes 8 servings.

You Say Spinach? We Say It's Salad

Small tender leaves of young spinach make a savory summer salad when they are mixed with crisp bits of crumbled bacon and French dressing. Try serving this salad with broiled fish fillets, mashed potatoes and buttered carrots.

Some Famous Budget Menus

EVERYBODY, preferring security to bankruptcy lives on some kind of a budget. Mamie Eisenhower, First Lady of the Land, has her budget menu and the President of the United States likes it. Perle Mesta, the fabulous "hostess with the mostest" has a budget menu too.

Here are some glimpses of what famous women serve when they are not presiding over banquets.

MRS. DWIGHT D. EISENHOWER

GOOD for a Sunday night supper says Mrs. Eisenhower, is this budget menu of meat loaf, Swedish tomatoes, scalloped potatoes and sherbet. And here is how she prepares the meat and the tomatoes.

Meat Loaf—2 tablespoons finely chopped onion, 3 tablespoons margarine or other fat, 1 clove garlic (peeled and minced), 3 slices oatmeal, stale white bread, 6 tablespoons milk, 2 medium-size tomatoes (peeled and chopped), 1 teaspoon salt, dash of black pepper, dash of cayenne pepper, dash of tabasco sauce, 1 egg (slightly beaten), 1½ pounds ground lean beef, 1 pound ground veal, 1 pound ground pork.

Cook onion in fat until lightly browned, add garlic and cook a few minutes longer, remove from heat. Remove crusts from bread and break into crumbs with a fork. Put bread crumbs, milk and chopped tomatoes in mixing bowl, add cooked onions and garlic, salt, black and cayenne pepper, and tabasco; mix well. Add egg and meat; mix lightly but well. Pack together on pan and bake in moderate (350F) oven 1 hour, or until firm.

For gravy: drain off drippings from meat loaf; add a little flour and chili sauce, cook and stir constantly over low heat until slightly thickened. Makes 3 to 10 servings.

Swedish Tomatoes—5 large (about 2½ pounds) tomatoes, salt, pepper, ¼ of a one-pound box (about 1 cup) firmly packed brown sugar, 1 cup cider vinegar, 1 cup water.

Cut stem ends and thin bot-



green salad with simple French dressing.

"For dessert: fresh fruit gelatin topped with custard sauce. Lots of fresh hot coffee."

SHIRLEY BOOTH

A GOOD cook likes to cook, and Shirley Booth is fond of meat—as long as it's lamb. Her favorite is roast saddle of lamb, rubbed with garlic and done in 350 degree oven. This isn't exactly a budget item, but Shirley concentrates on the meat course, having with it maybe a tomato juice appetizer. She serves the meat with broccoli or green beans or a salad. NO dessert. NO potatoes.

"Sometimes," says Miss Booth, "watching calories is a way to economize."

ROSALIND RUSSELL

"I AM," said Miss Russell, "the only actress who dares come right out and admit publicly that I don't like to cook. However, there are occasions there are emergencies. That is when I make my dish: baked bananas. It is the only thing I can really cook. I preface it with something like broiled lamb chops."

"How to bake bananas? Well, peel them, and split them, put them in a greased baking dish, brush on honey or maple syrup. If you want to be fancy beat the white of an egg with a bit of vanilla and sugar and top with that. Bake them in a slow oven until the egg white is a delicate shade of brown."

DINAH SHORE

THIS is Dinah Shore's favorite cook-it-yourself budget meal: Chili con carne, made by her mother's recipe, tossed green salad, garlic bread, ice cream and coffee.

To make the chili, chop a large onion fine and brown in oil, add two pounds of ground round steak and brown well. Season generously with salt, chili powder and cayenne pepper. Add two cans of stewed tomatoes and let simmer; season again with salt and chili and add six little cayenne pods, and two cloves garlic minced fine. Add three cans red kidney beans, and cook slowly for four hours.

tom slice, from tomatoes, place a layer of tomato slices in a serving dish. Sprinkle with salt, pepper and about 3 tablespoons of the sugar; repeat until all tomatoes are used. Mix vinegar and water; pour over tomatoes; cover and refrigerate for at least 4 or 5 hours.

SEN MARGARET CHASE SMITH

A FAVORITE budget menu of Sen. Margaret Chase Smith of Maine comprises broiled beef liver, Maine baked potato, tossed green salad, fruit gelatin dessert and milk or coffee. To this Senator that Maine potato is important—apparently an Idaho or Long Island potato would be just a common tuber to her. Sen. Smith's directions are easy.

Broiled Beef Liver—Do not get the broiler too close to the heat. Sear one side of the liver, turn and sear other side, then cook through. Sprinkle with salt

and pepper. May be served with strips of bacon or slices of onion or both for variety.

MRS. GWENDOLYN CAFRITZ

A CHICKEN dinner is a budget menu to Mrs. Gwendolyn Cafritz, Washington's challenger for the mythical title of No. 1 hostess. This wife of a wealthy builder-real estate operator, has become noted for her spectacular parties. But she says this is her favorite recipe:

Chicken Bonne Femme—One 4-pound chicken, 2 bunches of leeks, 1 pound carrots, 2 stalks celery, 1 pound small white onions, 2 fresh tomatoes, 1 bay leaf, 1 pinch of thyme, salt and pepper to taste.

Wash the chicken. Place in a pot with vegetables and seasonings. Cover with chicken stock, just above level of chicken. Bring slowly to boil; let simmer until chicken is tender. Remove chicken from pot and finish cooking vegetables if necessary.

Cut up chicken and arrange with vegetables in a glass baking dish. Add stock and keep warm in oven until serving time. Serve snap beans separately.

MRS. PERLE MESTA

"I LIKE to cook," says Mrs. Perle Mesta, famous hostess and former ambassador to Luxembourg, "and I did a lot of it in Luxembourg, too, because I found that the chefs just couldn't seem to prepare American food for my GI guests."

"My favorite budget meal, I guess, would be a luncheon. Start with a clear soup. Then fish—any white fish—broiled and covered with a cheese sauce, preferably Cheddar and fairly heavy. Serve it with scalloped tomatoes. Make them by layering tomatoes, bread crumbs, finely chopped onions, salt, pepper and dots of butter in a greased baking dish or casserole, and bake slowly. And a mixed

Be Fancy Despite Budget By Using Luncheon Meats



LUNCHEON MEAT—Glazed and flavored with fruit preserves.

HOW FANCY can you get when a tight little food budget hems you in? Fancy enough for company if you dress up luncheon meat with a few slices of canned pineapple and some peach or apricot preserves. Add parsley potatoes and cole slaw and you'll have a hearty main course.

FRUITED SUPPER LOAF

Ingredients: two 12-ounce cans luncheon meat, ¼ cup peach or apricot preserves, 3½ slices canned pineapple.

Method: Place each loaf of luncheon meat with one of the broad sides down on a shallow baking pan. Then cut 3 evenly spaced slits, crosswise, toward the base about two-thirds of the way down. Hold the slits apart carefully and spoon peach or apricot preserves into them, also on the top and sides of meat. Cut round pineapple slices in half and insert them carefully in slits and between the luncheon loaves. Spoon on remaining preserves. Bake in a moderately hot (375F) oven 15 to 20 minutes. Makes 6 servings.

Cottage Cheese Makes a Thrifty Luncheon Salad

COTTAGE CHEESE makes thrifty and nutritious luncheon salads. It is an especially valuable source of high-quality protein, of riboflavin, and phosphorus, and has a significant amount of calcium. It is low in calories (only 87 to one-third cup). In addition, cottage cheese is satisfying and easily digested.

Serve the cottage cheese on salad greens with other goalongs such as cooked snap beans marinated in French dressing, pickled or plain cooked peets, tomato and cucumber slices or green pepper rings. Or team the cottage cheese and salad greens with fruit such as pineapple, peaches, plums or berries.

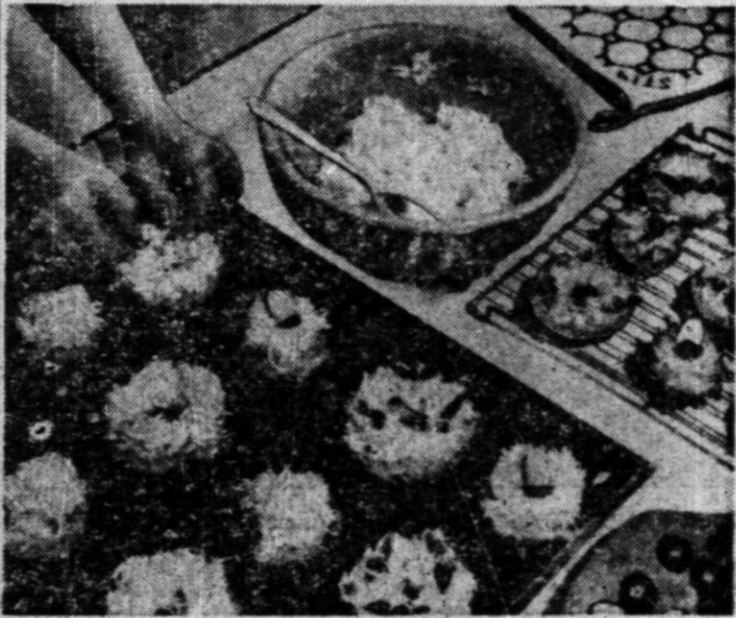
If you prefer you may mix the cheese with other tasty tidbits such as chopped nuts and dates, currants or raisins, pimiento, olives or parsley.

A Tip for Making Good Pie Crust

The way you add the water to the flour-fat mixture, when you are making pastry for a pie, has a lot to do with your success.

Take care to distribute evenly the small amount of water called for in pastry recipes. Sprinkle a bit of the water in one place and mix with a pastry fork. Push this aside and sprinkle more water on a dry place. Repeat until you've used all the water. Then press the whole thing lightly and quickly together.

Even Youngsters Can Make These Coconut Macaroons



POPULAR COCONUT MACAROONS—So easy to make.

By CECILY BROWNSTONE
Associated Press Food Editor.

MACAROONS are so easy to prepare that even the youngsters in your family can bake them. And so gay with their garnish of cherries, citron and almonds! Here's the recipe:

COCONUT MACAROONS

Ingredients: 1½ cups shredded coconut, ¼ cup sweetened condensed milk, dash of salt, 1 teaspoon vanilla, ¼ teaspoon almond extract, cherries, citron, blanched almonds.

Method: Mix coconut, condensed milk, salt, vanilla and almond extract together well. Drop from teaspoon one inch

apart on greased baking sheet, pressing down ends of coconut with back of spoon, or form into wreath shapes. Decorate with small pieces of cherry, citron and almonds. Bake in moderate (350F) oven 15 minutes or until golden-brown. Cool 5 minutes before removing from baking sheet. Makes 1½ dozen macaroons.

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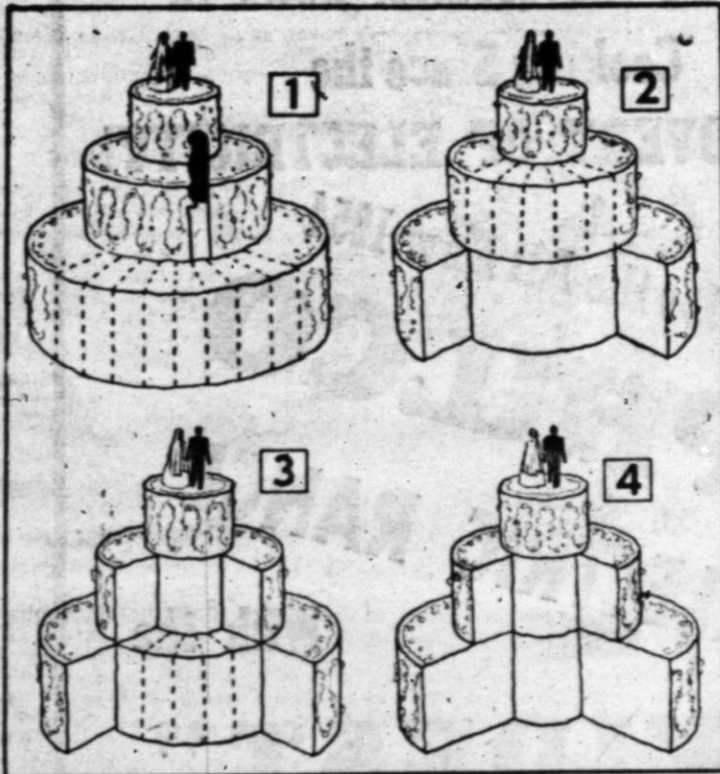


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Here's How the Bride Can Cut Wedding Cake



A THREE-TIERED CAKE looks like a complicated serving job, but it's not. An easy and graceful way to slice it is shown in this diagram. It leaves the little bridal symbol at the top standing as long as possible. The decorative top layer can be put in your deep freeze for a sentimental treat on the first anniversary.

Birthday Recipe to Keep Costs Down and Spirits Up

WHAT ABOUT THOSE BIRTHDAY celebrations? Does the budget groan every time one looms ahead? Big Sister turning sweet sixteen? Big Brother going off to college? Dad starting a new year? How about your own birthday? You deserve a party—even if you do have to bake your own cake.

BIRTHDAY CAKE

Ingredients: 2½ cups sifted flour, 2½ teaspoons double-acting baking powder, ¼ teaspoon salt, 1½ cups sugar, ¾ cup margarine, ½ teaspoon pure almond extract, ½ teaspoon pure vanilla extract, 3 eggs (unbeaten), 1 cup milk.

Method: Sift together flour, baking powder and salt. Gradually blend sugar with softened margarine until fluffy. Mix in flavoring extracts. Beat in eggs, one at a time. Add flour mixture alternately with milk, beginning and ending with flour. Beat batter ½ minute. Bake in 2 well-greased, lightly floured, round 9-inch layer cake pans for 30 minutes or until tester inserted in center comes out clean. Cool 10 minutes in pans placed on racks. Turn out on wire racks to finish cooling. Put layers together and cover sides and top with Chocolate Opera Cream Frosting. Makes 16 servings.

OPERA CREAM FROSTING

Ingredients: ½ cup margarine at room temperature, 2 cups sifted confectioners' sugar, 1 large egg, 1½ teaspoons pure vanilla extract, ½ teaspoon salt, 6 tablespoons milk, 4½ squares (4½ ounces) unsweetened chocolate (melted).

Method: Beat margarine and 1 cup sugar together until fluffy with rotary or electric beater. Add egg, vanilla, salt, milk and remaining cup sugar. Beat until blended. Place bowl in pan of ice water. Add melted chocolate and beat until stiff enough to spread (about 3 minutes), keeping bottom and sides of bowl scraped down for uniform mixing. Remove bowl from ice water. Spread frosting between two 9-inch layers, around sides and on top of cake. If desired, put 2 to 3 tablespoons frosting through a decorator's tube around the edge of the top layer. Write "Happy Birthday" in center of cake with a toothpick; retrace with white, uncooked frosting made with 1 tablespoon margarine and ¼ cup confectioners' sugar.



RICH, CREAMY chocolate frosting for a birthday cake.

A PARTY CAN FIT BUDGET

By CECILY BROWNSTONE
AP Food Editor

PARTY SECRET: this dessert looks like a million and costs only 59 cents! Serves nine, too! How do you pull this magic out of your cook's hat? For one thing, evaporated milk is used and whipped to give a richness of texture. For another, gelatin captures the air beaten into the eggs and gives the dessert a melting frothy texture.

There's a fine combination of flavors here, too. Popular crushed pineapple flavor is accented with fresh lemon juice. The gelatin introduces no flavor of its own, so the fresh fruit taste predominates.

No cooking is needed for this dessert. The unflavored gelatin is softened in the cold pineapple syrup and dissolved over boiling water. When the rest of the dessert ingredients are added, the mixture is chilled until firm.

And please note another new touch! Our molded pineapple squares are served with a topping of chocolate cookie crumbs rather than with whipped cream. Of course, if you needn't watch budget or calories, have a super-topping of chocolate cookies and cream!

PINEAPPLE SQUARES

Ingredients: 1 No. 2 can crushed pineapple, 1 envelope unflavored gelatin, ¼ cup sugar, ¼ teaspoon salt, 1 teaspoon grated lemon rind, 3 tablespoons lemon juice (divided), 1 cup icy cold evaporated milk, ½ cup chocolate cookie crumbs, 1 tablespoon butter or margarine (melted).

Method: Drain pineapple. Soften gelatin in pineapple syrup. Place over boiling water and stir until gelatin is dissolved. Add sugar and salt; stir until dissolved. Add crushed pineapple, lemon rind and 2 tablespoons of the lemon juice. Chill until mixture is the consistency of unbeaten egg white. Beat evaporated milk and remaining 1 tablespoon lemon juice until



A PRETTY CHECKERBOARD—Fluffy gelatin with chocolate.

stiff; fold in gelatin mixture. Line bottom of an 8 x 8 x 2 inch pan with waxed paper; turn in gelatin mixture. Chill until firm. Combine cookie crumbs and butter; toss lightly. To unmold, loosen dessert from sides of pan with tip of paring knife; invert on plate. Remove waxed paper; mark gelatin into 9 squares. Top alternate squares with crumbs. If desired, serve with additional cookie crumbs. Makes 9 servings.

Delicious Salad For Summer Season

A quick, easy and delicious salad can be made with crisp leaves of romaine with slices of chilled cooked beets and crisp cucumbers arranged on them. Serve with mayonnaise to which you have added a little lemon juice and a pinch of tarragon or basil.

Three Steps For Carving A Rib Roast



CARVING a standing rib roast is easiest when you ask your butcher to remove short ribs and separate backbone for removal after roasting. Place the roast on its side on a platter so you can carve across grain toward the ribs. Insert fork with guard up. Cut meat from rib as shown in (1). Slice straight across as shown in (2). Lift each slice, as carved to side of platter or to another hot platter until enough has been cut to serve all individual plates.

Hot Dogs and Pickles Teen-Agers Call 'Dreamy'

DREAMY! That's what teen-agers call this way of fixing frankfurters. Fortunately for Mother, frankfurters are a wholesome food that won't send the family's budget skyrocketing, so why not let the youngsters have a party and serve this Hot Dog and Pickle Snack.

Have a big bowl of raw carrot strips and a basket of potato chips for munching while the gang plays the phonograph or lobby's at television. Later, accompany the frankfurter snack with soft drinks, orange juice or milk shakes. For dessert, layer cake—made from a mix, if you like—and frosted with chocolate.

HOT DOG AND PICKLE SNACK

Ingredients: 8 frankfurters, American cheese strips (about ¼-inch thick), 8 frankfurter rolls, 4 dill pickles (thinly sliced).

Method: Place frankfurters on cutting board so they will lie as flat as possible—this may be on their sides. Cut each frankfurter diagonally in four places without cutting all the way through. Insert a cheese strip in each diagonal cut in the frankfurter. Split frankfurter rolls in two, cutting entirely through. Place a cheese-stuffed frankfurter on a half roll. Place on broiler rack and broil 3 to 4 inches from source of heat 3 to 4 minutes or until top of frankfurter is lightly browned and cheese has melted. Remove at once. Arrange dill pickle slices on other half of rolls. Alternate frankfurters and pickle-rolls on tray. Serve at once. Makes 8 servings.



HOT DOGS go to town, tricked up with cheese and pickles.

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How to Perform Kitchen Magic



SALADS for children can be cute. Use cloves for eyes and nose. Pimento strips make tie for sunbonnet girl. Blanched almonds make ears for bunny and a marshmallow forms tail.

MAKE BASKETS of grapefruit. Put toothpicks opposite each other near top edge. Cut a 1/4-inch slice to within 1/4-inch from each toothpick. Discard the toothpicks and prepare the fruit as usual. Bring the two strips of rind together in center and tie with a bow of narrow ribbon.

FLUTED CUCUMBERS make a fancy salad. Just leave the skin on a washed cucumber. Scratch it deeply, lengthwise with a salad fork. Slice it and you will have scalloped edges. You can do the same with a peeled banana for use in a fruit cup or fruit salad.

RADISH FLOWERS and curled celery add glamor to your table. With a sharp knife, remove radish tips and parts of greens, carving the radish like a rose. Cut five strips in the end of celery stalks. Soak both in ice water.

Potato Puffs Make Garnish For a Steak

WHAT better to garnish steak with than potato puffs?

To make the puffs, rice hot cooked potatoes and season with salt and pepper. Beat in a good lump of butter or margarine and an egg. (One egg will be plenty for a pound of potatoes.)

Spoon mounds of the mashed potatoes onto a buttered small baking sheet, sprinkle the mounds with a little paprika and brown in a hot oven—about 10 minutes.

Remove the mounds to your steak platter with a pancake turner or wide spatula. Serve at once.

Frozen Meat Cooks Without Thawing

Frozen meat can be cooked without thawing. The only difference is that more time is required for cooking.

According to the U.S. Department of Agriculture, unthawed steaks may need 2 to 15 minutes longer cooking, depending on thickness, while unthawed roasts may call for an extra 25 minutes per pound.

"Meat is preferably thawed slowly on the refrigerator shelf," say the nutrition and home economics experts. "It should be used promptly after thawing."

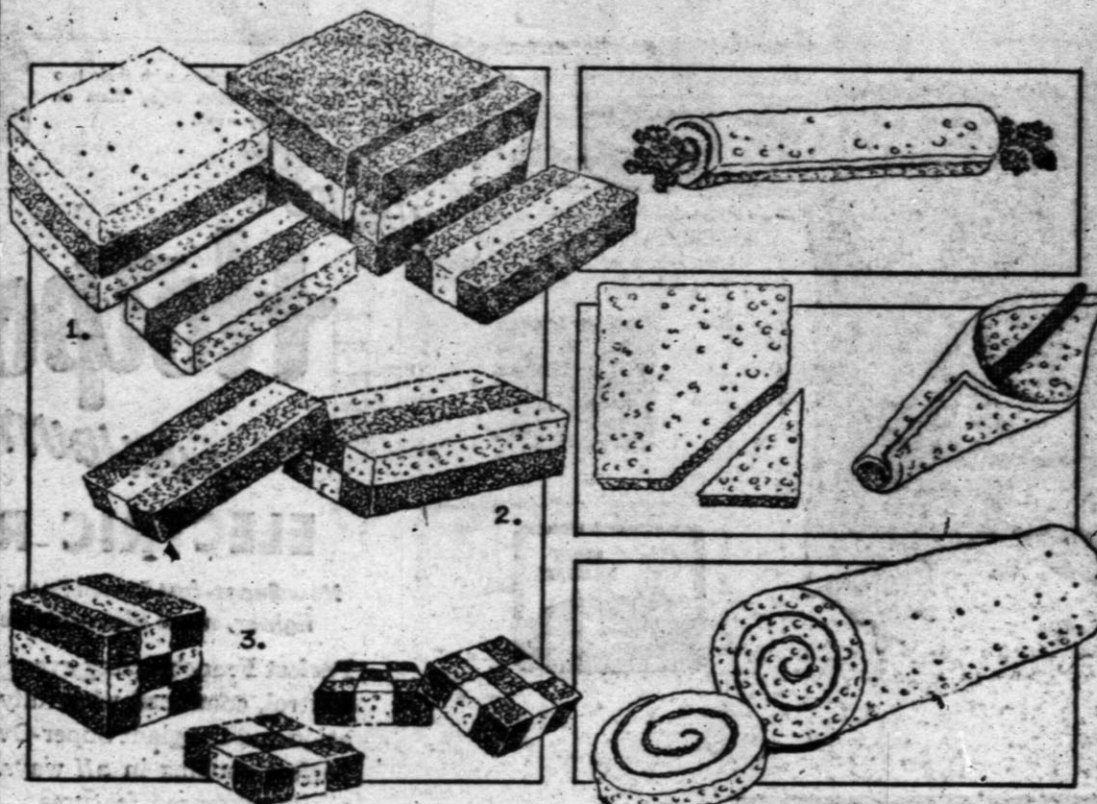
"The drip from thawing should be used," they add. "It can be used in gravies, soups, or stews. Drip from frozen beef contains appreciable amounts of protein and the B vitamins."

Slice Lemons Like This for Fish Garnish



GLAMORIZE your lemon garnish for fish as shown here. Cut a lemon in basket shape; hollow out to hold Tartar sauce and decorate handle with parsley. An eggshell shaped cup also holds sauce or jelly. Slices and quarters are attractive.

Tricky Sandwiches Are Fun



VARIETY OF FANCY tea sandwiches. They're easy to make. Here's how:

EVER WONDER how fancy checkerboard style sandwiches are made? The trick is easy. Just take three slices of white bread and three slices of whole wheat bread, stack them alternately and trim the crusts from all the stack at once. This will leave you even-sized slices of both kinds of bread.

Now divide your stack into two stacks as shown in Figure 1 above—one stack having whole wheat in the middle, the other having white in the middle. Spread each slice with creamed butter so the stacks will stick together.

Then slice these stacks as shown in Figure 1 and pile alternate slices together as in Figure 2. Spread each of these slices with creamed butter and slice them at the end as in Figure 3.

This gives you a checkerboard of nine small squares.

If you place each pile in a cool place under a light weight, between each stage in this process, the creamed butter will harden and hold the slices together.

Another fancy sandwich is shown in the upper

right hand corner of the above sketch. This is a rolled sandwich. To make this, use thin slices of very fresh, fine grained bread. Creamed butter or packaged cream cheese can be used for a spread. A sprig of parsley or watercress in each end adds glamor. Spike each roll together with toothpicks and chill. Then remove the toothpicks and the rolls will hold their shape.

Little jelly roll sandwiches can be made by slicing a fresh loaf fine grained bread lengthwise in thin slices filling with creamed butter or other spread, rolling and wrapping in a moist towel for storage in refrigerator. After the roll is thoroughly chilled, cut it in thin slices for serving. This is shown in the lower right hand corner of the sketch.

Center right is a Calla Lily sandwich. This is formed from a two-inch square slice, with one corner removed. Spread with a creamy filling and roll into a cone. The stamen of the lily is made by rolling a piece of yellow processed cheese to shape between the fingers. Chill this sandwich, too, to hold its shape.

What Herbs And Spices For Chicken?

KNOW HOW to use herbs and spices to give that chicken tantalizing taste?

Ever try adding a little allspice to a chicken stew, or when you are making chicken broth?

Planning to barbecue that chicken on an outdoor grill? Add a little oregano to the barbecue sauce. But put the oregano in by pinches—it has powerful flavor.

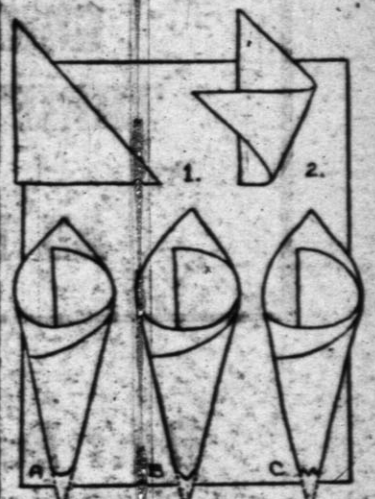
Broiling chicken? A dash of tarragon mixed with olive oil or melted butter and lemon juice makes a divine basting sauce.

Serving creamed chicken in pastry tart to your bridge club? Try adding just a dash of nutmeg when you make your cream sauce.

Roasting chicken? Rub the skin with a crushed clove of garlic mixed with soft butter or margarine before it goes into the oven.

Want your chicken fricassee sauce to have a heavenly golden color? Add a suspicion of turmeric—the spice often used in mustard pickles—to it.

You'll Find It Easy To Make Pastry Bags



A **CORNUCOPIA** of heavy wadded paper will make a pastry bag. Follow these easy steps:

Cut a square of paper in half diagonally to form a triangle as shown in (1). Fold it as shown in (2). Roll from bottom right hand corner into a cone so that the three corners of the triangle will come together at the open end where they can be turned in to hold the cone in shape.

Cut the point off straight across as shown in (A) for a plain round opening. Cut as shown in (B) for a leaf tube. Notched as in (C) is a star tube. Metal tips also can be inserted for elaborate decoration.

Keep Cheese Cold, But Serve Warm

Keep cheese in the refrigerator, but see that it is at room temperature when you serve it. You'll get the full flavor of the cheese this way. Cottage and cream cheese, however, are exceptions to this rule.

You don't have to bother grating processed cheese when you are making a cheese sauce or a similar dish. Just slice the cheese, then cut it into squares; it will melt readily this way.

If you like to buy cheese spreads in glasses, be sure to use them within two weeks after purchase. And keep them in the refrigerator.

How to Use Left Over Bacon

You can reheat left over bacon in a moderate oven. About five minutes will do the trick! Serve with scrambled eggs or with cheese omelet. Or crumble the left over cold bacon and add it to mashed or creamed potatoes, baking powder biscuits or waffles.

FISH PICKUP

Nothing picks up fish filets, broiled or boiled fish, fried scallops or shrimp, like Tartar Sauce. So easy to prepare, too! Just add a little grated onion and some pickle relish to mayonnaise.

Pork Digests Fast as Chicken

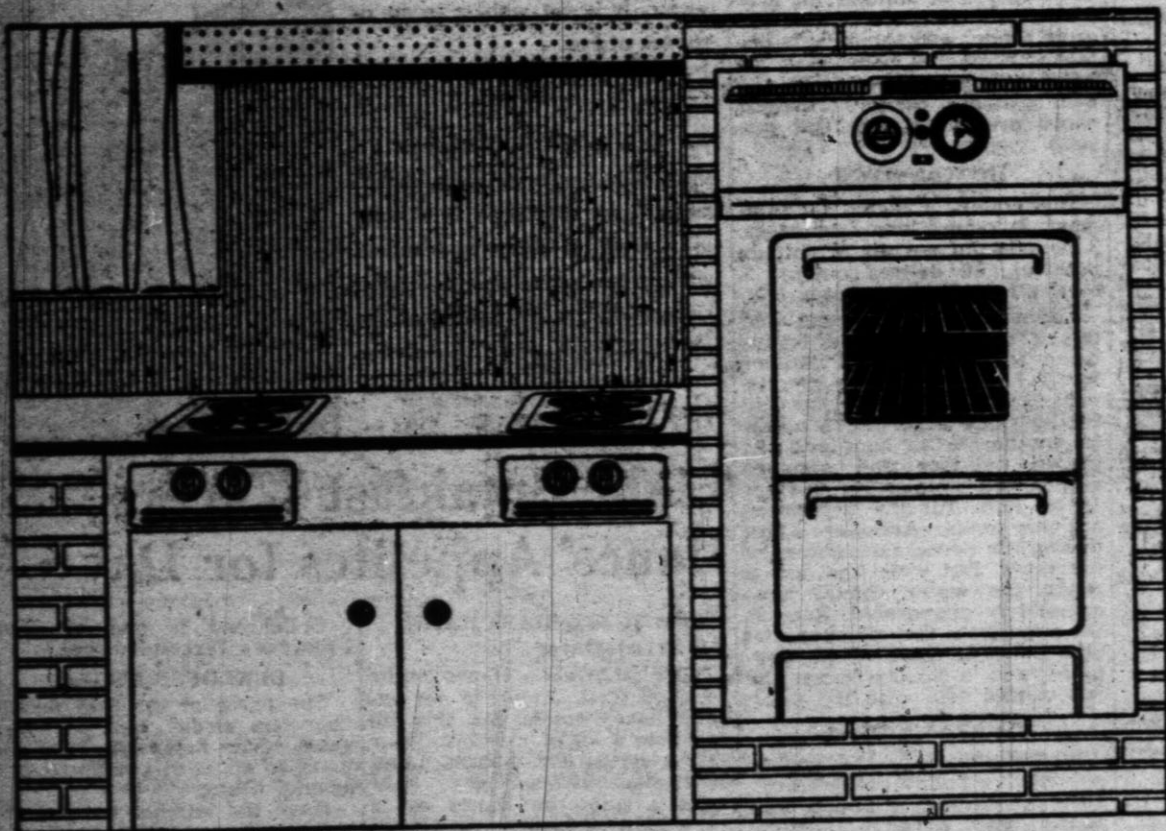
There are a lot of fallacious notions about meat. One is that pork is hard to digest. Nutrition experts of the U.S. Department of Agriculture contend that while pork is fattier than other meats, it may remain in the stomach longer, but it is essentially well utilized by the body.

Comparative tests are cited, showing that pork is digested slightly more rapidly than turkey and in the same time as chicken, although a little more slowly than beef and lamb. But the differences were so slight, they were considered insignificant.

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Try Pancake Roll-ups For Day Before Payday



A FLIP FLOP—Pancakes with tomato sauce and cheese.

THIN BUDGET? Fat servings of pancakes will help out! Of course these are special roll-up pancakes, with a savory filling and a topping of cheese.

It won't take you long to make these roll-ups, using a pancake mix for ease. As each pancake comes off the griddle, cover it with a slice of cheese and then spicy tomato sauce. Then roll up and bake for a good main dish.

If you like, you can make this pancake dish early in the day, refrigerate it, and then heat it in a moderate oven for fifteen minutes before serving. Or, if you prefer, the tomato sauce may be fixed ahead and then reheated while you are making the pancakes.

TOMATO-CHEESE ROLL-UPS

Ingredients: 1 1/4 cups chopped onion, 1/2 cup chopped green pepper, 1 clove garlic (minced), 1/4 cup shortening, three 6-ounce cans tomato paste, 1/4 cup chopped cooked mushrooms, 4 drops tabasco sauce, 1 teaspoon salt, 1/2 teaspoon oregano, 1/4 teaspoon pepper, 1 teaspoon basil, DeLuxe Pancakes, 12 slices processed cheese, Parmesan cheese.

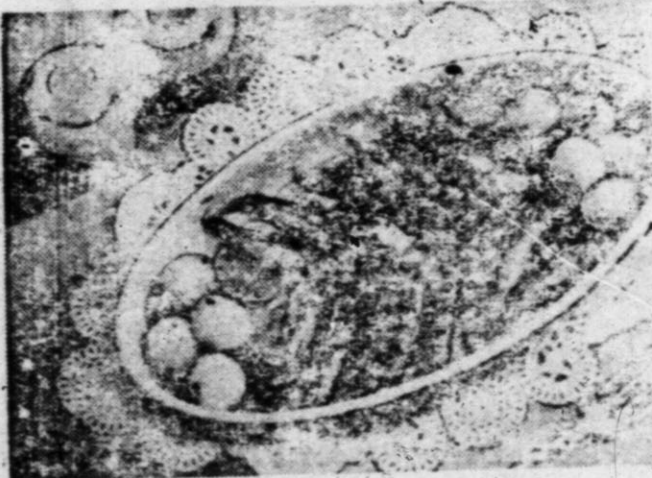
Method: Cook onion, green pepper and garlic in shortening until lightly browned. Dilute tomato paste with 3/4 cup water. Put 1/4 cup tomato mixture aside. Add rest of the tomato mixture, 3/4 cup water and remaining ingredients to onion and green pepper in skillet. Simmer about 10 minutes. Keep warm while preparing pancakes. As pancakes are ready, immediately place a slice of cheese on each one. Allow the cheese to melt a few minutes on the hot pancake, then spoon hot tomato sauce over cheese. Roll up. Place pancakes in a large baking dish. Top with the remaining 1/2 cup tomato sauce. Sprinkle with Parmesan cheese. Bake in moderate (350F) oven 10 to 15 minutes; serve at once. Makes 6 servings.

DELUXE PANCAKES

Ingredients: 2 cups pancake ready-mix, 2 1/2 cups milk (beaten), 2 tablespoons shortening (melted).

Method: Add milk and egg to pancake mix all at once. Stir lightly. Slightly lumpy batter makes these pancakes fluffy. Stir in shortening. Pour 1/2 cup batter for each pancake. Cook on hot lightly oiled griddle. Turn to a golden brown. Serve at once.

Sardines Meunere Vie Robust Portions for Two



A FRENCH DISH—Sardines with capers and brown butter.

COOKING FOR TWO? Then try this luncheon or supper when you are short on time. A handy can of Norway sardines goes into it along with a buffet can of small white potatoes. It makes robust servings—so there will be no complaint from your groom that you are not feeding him well!

SARDINES MEUNERE VIE

Ingredients: One 3 1/2-ounce can Norway sardines, 2 tablespoons butter or margarine, 4 slices of lemon (peeled), 1 1/2 teaspoons minced parsley, 1 teaspoon lemon juice, 1 tablespoon capers, small canned potatoes (heated).

Method: Drain oil from sardines. Heat carefully in 1 tablespoon of the butter. Arrange lemon slices in shallow serving dish; sprinkle with parsley. Arrange sardines on top and sprinkle with lemon juice and capers. Place remaining tablespoon of butter in skillet; heat until light brown; pour over capers. Arrange potatoes at ends of dish. Serve very hot. Makes 2 generous servings.

A Duck Dinner for Two

A SMALL DUCK OR CHICKEN is just right for Sunday dinner or a holiday celebration for two. You can enjoy half the duck when it's first roasted, then reheat the other half for the next day's main meal. Saves time in the kitchen, too. Or, if you want to ask another couple to join you, the duck or chicken will be just right for four.

Stuff your bird with orange-flavored rice if you want something delectably different. This stuffing is quick to make because it calls for packaged pre-cooked rice. After the rice is brought to a boil, it is left standing off the heat for 10 minutes, then it is flaky and all ready to use in your bird.

For a really pretty company platter, surround your roast duck or chicken with parsley and preserved kumquats.

ORANGE RICE STUFFING

Ingredients: 1/4 cup butter or margarine, 1/4 cup chopped onion, 1 1/2 cups packaged pre-cooked rice, 1 cup water, 2 teaspoons grated orange rind, 3/4 cup orange juice, 1 cup diced celery, 1 1/2 teaspoons salt, 1/2 teaspoon sugar, 1/4 teaspoon poultry seasoning.

Method: Melt butter in saucepan over low heat. Add onion and cook until wilted but not



ROAST DUCK with Orange Rice Stuffing—a pretty platter.

brown; stir often. Add rice, water, orange rind and juice, celery, salt and sugar. Mix just until all rice is moistened. Bring quickly to a boil over high heat, uncovered, stuffing rice gently once or twice with a fork. Do not stir. Cover and remove from heat. Let stand 10 minutes. Then add poultry seasoning and mix lightly with a fork. Put stuffing by spoonful into duck or chicken. Do not pack tightly. Roast at once according to preferred temperature. Makes 3 1/2 cups stuffing.

Fish Fillets Can Go Fancy In a Souffle

By Cecily Brownstone
AP Food Editor

PLAIN-JANE fish filets, fresh or frozen, can go fancy. Use them in a souffle and you'll have an interesting main course.

Serve crisp potato sticks and a cooked vegetable with the souffle; follow with salad and a substantial dessert, and you'll have a meal that's hearty enough for even the menfolks.

TOMATO-FISH SOUFFLE

Ingredients: 1 package frozen fish filets, 1 can condensed tomato soup, 1/2 cup grated Parmesan cheese, 1/4 teaspoon pepper, 3 eggs (separated).

Method: Let filets thaw on refrigerator shelf. Cut into pieces and place in a saucepan or skillet. Add about a cup of water. Bring water to a boil. Turn heat down, cover pan and simmer gently about 10 minutes or until fish flakes easily when tested with a fork. Flake fish with a fork, removing any bones. Heat soup in a large saucepan. Add cheese and cook, stirring constantly until cheese is melted. Remove pan from heat. Stir in pepper and flaked fish. Beat egg whites until stiff, yolks until thick. Add egg yolks to fish mixture. Fold stiffly beaten egg whites into fish mixture. Pour into ungreased 2-quart casserole. Bake in slow (300F) oven 1 to 1 1/4 hours or until souffle is golden brown. Serve immediately. Makes 6 servings.

Recipe for Quick Cheese Sauce

For a quick cheese sauce to serve over cooked garden vegetables and crisp toast, heat a tall can of undiluted evaporated milk over hot water; add a half pound of grated cheddar cheese; stir often, until melted and smooth.

SUMMER SUPPER

If you serve hot baked beans with cold sliced ham for a summer supper, give the beans a festive topping of broiled tomato slices and onion and green pepper rings.

COOK BOOK

Contents
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Two Tasty Tuna Dishes Give Low-cost Proteins



BRIDGE LUNCHEON—Tuna and other good things in zippy sauce.

TUNA is featured in both these recipes because it is a modestly priced protein food.

In one recipe, the tuna is combined with cheese biscuits and cream sauce for a main-course shortcake that your family will enjoy.

In the other recipe, tuna holds hands with other seafood and luscious olive olives. Mustard, plus Worcestershire and tabasco sauces, give the sauce for this dish just the right amount of zip. If you are serving it at a buffet style party, put this Tuna Supreme in a chafing dish and let each person help himself. Tuna Supreme is delicious served in tart shells, but if you are pressed for time, serve it over toast.

TUNA CHEESE SHORTCAKE

Ingredients: 1 cup biscuit mix, 1/2 cup grated cheddar cheese, 1/2 cup milk, one 7-ounce can solid-pack tuna, 1 tablespoon butter or margarine, 3 tablespoons flour, 2 cups milk, 1/4 teaspoon salt, 1/4 teaspoon rice.

Method: With a fork, stir together biscuit mix and grated cheese; add milk. Mix well. Turn out on lightly floured surface on a kneading peel four times. Roll or pat into 1/2-inch thickness; cut into four 3-inch rounds. Place on ungreased baking sheet. Bake in hot (475F) oven 12 to 15 minutes, or until lightly browned. Meanwhile drain oil from tuna; reserve oil and break tuna into small pieces with a fork. Over low heat melt butter or margarine and blend in tuna oil and flour; gradually add milk and egg, stirring constantly, until thickened and smooth. Add tuna, salt and rice; heat to serving temperature. Serve tuna sauce over biscuits. Makes 4 servings. Double recipe if desired.

TUNA SUPREME

Ingredients: 3/4 cup ripe olives, one 5-ounce can shrimp, one 7-ounce can solid-pack tuna, 4 tablespoons butter or margarine, 1/4 cup flour, 1 teaspoon prepared mustard, 1/2 teaspoon Worcestershire sauce, dash tabasco sauce, 2 cups milk, salt and pepper, pastry shells.

Method: Cut olives from pits into large pieces. Rinse shrimp with cold water; drain and devein if desired. Drain oil from tuna. Melt butter; blend in flour, mustard, Worcestershire sauce and tabasco. Add milk all at one time and cook and stir constantly over low heat until thickened and bubbly; add salt and pepper to taste. Add olives and shrimp. Drain tuna; break into large pieces with fork and add. Reheat, stirring carefully a few times so as not to break up tuna too much. Serve hot in pastry shells. Makes 4 servings. Double recipe if desired.

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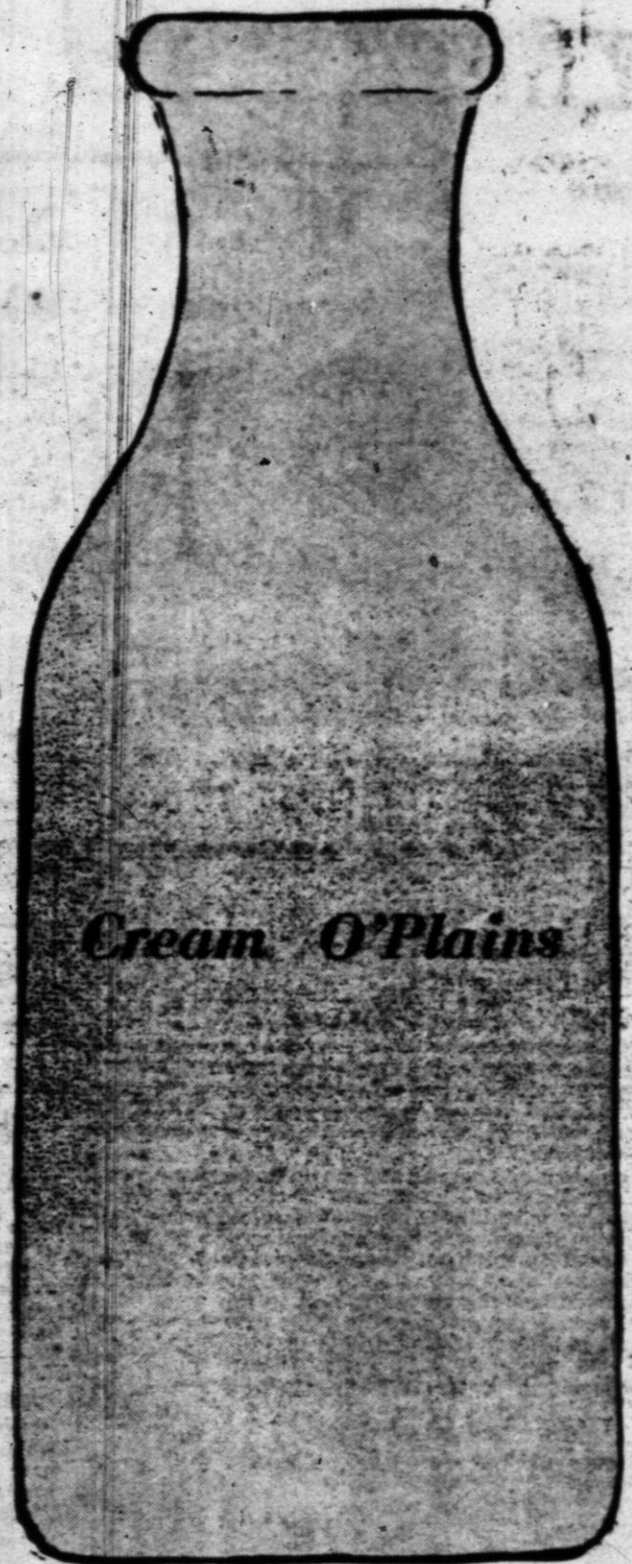
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WHERE COOKING IS CUISINE

By CLAUDE CASPAR-JORDAN

Most features

PARIS—The kind of meal the average French housewife cooks when having friends or relatives for Sunday lunch or supper is generally composed of three courses:

1. An "Entree" which may be a hot dish of fish or eggs, sometimes replaced by a soup or "Hors d'Oeuvres".
2. A "Plat de Viande" a meat course.
3. A Dessert. Wine of course is a must.

A typical menu might consist of "Coquilles Saint-Jacques comme a la mer", which is scallops seaside fashion, "Blanquette de Veau a l'Ancienne," which is veal in cream gravy old style, and "Fourre de petits-beurre au Chocolat," a sort of chocolate cake. All proportions are for 4 servings.

COQUILLES SAINT-JACQUES

In France scallops shells are a common staple in the fish stores. Depending on size 12 to 16 shells are needed, as the only edible parts in them are the white flesh, the adductor muscle, and the red neat shaped as a claw.

The opening of the shells is a rather easy operation: put the scallops in the hot oven where the heat forces them to yawn. With a keen knife split the muscle from the shell, discard the rest except the claw. Carefully wash under the tap in cold water the white flesh and the red claws. Drain.

Ingredients: 4 ounces (1/2 cup) butter, 2 finely chopped shallots, salt, white pepper, red pepper, curry powder, juice of 1/2 lemon (if desired).

Method: Melt butter in saucepan; add shallots, scallops and red claws, salt and white pepper to taste. Cook gently, uncovered, over low heat, stirring often with a wooden spoon for about 45 minutes. The white flesh of the scallops must stay a pale golden-white and be as firm as lobster meat. Toward the end of the preparation, sprinkle lightly with red pepper, curry powder, and lemon juice—if used. The lemon juice gives a tang. Serve hot scallops on warm plates in the butter gravy. With this goes dry white wine of the Alsatian or Burgundy type, slightly chilled.

(Food Editor's Note: You may be a little surprised to read about the way scallops are bought, shelled and used in France. In this country only the large muscle, that controls the movement of the scallop shell, is marketed. Here, too, our scallops should have no more than about five minutes' cooking—longer cooking usually makes them tough. To use this French way with scallops, melt 4 ounces (1/2 cup) butter or margarine in a medium-size skillet; add 2 tablespoons of minced onion (or shallot), 1 pound rinsed and drained scallops, 1/4 teaspoon salt, dash of white pepper. Cook over moderate heat, stirring often, about 5 minutes. Sprinkle with 1/2 teaspoon curry powder, the juice of 1/2 lemon (about 2 tablespoons) and a dash of cayenne pepper. Stir together well. Or, if desired, remove scallops and keep warm; then reduce liquid in skillet by about one-third and pour over scallops. Serve at once. If bay scallops are used, add them "as is" if sea scallops are used, cut each scallop in half or in quarters. Scallops now come frozen, as well as fresh; if the frozen variety are used, thaw before cooking.)

BLANQUETTE DE VEAU

Ingredients: 3 pounds boneless veal cut in 2-inch pieces, salt, 1 onion, studded with 3 cloves, 1 carrot sliced in two, bouquet garni made of 1 bay leaf and 1 sprig thyme and 1 sprig parsley tied together, pepper, 1 large glass dry white wine, a little flour, mushrooms, 2 egg yolks, 2 ounces (1/4 cup) butter, nutmeg, juice of 1/2 lemon, 12 small squares bread fried in butter, minced fresh parsley.

Method: Put veal in large bowl; cover with lukewarm water; let stand 30 minutes; drain. Put meat in saucepan; cover with cold water; add a big pinch of salt; bring to boil; skim. Drop in clove-studded onion, carrot, bouquet garni and a few grains pepper. Pour in wine; cook, covered, 30 minutes



THE KITCHEN CAT supervises the opening of scallops for this French housewife.

Remove from heat. Remove meat; reserve broth and strain. Melt 2 ounces butter in a saucepan and blend in flour; do not let brown; it should be a pale gold. Slowly add, while stirring, the strained broth to make a smooth creamy gravy of light consistency; there should be plenty of it. Discard onion, carrot and bouquet garni. Put back the meat. Simmer 25 minutes; add mushrooms last 10 minutes or so of cooking; the gravy should be reduced by one-half. Add salt and freshly-ground white pepper to taste. Now quickly stir gravy into the egg yolks with 2 ounces butter, a large dash of nutmeg and the lemon juice. Return to low heat and stir well but do not boil. Pour meat and sauce into a warm round plate; decorate with fried bread and sprinkle with parsley. With the Blanquette, on the side, go boiled peeled potatoes or rice; also Red Bordeaux wine at room temperature.

To prepare the mushrooms for the Blanquette, rinse them in cold water, drain and dry on a towel before slicing.

If desired, cooked drained peas or asparagus tips may be added to the meat and gravy at the last minute; in this case, do not use mushrooms.

FOURRE DE PETITS BEURRE

Ingredients: 1 pound milk chocolate, 6 ounces (3/4 cup) butter, vanilla, sugar, rum, 1/2 pound petits beurre (a kind of sweet cracker that you can find in a grocery selling imported foods) or plain cookies.

Method: Melt chocolate in a little water; it should stay rather thick. Blend in butter, vanilla, sugar and rum to taste. Soften petits beurre in a little sugared water and plenty of rum. Fill a long rectangular cake mold alternately with a layer of softened petits beurre and the chocolate cream. Slide from mold onto a tray; cover with remaining chocolate cream, glaze and chill.

THE CUSTOM in all French meals is to serve salad after the meat course followed, before the dessert, by a choice of different varieties of cheese such as Camembert, goat, Swiss Emmenthal or Dutch. Red wine goes with them. Salad and cheese are eaten separately and successively. After the sweet dish, fresh fruits are passed around. Coffee is served after the conclusion of the meal and quite often not at the table if the company is moving to another room. Liqueurs come then if wanted.

Make It Dutch and Solid

By AGNES RAATELAND

AP Newsfeatures

AMSTERDAM—Housewives in Holland seldom go in for what they call "liffafjes"—tidbits. They serve their husbands and ever-hungry children good solid food, without any nonsense about it.

Small wonder that they are at their best during the winter, when they can cook their favorite substantial "erwtensoep" (pea soup), "hutspot" (hotch-potch), "jachtsotel" (hunter's dish), or "bruine bonen met spek" (brown beans with fried bacon).

Sweets like "fensjes" (thin pancakes), "hangop" (thick milk), "rijst" (rice), or "jan-in-de-zak" (john-in-the-pocket) end up these meals.

Here are some real Dutch recipes:

PEA SOUP

Ingredients: 14 ounces peas, 3 1/2 quarts water, 2 pig trotters (pig's feet), 4 leeks, 1 stalk celery, 1/4 pound beef sausages, salt.

Method: Soak the peas in cold water for 12 hours. Then put them in 3 1/2 quarts cold salted water, bring to the boil, add the pig's trotters, the chopped leeks, the celery, and simmer for 3 to 5 hours till the pig's trotters are quite tender, and the meat is detached from the bone. Half an hour before serving, add the beef sausages. Strips of toasted bread are eaten with this pea soup.

HOTCHPOTCH

Ingredients: 1 pound fat soup meat, 3/4 pound lean soup meat, 3 pounds old carrots, 3 pounds potatoes, 10 ounces onions, 2 ounces fat, 1 1/2 pints water, salt.

Method: Wash the meat and put it in warm, salted water, bring to the boil, and simmer for 2 hours. Peel the carrots, mince them very finely and add to the stock after the 2 hours. In another 1/2 an hour add the peeled potatoes and chopped onions and simmer for another 1/2 an hour till the vegetables are very tender. Add more water during the process of cooking if necessary. But when the dish is ready the water should have completely evaporated. Remove the meat from the saucepan, put on a hot dish, mash all the vegetables with a wooden spoon and put on the dish with the meat.

HUNTER'S DISH

Ingredients: 2 1/2 pounds cooked potatoes, 1/4 pound cooked meat, 3 ounces onions, 1/2 pound sour apples, just over 1/2 pint of vegetable stock or veal stock, 1 1/2 ounces butter, salt, pepper, nutmeg.

Method: Slice the onions and the peeled and cored apples and fry both in butter to a light brown. Slice the cooked meat and potatoes and put alternate layers of potatoes, meat, apples and onions in a fireproof dish. Pour the stock over the whole, dot with pats of butter and bake to a light brown in a moderate oven.

BROWN BEANS

Ingredients: 1 pound beans, water, salt, some bacon.

Method: Soak the beans in water overnight and boil them in the water in which they were soaked, adding salt. Bring to the boil and simmer till tender. Serve with fried bacon.

THIN PANCAKES

Ingredients: 5 ounces flour, 1/2 pint milk, 2 eggs, a pinch of salt, 1 1/2 ounces of butter.

Method: Break the eggs in a bowl, stir, add the salt, the flour and 6 tablespoons of milk. Beat well with a whisk till the batter is quite smooth and light. Add the remaining milk gradually. Warm a little butter in the pancake pan and drop a small quantity of the mixture, so as to make a very thin pancake. Cook to a light color on both sides. Fill them with jam or brown sugar.



JOHN-IN-THE-POCKET or "jan-in-de-zak" is a popular Dutch dessert. It is a raised pudding containing raisins, currants and candied citron peel, rolled in a cloth and simmered in boiling water. It is cut with a string as shown above.

AT THE RIGHT is "hangop", a thick milk, similar to fresh cheese made from sour milk. It is hung in a cloth to drain and served with cream, sugar and powdered cinnamon. The picture shows the old-fashioned way of hanging this delicacy on a line in the back yard.



Light Breakfast Whets Danes' Appetites for Day

By JETTE HARTMANN

AP Newsfeatures

COPENHAGEN—Danes enjoy a good food. They are not exactly heavy eaters, but they do consume a lot of calories. Their eating habits differ from those of most countries.

As a rule, the Danes eat a very light breakfast—no bacon, no eggs, kippers or sausages. Bread, rye or wheat, or rolls spread with butter, and a cup of coffee will do. This prepares them for a heavy load of calories at dinnertime, when they get down to real business.

There is nothing frivolous about the average Danish cooking. The food is down-to-earth, but very tasty.

If you would like to surprise your family with a typical Danish dinner, try oellebroed, benloese fugle and roedgroed med floede. Here is how to prepare those dishes, each to serve four persons:

OELLEBROED

This is kind of a bread soup, the main ingredients being black rye bread and non-alcoholic malt beer. It may be difficult to get the black bread but pumpernickel should be all right as a substitute. If you can't get the malt beer, use the weakest kind of ordinary pilsener beer.

Break about 10 ounces of bread into small pieces and soak for several hours in a mixture of 1 cup water and 3 cups beer. Cook over low heat, stirring regularly until it boils. Remove it from the heat when it has become a thick soup and strain through a coarse sieve. Then back again over the heat for another boil. Add to taste: sugar and lemon juice. Some like grated rind of lemon, too. Serve with plain or whipped cream.

Oellebroed is one of King Frederik's favorite dishes.

BENLOESE FUGLE

The name of the dish means "boneless birds" but the birds have never flown. A "bird" is made of slices of beef, wrapped around filling.

Have the butcher cut a half-inch thick round steak. Pound the meat well. Make the "birds" by wrapping each slice of the beef around a strip of fat pork, 1/2 teaspoon chopped onions, seasoned with salt and pepper. Bind the "bird" with cotton cord.

Brown 2 tablespoons butter in a pot and turn the birds in it till they are a delicate golden brown. Then cover the "birds" with boiling water. Simmer until tender. Around 2 hours should be enough.

Add flour mixed with cold water to thicken the sauce. The Danes love thick sauces. Serve with boiled potatoes. The normal ration is two "birds" for each person.

ROEDGROED MED FLOEDE

Danes love to ask foreigners to say "roedgroed med floede" and the tongue-twisting of the attempt never fails to cause a lot of guffawing. This dessert is a typical summer dish. Wash 2 lbs. of currants and 1 1/2 pounds raspberries, add water and boil. Remove the berries from the heat when the juice has boiled out; strain through a fine sieve or a cloth and put the juice back into the pot. Sweeten to taste and thicken with potato flour or cornstarch. The pudding should be of a substance between heavy tar and ice cream.

Roedgroed should be poured into a glass bowl while still hot, decorated with blanched almonds and served cold with sugar and cream.

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There's Art in Carving Steak

Remove Bone First, Then Slice Across

CARVING is probably one of the most controversial of social customs. Rare is the host who does not think that he can carve better than any other man, and rare is the guest who does not think he could do a much better job than the host. But when it comes to improving the taste of the meat, by avoiding coarse fibers simply through the technique of carving, there are definite rights and wrongs.

The National Livestock and Meat Board of Chicago has had extensive studies made in the art of carving. These have shown that a knowledge of the location of bones and joints and the directions in which muscle fibers run can make a big difference in the tenderness of the meat served on a plate.

As a general rule cooked meat should be carved in neat slices across the grain—especially roasts—because this results in shorter meat fibers. But when it comes to steaks, which are butchered across the grain, another technique of carving is called for.

Take the Porterhouse steak. Here is the way the experts recommend serving it:

1. When the whole steak is served on a platter, cut out the bone with the point of a sharp steak knife, holding the steak steady with a fork. The cut is made as close as possible to the bone. The bone is then removed to one side of the platter so it will not interfere with further carving.

2. Holding the fork still in position in the large muscle part of the steak, you then can cut slices about one-inch thick directly across the steak. This gives each guest a portion of tenderloin as well as a portion of the large muscle. Since these Porterhouse, or T-bone steaks are essentially tender and butchered relatively thin, carving with the grain is acceptable.

3. Usually the flank-end or tail of the steak is not carved, but is saved for left over dishes. But if the number to be served makes it necessary to serve this flank end, it too is carved across the steak. The fibers run lengthwise in this part of the steak, so crosscutting makes it more desirable.

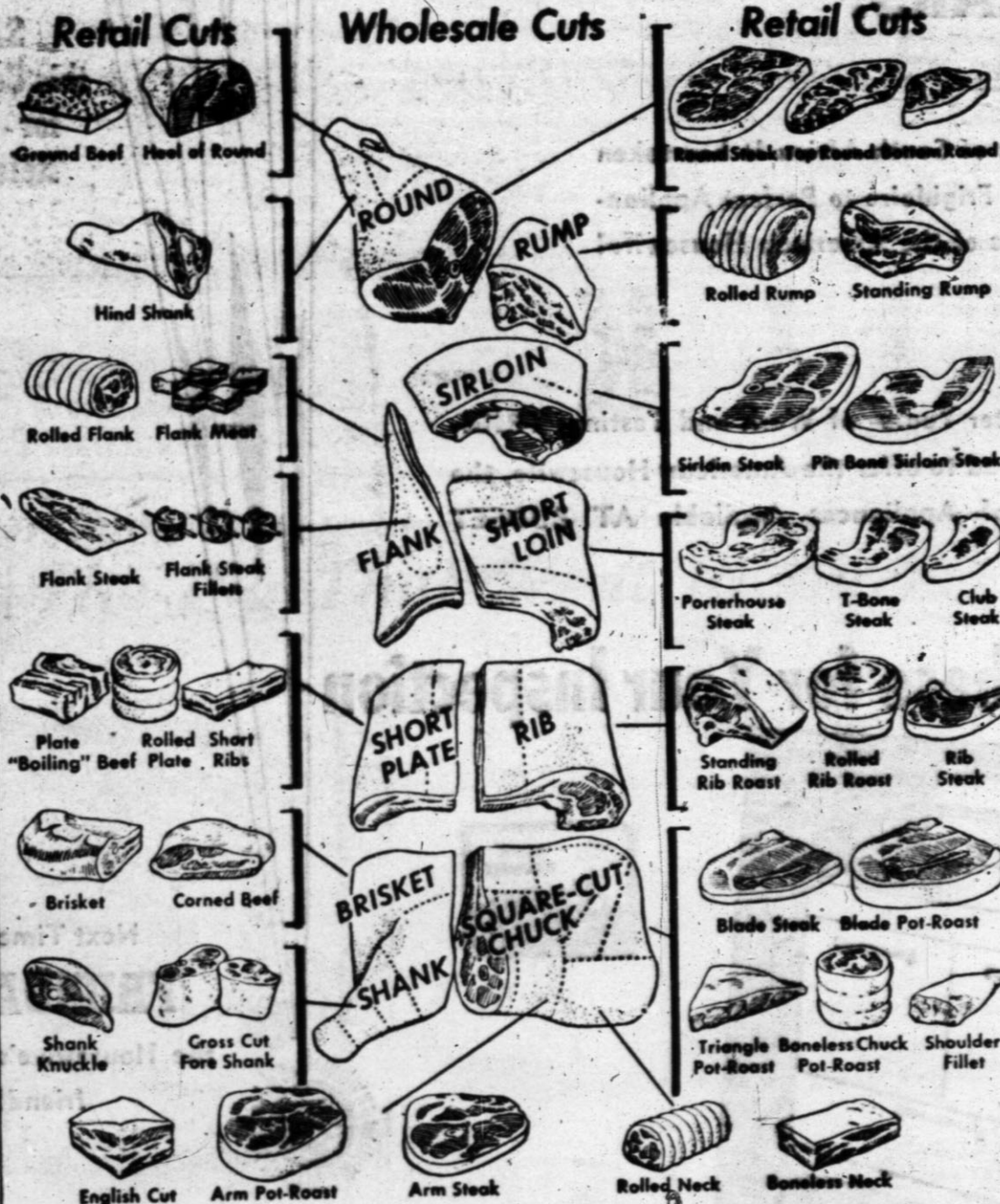
Sirloin steaks should be carved in essentially the same manner, removing the bone and then cutting into slices about an inch thick. Since the direction of the muscle changes in a sirloin steak, the angle of the carving knife is changed accordingly.

The underlying idea in any carving is to cut the muscle fibers as short as possible.



THESE THREE steps give each serving some of each part of a porterhouse steak.

WHAT'S YOUR BEEF?



HERE ARE THE RETAIL CUTS of a side of beef and where they come from.

The Best Way To Use Meat Thermometer

FIRELESS cooking takes place in every roast taken out of an oven. When a roast is not cut immediately, cooking may go on internally, for 30 to 45 minutes, depending on the size of the roast. The internal temperature may rise from 15 to 20 degrees.

Because of this, a roast beef taken out of the oven with a temperature indicating rare beef, can continue to cook to near medium before it is carved. So many people have different



GAUGE depth this way.

ideas as to what is rare and what is medium when it comes to meat, that the use of a meat thermometer has become almost a must in good cooking.

The proper use of such thermometers is highly important to success. The bulb, or tip of the thermometer should not be allowed to touch a layer of fat or bone for accurate registration.

Hold the thermometer at the end of your roast and gauge the depth which will reach the center of the large muscle. This will show you how far to insert the thermometer. As the meat cooks from the outside, the heat will gradually penetrate until the thermometer records the degree of cooking at the innermost point.

Cake Pan Sizes Are Important

You'll be successful in your cake-baking, and won't risk failures, if you follow a reliable recipe and use the size of pan the directions call for. If a pan is too large, a cake will not rise to its full height and may not brown. Cake batter that is put into a pan that is too small or too shallow may run over in the oven.

Brazil Serves Bifes de Panels Black Beans

By E. M. CASTRO

AP Newsfeatures

RIO DE JANEIRO—Would you like to try a typical Brazilian meal? It consists of Bifes de Panels (pot steaks), Feijao Preto (black beans), Arroz Branco (white rice) and a salad. The reason for this menu is that meat, rice, beans, potatoes and green salad are the basic foods throughout Brazil.

Clear plenty of space in your kitchen, because 17 items go into Bifes de Panels alone. Here's how:

BIFES DE PANELA

Put 2 tablespoons lard in a pot and add 1 large onion, chopped. When fried, but not browned, add 3 well-crushed garlic cloves and stir with a wooden spoon. Add 3 bay leaves and 1 teaspoon black pepper. Keep mixing. Add 6 ripe medium-size tomatoes, from which the skin and seeds have been removed. Cook until you have a smooth sauce.

Now add 2 pounds beef cut into steaks about 1/4-inch thick and 2 1/2 inches across, plus 2 ounces sliced bacon, mixing them into the sauce.

Ten minutes later, put in 5 tablespoons wine vinegar, 6 sliced carrots and salt to taste; cover the pot and leave it over medium heat.

About 15 minutes before you would judge the steaks to be done, transfer everything from the pot to another utensil. Then put about half the steaks back into the pot covering them with

1 pound peeled potatoes sliced about 1/4-inch thick. Over this scatter 2 cut-up sweet red peppers, 3 ounces large green olives (whole but pitted), then add the remaining steaks and cover all evenly with the sauce.

Cover the pot and cook over a medium heat until the potatoes are done. Add a No. 2 can of peas five minutes before you are ready to serve. (If necessary to add water while the steaks are cooking, use as little as possible. Don't get the sauce too thin.)

Transfer this to a platter in small portions so the food will be well mixed. Over all, sprinkle a finely chopped boiled egg previously mixed with chopped parsley.

(Serves 6. Same recipe is fine with chicken instead of beef.)

FELJO PRETO

To 3 tablespoons of lard, add 1 large onion chopped, 3 crushed garlic cloves, 3 bay leaves. When these are turning brown, add 4 ounces washed salt pork cut in about four pieces. Cook about 10 minutes, stirring. Then add 1 pound black beans, that have been soaked in cold water over night, and cook over medium heat until the beans are very soft.

ARROZ BRANCO

Put 2 tablespoons lard in a pot. Add 1 small onion chopped, 1 crushed garlic clove and 2 bay leaves. When these are turning brown, add 1 pound well-washed rice and salt to taste; keep stirring until the rice is well fried. Then pour in twice as much boiling water as rice and stir again. Turn the heat high for three minutes, then cook over medium heat until the water has cooked from the top part of the rice. Turn the heat down as far as you can and cook for 1 hour.

Help yourself to beans first. Mash them on your plate. Then cover them with rice and mix well. Push this to one side of the plate and fill the rest with Bifes de Panels. Put some of the meat sauce over the rice and beans.

No Smoking Allowed!



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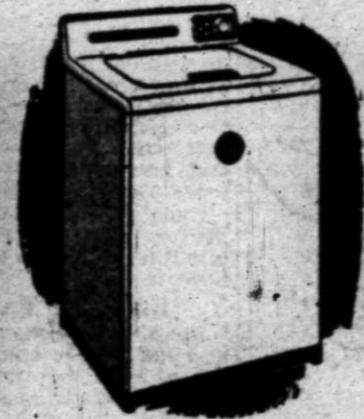
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Here's Chicken Every Sunday

America's Popular Family Dinner Has Geography in Its Recipes

CHICKEN every Sunday is an old American custom. But a chicken dinner is not the same in every part of the country. In New England you may get your chicken roasted and stuffed. In the South it may be fricasseed with rice. On the West Coast your chicken will probably be barbecued. And the entire Sunday dinner will differ from state to state, from family to family. In Boston, for instance, the meal may begin with clam broth or clam bisque. At a New Orleans table you might start with turtle soup. In California a fresh green salad may form the first course. And the side dishes could vary widely. Here are three Sunday chicken dinners, considered typical in their regions, each prepared for four persons and each including recipes to show how the main dishes are prepared:

BOSTON

A New England Sunday chicken dinner for four might run as follows:

- Soup (often omitted)
- Clam Broth or Bisque
- Roast Stuffed Chicken
- Brown Gravy Mashed Potatoes
- Cranberry Sauce
- Green Peas or Winter Squash
- Mixed Greens Salad
- French Dressing
- Coffee
- Hot Apple Pie
- Natural Cheddar Cheese

Clam Broth—Scrub, wash clams in several waters. Place in kettle $\frac{1}{2}$ cup of water for each quart of clams. Cook about 30 minutes or until shells open wide. Let stand a quarter-hour for sediment to settle. Strain. (Clams may be fine-shopped, seasoned and used as a canape spread.)

Chicken—One 4-pound plump young roaster or capon, basted and browned. Use giblets for gravy.

New England Stuffing—About 6 slices bread, stock or water to moisten, finely chopped fat salt pork (about a $1\frac{1}{2}$ -inch cube), 1 well beaten egg, 1 tablespoon finely minced onion, salt, pepper and sage or poultry seasoning to taste.

Cranberry Sauce—1 pound cranberries, 2 cups boiling water, $1\frac{1}{2}$ cups sugar. Wash berries and cook with sugar and water 10 minutes. Guard against boiling over. Skim and cool.

Squash—About 2 pounds. Cut up, peel and remove seeds. Boil 20 to 30 minutes in salted water. Drain, mash, season with butter, salt, pepper and a little sugar if desired.

French Dressing— $\frac{1}{2}$ cup salad oil, 2 tablespoons mild vinegar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon fresh ground pepper. Served chilled and shake to blend.

Apple Pie—Conventional recipe, but use tart apples. If fine-flavored apples are available, use little cinnamon. Otherwise add lemon juice and grated lemon rind to compensate for lack of tartness and increase amount of cinnamon. Some cooks use nutmeg when apples lack fullest flavor. Evaporated apples may be used if soaked overnight. Serve hot.

NEW ORLEANS

In New Orleans you can expect a Creole touch and a Sunday chicken dinner that is definitely different. Here's how it may be served:

- Turtle Soup and Salted Wafers
- Chicken Fricassee with Rice
- String Beans Amandine
- Red Bananas or Yam Puffs
- Shrimps Remoulade
- Corn Bread Sticks or French bread
- Cafe Noir—Pecan Custard

Turtle Soup—Cut meat into small cubes and cover with 2 quarts of water, adding bay leaves, onion, cloves, peppercorns and white pepper. Cover and simmer $1\frac{1}{2}$ hours. Rub 1 tablespoon butter and 1 tablespoon flour together and stir into boiling soup, adding 1 level teaspoon salt, the cut meat and 2 drops of tabasco. If using live turtle, cook shell with meat for added flavor. Place two slices hard-boiled egg and 1 slice lemon in bottom of each soup plate. Cut one hard-boiled egg and $\frac{1}{4}$ lemon into soup, which must be stirred until boiling. Remove pot from flame and add 6 tablespoons dry sherry. Stir well and serve.

Chicken Fricassee—Disjoint a drawn broiler. Brown slightly with butter in skillet, seasoning with salt and pepper. Remove chicken to hot platter to keep it warm. Make roux with flour, 1 egg yolk well beaten with cream. Sauté onions in butter until tender but not brown and mix with roux. Add chicken and wine, cover and steam, using low heat until tender and done. In serving sprinkle chopped parsley over chicken.

Browned Rice—Put $\frac{1}{4}$ pound of butter in Dutch oven. Add 2 cups unwashed white rice, 2 teaspoons salt. Brown on top of stove (takes about 15 minutes). Stir constantly. Have 7 cups of boiling water ready and pour over browned rice. Cook in Dutch oven at 350 degrees for 1 hour. (This serves 3.)

String Beans Amandine—1 pound fresh snap beans, $\frac{1}{2}$ cup blanched slivered almonds, 3 tablespoons butter. Cook beans in small amount salted water; or cook 1 package of frozen beans or use canned beans; drain. Sauté $\frac{1}{2}$ cup blanched slivered almonds in 3 tablespoons butter. Serve over beans.

Red Bananas—4 very ripe plantains or red bananas, 1 cup sugar, 1 cup water, 1 lemon, pinch of salt. Peel plantains, slice in half-inch slices. Fry slowly in butter or bacon drippings until tender and brown. Add syrup made of sugar and water. Slice lemon, add and let simmer 15 minutes.

Yam Puffs—3 small or 2 large yams, 2 tablespoons melted butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon allspice, $\frac{1}{2}$ cup chopped pecans, 6 marshmallows, flour. Wash, quarter and boil yams in jackets. Drain well, peel, mash and beat until creamy. Mix in butter, salt, cinnamon, allspice and chopped pecans. Cut marshmallows in half, using a half as center for a puff. Shape the potato mixture around the marshmallow into a ball. Roll in flour and fry in deep fat until the puffs are slightly brown. If yams cannot be obtained, use ordinary sweet potatoes and add 1 tablespoon of sugar.

Remoulade Sauce—4 tablespoons Creole mustard, $\frac{1}{2}$ cup tarragon vinegar, 2 tablespoons tomato catsup, 1 tablespoon paprika, $\frac{1}{2}$ teaspoon cayenne pepper, 1 teaspoon salt, 1 clove garlic minced, 1 cup olive oil, $\frac{1}{2}$ green onion minced, $\frac{1}{4}$ cup celery minced. Mix vinegar,

SAN FRANCISCO

Since barbecuing is as common in California as indoor cooking, you can expect to enjoy this popular Sunday chicken dinner on the West Coast:

- Tossed Green Salad
- Barbecued Chicken
- Corn on Cob
- Baking Powder Biscuits
- Butter—Honey
- Lemon Chiffon Pie
- Coffee or Milk

Green Salad—Break up leaves of several kinds of salad greens: romaine, endive, lettuce. A small wedge of blue cheese broken up; 1 or 2 peeled and cut-up tomatoes, 1 or 2 avocados, cut up; chopped green onion and parsley. Refrigerate until ready to serve, then toss with the following dressing:

$\frac{1}{2}$ cup salad oil, $\frac{1}{2}$ cup of catsup, 3 teaspoons vinegar, 3 teaspoons sugar, juice of $\frac{1}{4}$ lemon, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{2}$ chopped onion, and a little chopped garlic if desired.

Barbecued Chicken—(In rainy or cold weather, the same effect can be achieved by broiling the chicken in the oven.) Buy one small fryer for each person to be served. Have them split by the butcher. Cut off neck and first joint of wings. Remove all pin feathers and carefully wipe clean. Mix 1 teaspoon salt, $\frac{1}{2}$ teaspoon black pepper, pinch of thyme, 1 cup sherry or buttermilk, $\frac{1}{4}$ cup salad oil. Marinate the chicken for at least 2 hours in the mixture, turning occasionally (use tongs or fingers, but no not prick with fork). When charcoal fire is ready (all glowing coals and ash, with no flames) arrange chicken on rack and barbecue about 5 to 10 minutes on a side, or until tender.

Corn on Cob—Drop corn on cobs into boiling salted water and reduce heat. Cook covered for not more than 10 minutes. If convenient, the corn will be even more delicious if it is first buttered, then wrapped in aluminum foil and baked at 400 degrees for about 15 to 20 minutes.

Baking Powder Biscuits—The biscuits will probably be the frozen, ready-to-bake kind, or prepared by a standard baking powder biscuit recipe.

Lemon Chiffon Pie—(Let them wait at the table for a while for this.) Bake a standard 9-inch pie shell, very thin. Beat 3 egg yolks until thick and lemon-colored; gradually beat in 2 tablespoons sugar. Add $\frac{1}{2}$ teaspoon salt, 1 tablespoon water, 3 tablespoons lemon juice; beat enough to combine. Stir constantly, until thickened over simmering (not boiling) water. Cool. Beat 3 egg whites and $\frac{1}{4}$ teaspoon salt until stiff but not dry; gradually beat in $\frac{1}{4}$ cup sugar. Fold lemon custard into beaten egg whites. Pile lightly into baked pie shell; place in hot (400F) oven until lightly browned, about 10 minutes. Serve at once.

mustard, salt, pepper, onion, paprika, tomato catsup and garlic, add oil, beating thoroughly; add green onion and celery. Marinate shrimp in mixture for several hours. Serve on cold lettuce and sliced tomato. Garnish with cucumber.

Cafe Noir—Use dark roast of coffee finely ground. Creoles prefer chicory and coffee blend. Have fresh boiling water, scalded pot and dripper. Put coffee into dripper. Measure 2 heaping tablespoons of coffee for each cup of water used. Every few minutes pour 2 tablespoons boiling water over grounds until desired quantity of coffee is brewed.

Leftover Turkey Offers A Wide Variety of Meals



SERVE LEFTOVER Turkey a la king over hot biscuits.



TURKEY ELEGANTE made famous by a New York restaurant.

By CECILY BROWNSTONE
Associated Press Food Editor

TURKEY, left over from a large bird, can be used to fine advantage. Team it with other good foods, so you can stretch it to make several meals, and you'll find it was a good buy. If you fuss a bit, making turkey leftovers attractive, you'll have some extra-special meals.

Why not use turkey in classic style—a la king? Our recipe for this dish calls for mushrooms and canned pimiento. That's for company. For the family, you can substitute drained canned or leftover cooked green peas. You can also substitute raw or cooked celery. Serve the Turkey a la King on hot biscuits.

Turkey Elegante combines broccoli, cream sauce, sliced turkey and Parmesan cheese. It's patterned after a chicken dish made famous by a New York restaurant.

Garnish your Turkey Elegante with toast points. Know how to make them? Toast slices of white bread lightly, butter well and slip under the broiler until the butter sizzles. Cut each slice of delicious butter-broiled toast into four triangles.

TURKEY A LA KING

Ingredients: 1 cup sliced mushrooms (fresh or canned), 4 tablespoons butter, 4 tablespoons flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 2 cups milk, 2 cups diced cooked turkey, 1 teaspoon onion juice, $\frac{1}{4}$ cup canned pimiento strips.

Method: Fry mushrooms lightly in butter over low heat. Blend in flour, salt and pepper; heat until bubbly. Add milk; cook and stir constantly until sauce thickens and boils. Add turkey and onion juice; heat thoroughly. Remove from heat; stir in pimiento. Serve over hot biscuits. Makes 6 servings.

TURKEY ELEGANTE

Ingredients: 2 packages frozen broccoli, 6 tablespoons butter, 6 tablespoons flour, $1\frac{1}{2}$ teaspoons salt, dash of pepper, 3 cups milk, 6 large slices leftover roast turkey, $\frac{1}{4}$ cup grated Parmesan-style cheese, 12 toast points.

Method: Cook broccoli according to directions on package. Drain thoroughly. Melt butter over low heat; blend in flour, salt and pepper. Add milk; cook and stir constantly until thickened and boiling. Arrange broccoli on heat-proof platter; cover with layer of turkey slices, then with white sauce. Sprinkle with cheese. Bake in moderate (350F) oven until heated—15 to 20 minutes. Or, if desired, broil until browned. Garnish with toast points. Makes 6 servings.

How to Test, How to Eat Poached Eggs

WANT to make sure the eggs you are poaching are done? After the whites are set, press the yolks gently with the back of a spoon; you'll be able to tell their degree of doneness from the way they feel.

But remember we said "gently!"

When you remove the eggs from the water, make sure you drain them thoroughly. Serve the eggs on well-buttered toast, and sprinkle them with salt and pepper. If you like, you may also add a dot of butter to each egg.

For a delicious luncheon dish, serve the poached eggs atop cooked asparagus and accompany with sliced ham. Or reverse the procedure: put the eggs on top of the ham and accompany with the asparagus. Either way, hot biscuits or toasted-battered English muffins are good toppings.



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How to Buy and Cook Meat

DO YOU know how to buy meat? Do you know the best ways to prepare meat? Do you know how to keep meat?

Here is a quiz to test your knowledge of beef and pork. It is based on questions from homemakers answered by nutrition experts of the U.S. Department of Agriculture.

Question: Are the higher grades of beef more nutritious than the lower grades?

Answer: There is no relation between nutritive value and grade.

Question: How can I tell if a piece of beef will probably be tender?

Answer: The grade and cut give an indication of probable tenderness. Rib and loin cuts of U.S. Prime and Choice grades are ordinarily tender. Meat that has fine-textured lean, red and porous bones, and is well marbled with fat will usually be tender. Tender meat comes from well-fed cattle slaughtered when young.

Question: What cuts, less expensive than round steak, are suitable for grinding?

Answer: Cuts from the chuck, brisket, flank, plate, shank, and neck.

Question: How can I cook beef to keep shrinkage within reasonable bounds so there is more meat to serve?

Answer: Cook at low or moderate temperature all or most of the cooking time. Don't over-cook.

Question: How long can I safely keep beef that has been roasted?

Answer: A few days in the refrigerator, covered and separated from broth or gravy.

Question: Is it safe to eat frankfurters without cooking?

Answer: Frankfurters are safe to eat without further cooking if they have been prepared under U.S. Government inspection or other inspection requiring 137 degrees temperature in processing. This temperature kills any trichinae which might be in the pork.

Question: Why should pork be cooked thoroughly?

Answer: To destroy any trichinae that may be present. Raw or underdone pork can cause a serious disease called trichinosis.

Question: Is it safe to broil pork?

Answer: Sliced cured and smoked pork cuts such as bacon, ham, and Canadian style bacon may safely be broiled. Broiling is usually not recommended for fresh cuts. However, some of the smaller fresh cuts, sliced thin, may be broiled if the meat is exposed to the heat long enough for thorough cooking.

Question: Do U.S. inspected hams labeled "ready-to-eat" and "fully cooked" require any additional cooking before eating?

Answer: These hams are safe to eat without additional cooking. They may be heated if wanted hot for serving. The consumer may be guided by the packer's instructions on the label. Some of the "ready-to-eat" hams are not as thoroughly cooked as others and may require additional cooking to suit individual tastes.

Question: For what vitamin is pork especially valuable?

Answer: Thiamine. A 3-ounce serving of ham, fresh or cured (without bone), may furnish as much as a third of the recommended daily allowance for thiamine.

Question: Is an iridescent or "rainbow" film on the cut surface of ham a sign of spoilage?

Answer: No. This harmless coloring is caused by refraction of light rays on the film of fat on the cut surface.

A few rules for keeping meat are:

1. Store it loosely covered in the coldest part of the refrigerator. The recommended temperature is 30 to 34 degrees.

2. Variety meats are especially perishable and should not be held longer than 2 days.

3. Ground beef should be held only 1 day.

4. Frozen beef, properly wrapped, should not be held in a freezer at zero for more than 1 year.

More Frozen Foods to Come Packed in Cans

MAKE ROOM in your refrigerator for more canned foods. Frozen fruit juices and berries in cans have shown the food preserving industry new tricks. Quick freezing by dipping sealed cans into icy brine has been found to be faster and more economical than passing paper packages through freezing rooms.

The result is that housewives, who now open an average of 60 million cans of food per day, will soon be opening many more. According to the tin can makers, the per capita consumption of canned food in this country has increased from 36 cans per person 50 years ago to about 140 cans per person.

D. B. Craver, can making official, reports that the use of canned foods reaches almost astronomical proportions.

"Government figures show," he says, that last year canners packed almost two billion pounds of meat, around 13 billion pounds of vegetables and more than 800 million pounds of fish."

Canada Demonstrates
The popularity of frozen foods is now boosting those totals. About 25 million pounds of frozen strawberries were packed in cans last year. Peas, string beans and corn are now being frozen commercially in metal containers in Canada and United States packers are now trying this system.

An advantage to the housewife is that canned frozen foods can be quickly thawed by dipping the cans in warm water—a process not practical with paper packages.

With everything from rattlesnake meat and dandelion greens to crepe suzettes among the more than 500 foods now packed in cans, the food freezers will have a lot to choose from.

How Cans Save Time

Craver contends that the tin can saves the housewife a lot of time and effort. "In grandmother's day," he says, "the average housewife spent about 4½ hours a day in the kitchen—a total of about 10 years out of her life. Today the time required for preparing three meals a day for the average family has been reduced to just over two hours."

"Canned food is probably the most important single factor contributing to the new hours of leisure for American women. It also helps to make it possible for 11 million housewives to hold paying jobs outside their homes."

"If housewives had to hand-squeeze all the oranges frozen annually in concentrated juice packs, it would take them almost 1½ billion hours per year."

The Pig That Went to Market



HOW A SIDE OF PORK is cut up into the retail portions you get at the market.

How to Doll Up Those Burgers After Cooking

MOST COOKS have their pet way of preparing plain hamburgers. Some cooks like to mix seasoning with the meat before shaping. Others swear that a hamburger should have salt and pepper added only after cooking. Still others insist on sprinkling a heavy iron skillet with a generous layer of salt and browning the hamburgers in it

over high heat. But whichever method of preparing hamburgers you prefer, there are ways to doll up the meat after cooking. One delicate way is to mix butter or margarine with chopped chives, then add a dollop of this chive-butter to each meat cake as it comes from the skillet. Or mix butter or margarine with a little

chili powder, and top the hamburgers with this. If you enjoy the flavor of Southwest cookery, you'll go for this.

And still another touch: as soon as you remove the cooked hamburgers from the pan, add a little water, Worcestershire sauce and ketchup to the skillet; stir well and boil up quickly. Pour over the hamburgers and enjoy!

Hassenzpfeffer Is Tasty Way To Eat Rabbit

RABBIT is a meat that can be used in most of the ways you would use chicken. Fine grained and mild-flavored, it is practically all white meat and offers a good source of high-protein.

According to the U.S. Department of Agriculture, you can expect 2 to 4½ cups of cooked meat from a young ready-to-cook rabbit weighing 1½ to 3½ pounds. These rabbits are 8 to 12 weeks old. From larger rabbits, 8 months or more old, and weighing over 4 pounds, you can get about 1½ cups of meat per pound of ready-to-cook weight.

One of the most famous rabbit dishes is

HASSENZPFEFFER

- ½ cup vinegar
- 2 cups water
- 2 teaspoons salt
- ¼ teaspoon pepper
- ½ teaspoon whole cloves
- 2 teaspoons sugar
- 4 bay leaves
- 1 medium onion, sliced
- Small rabbit (about 2½ pounds ready-to-cook) cut in serving pieces
- Flour
- 3 tablespoons fat
- 2 teaspoons Worcestershire sauce
- 3 tablespoons flour

Method: Make pickling mixture by combining the vinegar, water, salt, pepper, cloves, sugar, bay leaves, and onion in a glass or enameledware bowl. Add pieces of rabbit and sliced giblets and cover the bowl. Let stand in refrigerator 8 to 12 hours, turning the pieces occasionally so that they will absorb the flavor evenly.

Remove the rabbit pieces. Save the liquid and onions, but discard the bay leaves and cloves.

Roll the rabbit in flour. Heat fat in a heavy pan and brown the rabbit in it, turning to brown all sides. Pour the pickling mixture over the rabbit. Cover the pan and cook over low heat about 1 hour, or until rabbit is tender.

Take rabbit from pan and keep it hot. Add Worcestershire sauce to the liquid. Mix the 3 tablespoons of flour with a little cold water, add a few tablespoons of hot liquid to it, and pour the mixture back into the pan. Stir and cook until the sauce is thick and smooth, then cook a little longer.

Pour sauce over rabbit. (Makes 4 servings.)

For a large rabbit (4 to 5 pounds ready-to-cook) double the amounts of ingredients for the pickling mixture. (Makes 8 to 10 servings.)

Hamburgers Star Out of Doors

**Save by Outdoor Cooking
And Give Mom a Break**



EQUIPMENT opens way to outdoor cooking economy.

OUTDOOR COOKING is fun. It saves money. It gives Mom a break.

Whether you do this cooking in your back yard, or in a state highway department's "front yard"—such as roadside picnic areas or state parks—you'll find new zest in your steaks, franks or fish.

Cooking is about the only place you can economize without sacrificing when taking a vacation trip. Travel and accommodation costs seem so high and there are so many places you want to go, that about the only way you can stretch the family budget to cover all your vacation dreams is to pitch in and feed yourself.

We know a family which made a wonderful auto tour last season and came back boasting about having eaten dinner at every famous eating place they reached at the end of each day—famous for steaks, famous for lobsters, famous for Southern fried chicken, and so on.

"We did it by saving on our breakfasts and lunches," the trail blazer said. "We wanted to go to many places. We knew we couldn't economize on gas and oil. We had two weeks to travel, so we knew we couldn't save on hotel and motel rooms. But we were out for fun. And it was Mom's vacation too. And I pride myself on the bacon, eggs, coffee and fresh fish I can cook in the open. So we took what we saved on breakfast and lunch and splurged on a famous dinner."

Well, we know other people, who wouldn't be that extravagant. They'd cook dinner, too, to make their vacation trip longer.

And where does Mom benefit? Paper plates, paper cups, wooden forks and spoons—all easily burned after a meal—aluminum foil to line frying pans—the foil is thrown away and the pan needs no washing—that's the way to have fun when cooking outdoors.

You don't think you could find firewood for a fire? You don't want to mess up your luggage compartment with bags of charcoal? Why not use a gas stove? Any war veteran can tell you about the high speed efficiency of the famous GI pocket stoves. They made their own gas out of gasoline.

You can get the same efficiency out of modern gasoline camp stoves. Sheldon Coleman, the Wichita, Kan., heating plant manufacturer, tells us now a family of three saved by cooking their own meals on a vacation.

They figured it this way: Average cost of meals in restaurants, including tips and sales taxes:

Breakfasts	\$3.03
Lunches or suppers ..	2.95
Dinners	6.19

Total cost per day .. \$12.17

Average cost of meals prepared by themselves, including

**Old Favorites
Can Be Given
Added Zest**

By CECILY BROWNSTONE
Associated Press Food Editor

COME SUMMER, hamburgers go on location! They play a star role on the backyard grill or when the family goes picnicking in the car.

Now that there are modestly priced portable grills that are lightweight and easy to carry, safe and sturdy, it's possible to make charcoal-grilled meals fit into family plans. Such a grill is pictured here.

Put the fuel you need for the grill right in the firepot. When you're ready to come indoors, use the firepot to hold other take-back-to-the-kitchen accessories.

Save yourself time and trouble and do the hamburger mixing and shaping outdoors. A member of the family or a guest will enjoy taking over if you have the recipe in hand. Bring out the beef, salt, a bottle of chili sauce and one of tabasco, a quarter-cup measure, a quarter- and a half-teaspoon measuring spoon and a fork. The tabasco will give the meat just the zip you want for hearty outdoor eating. Mix the seasonings into the beef right in the disposable carton the meat comes in.

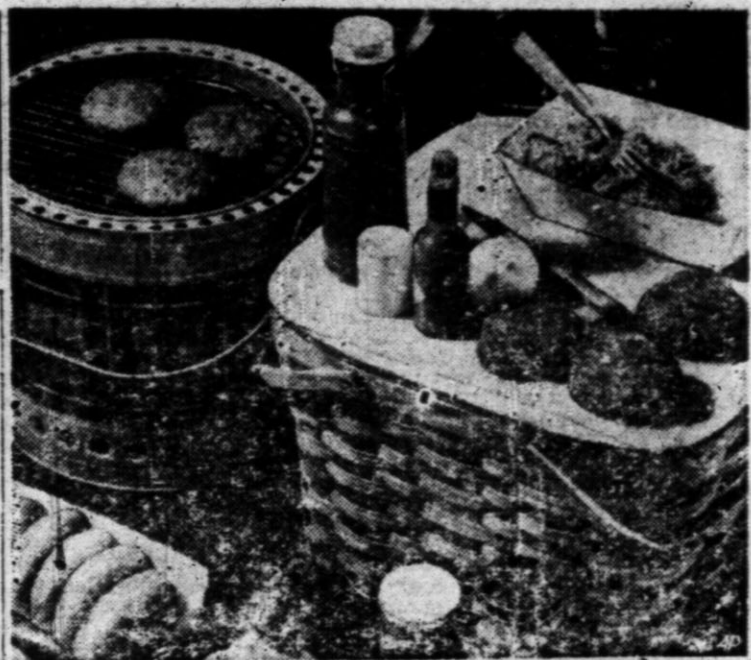
Accompany the hamburgers with Potato Salad, prepared ahead and chilled in a covered casserole in the refrigerator. Carry the salad in the casserole to your outdoor rendezvous—then let everyone help himself.

CHARCOAL GRILLED HAMBURGERS

Ingredients: ½ teaspoon salt, ¼ teaspoon tabasco sauce, ¼ cup chili sauce, 1 pound ground beef, 4 to 6 hamburger buns.

Method: Add salt, tabasco and chili sauce to ground beef. Mix well with fork or fingers. Shape into 4 large or 6 medium patties. To charcoal grill, place patties on grill. Grill over hot coals 4 to 5 minutes on each side, or to desired doneness. Serve in split hamburger buns. Makes 4 to 6 servings.

YOU CAN BE AS INFORMAL as you like when you have guests to supper on the porch. For an economical menu, serve hamburgers with bacon, corn and bread pudding, a salad, tea with lemon. Olives and pickles are fine go-alongs if the budget can stand for them. For dessert



PORTABLE COOKER—It charcoal-grills to perfection.

—whatever fruit is plentiful and inexpensive, plus simple cookies

HAMBURGERS AL FRESCO

Ingredients: 1½ pounds (3 cups) lean ground beef, ¼ teaspoon salt, ¼ teaspoon pepper, 2 tablespoons finely chopped onion, 12 slices bacon, 6 hamburger buns, butter or margarine.

Method: Mix beef, salt and pepper. Divide meat into 6 balls, using ½ cup meat apiece. Put a teaspoon of onion in the center of each meat ball and shape meat around the onion into a wide flat patty. Pan-broil bacon until fairly well done but not crisp. Wrap 2 slices of the bacon around each patty and fasten with toothpick halves; if patties are flat enough, bacon will not overlap too much. Place in shallow pan and broil under preheated broiler on both sides to desired doneness. Remove toothpicks. Heat and cut buns in half crosswise; butter cut sides and insert a hamburger in each. Makes 6 servings.

PACKING IN THE FRYING PAN when you hit the trail? Then cook hamburgers in a delicious sauce over the camp fire. Watch the family dive in!

PICKLE CHEESEBURGERS

Ingredients: 1 pound ground beef chuck, 1 teaspoon salt, 1 cup grated processed cheddar cheese (about ¼ pound), 2 tablespoons fat, 1 medium-size onion (sliced into thin rings), one 8-ounce can tomato sauce, 1 teaspoon prepared mustard, 2 table-

spoons water vinegar, ½ cup sliced dill pickles, salt and pepper, 4 hamburger rolls

Method: Mix beef, 1 teaspoon salt and cheese. Shape into 4 patties. Brown patties in fat in frying pan on both sides. Add onion rings, tomato sauce, mustard, vinegar and pickles, add salt and pepper to taste to sauce. Continue cooking about 15 minutes. Serve on toasted split hamburger rolls.

**Here's How to Make
A Good Cup of Tea**

Four rules for making a good cup of tea are followed by the United States Board of Tea Experts—the men who taste tea once a year for the Pure Food and Drug Administration.

Their rules are: (1) Always use a teapot; (2) Use one teaspoonful of tea for each cup; (3) Always use fresh boiling water; (4) Allow the tea to brew for five minutes.

**A Seafood Treat
On Buttered Toast**

Here's a simple and delicious way to serve cooked lobster meat. For each half cup of lobster meat, melt a tablespoon of butter in a skillet and add a couple of tablespoons of cream. Keep the heat low. Add the lobster to the butter-cream mixture and baste the lobster as it gets hot. Serve on crisp buttered toast.

Taking Guesswork Out of Taste

By ROBERT GOLDENSTEIN

PEOPLE are such gastronomic illiterates, says Dr. W. Franklin Dove of Chicago, that it is high time they started learning the facts about the taste of things they like to eat and drink.

And he's got just the equipment he feels is needed—a taste meter he hopes will become universally adopted.

Who needs a taste meter? Dr. Dove, an authority on food habits and food acceptance who helped plan Army rations for American troops in Korea, believes a standardized meter is as essential to the subject of taste as the clock is to time or the thermometer is to temperature.

Suppose, for example, you once drank a malted milk that started your taste buds twitching with joy and you longed for another just like it.

You Trust to Luck You might urge the fountain man to make it thick and sweet, but not too heavy on the chocolate.

Strictly hit or miss, according to Dr. Dove's reckoning. He could recapture a particular taste thrill by following such specifications as 22Ds (22 dilutions) of bitterness, 26Cs (26 concentrations) of sweet-

ness, 13¼Ds sour tinge, 1C cocoa flavor and 1C texture.

Dr. Dove calls his taste meter a gustometric scale. It can chart the precise taste of every food and beverage. Once recorded, he says, the taste values can be repeated unerringly time after time and at any place.

A Standard Is Needed

The idea of a taste meter is not new. But food researchers never have agreed on a starting point for measuring such values. A variety of scaling systems has resulted.

It is somewhat comparable to the 17th century when several types of thermometers were in use. Some used the temperature of the human body as a starting point while others were based on the freezing point of water or of a water and salt solution.

Measuring taste is somewhat more complicated than measuring temperature. Foods can be concentrated, condensed, dehydrated, diluted or reconstituted,



Liquids can range from weak solutions to crystals. And to top it off, some persons have more acute taste responses than others.

Despite these complications, taste response is dependent on the presence or absence of four primary taste stimulators.

On his scale, Dr. Dove, who is connected with the University of Illinois college of medicine, records the degree of concentrations or dilutions of sodium chloride (for saltiness), sucrose (sweetness), tartaric acid (acid tinge or sourness), qui-

nine sulfate (bitterness) and phenylthiocarbamide (a substance that can taste sweet or salty, depending on an individual's responses).

How the Scale Works

The starting point on Dr. Dove's scale is one concentration. For solutions, that means a specific quantity of one of the taste stimulating chemicals—based on its molecular weight—is dissolved in one liter of fluid. For natural foods, such as fruits and vegetables, one concentration would be one part by weight or volume.

These foods and liquids then move up or down on the scale, depending on the degree of concentration or dilution. A person with a highly-developed taste response might detect differences in fractional changes.

Dr. Dove believes a unified taste scale would provide a simple method by which investigators could compare results in the fields of food research and food technology. It would be of benefit to canners and food processors, he believes, in producing acceptable products for the various geographical areas where different taste preferences have been demonstrated in taste panel tests.



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From Kitchens of Other Lands

Why Sweden Has Earned World Fame for Its Food



GRAVLAX—Marinated Salmon, pressed under weighted board.

AP Newsfeatures By KAI MYRING

STOCKHOLM—Do Swedes eat about four times as much as other people? Do they eat extremely heavy food, and wash it down with quantities of that potent beverage called schnapps?

These are misconceptions spread by businessmen who have been entertained so lavishly in Sweden that they had to take vacations elsewhere to recover. Although Swedish food is on the heavy side, mostly because of the cold northern climate of Sweden, it is no heavier than the diet of other northern nations. One dish, which served abroad

is always referred to as typically Swedish, is gravlax—a marinated salmon. This delicacy, which has conquered Finland, Norway and Denmark is a wonderful dish in all seasons, but especially in summer because it is served cold. Say "gravlax" and Swedes

will get a dressing look in their eyes. It is not a dish the average Swede can afford often. Gravlax on the table means a feast.

To a foreigner, gravlax may taste a little queer at first. Its enjoyment is an acquired taste. It is used either as a main course after smorgasbord, or as a fish course in a three-course dinner, followed by another Swedish delicacy—loin of pork stuffed with prunes.

Here is a recipe for

GRAVLAX (Serves Eight)

- 3-4 lbs. salmon
- dill
- ½ cup salt
- ½ cup sugar
- 20 white peppercorns, crushed and—this is important—one pinch of saltpeter.

Select middle cut of 6-7 lb. salmon. Clean and remove bone, divide into two and wipe thoroughly with cloth. Place dill in bottom of pan or on bottom board. Mix salt, sugar and pepper and rub into fish. To retain red color of salmon, add pinch of saltpeter to spices. Place one piece, skin-side down, on bottom board or in pan, and sprinkle with spices and dill sprigs. Put other piece on top, skin-side up. Cover with weighted board and keep in refrigerator 24 hours. Then remove spices and cut in thick slices. Arrange on platter garnishing with dill. Serve with dressing, poached eggs, buttered spinach and boiled potatoes.

DRESSING

- 3 tablespoons olive or salad oil
- 1½ teaspoons vinegar
- ¼ teaspoon French mustard
- ¼ teaspoon salt
- dash of white pepper.

Stir the dressing until it is well blended.

The dressing is usually made at the table just before serving. If a meat course follows, as in this case, one can skip the poached eggs and buttered spin-



STUFFED WITH PRUNES, loin of pork is a Swedish delicacy.

ach and just have potatoes with the "gravlax."

If you follow the recipe closely, you cannot go wrong. The finished article is delicious—it melts on the tongue. Some Swedes regard it as a delicacy on the level with Russian caviar—well, try it and see.

The loin of pork stuffed with prunes is a really delicious meat course, so go easy with the "gravlax."

Here is how you do it (serves eight):

- 3½ lbs. loin of pork
- 20 prunes, pitted
- 2-3 teaspoons salt
- ¼ teaspoon white pepper
- ¼ teaspoon ginger
- 2 cups bouillon or water

Trim meat and wipe with cloth. Rinse prunes in warm water and halve, then insert deep in meat. Rub meat with seasonings and tie with string. Brown on all sides in Dutch oven. Add hot bouillon or water, cover and simmer over slow heat about 1½ hours or until tender. Baste occasionally and add more hot bouillon if needed. When ready,

place meat on hot platter, remove string, cut away backbone, then slice. Strain and skim pan juice. Serve separately.

Serve with brown potatoes, cooked prunes or apple sauce and vegetables.

If a thick gravy is preferred, remove and heat 3 tablespoons fat, then add 3-4 tablespoons flour, stirring until browned. Add 2 cups pan juice, bouillon and cream gradually. Simmer 10 min., stirring occasionally, and season with salt and white pepper.

And here is how to make brown potatoes:

- 2 lbs. boiled potatoes
- 2 tablespoons butter
- ½ cup bread crumbs
- ¼ teaspoon salt
- ¼ teaspoon sugar

Peel potatoes and shape into small balls. Brown half of butter in skillet with half of bread crumbs. Add half of potatoes, season and shake continuously until potatoes are covered with bread crumbs and nicely brown. Remove from pan and proceed in same way with remainder.

RUSSIAN FARE IS BIZARRE

By EDDY GILMORE (Former Chief of The AP's Moscow Bureau)

RUSSIAN COOKING is almost as varied as the far flung lands of the Soviets and a lot of it is spiced with that same bizarre note that one gets in Russian music and dancing.

Here is a short sample of Russian fare!

First in any Russian meal comes the "zakouskie", or hors-d'oeuvre. And first on my list of any zakouskie, after many years in Moscow, comes caviar—not black, not red, but gray. I liked it iced and served with blini (small pancakes) and melted butter.

Also high on the list of zakouskie comes "piroshki," which are stuffed pancakes. For this you need a half pound of creamed butter, a quarter pound of cream cheese, 2 eggs, salt and pepper, batter and some pancakes.

Work the cream cheese and the creamed butter to a paste. Then add the eggs and salt and pepper. Make this into small lumps and put these in the pancakes. Fold the pancakes, dip them into the batter and fry.

Then there's Siberian "pelmeni," which resembles dough with a nice spicy meat stuffing. Both piroshki and pelmeni, and caviar for that matter, are eaten best when accompanied by vodka—not sipped, but knocked back in one searing gulp from small glasses.

Mouth-filling names for mouth-

filling dishes in this zakouskie repertoire include Ribni piroshki, Kavkaskie piroshki, piroshki eze deetche and rastegai. (The eze deetche sounds like the easiest dish to serve, but you may not agree.)

Among the soups, Ukrainian Borscht probably comes first, but there are scores of other



kinds made mostly with a cabbage or beet base.

Russians like fish and that always follows the soup, but for my part, with a few exceptions, fish is fish and the less said about it the better.

Now we get to the solid stuff. Let's put high on the list Boef Strogonov, Kievsky cutlets and Caucasian shashlik.

Boef Strogonov is made from beef, not too fat, beef stock, sour cream, tomato juice, flour, onions, salt and pepper.

You cut the beef into small



squares, sprinkle with seasoning and let stand for no less than three hours. Then brown the flour in butter, add the stock, boil it and strain. Stir in the tomato and sour cream. Fry the meat in butter with onion, then plunge the meat into the sauce and let it simmer for 20 minutes.

Caucasian shashlik is loin of mutton cooked in a certain way, preferably with vinegar, onions, salt, pepper and butter. It is served best flaming on a steel skewer and makes quite a show being rushed through the dining room.

I could tell you about Svinai Groudinkas Sladkim Sousom, but I believe almost any housewife would hit me over the head with her silver samovar before tackling that dish.

SUGAR STORAGE

If you keep an opened package of confectioners' sugar in the breadbox, you'll find it probably won't lump. But when you are using the sugar for a cake or cookie frosting, sift it before measuring—even if it isn't lumpy. In measuring, spoon the sifted sugar lightly into the cup, don't pack it in.

Swedish Court Dessert Is Made With Meringues



HOVDESSERT calls for meringues, whipped cream, chocolate.

AP Newsfeatures **STOCKHOLM**—Court dessert is a Swedish delicacy known as Hovdessert in Sweden.

You make this out of meringues, whipped cream and chocolate sauce, varying it according to taste. Buy the meringues, or use a standard 4-egg meringue recipe, folding in a cup of finely chopped walnuts.

Place 6 meringues in a ring on a platter. Put whipped cream on top, then chocolate sauce, another layer of meringues, whipped cream and chocolate sauce, and so on, until the last meringues can be used to close the top.

Eat the dessert right after putting the meringues, whipped cream and chocolate sauce together so the meringues will have their full crispness.

A Good Bang Plate For Kitchen Door

A scratched or worn "bang plate" on a swinging kitchen door can be easily replaced by cutting a piece of tempered pressed wood hardboard to size. Use hardboard of an eighth-inch thickness. Bevel the edges and fasten it to the door with screws applied through drilled holes. You can paint it or wax it for natural finish.

CHICHI FIRST COURSE

Halve avocados by cutting in two lengthwise; do not remove skin. Take out seed. Fill avocado cavities with French dressing and serve in this half-shell style, to be eaten with a spoon. De-



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"My home freezer gives me convenience plus! Right at my fingertips, I have extra food for unexpected guests, an after school snack for my two boys and their

FREEZER SAVES

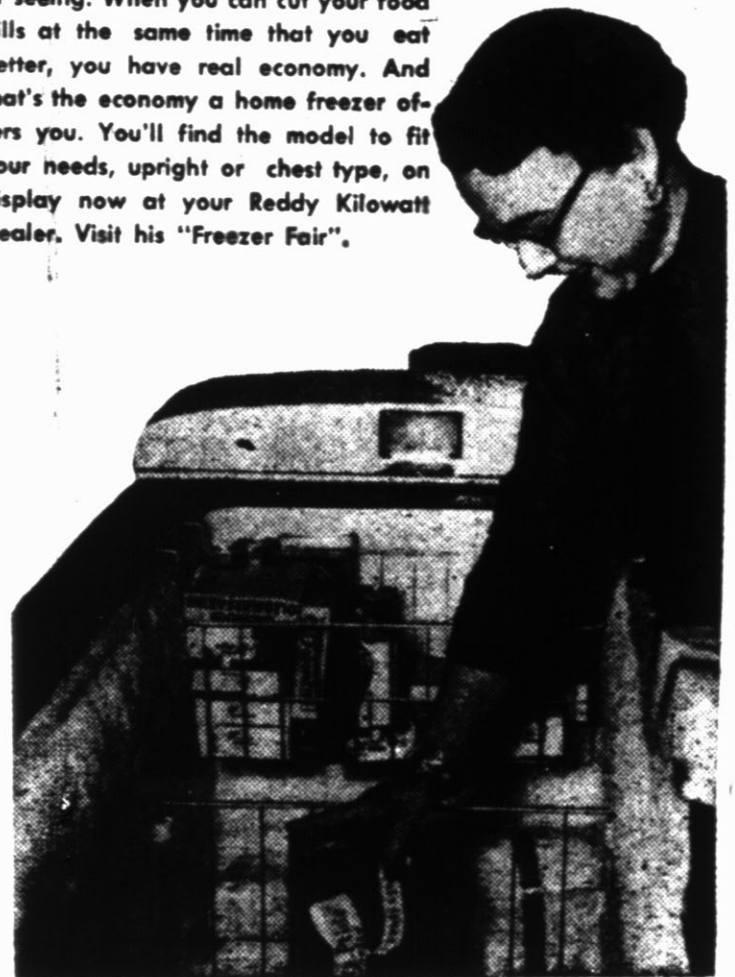
"We figure that since we've had our electric home freezer, we've been able to cut our food bill in half. With nine in the family, plus occasional guests, food money becomes 'top priority' and the savings we make in food, more than pay for the freezer. It let's us eat healthier, too. When vegetables are fresh, we buy them in quantity, then freeze them."

MRS. O. S. WAGGONER
OR ROSWELL, N.M., SAYS
ABOUT ELECTRIC FOOD
PREPARATION:

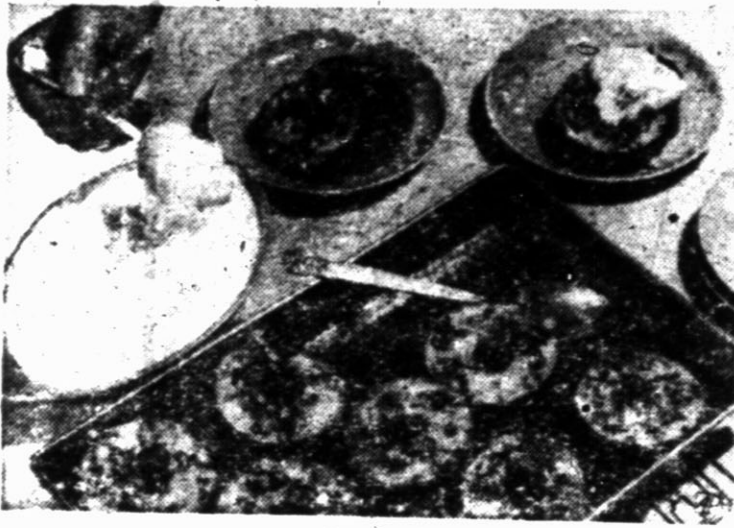
friends, or an out-of-season food that can be served when it tastes best, and costs the least. I cook electrically, too, and the freezer and the electric range are perfect companions. I bake ahead, and freeze cakes or pies for use whenever I need them. I know they'll taste just as good, after they have been in the freezer, as they do the minute they came out of my electric range. Convenience puts the pleasure in electric living, and my freezer does its share - and then some."



Gala summer showing of all freezer models now underway. Take a big step towards food economy by stepping in to your dealer's "Freezer Fair". A home food freezer is the modern way to better eating - economically. The food freezer that is stocked with foods that were purchased in quantity when prices were low means new convenience in meal planning and preparation, greater variety in meals, and a year-round balanced diet. Freezers stop food waste. Food that was once thrown out is turned into planned-overs and served to the family when it's just what they wanted, instead of something they're tired of seeing. When you can cut your food bills at the same time that you eat better, you have real economy. And that's the economy a home freezer offers you. You'll find the model to fit your needs, upright or chest type, on display now at your Reddy Kilowatt Dealer. Visit his "Freezer Fair".



Apple Rings Make a Fine Dessert for Pork Dinner



By CECILY BROWNSTONE
Associated Press Food Editor

MAKE QUICK DESSERTS from fruit—they're easy, often inexpensive, wonderfully delicious and good enough for company. Usually there is some kind of fruit—fresh, frozen or canned—in the house; with a batch of recipes to choose from you're all set.

Take these Apple Rings just looking at their caramel sauce makes your mouth water! That year-round eating and cooking apple, the Winesap, is perfect in this recipe.

CARAMEL APPLE RINGS

Ingredients: 4 apples, 2 tablespoons butter or margarine (soft), 1/2 cup firmly-packed brown sugar (light or dark), 1/2 cup corn syrup, 1/4 cup coarsely chopped filberts.

Method: Core apples but do

not peel. Slice across in 1/4 inch slices. Mix butter, sugar and syrup together in a small bowl; pour over apples in shallow baking pan. Place under broiler in oven about 6 inches from heat. Broil about 8 minutes on each side. Sprinkle nuts on during the last 3 minutes of broiling. Makes 6 servings.

For Economy: Serve with whipped evaporated milk.

For Splurging: Serve with whipped cream.

JELLY MUFFINS ARE QUICK

THE KIDS come home for lunch? Then make them Surprise Muffins once in a while. Serve the muffins with soup or with a poached-egg-topped vegetable plate. Small fry will love this combination.

These are two-way muffins. If you like, you can make them the quick way: pick up a package of corn muffin mix along with the tumbler of the blackberry jelly you'll need when you are at your food market. Or start from scratch, and make the corn meal batter at home.

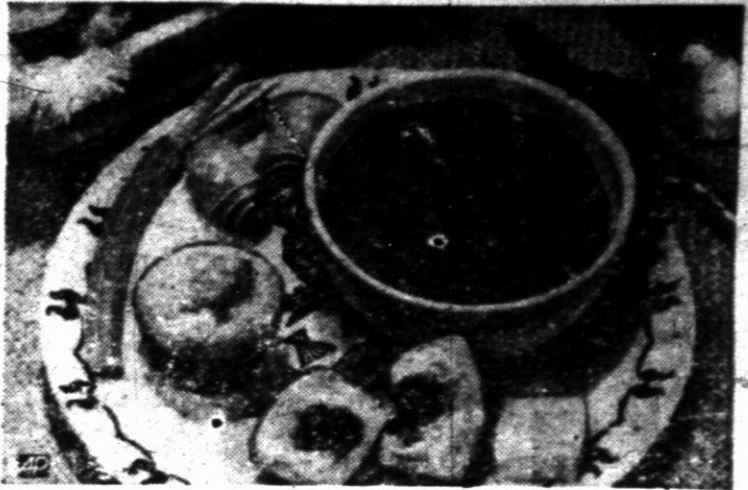
When you serve the muffins with soup, add a strip of celery and some carrot curls to the plate. To make the carrot curls, use your swivel-blade vegetable peeler to cut off long wide thin carrot slices. Curl the carrot slices, secure each with a toothpick, and place in a bowl of cold water. Refrigerate until needed; the chilling will make the carrots stay curled when you remove the toothpicks at serving time.

Of course you can choose another variety of jelly, if you like for these muffins. But do try the blackberry jelly just once because it tastes particularly good with the cornmeal batter.

QUICK JELLY MUFFINS

Ingredients: 1 package corn muffin mix, 1/2 cup blackberry jelly.

Method: Prepare muffins according to packaged directions. Fill greased muffin pans 1/2 full of batter. Then place a heaping teaspoonful of blackberry jelly in each pan. Cover with additional batter, filling the pans almost 3/4 full. Bake according to package directions until muffins are golden brown. Remove from pans. Serve piping hot with butter or margarine, and



MUFFIN SURPRISE—Blackberry jelly filling in corn meal.

if desired, the remaining blackberry jelly. Makes about ten 2 1/2 inch muffins.

JELLY CORN MUFFINS

Ingredients: 3/4 cup sifted flour, 2 tablespoons sugar, 2 teaspoons baking powder, 3/4 teaspoon salt, 3/4 cup yellow corn meal, 1 egg, 2 tablespoons butter or margarine (melted), 3/4 cup milk, 1/2 cup blackberry jelly.

Method: Sift flour, sugar, baking powder and salt together. Stir in corn meal. In a bowl, beat egg slightly. Stir in butter and milk. Mix the liquid and dry ingredients together just until dry ingredients are moistened. Fill greased muffin pans 1/2 full of batter. Then place a heaping teaspoonful of blackberry jelly in each pan. Cover with additional batter, filling the pans almost 3/4 full. Bake in a hot (425F) oven 20 to 25 minutes, or until the muffins are golden brown. Makes ten to twelve 2 1/2 inch muffins.

How to Judge Quality in Beef

You can judge quality in beef, according to the National Live Stock and Meat Board, by watching the fat.

"Beef of top quality," says this authority, "has a moderately thick covering of fat over most of the exterior and a much thinner covering over the interior surface of the ribs. There also will be liberal deposits of fat between the larger muscles and a generous distribution along the connective tissues and between the muscle fibers."

"In other words, it is well marbled. The lean is firm, velvety in appearance, and fine in grain. The bones in young beef are porous and red; in older animals white and flinty."

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